

### **Squash Enchiladas** (courtesy of Ken White)

Medium Butternut Squash  
4 oz cream cheese  
4 scallions  
½ teaspoon chili powder  
¼ teaspoon cumin  
¼ teaspoon coriander or cilantro  
¼ teaspoon oregano  
¼ teaspoon salt  
¼ teaspoon cinnamon  
3 tablespoons of vegetable oil  
12 corn tortillas (small)  
24 oz salsa  
1 to 2 cups shredded cheddar cheese  
Sour cream  
Shredded iceberg lettuce

Split squash down the middle and bake at 400 for 45 to 60 mins (until soft) on oiled pan. Scoop out 2 cups and mash with cream cheese, spices and scallions until fairly smooth. Soften tortillas by frying or steaming. Apply half of the salsa on the bottom of a casserole dish, roll filling into tortillas, and bake with cheese and remaining salsa on top for 25 to 30 mins at 350. Garnish with sour cream and lettuce.

### **Chocolate Chili**

1 pound ground sirloin  
1 large yellow onion, diced  
1 bag of dried pinto beans (or three cans)  
Salt and pepper to taste  
Chili Powder to taste  
1 teaspoon cinnamon  
2 teaspoons coco powder

Sour cream  
1 white onion, diced  
Couple cups of grated cheddar cheese

This works best in a crock pot or similar set ups. Soak beans overnight. Lightly brown the meat and onions. Add everything into a pot, season to taste, and cook on high for at least four hours – eight is preferred. Throw on the other stuff as desired. Serve with cornbread or sourdough.