

Rock On, Rick!



IBEW Political Director Rick Diegel, who comes out of Local 278 in Corpus Christi, loves both that Texas-style rock and that Texas-style cooking. After a long day on the political trail, Rick likes to kick back with some hard rockin' boogie on the stereo and some tangy chicken cookin' on the stove. Brother Diegel's own contribution to the Taste of the IBEW is King Ranch Chicken. Order your book today, and don't forget the stylish, flame-retardant denim apron, which goes well with any outfit.



KING RANCH CHICKEN

- 1 chicken, boiled, de-boned and diced
- 1 large onion
- 3 sticks celery
- 1 stick butter
- 2 cans cream of mushroom soup
- 1 can Rotel (spicy) tomatoes, chopped
- 1 can chopped water chestnuts
- 1 can sliced mushrooms
- 1 small jar of pimentos, chopped
- Corn tortillas
- Grated cheese
- Salt
- Pepper
- Garlic salt

Preheat oven to 350 degrees. Boil chicken. In a separate skillet, sauté onion and celery in butter. In a separate bowl, combine mushroom soup, chicken soup and tomatoes. Add water chestnuts, mushrooms and pimentos. Stir in chicken. Add salt, pepper and garlic salt to taste. To assemble, butter the bottom of a 9x12-inch casserole dish. Quarter several corn tortillas and cover bottom of pan. Pour a layer of chicken mixture on top. Spread grated cheese on top of mixture. Repeat the process. Bake until bubbly and cheese is melted and golden brown, between 45 minutes and 1 hour.

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