

CHOCOLATE MOUSSE PIE

Submitted by Joan A. Mazourek, Yankton

- 1 package (4 ounces) Baker's chocolate baking bar (German's)
- 1/3 cup milk
- 2 tablespoons sugar
- 1/2 package cream cheese (4 ounces), softened
- 1 8 ounce package Cool Whip, thawed
- 1 8" graham cracker crust

Method:

Heat chocolate and 2 tablespoons of the milk in saucepan over lowest heat but stirring until chocolate is melted. Beat sugar into cream cheese. Add remaining milk and chocolate mixture and beat until smooth. Fold chocolate mixture into the Cool Whip, blending until smooth. Spoon into crust. Freeze till firm – about 4 hours. This is a great little pie and does not freeze hard – so it can be eaten soon after removed from freezer.

BURRITO MIX OR BURRITO-TOT CASSEROLE

Submitted by Judie A. Shull

- 2 pounds ground beef
- 1/2 medium onion, chopped
- 1/2 green pepper, chopped
- 1 small can sliced black olives, drained
- 1 can tomatoes with green chiles
- 1 package Old El Paso low sodium taco mix
- 1 can chili beans with sauce

Brown and drain ground beef. Add remaining ingredients. Simmer uncovered until liquid is cooked down. Use as a filling for soft of hard tortillas or over tortilla chips.

For Casserole:

Place filling in a 3 quart sprayed casserole top with 4 cups tater tots and one can of cheddar cheese or nacho cheese soup thinned with 1 can of water. Bake at 375 degrees, 45-50 minutes uncovered. An of the above may be served with salsa, sour cream, shredded lettuce, shredded Mexican blended cheese to your liking.

REAL GOOD FROSTING

Submitted by Ethel Goeden, Yankton

- Makes 8 large muffins.
 - 1 cup white sugar
 - 1/3 cup margarine
 - 1/4 cup milk
 - 1/2 cup chocolate chips
 - 1 handful miniatures marshmallow
 - 1 teaspoon vanilla
- Combine sugar, margarine and milk in a saucepan. Bring to a boil and boil for 1 1/2 minutes no longer. Remove from heat, add chocolate chips, marshmallows and vanilla mix well and let set until thick enough to spread. Enough to spread 9x13 cake.

SMOKY JALAPENOS

Submitted by Darlene Tycz

- 14 jalapeno peppers
 - 4 ounces cream cheese, softened
 - 14 miniature smoked sausages
 - 7 bacon strips
- Cut a lengthwise slit in each pepper; remove seeds and membranes. Spread a teaspoonful of cream cheese into each pepper; stuff each with a sausage. Cut bacon strips in half widthwise; cook in a microwave or skillet until partially cooked. Wrap a bacon piece around each pepper; secure with a toothpick. Place in an ungreased 13x9x2 inch baking dish. Bake, uncovered at 350 for 20 minutes for spicy flavor, 30 minutes for medium and 40 minutes for mild. Instead of Jalapeno peppers, mild banana peppers or yellow chili peppers can be used. Wear gloves when seeding peppers. YIELD: 14 appetizers

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