

SOUTHWEST CHICKEN SOUP

SERVES 4 (EASILY DOUBLES)



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- 1 (12 oz.) can salsa verde
(You can get in it the grocery store or from a Mexican restaurant.)
- 3 cups cooked chicken
- 1 (15 oz.) can cannelloni beans, drained
- 3 cups chicken broth
- 2 green onions chopped
- 1/2 package frozen corn
- 1 teaspoon ground cumin *(more or less to taste)*
- 1 teaspoon chili powder *(more or less to taste)*
- sour cream
- tortilla chips

DIRECTIONS: Empty salsa verde into large saucepan. Cook 2 minutes over medium-high heat. Then add chicken, beans, broth, cumin, corn, and chili powder. Bring to a boil, lower heat to simmer, and cook 10 minutes, stirring occasionally. Top each bowl with onions, sour cream, and chips. Use more broth for soupier mixture.

I like to buy a whole chicken from the farmers' market, boil it, and make my own chicken broth for this soup. If you don't have that much time, buying a rotisserie chicken works well for the 3 cups of cooked chicken needed.

This has become a standby for me. You will love this!

(Note the exclamation point at the end of that sentence.)

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LAURI'S BEEF ENCHILADAS

SERVES 4



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- 1 lb. ground beef
- 3 tablespoons oil, divided
- 1/4 cup flour
- 1 teaspoon tomato paste
- 8 oz. shredded cheddar cheese
- 1 onion
- 2 cloves garlic
- 2 tablespoons chili powder
- 2 dried ancho pepper *(or other dried pepper)*
- 14 oz. broth *(beef or chicken)*
- 1 cup water
- 12 corn tortillas *(small)*
- 8x8-inch square pan food processor

DIRECTIONS: To make the sauce, toast peppers in a pan, remove and take out seeds and stems. Rehydrate by putting in bowl and covering with water, let sit 10 minutes. Put in food processor, add water until paste forms, set aside. In pan put 2 tablespoons oil and heat. Add 1/4 cup flour and whisk. Pour in broth and water, chili powder, and paste. Salt to taste and whisk until boiling. Reduce.

Heat another pan with 1 tablespoon oil. Add chopped onion and garlic, lightly saute until onions are translucent. Add ground beef and cook until done. Add salt and pepper.

Heat oven to 350 degrees, wrap tortillas in foil and cook until pliable (about 10 minutes). Pour a little sauce in square pan. Put beef and cheese in tortilla, roll and layer. Pour sauce over each layer and whatever is left on top. Sprinkle with cheese. Turn oven up to 400 degrees and cook until cheese is melted and bubbly (about 20 minutes).

This is an all-time Lauri special. She cooked it one night for the nogs and we've never been the same.

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BILLIE'S BANANA PUDDING

SERVES 8



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- 3/4 cup sugar, divided
- 2 tablespoons all-purpose flour
- 6 medium-sized ripe bananas, sliced
- 1/4 teaspoon salt
- 2 cups milk *(whole milk works best but I have used skim)*
- 4 eggs, separated
- 1 teaspoon vanilla extract
- vanilla wafers

DIRECTIONS: Combine 1/2 cup of sugar, flour, and salt in top of double boiler; gradually stir in milk. Cook over boiling water, stirring constantly, until it thickens. Cook, uncovered, 15 minutes more, stirring occasionally. Remove from heat. Beat eggs yolks; gradually stir into hot mixture. Return to double boiler; cook 5 minutes more, stirring constantly. Remove from heat; add vanilla (this is your custard). Line bottom of a 1 1/2 quart casserole with vanilla wafers, top with sliced bananas then custard. Beat egg whites stiff gradually adding in 1/4 cup sugar. Pile on top of pudding. Put under broiler and let it brown.

If you're a banana pudding fan, this one might become your new standard. Everything's from scratch except the vanilla wafers, which we may never get away from.

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MOM'S GINGER SNAPS



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- 3/4 cup butter
- 1 cup brown sugar
- 1 egg
- 1/4 cup molasses *(use real molasses with no extras)*
- 2 1/4 cup flour
- 2 teaspoons baking soda
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon cloves
- 1/4 teaspoon salt
- sugar for rolling

DIRECTIONS: Cream butter with brown sugar until fluffy (with a hand mixer). Then beat in the egg. Add molasses. Put the next 6 dry ingredients in a separate bowl and mix well. Add to creamed mixture. Make into balls and roll them in sugar. Bake at 350 degrees for 10 minutes or until lightly browned. Don't overbake, if you want them chewy in the middle and crunchy on the outside.

I have an addiction to ginger snap cookies. There, it has been confessed. Pair these up with a cup of tea and your group will love you. Or, if you're like me and your mom makes them for you, you will love your mom even more than you already do.

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