



MY KITCHEN
with Sheila Bentley

Sombrero taco-pasta Salad

- 1 package spiral noodles (16 oz)
- 1 pound ground beef or ground sirloin
- 3/4 to 1 cup water
- 1 envelope taco seasoning
- 2 C. (8 oz) shredded cheddar cheese
- 1 green pepper, Chopped
- 1 onion - Chopped use a medium onion - or to taste
- 1 tomato chopped
- 1 to 2 cans (2-1/4 ounce size cans) sliced ripe olives, drained
- 1 bottle (16 oz) catalina or western dressing

cook pasta.

Meanwhile - in a pan, cook beef over medium heat until done. Drain off fat. Add water and taco seasoning, simmer uncovered for approx. 15 minutes.

Rinse pasta in cold water and drain - put pasta in large bowl. Add beef mixture, cheese, green pepper, onion, tomato and olives.

Mix well.

Add dressing and toss to coat evenly. Cover and refrigerate.

10 servings

Puppy chow

- 1 12 oz box crispix cereal - put in large bowl
- 1 stick butter (or margarine)
- 1 C peanut butter
- 1 C. chocolate chips

1/4 to 1/2 bag of powdered sugar

melt butter, peanut butter and chocolate chips, stir until smooth. Pour over Crispix and stir/fold well until all is coated. Dust with powdered sugar (best to dump into paper bag and shake till it is coated well)

store in container with cover - it keeps longer if refrigerated - but it usually does not last that long!