

CREAMY MACARONI SALAD (Craig Taylor)

1-16 oz pkg elbow macaroni
1 cup finely chopped celery
4-5 hard-boiled eggs, peeled & roughly chopped
¼ cup sliced green onion (or diced red onion, your preference)
1 cup mayonnaise
½ cup dairy sour cream
½ cup sliced olives (black or pimento stuffed green your choice)
¼ teaspoon ground mustard powder
¼ cup chopped pickle, dill or sweet
2 tablespoons pickle juice sweet (sweet or dill your choice but adjust salt accordingly)
1 teaspoon celery seed
Salt & pepper to taste

Cook pasta according to package directions in boiling water until done. Drain and rinse. Set aside. In a medium bowl, mix together the mayonnaise, sour cream, dry mustard and pickle juice. Stir until smooth and creamy. Pour over pasta and mix. Sample, then add salt and pepper to your taste. Now add celery, onion, olives, pickles and celery seed. Adjust seasonings again, if needed. Last, add roughly chopped hard cooked eggs. Stir gently to avoid breaking them up. Chill at least a few hours or overnight. The salad may appear to have too much sauce, but it will soak into the eggs and pasta as it chills. As with all foods that contain egg based sauces, keep cold at all times and refrigerate accordingly.

Cook'n BA Style

CHICKEN & DORITO CASSEROLE (Brittany Tutless)

2 cups boneless cooked chicken (diced)
1-11 oz can Rotel Tomatoes (mild to medium heat & do not drain)
1-11 oz can condensed cream of chicken soup (do not dilute)
1-16 oz pkg of shredded cheddar cheese
1-11 oz can condensed cream of mushroom soup (do not dilute)
1-14 oz pkg Dorito nacho cheese flavored tortilla chips (crushed)

Preheat oven to 350 degrees. In a greased or sprayed 9 x 13-inch casserole dish, layer ½ of the crushed Dorito's, all of the diced chicken, all of the cream of mushroom soup, all of the cream of chicken soup, all of the Rotel tomatoes, all of the shredded cheddar cheese, then the other half of the crushed Dorito's. Bake for 30-45 minutes or until hot and bubbly.

Cook'n BA Style

STRAWBERRY SHORT CAKE (Brenda Holland)

1 Angel Food Cake
1-8 oz container of Cool Whip
1 cup sugar
1-16 oz container of strawberries
2-8 oz pkgs cream cheese, softened

Crumble one Angel Food Cake in the bottom of a 9 x 13-inch dish. Mix together cream cheese, sugar and Cool Whip. Spread the cream cheese mixture over the top of the crumbled angel food cake. Pour container of strawberries (juice included) over the top of the cream cheese mixture. Leftovers need to be put in the fridge.

Cook'n BA Style