

# Munch n' Share Recipes

## October 2006

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### Quick Chili

Julie Garner

1 ½ lbs. ground beef  
1 onion (chopped)  
1 ½ green bell peppers (chopped)  
Brown together and drain

Add:

1 sm. can chopped green chili's  
2 Cans pinto beans (drained)  
2 Cans red kidney beans (drained)  
2 Cans (sm) tomato sauce  
1 large can chopped tomatoes  
1 pkg Chili mix OR 2 T. Cumin & 2 T. Chili Powder



Simmer in crock pot until warmed all the way through.

### Cranberry Jell-O Salad

Jeanette Warren

1 pkg. fresh Cranberry  
1 Orange  
2 C. Sugar  
1 C. celery  
2 Apples  
½ C. Nuts  
3-3oz. pkgs Cherry Jell-O



Chop cranberries & oranges. Mix with sugar and set overnight. Chop rest of ingredients and mix with Jell-O (pre-mixed). Add 2 drops red food coloring for more color. Top with Cool Whip and nuts.

## Jell-O And Mandarin Oranges

Beverly Jamison

- 1 Can Mandarin oranges
- 1 Small Carton cottage cheese
- 1 Small Carton Cool Whip
- 1 package orange Jell-O

Drain oranges; mix Cool Whip and cheese. Sprinkle orange Jell-O over. Mix well. Fold in oranges. Chill well.



## Cheesy Chicken & Rice Casserole

Amy Hamilton

- 1 Can (10  $\frac{3}{4}$  oz.) Cream of Chicken soup
- 1  $\frac{1}{3}$  C. Water
- $\frac{3}{4}$  C. uncooked long-grain white rice
- $\frac{1}{2}$  t. Onion powder
- 2 C. Fresh or frozen vegetables
- 4 Chicken breasts halves or equivalent in Chicken tenders (boneless & skinless)
- $\frac{1}{2}$  C. Shredded cheddar cheese

1. Stir the soup, water, rice, vegetables and onion powder in a 12X8" shallow baking dish
2. Top with Chicken (season chicken as desired – I used Montreal Chicken seasoning). Cover
3. Bake at 375° for 45 min. or until done. Top with cheese



### **Variations:**

Mexican Fiesta: In place of onion powder, use 1 tsp. chili powder.

Substitute Mexican cheese blend for cheddar.

Italy: In place of onion powder, use 1 tsp Italian seasoning and substitute  $\frac{1}{3}$  C. shredded Parmesan for Cheddar.

## Rocky Road Brownies

Pam Burgess

4 Eggs  
2 C. Sugar  
1 C. Margarine (melted)  
2 T. vanilla  
Mix well and add:  
2 C. Flour  
½ C. cocoa  
1 t. salt



Mix all ingredients. Pour into 9X11 baking pan and bake at 350° for 35 min. When brownies are done, remove from oven & turn oven off. Sprinkle about 4 C. Mini marshmallows over brownies and place back in oven for about 5 min. (Until they are puffed) Remove from oven and sprinkle about ¾ C. chopped walnuts over marshmallows. Then drizzle fudge sauce over all. Serve hot or cold.

### **Fudge Sauce**

About 5 minutes before brownies are done, melt in a saucepan, on med heat:

¼ C. Margarine

Add

¼ C. Cocoa

3 T. Milk

1 t. vanilla

2 ½ C. powdered sugar

