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GLORY STORIES

Good Taste For The Table. Good Taste For The Soul



THE HALFTIME SHOW

Superbowls come and go, but a great Superbowl party is remembered year after year. Before the televisions are strategically placed around the room and the furniture rearranged for optimum viewing pleasure, the first point of business is planning the menu.

Although many hosts have favorite dishes that they prepare annually, the most successful parties incorporate a good variety of finger foods conveniently placed within arms reach.

There also needs to be a tantalizing main dish that fills the void of hunger, yet still leaves room for munchies. This part of the meal we call the halftime show.

Although Superbowl sponsors do a good job of attracting entertainers to perform during halftime, the best entertainment is the spread on your buffet table.

We have some recipes in this column that are guaranteed crowd pleasers. As the main attraction at halftime,

we suggest our Veggie Chili made

with **Glory Foods** Pre-Seasoned Pinto Beans, **Glory Foods** Pre-Seasoned Field Peas and **Glory Foods** Pre-Seasoned Great Northern Beans. Topped with diced tomatoes, grated cheese and sour cream, this chili will satisfy everyone.

For finger foods we offer **Glory Foods** Jalapeno Cornbread Sticks, **Glory Foods** Glorified Wings and **Glory Foods** Fat-free Spicy Clam Dip. The cornbread sticks are an excellent accompaniment for the chili and can be made mild or as spicy as you dare. The wing recipe allows you to prepare the chicken wings in the oven, making clean-up a breeze. For the calorie conscious, serve our dip with vegetables, as well as chips.

We cannot help with the television set-up or the furniture moves, but we can get you out of the kitchen faster,

so that you will have more time to entertain your guests and cheer your team to victory. May the best team win.

VEGGIE CHILI

Ingredients
Glory Foods
 Field Peas.....2 Cans
 Pinto Beans.....2 Cans
 Great Northern Beans.....2 Cans
 Oil.....2 Tbl.
 Onion (Chopped).....1 Large
 Stewed Tomatoes.....1-28 oz. can
 Tomato Paste.....1-6 oz. can
 Chili Powder.....2 Tbl.
 Cumin.....1 Tbl.
 (optional-double chili powder)
 Garlic Powder.....1 Tbl.
 Salt and Pepper.....To Taste

Method
 1. Cook onion in oil until soft. Add remaining ingredients and allow to simmer 1/2 hour.
 2. Season with salt and pepper. If you prefer spicier chili,

add peppers initially to oil.
 Yields 12-15 Servings

GLORIFIED WINGS

Ingredients
Glory Foods Hot Sauce.....6 oz.
 Chicken Wings.....3 lbs.
 Garlic Powder.....1 tsp.
 Cayenne Pepper.....1 tsp.
 Salt.....1 tsp.
 Poultry Seasoning.....1/2 tsp.
 Butter or Margarine.....4 Tbl. or 1/2 stick
 Chili Powder.....1 tsp.

Method

1. Separate wings into 3 pieces, discarding the tip or save for soup flavoring.
 2. Sprinkle with garlic, cayenne, salt and poultry seasoning and toss to coat evenly. Bake in a 350 degree oven until done.
 3. In a sauce pan combine remaining ingredients and heat. Toss cooked wings in mixture and serve immediately.
 Yields about 40 Pieces

JALAPENO CORNBREAD STICKS

Ingredients
Glory Foods Corn Muffin Mix.....1 Pkg.
 Pickled Jalapenos (Chopped).....2 Tbl.

Method

1. Prepare according to package directions and add the finely chopped jalapenos. Bake in a corn stick pan according to package directions.
 Yields 12 Cornbread Sticks

GLORIOUSLY FAT-FREE SPICY CLAM DIP

Ingredients
Glory Foods Hot Sauce.....2 Tbls.
 Fat-Free Sour cream.....2 Cups
 Fat-Free Cream Cheese
 (Room Temperature).....1 Cup (8 oz.)
 Minced Clams (Drained).....2-6 1/2 oz. Cans
 Lemon Juice (Fresh).....1 Tbl.
 Seasoned Salt.....2 tsp.
 Garlic Powder.....1/4 tsp.
 Onion Powder.....1/4 tsp.
 Ground White Pepper.....1/4 tsp.
 (Substitute Black Pepper)

Method

1. With a hand mixer, soften cream cheese. Add sour cream and mix until smooth.
 2. Add remaining ingredients to sour cream mixture and mix by hand with a spoon. Refrigerate until needed.
 Yields approximately 3 1/2 Cups.

For questions or comments, write to **Glory Foods, Inc.**,
 Post Office Box 328948, Columbus, OH 43232

Until Next Month,
 Good Cooking!



Just About The Best®



YOUR MOM GOT THE PRAISE... NOW YOU CAN HAVE THE GLORY.

Remember the unforgettable taste of Mom's home cooking? It's a taste that went right to your soul. Nothing in the world could compare to her delicious meals. Her special mixture of herbs and spices gave each dish a taste all its own and you thanked her in more ways than you know, each and every time you asked for seconds.

Now, you can create those special memories for your family. With Glory Foods conveniently packaged pre-sea-

soned side dishes, you can give your family a quick, delicious meal that delivers the taste of yesterday's down-home cooking today!

Glory Foods lets you experience in minutes a variety of Southern-style canned vegetables seasoned and accented with the flavor of home. You just heat



them and eat them. Now, we know the best food you've ever tasted will always be your Mom's, but Glory Foods' real good, feel good, down-home flavor comes so close, it's **Just About The Best!**

So, be sure to look for these fine, pre-seasoned products from Glory Foods at your local supermarket: Fancy Cut

Collard Greens, Mustard Greens, Turnip Greens, Mixed Greens and Kale Greens. Delicately seasoned Field Peas, Field Peas with Snaps, Blackeye Peas, Butter Beans, Lima Beans, Pinto Beans, Great Northern Beans, String Beans, String Beans and Potatoes, Sweet Potatoes and Cut Okra. Complement your meal with Glory's Hot Sauce, Peppered Vinegar and moist, delicious Homestyle Corn Bread Mix and Golden Corn Muffin Mix.

AVAILABLE AT FOOD LION