



## Recipe Winners at the January 2017 Casual Coffee



### **Non-Sweet Category**

#### **SOPA ~ Rebecca Buff**

1 Rotisserie Chicken, deboned & shredded	1 Can Cream of Mushroom Soup
1 C Cheddar Jack shredded Cheese	1 Can Cream of Chicken Soup
1 C onions, finely chopped	1/4 Can of Rotel tomatoes
4 or 5 Corn Tortillas	

Place a layer of chicken, a layer of onions and a layer of cheese in a casserole dish. Tear enough corn tortillas to cover the layers. Combine soups and Rotel tomatoes and pour on top. Bake for 45 minutes at 350 degrees.

#### **Turtle Pecan Cheesecake ~ Linnaea Bosiacki**

An easy no-bake dessert prepared in 20 minutes, then chill. Serves 12-16

##### **Ingredients: CRUST:**

20 – 25 Regular Orea cookies, crushed to fine crumbs,  
3TBSP Melted butter

##### **Ingredients: FILLING:**

2 pkgs (8 oz.) cream cheese, softened	1/4 C chocolate fudge ice cream topping (Not hot fudge)
1-1/2 C milk	1/2 C pecan halves
1/4 C firmly packed brown sugar	1/3 C caramel ice cream topping
2 tsp Vanilla	
1 pkg (3.4 oz) instant vanilla pudding mix	

In medium bowl mix cookie crumbs and butter. Press firmly into ungreased 9” spring form pan. (Use a 9” cake pan instead for cutting into squares). Step 2 – beat cream cheese until fluffy adding milk gradually until mixture is smooth. Add brown sugar and vanilla. Beat until well blended. Step 3 – add pudding mix and beat at low speed for 2 minutes. Pour mixture over the crust. Drizzle with fudge topping and swirl it gently into the filling. Sprinkle chopped pecans over the top and refrigerate for about 3 hours. Drizzle with caramel topping and serve.