

TEMPLE BAR SNAPPER CASSEROLE

Arizona's large reservoirs are watery getaways for desert dwellers. On the Arizona side of Lake Mead, roughly midway between Hoover Dam and the western edge of Grand Canyon, Temple Bar boasts secluded coves and open waterways. The few residents who stay here year-round know their fish. Swap a few bites of this tasty casserole for the local lowdown on a favorite fishing spot.

Preheat oven to 350 degrees F. Dredge the fish fillets in seasoned flour. Melt the butter in a skillet and lightly sauté each fillet on both sides. Transfer to individual casserole dishes. Top each with a portion of chili sauce, then with shredded cheese. Bake 12 minutes. Sprinkle with parsley before serving. *Makes 6 servings*

- 6 pieces red snapper or other white fish (about 1 1/2 pounds)
- 1 cup flour, seasoned with salt and pepper
- 4 tablespoons (1/2 stick) butter
- 1 (7-ounce) can green chili sauce
- 3 cups shredded Monterey Jack cheese
- 1 tablespoon parsley, chopped

GRANITE DELLS GREEN ENCHILADAS

Preheat oven to 425 degrees F. Mix the flour and melted butter in a saucepan. Stir in broth and heat until mixture just bubbles but not boils. Add sour cream and chiles and set aside.

Heat oil in frying pan and dip in the tortillas to soften them. Sprinkle some cheese and onion in each tortilla and roll up. Arrange enchiladas in a baking dish. Pour green chili sauce over the top and bake 20 minutes. *Makes 4 to 6 servings*

- 1/4 cup flour
- 1/4 cup butter, melted
- 1 (10-ounce) can condensed chicken broth
- 1 cup sour cream
- 1 (4-ounce) can diced green chiles
- Vegetable oil
- 12 corn tortillas
- 2 cups shredded Monterey Jack cheese
- 1 cup onion, finely chopped