



DINNER BELLE

BY JIL UTTERBACK



Another recipe in her own writing I found was from a military wife whose husband worked with mine. If you have a ham for your holiday meal you could put to use that good ham bone! This is a hearty soup good with a crusty garlic or French bread.

As I was looking through one of my recipe index card boxes, I came across a lot of recipes from friends and family...in their handwriting. This kind of nostalgia will be lost on future generations as they copy and paste and forward recipes to their friends and family. I came across a delicious casserole from one of the residents who lived in the retirement community where I worked. She was a proud Texan and she loved to share this recipe for Lone Star Chicken. Of course if you have left over turkey from your Thanksgiving dinner, you could easily substitute turkey for the chicken.



LONE STAR CHICKEN

INGREDIENTS

- 4 cups cooked diced chicken (or turkey)
- 2 cans cream of mushroom soup
- 1 cup sour cream
- ½ cup Pace picante sauce (medium)
- 2 cups grated Monterey Jack cheese
- 2 cups grated cheddar cheese
- 4 cups corn chips (Fritos)

DIRECTIONS

Combine chicken, soup, sour cream, picante sauce, mix well. Spoon half of the mixture into a lightly greased 9x13 casserole dish. Top with one cup of each of the cheeses and 2 cups corn chips. Repeat layer. Bake uncovered at 350 degrees for 30 minutes or until hot.

Finally, here is a easy creamy chicken soup (or that leftover turkey) for a night you don't have a lot of time to put together something for dinner.

EASY CREAMY CHICKEN SOUP

1 can cream of chicken soup - 1 ½ cup milk - 1 cup diced chicken or turkey
1 8 oz can or whole kernel corn, drained - 2 Tbsp finely chopped pimento
In a medium saucepan, combine the soup and milk, blend until smooth. Add the chicken and corn. Heat, stirring occasionally. Season to taste. Garnish with the pimento. Serves 5.



BEAN & MACARONI SOUP

INGREDIENTS

- 1 Ham bone
- 4 quarts water
- 2 medium onions chopped
- 2 chicken bouillon cubes
- 2 stalks of celery, diced
- Salt & Pepper to taste
- 2 medium carrots, sliced
- 1 cup dried navy beans
- 1 cup dry macaroni
- 2 Tbsp olive oil
- 1 small bay leaf
- 1 Tsp Accent Seasoning

DIRECTIONS

Cook ham bone & beans in water in a covered pan on low approximately 1 hour. In a skillet sauté the onions & garlic in the olive oil. Add to the soup stock. Add remaining ingredients to the soup stock except the macaroni. When the beans and vegetables are thoroughly cooked add the macaroni and cook until tender. If necessary add more water. Serve with parmesan cheese sprinkled on top. Enjoy!

Let me hear if you enjoy these recipes: jilu@indian-creek.net