

SANTA FE SOUP

2# ground meat, browned, drained, rinsed
(we used turkey for the POV meeting)
2 cans corn, one white, one yellow
1 can each rinsed and drained:
 Black beans
 Pinto beans
 Kidney beans
2 cans diced tomatoes (we used Mexican
tomatoes for the POV meeting)
2 packets taco seasoning mix
2 packets ranch dressing seasoning mix

Combine all ingredients and simmer 2 hours
or in a crock pot on high all day
(We cooked everything in crocks on high for
four hours for the POV meeting)

Serve over rice or with chips,
Serve with shredded cheese, sliced green
onions, sour cream

MLG Salad

SALAD:

1 bag of romaine lettuce
1 bag of spring mix salad
8 oz package of Gorgonzola cheese
1 granny smith apple
1 cup raisins

SPICED PECANS:

2 cups pecans
1 tbs butter
1 tbs sugar
1 ½ tsp ground cumin
1 tsp chili powder
¼ tsp ground red pepper
1/8 tsp salt

Mix the pecans and melted butter and all dry
ingredients in a jelly roll pan. Bake at 325
for 15 minutes stirring every 5 minutes.

ONION VINAIGRETTE DRESSING:

1 cup sugar
1 cup white vinegar
½ cup vegetable oil
¼ cup onion chopped finely
1 ½ tsp salt
½ tsp paprika
¼ tsp dry mustard

Mix in a quart jar and store in frig for up to a
month.

Place greens and first three ingredients into
salad bowl. Pour dressing (one fourth of
the jar) and ½ a cup of the pecans over the
salad and toss.