## Minutes Sept., 4th 2025 meeting, Robinson Lions

Bob called meeting to order. Pledge of allegiance. Present: Eldean Flath, Ray Munson, Sean Yax, Bob Bowerman, Susanna Ongstad, Jeff DeWitz, Bill Bender, Dan Giroux.

Kidder County Ambulance presented a short program highlighting the services they provide, and reminded us of the upcoming funding vote. Voting will be held to increase the mills Sept 16 at the ambulance building in Steele from 7:00 to 7:00.

Old Business: Prairie
Heating & Air working
preliminary stages of HVAC
replacement. Laura Remmick
presented well-made video of
highlights of the Truck Pull. We
need to check with her about
making highlight video of what
we do to support our community
and various charities. Eldean
had no update on condition of
highway signs.

Ray presented Treasurer's Report. Approved, no opposed.

New Business: Lengthy discussion on upcoming Turkey Shoot, including amounts for raffle, food to serve, and amounts and sources of turkeys and other meats.

Motion to adjourn. Approved, no opposed.

Next meeting tentatively scheduled for 2 Oct.

## White Chicken Enchiladas

## Ingredients

1 tablespoon olive oil ½ yellow onion, diced finely 2 teaspoons garlic, minced 3 cups shredded chicken, a rotisserie works perfectly ½ teaspoon salt

½ teaspoon salt ½ teaspoon pepper

8 large flour tortillas 2 cups Monterey Jack cheese, shredded

For The Sauce

2 cups water

2 cubes chicken bouillon

3 tablespoons butter

3 tablespoons flour

1 cup sour cream ½ teaspoon salt

½ teaspoon pepper

4 ounces green chilies ½ cup Monterey Jack cheese, shredded

1 cup Mexican blend cheese, shredded

## Instructions

1. Preheat your oven to 350°F (175°C) and lightly grease a 9x13

haking dish

2. In a skillet over medium heat, add olive oil and sauté the diced onion until soft, about 3–4 minutes. Add the minced garlic and cook for 1 more minute.

3. Stir in the shredded chicken, salt, and pepper. Mix well and remove from heat.

4. Spoon the chicken mixture evenly into each flour tortilla, sprinkle with a bit of Monterey Jack cheese, roll them up, and place seam-side down in the baking dish.

5. In a saucepan, bring water to a boil and dissolve the chicken bouillon cubes. Set aside.

6. In another saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1 minute until smooth.

7. Slowly whisk in the prepared bouillon water until thickened. Remove from heat and stir in sour cream, salt, pepper, green chilies, ½ cup Monterey Jack cheese, and 1 cup Mexican blend cheese. Stir

until melted and creamy.

8. Pour the sauce evenly over the enchiladas in the baking dish.

9. Bake uncovered for 25–30 minutes or until bubbly and golden

on top.

10. Let rest for 5 minutes before serving. Garnish with chopped cilantro or extra cheese if desired.











Call 754-2203 for questions or to make an appointment. Walk-ins welcome Monday-Friday
9am-5pm

**GET YOURS TODAY!** 







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