**Chicken Chilli**

4 cups cooked chopped chicken
2 medium onions chopped
2 4 oz chopped green chilies
2 tsp cumin
6 cups chicken broth
1/2 jar salsa
1 tbsp olive oil
4 cloves minced garlic
1 1/2 tsp oregano
1/4 tsp cayenne pepper optional
3 cups grated Monterey Jack cheese
3 cans great northern while beans
Cook chicken cool and chop. Heat oil, sauté onion, garlic, chilies and spices. Add chicken broth, salsa and heat. Stir in beans and 1 cup cheese. Heat until cheese melts.

When serving top each bowl with crushed tortilla chips, cheese, sour cream and green onions.

Freezes good. Theresa Culver

**Gooey Butter Cake**

1/2 cup butter, softened
1 box yellow cake mix
4 eggs
8 oz. cream cheese, softened
1 box powdered sugar
Preheat oven to 350. Grease and flour 13x9 inch cake pan. Mix butter, cake mix and 2 eggs until well blended. Dough will be very stiff. Spread in prepared pan. Mix cream cheese, remaining 2 eggs, and powdered sugar until smooth and spread over dough. Do not stir. Bake 30 minutes or until golden brown. Let cool. No frosting is needed.

Debbie Shimer