

Show 15: **Cooking Ole! with Christopher May & Joan Biegel**

Chicken Ole!

4 Whole Chicken Breasts
1 – 10 oz. Can Cream of Mushroom Soup
1 – 10 oz. Can Cream of Chicken Soup
1 c. 2% Milk
1 medium Onion, grated or finely dropped
12 Corn Tortillas, cut into 1-inch strips
1 small can Diced green Chilies
2 c. Sharp Cheddar Cheese – Grated

Wrap chicken in foil. Bake at 350 degrees for 1 hour. Cool, cut chicken into bite-size pieces. Mix soups, milk and onion. In a buttered 3-quart casserole, layer tortillas, soup mixture and chilies. Repeat layers until all ingredients are used. Refrigerate overnight. Cover loosely with foil and bake at 300 degrees for 1 hour.

Sunburst Salad

Salad:

8 c. mixed salad greens, torn into bite-size pieces
2 Orange, peeled and sectioned (or use 2 cans Mandarin Oranges)
1 c. Strawberries, halved
1 c. Raspberries
1 c. 2% Milk
½ Purple Onion sliced, an separated into rings
½ Slivered Almonds

In a large salad bowl, combine your choice of salad greens, fruit and onions. Just before serving, toss with dressing and almonds.

Dressing:

¼ c. fresh lemon juice
3 T. Honey
½ t. Dry Mustard
½ t. Poppy seeds
½ c. Vegetable Oil

Put first 4 ingredients into a blender, mixing well. On lower speed, continue to blend and slowly add oil. Store in a jar with lid; chill to blend flavors.

Mexican Dip!

1 – 16 oz. Can Stewed Tomatoes
1 – 16 oz. Can Picante Soup
2 – 4 oz. cans Ortega Diced Green Chilies
1 – 8 oz. can Tomato Sauce
1 bunch Green Onions
1 bunch Green Onions
2 – 4 T. fresh Cilantro
Dash of Garlic Salt
1 ½ lbs. Cheese. (mix of jack, cheddar, or other cheeses)

Mix all ingredients together. Put in refrigerator for at least 1 hour before serving. Serve with chips of your choice.

Cheesecake by Ceelie!

1 ½ c. Graham Cracker Crumbs
1 stick melted butter
3 (8 oz.) pkgs. Cream Cheese
1 ½ c. Sugar (1 cup, then ½ cup)
Eggs slightly beaten
1 pint Sour Cream (take out 5 tbs)
2 t. Vanilla

Crust: Mix crumbs and butter. Spread into a 9 or 10" spring form pan. Bake 10 minutes at 350 degrees. Filling: Beat cream cheese until smooth, then add one cup sugar, one tsp. Vanilla and five tablespoons sour cream. Beat 15 minutes. Pour into pan and bake 30 minutes at 350 degrees. Leave it turned-off oven for 30 minutes and cool outside oven 30 minutes.

Topping: Beat ½ c. sugar, one tsp. Vanilla, and the remainder of the sour cream. Pour over cake and bake 5 minutes at 450 degrees. Cool, then refrigerate several hours.

