

# Soup-n-Sandwiches



## CHICKEN SALAD

2 large cans all white meat chicken  
1/2 cup walnuts or pecans - chopped  
1/2 cup raisins  
1/2 cup white grapes  
1/4 cup celery – chopped finely  
1/4 cup dill or sweet pickle (whichever you prefer)  
chopped finely

Mix all ingredients with salt, pepper and mayonnaise to your taste.

## MRS. LAKE'S PIMIENTO CHEESE

1 lb. box Velveeta cheese, melted  
1 large jar pimientos, drained  
1 egg  
4 tablespoons vinegar  
2 tablespoons sugar

Cook egg, vinegar and sugar until thick. Mix with cheese and pimientos.

## WHITE CHILI

3 cans white/navy beans with liquid  
3-4 cut up chicken breasts—cooked  
1 can green chilies with liquid  
3 bay leaves  
1 medium onion chopped  
2 stalks celery chopped  
2 tsp. garlic salt

Mix all ingredients. While cooking, mash some beans with a wooden spoon to make thick.

## UNBELIEVABLY GOOD CORN BREAD

### Meat mixture

1 pound ground beef  
1 large onion  
3 or 4 jalapeno peppers chopped

### Cornbread

1-1/2 cup self rising meal  
1/2 cup self rising flour  
2 eggs, beaten  
1-1/4 cup buttermilk  
1 small can cream style corn  
1-1/2 cup shredded cheddar cheese

Saute ground beef, onion and peppers until meat is browned. Drain grease. Preheat oven to 400 degrees. Prepare black skillet. Add 2 tbsp. bacon grease. Once ready\*, pour in half cornbread mixture. Sprinkle cheese on top, add beef mixture on top of cheese and pour remaining cornbread mixture on top. Bake for 45 minutes.

\*Iron skillet should sizzle when hot enough.



## TORTILLA ROLLUPS

1 pkg. (8 oz.) cream cheese, softened  
1 tsp. taco seasoning  
1/3 cup picante sauce  
12 flour tortillas

Beat cream cheese until smooth. Add taco seasoning, picante sauce and mix well. Spread mixture on each tortilla. Roll tortilla tightly. Place seam side down in airtight container. Chill at least two hours. Slice each roll into 1-inch slices forming a pinwheel. Arrange on plate to serve.

## HOMEMADE CHICKEN NOODLE SOUP

1 large baking hen or 4 lbs. of chicken leg quarters or 1 pack of boneless, skinless chicken thighs  
2 cans of sweet yellow corn 2 cans of sliced carrots  
(Feel free to use fresh, I'm just giving short cuts here)  
1 medium onion, chopped  
Egg noodles; dumpling or broad width  
1 small jar of Cheese Whiz  
3 heaping tps. Better Than Bouillon seasoning  
(or 5 or 6 cubes of chicken bouillon)  
Salt, pepper, poultry seasoning to taste

In a large soup pot, cover the rinsed hen or chicken pieces with water. Add 1 tbsp. sea salt and the bouillon. Bring to a boil and cook until done. Cover the pot with a lid and let it cool off a little. Remove chicken from pot and pull meat from bones.

Return meat to pot. Add veggies and seasonings and stir real well. Taste broth to determine if it's seasoned properly. Add more seasonings if needed. Bring broth to a rolling boil and add around 3/4 of the bag of egg noodles. Cook for around 9 minutes. Add in Cheese Whiz. Mix in well. Let it simmer until ready to serve.

## BEEF MACARONI SOUP

1 lb. ground beef  
1 can (14.5 oz.) diced tomatoes, undrained  
1 can (14.5 oz.) beef broth  
1 small can each: green beans or peas, carrots and corn  
1 tsp. pepper  
1/2 cup uncooked elbow macaroni  
1 cup if you love more pasta

In a large saucepan, brown meat and drain grease. Stir in tomatoes, broth, veggies and pepper.

Bring to a boil; add macaroni. Reduce heat; cover and simmer for 8-10 minutes or until macaroni is tender.

