

Mexican Lasagna

Ingredients:

1 to 2 lbs. hamburger
1 can enchilada sauce (hot)
1 to 1.5 oz. pkg. taco seasoning
10 or more soft shell corn tortillas
1 large pkg. fiesta cheese (Monterey Jack, Cheddar, Queso Quesadilla, Asadero)

Directions: Brown hamburger and drain fat, mix in seasoning to the hamburger and set aside. Then in 9x10 inch pan, spray cooking spray and put a layer of soft shell tortilla shells on the bottom layer of the pan. Then start adding a layer of seasoned meat and pour half a can of enchilada sauce over the meat and a layer of cheese on top of that to finish the layer. Put on another layer of tortilla shells and start the process over and add in the remaining enchilada sauce. Top with as much cheese as desired. However, if you add too much cheese it could run over the edges of the pan. Preheat oven to 375 degrees Fahrenheit. Cook for 15 to 20 minutes or until the cheese is lightly brown.

Red Angus Chili

Ingredients:

1 lb. (Red Angus) hamburger
1 can tomato sauce
1 can Rotel diced tomatoes
1 can chili beans
1 can Hunts chili seasoned tomatoes
1 can beer
1 pkg. of original chili (McCormick) seasoning.

Directions: Brown hamburger and drain fat. Mix meat, sauces, beer, tomatoes, beans, and seasoning in a big kettle. Simmer on a low temperature for a couple of hours. Serve with cheese and crackers.

Pina Colada Cake

Ingredients:

1 box yellow cake mix with pudding

¼ c. oil

3 eggs

1 ½ c. water

2/3 to 1 c. coconut

1 – 8.5 oz. can Real Cream of Coconut for Pina Coladas & Delights

1 – 12 oz. container Cool Whip

Directions:

Mix together cake mix, oil, eggs, water, and coconut. Pour in a 9x13 inch greased, floured pan. Bake at 350 degrees Fahrenheit for 30 to 35 minutes. As soon as the cake is done, poke with a meat fork. Pour one, 8.5 oz. can of Real Cream of Coconut for Pina Coladas & Delights (you may not want to use the whole can because it is very rich) over the warm/hot cake. Let it cool. Frost the cake with Cool Whip and sprinkle with additional coconut (if desired). Refrigerate.