



CALIFORNIA CASSEROLE

12 Servings

Preheat oven to 350 degrees

<p>4 lb. lean hamburger 2 large onions 2 minced garlic cloves 1/4 C. chili powder</p>	<p>Brown meat in batches in large pan or Dutch oven. (Don't put too much meat into pan at once; it will cause pan temperature to drop & meat will turn gray instead of brown.) Saute onions & garlic with last batch of meat. Return all meat to pan. Sprinkle chili powder over meat and mix well.</p>
<p>6 C. tomato sauce 1 tsp. sugar 2 C. sliced black olives 2 4-oz. cans diced green chilies, olives (garnish)</p>	<p>Add tomato sauce, sugar, half the olives & all the diced green chilies. Simmer over very low heat 15 minutes.</p>
<p>4 C. small curd cottage cheese 1 egg 1 lb. thin-sliced Jack cheese 24 corn tortillas, soft shell</p>	<p>Beat cottage cheese & eggs together & set aside. Spread in layers in 6-quart casserole: 1.) 1/3 of meat-tomato sauce mixture 2.) Half of the sliced Jack cheese 3.) Half of the cottage cheese mixture 4.) Half of the soft-shelled tortillas Repeat, finishing with a final layer of meat.</p>
<p>2 C. grated cheddar cheese 1 C. sour cream 1 C. chopped green onions Note: Casserole can be prepared a day ahead and refrigerated. Allow to return to room temperature before baking.</p>	<p>Top with grated cheddar cheese and bake, uncovered, for 30 minutes, or until casserole is thoroughly heated and cheese is melted. Serve with chopped green onions, sour cream and olives.</p>