

## Quotes from Basketball Coach Mike Krzyzewski

“If a team cannot perform with excellence at a moments notice, they probably will fail in the long run.

“Don’t worry about losing, think about winning.”

“Confrontation simply means meeting the truth head on.”

## March Madness Trivia

- ❶ Who was the first undefeated national champion?
  - a. UCLA
  - b. Cincinnati
  - c. Princeton
  - d. San Francisco
- ❷ When was the last time zero No. 1 seeds made the Final Four?
  - a. 2007
  - b. 2006
  - c. 2000
  - d. 1987
- ❸ What is the lowest seed to reach the Final Four?
  - a. No. 11
  - b. No. 10
  - c. No. 9
  - d. No. 8

## Slow Cooker Chicken Taco Soup

*A hearty combination of beans, corn, tomatoes, and taco seasonings, slow cooked with shredded chicken. Deliciously finished, if you like, with cheddar cheese, sour cream, and crushed tortilla chips. Made mostly of canned ingredients, this tasty soup let's the slow cooker do the work so you don't have to!*

### Ingredients

- |   |   |
|---|---|
| 1 onion, chopped                          | 2 (10 oz.) cans diced tomatoes with green chillies, drained |
| 1 (16 oz.) can chili beans                | 1 (1.25 oz.) package taco seasoning                         |
| 1 (15 oz.) can black beans                | 3 whole skinless, boneless chicken breasts                  |
| 1 (15 oz.) can whole kernel corn, drained | shredded cheddar cheese                                     |
| 1 (8 oz.) can tomato sauce                | sour cream (optional)                                       |
| 1 (12 oz.) can or bottle of beer          | crushed tortilla chips (optional)                           |

### Directions

1. Place the onion, chili beans, black beans, corn, tomato sauce, beer, and diced tomatoes in a slow cooker. Add taco seasoning, and stir to blend. Lay chicken breasts on top of the mixture, pressing down slightly until just covered by the other ingredients. Set slow cooker for low heat, cover, and cook for 5 hours.
2. Remove chicken breasts from the soup, and allow to cool long enough to be handled. Stir the shredded chicken back into the soup, and continue cooking for 2 hours. Serve topped with shredded cheddar cheese, a dollop of sour cream, and crushed tortilla chips, if desired.



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