Barbara Cortopassi

My Food Storage Cookbook’s Biggest Prepper Challenge: Weeks 1-4

[Mexican Tortilla Lasagna](http://myfoodstoragecookbook.com/2013/03/14/mexican-tortilla-lasagna/)

[BBQ Chicken & Pineapple Quesadillas](http://myfoodstoragecookbook.com/2013/03/24/bbq-chicken-pineapple-quesadillas/)

Cinnamon Raisin Bread (made in her sun oven!)

Bacon Mac ‘N Cheese (which btw was a huge hit at her house)

3 cups uncooked penne pasta, 1 can Progresso Recipe Starters creamy three cheese cooking sauce, 1/2 cup milk, 1/4 tsp. garlic salt, 1 cup freeze dried cheese, 2.5 oz real bacon bits (packaged). Heat oven to 400. Spray cooking dish with cooking spray. Cook and drain pasta. Mix powdered milk according to directions. Reconstitute cheese.  In 3 quart saucepan, heat Recipe Starters Cooking Sauce, milk and garlic salt to boiling. Remove from heat. Add in cheese. Stir in pasta, bacon and spoon into casserole dish. Bake uncovered 20 minutes.

[Overnight Oatmeal](http://myfoodstoragecookbook.com/2012/03/03/overnight-oatmeal/)

[Wonder Oven Muffins](http://myfoodstoragecookbook.com/2012/03/08/wonder-oven-101-making-muffins/) (This is just a link to the method itself, any recipe will work. Smart idea to tell you about, she didn’t have whole egg powder so she substituted applesauce for the egg called for in her recipe.)

White Bean Chili

[Homemade Chicken Helper](http://everydayfoodstorage.net/2010/01/12/emergency-cooking-with-shelf-stable-itemsfood-storage-recipes/food-storage-recipes) (her family really loved this recipe, btw)

[Indian Fry Bread](http://tastykitchen.com/recipes/breads/indian-fry-bread/)

Jello Salad (yes, it is shelf stable, so it counts)

[Raspberry Squares](http://myfoodstoragecookbook.com/2012/04/18/raspberry-squares/)

[Homemade Chicken Rice A Roni](http://cheftessbakeresse.blogspot.com/2010/01/homemade-rice-y-roni.html)

[Chicken Enchiladas with homemade tortillas](http://thepioneerwoman.com/cooking/2009/11/white-chicken-enchiladas/) (Barbara says this recipe is “Heaven On Earth!!”—I have to try it now ;)

[Sugar Donut Muffins](http://myfoodstoragecookbook.com/2013/02/08/sugar-donut-muffins/)