

# Creativity stars in this casserole

## BROCCOLI-DEVILED EGG CASSEROLE

- 6 hard-cooked eggs
- 3 tablespoons mayonnaise
- 1/8 teaspoon dry mustard
- dash pepper
- 2 10-ounce packages chopped broccoli or 1 bunch fresh
- 1/4 cup butter
- 2 tablespoons flour
- 2 cups milk
- 1 cup grated sharp cheese
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon salt
- dash hot sauce

Cut eggs in half lengthwise. Remove yolks and mash well; add mayonnaise, mustard and pepper and blend well. Fill egg whites with yolk mixture.

Cook broccoli according to package directions and drain well.

Melt butter in a saucepan. Add the flour and stir until blended. Add milk gradually and cook over medium heat until thickened, stirring constantly. Reserve 2 tablespoons cheese; add remaining cheese to sauce and stir until cheese is melted. Add Worcestershire sauce, salt and hot sauce.

Place broccoli in well-greased 1 1/2-quart baking dish and add half the cheese sauce. Arrange eggs on sauce and pour remaining sauce over eggs. Sprinkle with reserved cheese. Bake at 375 degrees for 20 to 25 minutes or until lightly browned.



Lucille Bradshaw

-- LUCILLE BRADSHAW  
Winston-Salem

# Top special dinner with this sweet pie

## SWEET POTATO PIE

- 1 1/2 cups mashed sweet potatoes
- 1/2 cup light brown sugar
- 3 whole eggs
- 1/2 cup Pet milk; add a little water to it
- 1 cup white sugar
- 3 tablespoons plain flour
- 1/2 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1 level teaspoon cinnamon
- 1/2 teaspoon salt
- 1/2 stick butter or margarine

Combine sweet potatoes, brown sugar, white sugar, flour, salt and spices. Add butter or margarine and milk to potato mixture, blending until smooth.

Pour filling in an unbaked 9-inch deep-dish pie shell. Bake in 350-degree oven until done. Serve with whipped cream on top.

-- MAGGIE SHEPHERD  
Winston-Salem



Maggie Shepherd

# Greens with dumplings like Grandma made

## COLLARD GREENS WITH CORN MEAL DUMPLINGS

- 1 pound ham hock
- 2 quarts water
- 1 or 2 bunches collard greens, washed
- dash of pepper
- 1 cup corn meal (plain)

- 1 teaspoon salt
- 1 1/2 cups boiling water
- 1 egg, beaten
- 1 cup flour

Cook ham hock for about 45 minutes. Wash collards very thoroughly and shred them. Then add collards and pepper in 2 quarts

water. Simmer about 50 minutes. Combine corn meal, sugar and salt. Add 1 egg, stirring in boiling water. Mix flour well. Drop corn meal mixture by teaspoonfuls onto floured board and roll in flour. Place dumplings over hot collards. Cook 15 minutes over medium heat.

# Old-fashioned pie makes news on holiday table

## OLD-FASHIONED HOMEMADE SWEET POTATO PIE

- 3 or 4 medium-size sweet potatoes
- 2 cups sugar
- 1/4 cup plain flour (for thickening)
- 2 teaspoons vanilla flavor
- 1 teaspoon lemon flavor
- 2 sticks butter or margarine
- 3/4 to 1 cup of potato water
- dash of cinnamon
- dash of allspice

Wash and boil sweet potatoes until tender when forked. Cool potatoes, peel and slice very thin. Place potatoes in a prepared crust in a large baking dish. On each layer of potatoes, sprinkle some of the sugar, flour and flavoring with slices of butter or margarine until all ingredients are used. Put in water.

Cover with a top crust and put a little butter and sugar on top. Bake

at 400 degrees 30 to 45 minutes or until crust is brown.

-- SUSIE NANCE  
Winston-Salem

# Custard pie makes hit

## OLD FASHION EGG CUSTARD

- 6 extra-large eggs
- 2 1/2 cups sugar
- 1 quart sweet milk
- 1 stick butter (not margarine), softened
- 1 heaping tablespoon flour
- 1 teaspoon lemon flavoring
- 1 teaspoon nutmeg

Beat eggs well; add sugar and flour, beating well again. Add lemon flavoring and nutmeg. Beat well again. Make sure butter is near melting stage; mix this in eggs; add milk to egg mixture.

Preheat oven to 425 degrees. This recipe makes 2 deep-dish pies. Bake on cookie sheet if using ready-made pie crusts, or else take pie crust from aluminum pan and put in two 9-inch Pyrex dishes.

-- ESTELLA HALL  
Winston-Salem

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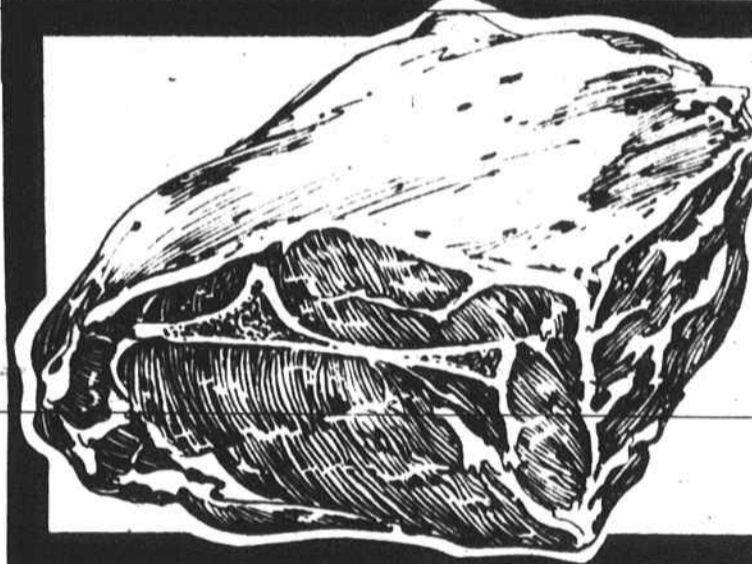


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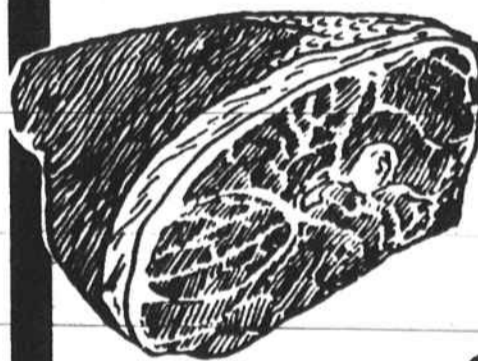
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