

### THE NEWS-JOURNAL

## Raeford, N.C. ... Front Burner

- (Continued from page 4B) time and energy means you must practice efficient work and living habits. These include:
- Learning techniques of buy-ing, making, storing and doubling time.
  Buy time by using the
- telephone, using conve-nience foods, or reading condensed books.
- Make time by saving through wise planning, tak-ing shortcuts, and using most effective methods.
- \* Store time by making notes on ideas, facts and other in-formation that will be needed later; establish an
- organized reference file.
  Double time by doing two things at the same time -iron and cook or listen to the radio, think and plan while doing routine jobs. \* Attacking the most difficult
- activities when you are rested and at your best physically and mentally.
- Doing the most important thing first. This is the secret to making the greatest progress every day.

Here are some winning recipes from the Third Annual North Carolina Turkey Cooking Contest.

- Turkey Tacos In Tortilla Baskets 11/2 lbs. raw turkey breast coarsely ground 1 (15 oz.) can tomato sauce 1 (1.51-oz. envelope taco seasoning
- mix
- 1 cup cheddar cheese, grated 1 cup corn chips
- oil
- 2 tablespoons oil
- 1/2 cup onion, chopped 1/2 cup water

- 4 teaspoon hot pepper sauce 1 quart finely shredded lettuce 2 medium tomatoes, coarsely
- chopped

6 tortillas 6 tortillas In large skillet, saute ground turkey in oil 5 to 8 minutes, stirring occasionally, until pinkness disap-pears. Add onion and cook a minute longer. Add tomato sauce, water, taco seasoning, and pepper sauce. Simmer uncovered for 20 minutes until thickened. Heat oil to 375 °F. Hold each tortilla under oil with ladle or tortilla baket oil with ladle or tortilla basket maker for 1½ minutes. Remove from fat and drain on paper towel. Place tortilla baskets on large plat-ter. Arrange lettuce in baskets; then spoon turkey taco sauce over lettuce, followed by cheese, tomatoes and corn chips. Serves 6.

Turkey Cheese Ball 8 oz. cream cheese 1/4 cup almonds, toasted, finely chopped 1 teaspoon curry powder parsley, finely chopped 1 cup cooked turkey, finely chop-

ped 1/3 cup mayonnaise

2 teaspoons chutney, chopped 1/4 teaspoon salt

Cream softened cream cheese; add turkey and almonds. Mix in remaining ingredients, except parsley. Chill 2 hours. Shape in ball and roll in parsley.

Turkey Steaks With Raisin Dressing ½ turkey breast boned, skinned and cut into 6 portions Pepper

2 baking apples, peeled, and cored (slice each apple into 3 rings) 2 tablespoons shortening Salt

Raisin Dressing (recipe below) Sugar (about 1/2 teaspoon per

# steak) **Raisin Dressing**

3 cups toasted bread crumbs 1/2 cup seedless raisins 1/2 cup onion, chopped 1/4 teaspoon pepper 1 cup turkey broth 11/2 cup apples, chopped 1/2 cup celery, chopped teaspoon salt
 teaspoon poultry seasoning In a skillet brown turkey slices

on both sides using shortening. Season with salt and pepper. Place in large baking dish. Combine all raisin dressing ingredients and spread on turkey steaks. Top with apple ring and sprinkle with sugar. Cover and bake at 350°F for 1 hour. Serves 6. Recipe is easily prepared ahead of time and refrigerated. Bake 1 hour before serving.

# **Evans receives** rank promotion

Jerry W. Evans, son of Thomas J. and Bett E. Evans of Rural Route 1, Aberdeen, has been pro-moted in the U.S. Air Force to the

rank of technical sergeant. Evans is an aircraft inspector at Charleston Air Force Base, South Carolina, with the 437th Field Maintenance Squadron.