

The Chase County Fair always is an interesting time. Since my husband is from the Imperial area it is always a yearly challenge for me to remember all of the names and faces I come in contact with, in hopes not to be embarrassed the following year.

This year my mother-in-law introduced me to a man and continued to share with him all about this column that I write in our local paper. (She is one of my biggest fans!) This man happens to be a man of the kitchen himself so we shared some ideas and he told me of a few things he enjoys cooking.

As the stories unfolded, he came to a recipe that his grandmother used to make him, which sounded very familiar to me as I had just made a similar recipe a few weeks prior and my husband told me to continue making it twice a week because it was so delicious. I guess those little easy recipes are sometimes the better ones to share, so I am sharing my version of the same with all of you. So easy and so quick. You will love it!

Taco Crescent Bake

1 tube reduced fat crescent roll dough

3 cups crushed Nacho Cheese Doritos

2 cups shredded cheddar cheese

1 lb. hamburger, browned

1 packet taco seasoning

1/4 cup water

1 cup sour cream

Preheat oven to 350 °F.

Roll crescent dough into the bottom of a 9x13 inch, lightly greased, glass baking dish. Press to eliminate seams. Place 1-1/2 cups of crushed Doritos on top of the dough.

Meanwhile brown and drain hamburger. Add taco seasoning and water to the hamburger. Then add the sour cream. Mix well and place evenly on top of Doritos in baking dish.

Top with remaining Doritos and sprinkle cheese on top. Bake at 350°F for 30 minutes until dough is done and meat is heated through. Serve hot.

Garnish with your favorite taco ingredients, i.e. lettuce, tomatoes, salsa, sour cream, etc.

Kitchen Tip: If you freeze leftover stock, broth or cooking

liquid in an ice cube tray, you will later have ready-to-use recipe ingredients.