

## CHALUPAS

or

## A Sort of Chicken Stroganoff

"When the Faculty Comes Over"

18 frozen tortillas  
 2 large jars boned chicken  
 3-5 (small) cans peeled sliced green chili peppers (mild)  
 2 pints sour cream

Sautee tortillas, cut into  $1\frac{1}{2}$ " by  $\frac{1}{2}$ " strips, in butter and a small onion. Place chicken, chili peppers (de-seeded and cut into strips), and sour cream in the pan with the sauteed tortillas. Season lavishly with chili powder and cayenne pepper (Wathh out! Cayenne is hot!) Simmer at low heat for about 30 minutes, mushing the whole mess together periodically and tasting it.

The impoverished student always tastes as he cooks--it's fun. Serve hot with a plain lettuce salad covered liberally with Basic Dressing. The recipe above doesn't serve as many people as you think it does--they eat a lot of it. *COST: About \$5 for 4 people*

BASIC DRESSING,  $\infty$ 

Mix in a small bottle: 1 part oil  
 2 parts wine vinegar  
 Add: 2 cut up cloves of garlic  
 salt  
 pepper  
 whole basil

Stir before and during serving. The recipe is infinite. You add proportionate amounts to the leftovers in the bottle when you want more dressing.