



# *The Gourmet Cupboard*

18003 Hwy 105, Sour Lake, TX 77659 (409) 287-4447

## *Meals of the Month Club Recipes* *– September –*

Below are the recipes that come with this month's Meals of the Month Club buy for you to enjoy!

### **French Onion Soup for French Onion Chicken in Crock-Pot**

#### **Chili Cheese Dip (Mexican Sloppy Joes)**

#### **Mexican Burgers (using Mexican Meatloaf)**

#### **Creamy Chicken Stew**

#### **Creamy Wild Rice Soup**

#### **Crowd Pleasin' Stew**

#### **Tortilla Soup**

### **French Onion Chicken in Crock-Pot**

Requires:

French Onion Soup Mix

4 chicken breasts

Place chicken in crock-pot and sprinkle all of soup mix over meat. Cook on low for 6 hours.

### **Mexican Sloppy Joes**

Requires:

Chili Cheese Dip

1 lb ground meat

1/2 cup salsa (any brand)

1 cup shredded cheddar cheese

sandwich rolls or buns

Directions:

In a skillet, brown ground meat with 1 pkg of Chili Cheese Dip Mix. When browned, add in salsa and shredded cheese. Heat until cheese melts. Serve on sandwich rolls.

Recipe donated by Roberta Whalen from CT

### **Creamy Wild Rice Soup**

Makes 8 cups

Requires:

7 cups water

### **Crowd Pleasin' Cowboy Stew**

Makes 16 cups.

Requires:

1 lb ground meat

1 (15 oz) can corn

2 (15 oz) cans Ranch style beans or pinto beans

1 (10 oz) can of Rotel (chopped tomatoes with green chilies)

### **Tortilla Soup**

Requires:

tortilla chips

optional (cooked, bite size pieces of chicken or ground meat)

### **Creamy Chicken Stew**

Makes 6 cups.

Requires:

1 lb. of chicken

1 cup heavy cream

### **Mexican Burgers**

Make the mix as directed, but add a cup of shredded Mexican mix cheese. Form burger patties and bake them on a rack inside of a drip pan (so the patties don't sit in the drippings). When done, cover each patty with a slice a cheese so that it melts. Then build the burgers to your liking!  
Brandy Gunsolus from Bossier City, LA