

# TARHEEL KITCHEN

The recent National Chicken Cooking Contest in Jackson, Mississippi afforded numerous, varied and pleasant experiences. Old fashioned southern hospitality reigned during the contest. Guests were pampered with friendliness, courtesies and kindnesses by hosts and hostesses who cared and shared.

As to be expected, hospitality includes foods. There was food at the Governor's Mansion, the receptions, the gorgeous old restored home visited and at the hotel. Yes, there was chicken but choices were far broader and featured the native meats, fruits and vegetables.

The reception at the reconstructed Old Barn Clubhouse and dinner at the restored Sub Rosa plantation home carried one back into history. The dinner table "groaned" with country ham, fried catfish, doves, biscuits and too many foods to enumerate.

Selected recipes from the reception and dinner are given. They include many foods for which North Carolina is well-known.

**Egg Salad Mold**  
 8 hard-cooked eggs, chopped  
 1/4 cup butter or margarine, softened  
 2 teaspoons prepared mustard  
 2 teaspoons paprika  
 Salt and pepper to taste  
 Mayonnaise to moisten  
 Paprika for garnish

In a bowl, mix eggs with butter, prepared mustard, paprika, salt, pepper, and enough mayonnaise to moisten. Press into a small mold and chill. Flavors will improve if the mold is chilled overnight. Unmold, sprinkle with paprika. Makes about 2 cups. Serve with assorted crackers or thin-sliced pumpernickel bread.

**Baked Chicken Salad Sandwiches**  
 4 cans (5 ounces each) boned chicken  
 6 hard-boiled eggs, chopped  
 1 cup sliced stuffed olives  
 4 tablespoons onion, grated  
 1 1/2 cups mayonnaise, or less for blending  
 24 slices thin-sliced white sandwich bread, crusts removed

1 cup butter or margarine, softened  
 2 jars (5 ounces each) Old English sharp cheese spread, room temperature  
 Mix chicken, eggs, olives, onion, and mayonnaise. Butter 12 sliced bread; spread generously with the chicken salad mixture. Top with the remaining 12 slices. Blend remainder of butter with cheese to form a smooth paste. Spread over tops of sandwiches; cover well with plastic wrap. Place on baking for 20 minutes at 400 degrees F. until hot and cheese thoroughly browned. Makes 48 mini-sandwiches.

**Bacon-Pecan Appetizer Crepes**  
 1 package (8 ounce) cream cheese, softened  
 2 teaspoons milk  
 1 tablespoon grated onion  
 1/2 teaspoon garlic salt  
 1/4 teaspoon pepper  
 1/2 cup sour cream  
 6 strips bacon, cooked and crumbled  
 1/4 cup finely chopped green pepper  
 12 cooked crepes (approximately 6" in diameter using your favorite recipe)  
 1/2 cup chopped pecans

In a small mixing bowl, mix cream cheese with milk, onion, garlic salt, pepper, and sour cream until smooth. Stir in bacon and green pepper. Spread 2 tablespoons cheese mixture over 10 crepes. Make 2 stacks, each 6 crepes high (use the remaining 2 crepes to top the stacks). Sprinkle tops with chopped pecans. Refrigerate until firm-1 hour or more. Cut into sixteenths and spear each wedge with a toothpick for serving. Each stack of 6 crepes will make 16 bite-sized wedges. Makes 32 wedges.

**Green Beans Vinaigrette**  
 2 cans (1 pound each) vertically packed whole green beans  
 Bacon strips cut in half crosswise  
 Wrap 6 or 7 beans in bacon, secure with toothpick. Place in one layer on broiler pan, broil until bacon is crisp; turning once. Place in shallow baking dish.

**Vinaigrette Sauce**  
 3 tablespoons butter  
 2 tablespoons cider vinegar  
 1 tablespoon tarragon  
 1 teaspoon salt  
 1 teaspoon paprika  
 1 tablespoon chopped parsley  
 1 teaspoon grated onion  
 Bring above mixture to boil. Pour over beans and serve, or refrigerate and reheat in oven just before serving.

**Cheese Grits Souffle'**  
 2 cups uncooked grits  
 7 cups water  
 2 teaspoons salt  
 1 roll Kraft's nippy cheese  
 1 roll Kraft's garlic cheese  
 2 sticks butter  
 4 eggs, well beaten  
 1/2 cup milk  
 Salt and pepper to taste  
 Add salt to boiling water and cook grits until done (about 25 minutes). Add cheese, cut into small pieces, butter, milk, eggs, salt and pepper. Put into 3 quart casserole and bake in 350 degree F. for one hour. For fluffier souffle' separate eggs. Add beaten yolks to grits mixture and fold in stiffly beaten egg whites last. Serves 12.

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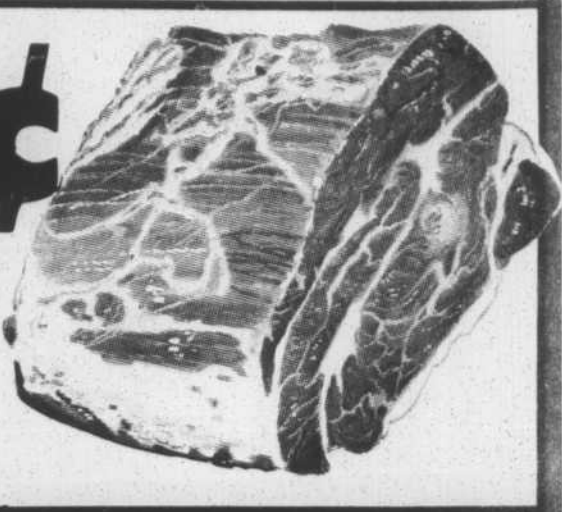
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