



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | **Mary's Chicken Casserole**

4 skinless, boneless chicken breasts
1 can Cream of Chicken Soup (I use Campbell's)
1 can Cream of Mushroom Soup (I use Campbell's)
1 can Chili No Bean (I use Dennison's)
¼ cup (approx.) mild salsa (I like to use Mrs. Renfro's but Pace is a good substitute)
¼ cup broth (I use the water the chicken is boiling in)
12 white corn tortillas
8oz. sharp shredded cheddar cheese (I like to use Tillamook)
8 oz. shredded jack cheese (I like to use Tillamook)

Boil chicken in water until cooked

In another saucepan combine soups, chili, salsa and broth ~ heat.

1st layer ~ Cube or shred chicken and place in a Pyrex baking dish

2nd layer ~ tear tortillas and place over chicken

3rd layer ~ pour sauce over tortillas

4th layer ~ place cheese over sauce

Cover with foil and bake at 350° for 15 minutes

Uncover and cook an additional 40 – 45 minutes