9/3/12

Compiled by: rhea

Introduction

Better Than Sex Cake

Ingredients

- 1 pkg German Chocolate cake
- 1 can butterscotch or caramel ice cream topping
- 1 can sweetened condensed milk
- 1 pkg cool whip
- 3 Heath Bars (crushed) or Heath bits

Instructions

Make cake accoding to package instructions and bake. Remove from oven and poke holes with wooden spoon. Let cool. Pour milk over cake, spread caramel topping. Frost with Cool Whip and top with crushed Heath Bars or Bits.

Cheesey Chicken & Rice

Ingredients

- 1 can Cream of Chicken soup - 10.5 ozs
- 1 1/3 cup water
- 3/4 cup white rice, uncooked
- 1/2 tsp onion powder
- 1/4 tsp pepper
- 1 cup Cheddar cheese
- 4 chicken breasts

Instructions

Preheat oven to 375 degrees.

Mix soup, water, rice, onion powder, and pepper in 2 quart shallow baking dish. Top with chicken. Sprinkle contents of dish with additional peper and cheddar cheese. Cover and bake 45 minutes until chicken is no longer pink and rice is done.

Chicken Tortilla Soup

Ingredients

- 2 cans cream of chicken soup
- 2 cans Nacho Cheese soup
- 2 cans chicken
- 1 can Enchilada Sauce (I use mild)
- 2 cans milk

Instructions

Mix together and simmer in crock pot until hot. Serve with crushed nacho chips and shredded cheddar cheese.

Cookie Salad

Ingredients

- 1 pkg instant vanilla pudding mix (3 oz)
- 1 cup buttermilk
- 1 can crushed pineapple (small can)
- 1 can mandarin oranges
- 1 Cool Whip (12 ozs.)
- 10 Fudge striped cookies, crumbled

Instructions

Mix pudding and buttermilk. Add pineaple, drained mandarin oranges and cool whip. Place in fridge to chill. Shortly before serving, add the cookie crumbs, leaving a few crumbs to sprinkle on top. This may be placed in a pan and frozen as a dessert also.

Enchiladas

Ingredients

- 2 lbs hamburger
- 1 pkg taco seasoning
- 6 Tortillas
- 2 cups Cheddar cheese
- 2 cans Enchilada sauce (10 ozs)
- 2 cans Cream of Chicken soup (10.5 ozs
- 2/3 cup milk

Instructions

Brown hamburger and add taco seasoning. Mix soup, enchilada sauce and milk in sauce pan and heat. Place tortillas in bottom of 9x13 pan. Add taco meat, then layer with tortillas again until you've used all the taco meat. Pour sauce over and top with cheese. Bake for 30 minutes at 350 degrees until cheese is bubbly.

Italian Beef Roast

Source: Elaine Fetsch

Ingredients

- 1 6 lb. beef roast
- 3 large onions
- 1 tsp salt
- 1/2 tsp garlic salt
- 1 tsp oregano
- 1/4 tsp basil
- 1/2 tsp salt
- 1 tsp accent
- 1/2 tsp italian seasoning
- green pepper slices

Instructions

Place beef in roaster 1/2 filled with water. Add 1 tsp salt and onions. Cover roast in a 500 degree oven 1/2 hour. Reduce heat to 325 degrees and continue roasting till tender (about 3 hours). Remove from oven let stand overnight. Next day, remove fat and slice very thin. Strain liquid and add rest of ingredients to liquid. Bring all to boiling poitn. Place sliced beef and liquid in flat pan. Place in oven at 350 degrees for 30 minutes. Stir a couple of times to combine well. Serve on hard rolls, warm or as roast beef dinner. I've also placed in crockpot and simmered all day.