

## CHILI QUILLAS (4oz cans)

Strip veins and seeds from 3 SMALL CANS OF GREEN CHILES. Blend in blender with 1 pt. SOUR CREAM. Tear up into about 6 pieces each 12 TORTILLAS\*. Fry in a little bacon grease or oil stirring around until all the pieces are covered. Add mixture to this and almost 1/2 lb. JACK CHEESE cubed (save a few strips of cheese for top). Add some CHICKEN BROTH (this is trial and error to know how much - I think about 1/2 can). Stir. Pour into greased casserole and decorate top with strips of cheese. Bake at 325\* for 20 to 30 minutes. until it bubbles.

\*CORN TORTILLAS