

I made this one up one cold winter day. Think “comfort food”. It tastes just as good leftover. Remember not to pre-heat your oven when cooking in a handmade stoneware casserole.

### **Southwest Style Casserole**

- 1 large onion, chopped
- 3 stalks celery, sliced
- ½ red bell pepper, seeded & chopped
- 3 cloves garlic, minced
- 2 tablespoons olive oil
- ½ lb. ground sirloin, browned & drained
- 1 can mixed pinto & northern beans, drained
- 1 small can corn, drained
- 1 can cream of celery soup
- 2 tablespoons Worcestershire sauce
- 1 teaspoon spicy lemon pepper
- 1 cup prepared rice

Sauté first four ingredients in olive oil. Add to remaining ingredients and spoon into greased casserole. Bake at 350° for 30 minutes. To serve, make a “bed” of tortilla chips on a plate, spoon hot casserole on top and garnish with sour cream, salsa, shredded sharp cheddar cheese and black olives.