

## Taco Salad – Katrina Marshall (Ash's Girlfriend)

4 tortilla shells  
 1 lb ground beef  
 ½ onion chopped  
 1 clove garlic, chopped  
 Taco Seasoning mix – one package  
 Tomato juice  
 Chopped lettuce, tomatoes, cheese etc...  
 Sour Cream  
 Thousand Island Dressing (optl)  
 Pam cooking spray  
 Tin foil

Cook beef, onion & garlic. Add Taco Seasoning mix and liquid. Create shells by forming heavy tin foil (2-3 thicknesses) into a taco bowl mold, spraying with Pam (both sides) and forming tortilla around mold. Bake tortilla in 350 degree oven until crisp. Remove shell from oven. Fill with lettuce, meat, tomatoes, cheese etc... then serve with sour cream, dressing etc...

## Mexican Salsa – Brenda & Stuart Derochie, Frontier Western Shop

(In Combination with above recipe)

2 large cans of diced tomatoes  
 2 cans diced green chilies  
 1 large red onion diced small  
 lots of fresh minced garlic - 4-5 cloves or 1-2 tps of canned  
 1/2 - 1 tsp cumin  
 salt & pepper  
 fresh cilantro - chopped fine (1/2 - 3/4 of a bunch)

either use 1/2 - 3/4 cup of hot el paso salsa to add the kick or dice up finely as many jalapeños as you can tolerate.

This can be eaten immediately, which is why I love the recipe, and can be kept in the fridge for 4-6 days and is still pretty good.

