

M's Southwest Turkey Sausage & Hominy Stew



Ingredients

1 jar of salsa (at least 1 1/4 cup)
1 diced red bell pepper
1 diced yellow bell pepper
1 tbsp. chili powder
1 can of hominy, undrained (small or large can)
1 pkg. turkey sausage/kielbasa diced
1/4 c. tequila
1 can chicken broth
garlic

Directions

Throw it all in a slow cooker on low for 5-7 hours.

Serve over rice or cous cous, and top with the following:

- crushed tortilla chips
- grated mozzarella
- diced mango
- chopped green onions
- sour cream
- fresh cilantro

Beer Batter Bread



Ingredients

3 cups self-rising flour
3 tbsp. sugar
1 12-oz beer
3 tbsp. butter, melted

Directions

Preheat oven to 350 degrees. Stir the flour, sugar and beer together. Place batter in a greased bread pan and pour butter over the top. Bake for 45 minutes or until it passes the toothpick test.