

2006 CHELCO Recipes

Breakfast Casserole

Mrs. Ronald Powell

- 1 package crescent rolls
- 1 pound cooked bacon, sausage or ham
- 8 eggs
- ½ cup shredded cheese
- ½ cup milk
- 1 Tbs. minced onion (optional)
- Salt and pepper to taste

Press roll dough into bottom of baking pan (9x9 or 8x12), pinching seams together. Mix eggs, milk, salt, pepper and onion together. Pour over dough. Sprinkle with diced meat and shredded cheese. Bake at 350 degrees for 20-30 minutes until middle is done. Serves 4.

Baked Dip

Patsy Scharnikow

- 3 cans chicken breast (Tyson all white meat)
- 2 8 oz. packs cream cheese
- 1 cup blue cheese dressing
- 1 cup Frank's Red Hot sauce
- Sharp cheddar cheese for topping (shredded)

Drain the chicken and heat in a pan with Frank's hot sauce. Add the cream cheese and stir until melted. Turn off heat and add blue cheese dressing. Pour mixture into baking dish. Top with cheddar cheese and bake at 350 degrees for 30 minutes. Serve with celery sticks, crackers or tortilla chips.

Key Lime Margarita Pie

Mike Woods

- 1 ¼ cups crushed pretzels
- ¼ cup sugar
- 6 Tbs. butter, melted
- 1 can (14 oz.) sweetened condensed milk
- ½ cup lime juice
- 1 envelope Kool Aid lemon lime unsweetened drink mix
- 1 tub (98 oz.) Cool Whip whipped topping, thawed

Mix crushed pretzels, sugar and butter. Press firmly onto bottom and up side of pie plate. Refrigerate until ready to fill.

Combine condensed milk, lime juice and drink mix in large bowl and stir until well blended. Add ½ cup whipped topping. Gently stir in remaining 2 ½ cups whipped topping. Pour into crust.

Freeze 6 hours or overnight. Let stand at room temperature 15 minutes or until pie cuts easily. Garnish with whipped topping before serving.

Crawfish Potato Soup

Soup recipe just perfect for Fall football on TV.

- 2 cans potato soup
- 2 cans cream style corn
- 1 large onion chopped fine
- 1 bunch green onions and tops
- 1 lb. crawfish tails
- 1 stick butter or margarine
- 1 cap full (no more) liquid crab boil
- Half & Half to thicken

Saute onions, butter and crawfish. Cook until tender. Add corn, potato soup. Cook on low approximately 20 minutes or a little longer.