

## Montana Cowgirl Casserole

Mary L. Troyer

1 lb. bulk sausage,  
browned and drained  
½ lb. bacon, cooked and crumbled  
12 oz. frozen hash brown potatoes  
1 med. green pepper, chopped  
2 Tbsp. chopped onion  
2 c. shredded cheddar cheese  
1 c. Bisquick or biscuit mix  
3 c. milk  
½ tsp. salt  
4 eggs  
vegetable oil or  
nonfat cooking spray

Oil 9x13 baking dish or spray with cooking spray. Combine sausage, bacon, hash browns, pepper, onions, and 1 c. cheese in a large bowl. Spread in a baking pan. Whisk together Bisquick, milk, salt, and eggs until well blended. Pour over potato mixture. Sprinkle with remaining cheese. Cover and refrigerate overnight (no longer than 24 hours). Next day: Bake uncovered for 30-35 minutes at 375° until light golden brown. Let set 10 minutes before serving. Serves 12 people.

## Hobo's Delight

Brenda Beachy

2 lb. ground beef, browned  
2 chopped onions  
2 (6 oz.) cans tomato paste  
1 qt. tomato juice  
2 c. water  
4 Tbsp. sugar  
1 tsp. garlic powder  
2 tsp. Ac`cent  
2 tsp. chili powder  
2 tsp. oregano  
2 tsp. cumin  
2 tsp. salt  
½ c. raw rice  
15 oz. can chili beans

Add all ingredients to browned beef and simmer till rice is tender (about 20 minutes). To serve make a stack. Layer in order: crushed corn chips, meat mixture, grated cheese, chopped tomatoes, shredded lettuce. Top with Hidden Valley Ranch dressing. Excellent dish to serve a crowd. Serves 10 people.

From the Cookbook:

### "Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

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