

The Recipe Corner



Editor's Note: There are many "family" recipes that are passed from generation to generation and never seen by outsiders. Many of these recipes would be enjoyed by others. This column is being established to present some of these recipes so others can enjoy them. The following recipe was submitted by Jo Frasier, Loveland, Colorado.

Enchilada Pie

The basic components of this recipe were written down by a longtime friend, Betty Barnes, who I met when at college in Iowa over 50 years ago. When I moved to Tucson, Arizona, Betty was the one who made me feel "at home." Every time I make this, I think of Betty.

- 2 pounds lean ground beef
- 1 ½ medium onions, diced
- 1 ¾ teaspoons salt
- 2 teaspoons chili powder
- 1 14 ½-ounce can of tomato sauce
- 9 corn tortillas, buttered
- 3 cups of Colby longhorn cheese, grated
- 1 ⅓ cup water
- 1 small can sliced black olives
- butter

Brown meat and onion with spices until cooked. Drain off fat. Stir in tomato sauce. Set this aside. In a buttered casserole dish (9 × 13 inches), place 4 ½ tortillas to cover the entire bottom. Place meat on top of tortillas, then cheese, and another layer of tortillas. Now add remaining meat and cheese. Pour water slowly over the top. Garnish with sliced olives. Bake in a covered dish at 400° F for 20 to 30 minutes.

Ideal when served with a side of refried beans. This will serve 10 people or make great leftovers. ♦