

Pumpkin Bars

4 eggs
1 2/3 cup sugar
1 cup oil
1 (16 oz) can pumpkin
2 cups flour
2 t baking powder
2 t cinnamon
1 t salt
1 t baking soda

In mixing bowl, beat together egg, sugar, oil and pumpkin until well blended. In separate bowl, stir together flour, baking powder, cinnamon, salt and soda. Add dry ingredients to pumpkin mixture and mix well. Stir in Chocolate chips (or raisins). Spread batter in ungreased 15x10 pan. Works well as cupcakes or loaf. Bake 350 degrees for 25-30 minutes.

Chicken Enchiladas (From Marsh Drege, LCM)

1 C - 2 C bottled mild green taco sauce or salsa (Medium is so much better!)
1/4 C cilantro sprigs (or more)
1/4 C parsley sprigs
1T lime juice (or more)
2 cloves garlic
2C chopped cooked chicken/turkey
3/4 C shredded mozzarella
6 flour tortillas (7")

Heat oven to 350; Spray rectangular baking dish, 11x7x2 with nonstick cooking spray; Taco sauce, cilantro, parsley, lime juice, and garlic - blend or process until smooth; Reserve half of mixture; Mix half of salsa mixture, chicken and 1/4 C cheese.

Spoon about 1/4 C chicken mixture into each tortilla, roll and place seam down in baking dish. Pour remaining sauce over enchiladas; Sprinkle with remaining cheese; Bake 20 -25 minutes or until hot.

Cheesy Potatoes from LCM

1 bag frozen Ore-Ida hash browns
1-2 cups cheddar cheese, shredded
1 can cream of chicken soup
1 cup sour cream
2 cups crushed corn flakes
1/4 cup melted butter

While potatoes are still frozen, mix together hash browns and cheddar cheese.

In a small bowl, combine chicken soup and sour cream. Add to cheese and potato mixture and combine until thoroughly mixed. Spread mixture in a 9 x 13 inch baking pan. Add melted butter to crushed corn flakes and spread on top of potato mixture. Bake uncovered in 350 degree oven for 30 - 45 minutes, until fully cooked.