

COOKING CORNER

Recipes For The Kitchen

HOT RICE SALAD
Without stirring around too much in the kitchen, you can prepare an eye-catching but nutritious dinner by adapting the Chinese method of stir fry cooking.



Stir frying requires only a few minutes of high heat and involves tossing ingredients vigorously in a small amount of butter or oil. While the mixture is usually spooned over rice, try this recipe for stirring the rice in before serving.

Rice is a versatile staple available in regular, par-boiled, pre-cooked and brown forms. Although some prefer the long grain variety for salads, medium grain is also fine. So any cooked rice works well in a salad.

FOR RIGHT NOW
Both family and guests can enjoy this hot rice salad, whose ingredients retain their vitamins and whose varied colors and textures delight the eye and palate.

STIR FRY RICE SALAD

- 4 choice chicken pieces (about 1 pound)
- 1 cup chopped onions
- 1 tablespoon butter or margarine
- 1-1/2 cups sliced celery with leaves
- 3 cups hot cooked rice
- 1/3 cup chopped sweet pickles
- 1/4 cup chopped pimientos
- 3 hard-cooked eggs, chopped
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/2 teaspoon ground ginger
- 1/3 cup mayonnaise
- 1-1/2 tablespoons sweet pickle juice

Remove skin and bone from chicken. Cut chicken in small thin pieces. Sauté chicken and onions in butter about 3 minutes. Stir in celery and cook 2 minutes longer. Remove from heat, add remaining ingredients and toss lightly to blend. Serve while hot. Garnish with tomato wedges and ripe olives, if desired. Makes 6 servings.

Quick Treat For Company



Peach Pecan Biscuit Ring is a recipe you will want to make often when you need a coffee cake or simple dessert that looks impressive but doesn't take long to make. Refrigerated big flaky biscuits and peach preserves cut preparation time. Creative shaping makes it look like a fancy bakery specialty—but the aroma and flavor are home-baked good.

Keep refrigerated biscuits on hand for hot breads and sweet treats to dress up meals in a hurry.

PEACH PECAN BISCUIT RING

- 1/4 cup butter or margarine, melted, divided
 - 3/4 cup firmly packed brown sugar, divided
 - 1/4 cup chopped pecans or walnuts
 - 12-oz. jar (1 cup) peach or apricot preserves, divided
 - 1 1/2 teaspoons cinnamon
 - 2 cans (10 oz. each) Hungry Jack Refrigerated Big Flaky Biscuits
- Heat oven to 375°F. (350°F. for colored fluted tube pan). Brush bottom and sides of 10-inch tube or 12-cup fluted tube pan with 1 tablespoon melted butter. Sprinkle bottom of pan with 2 tablespoons brown sugar and 1/4 cup nuts. Dot with 3 tablespoons preserves. Combine remaining brown sugar and cinnamon.
- Separate biscuit dough into 20 biscuits; press each to 4-inch circle. Brush one side of each biscuit with remaining butter; spread brown sugar mixture over butter. Spoon rounded teaspoonful preserves onto center of each biscuit. Fold each in half; seal top center edge; fold remaining sides to top center.
- Place biscuits sealed-side-down around outside edge of prepared pan, then around inside edge. Bake 35 to 40 minutes until deep golden brown. Let stand 2 minutes. Turn onto serving plate or waxed paper.

BARBECUE—TEXAS STYLE

beef simmering. Even if you can't get to Texas, you can try this recipe for Texas Style Barbecued Beef. A hefty cut of brisket of beef is pot roasted in the oven with onions, garlic and Open Pit barbecue sauce. Serve with a tossed salad and hot biscuits and don't be surprised if your whole family starts talking about "the ranch!"

TEXAS STYLE BARBECUED BEEF

- 5 pounds (about) brisket of beef
- 1-3/4 cups (18 oz. bottle) all-purpose barbecue sauce, any flavor
- 2 medium onions, thinly sliced
- 1 clove garlic, crushed
- 1 teaspoon chili powder

Place meat in shallow pan. Combine remaining ingredients and pour over meat. Cover and bake at 325° for about 4 hours, or until tender, basting occasionally. Remove cover and bake 30 minutes longer, basting occasionally to glaze meat. Skim off excess fat from drippings; thicken, if desired, and serve as a sauce. Makes 8 to 10 servings.

Stuffing With A Different Twist

SWEET POTATO HERB STUFFING

- 1/2 pound sausage meat
- 1/4 cup chopped onion
- 1/4 cup chopped celery
- 1/4 pound butter or margarine
- 1 (1-pound) can golden yams, drained and mashed
- 1/2 teaspoon grated orange peel
- 2 tablespoons chopped parsley
- 3/4 cup broth or water
- 1 egg, beaten
- 1 (7-ounce) package Pepperidge Farm Cube Stuffing

Brown sausage, drain off fat and remove from pan. Sauté onion and celery in butter until tender. Stir in sweet potato, orange rind, parsley and cooked sausage. Add broth and egg and blend. Toss with stuffing. Makes 6 servings. Double recipe for 12-16 pound turkey



Founder's Day Celebration

Members of the Chi Chi Chapter of Chi Eta Phi Sorority recently celebrated their national Founder's Day with a celebration at the Reynolds Health Center. The Sorority is an organization of registered nurses working together for the service of humanity. The Chi Chi Chapter has begun to perform community services that includes hypertension and sickle cell screenings, diabetes and foot care and infant and post natal care.



Even if you've never been to Texas, the idea of a Texas barbecue is so delicious to contemplate that you can almost smell the biscuits baking and the spicy barbecued

Prices Good Thru Sat., Nov. 11 1978

Quantity Rights Reserved None Sold To Other Dealers or Restaurants!

THE NEW LOW-PRICE LEADER

We Accept Federal Food Stamps!

BIG STAR FOODS

Holly Farms...U.S. Grade 'A' Fryer Breast **98¢** Lb. With Ribs

Big SAVINGS

At Food Fair Your Total Discount Food Stores

Premium Fresh BREAD King Size 33¢ Loaf	Antifreeze ZEREX Gal. \$2.79 Jug	Golden Ripe BANANAS lb. 19¢ Just	Shasta Soft DRINKS 6 12 Oz. 99¢ cans
Hi-Dri TOWELS Big Roll 39¢	Del Monte Tomato CATSUP 20 Oz. Bot. 43¢	Chase & Sanborn COFFEE lb. \$2.15 Bag	Donald Duck Orange JUICE 1/2 Gal. 89¢ Ctn.
Marcal Bathroom TISSUE 4 roll pkg. 69¢	Hudson Black PEPPER 2 oz. Can 25¢	Greer Apple SAUCE 4 17 oz. Cans \$1	Pet Ritz Frozen Fruit COBLER 26 oz. 99¢
Greer PEACHES 29 oz. Can 49¢	Boneless Stew BEEF lb. \$1.39	Kraft Macaroni & CHEESE 4 7/4 oz. pkg. \$1	Ore-Ida Frozen French FRIES 5 lb. Bag \$1.49
Phillips Pork and BEANS 4 16 oz. Cans \$1	Big Mill Dog FOOD 25 lb. Bag \$2.79	Pink Rose Pink SALMON Tall Can \$1.39	Red Delicious APPLES 3 lb. Bag 49¢

Duncan Hines **Cake Mixes**
Assorted
18 1/2 oz. Pkgs. **58¢**

USDA CHOICE U.S. Choice Beef!
Full Cut Boneless **Round Steak**
Lb. **\$1.58**

Pure Vegetable **Crisco Oil**
48 oz. Bottle **\$1.68**

Fresh Pork Roast
Tender Lean Whole **Picnics**
lb. **78¢**

Packer's Label Frozen Shoestring **Potatoes**
3 20 oz. Pkgs. **\$1.00**

Cabbage
Fresh Green Lb. **15¢**

Red, Black or White **Grapes**
lb. **59¢**

FOOD FAIR

Prices Good At Discount House On Patterson Ave., Too!

EVERYDAY DISCOUNT PRICES!