

Talk About Good! Family Will Enjoy Tasty Recipes

Talk about good! Local readers will enjoy serving these recipes to friends and family which have been passed along to us from other readers.

NOT JUST PORK CHOPS

Marinate:
 3 Tbsp. to 1/4 c. soy sauce
 1/2-3/4 c. light brown sugar
 1/2 lime, sliced thin
 2 green onions, chopped with tops
 juice of 1/2 lime
 1 tsp. grated lime peel
 Marinate pork chops for about 30 minutes in refrigerator. Brown in hot skillet, without grease, very briefly. They brown well because of the marinade but can burn if you aren't careful. Place lime slices on top of pork chops. Add a little water to marinade, pour over chops, cover and bake at 325 degrees until tender. Serve with fluffy rice.

ANGEL'S DELIGHT

1 pkg. lemon jello
 1/4 c. sugar
 2 c. orange juice
 1/2 pt. whipping cream
 Dissolve sugar in hot orange juice, pour over jello. Put in refrigerator to congeal. Whip cream. When first mixture begins to congeal, fold in whipped cream. Pour over layers of angel food cake in angel food cake pan and let this mixture stay in refrigerator overnight. Cut in slices and serve like cake.

VEGETABLE SOUP

2 slices of beef shank with lot of meat on them
 Several meatless shank bones with marrow
 1 quart water
 20 ounces package frozen mixed vegetables
 3 cups tomatoes
 1 tablespoon sugar
 1 tablespoon salt
 4-5 stalks celery with leaves, sliced
 1 medium onion, chopped
 1 medium potato, diced or 1/2 cup elbow macaroni
 10 oz. pkg. frozen okra chopped
 Optional: 1 turnip, sliced;
 3 inch wedge of cabbage, chopped
 sliced stalk of broccoli or cauliflower, few shakes of oregano

Cook meat and bones with 1 qt. water in pressure cooker for about 25 minutes. Discard bones and any tough connective tissue. Place meat and broth in a 6 qt. or larger sauce pot or preserving kettle. Add seasonings and all other ingredients, except okra. Simmer for 30 or more minutes. Add okra, cook about 5 minutes more. Serve or pour in jars or plastic freezer containers to freeze or store in refrigerator for no longer than one week. Yield: 5-6 quarts.

SENATE BEAN SOUP

2 cups dried navy or pea beans
 8 cups water
 1 meaty ham bone or 1 ham hock
 1 cup chopped celery
 1 cup chopped onion, large
 1 cup chopped carrot
 1 med. size potato, pared and diced
 1 bay leaf
 2 teaspoons salt
 1/4 teaspoon black pepper
 Pick over beans, rinse under running water. Combine beans and water in large kettle or Dutch Oven. Bring to boiling, cover, boil 2 minutes. Remove from heat, let stand 1 hour. Return to heat; add ham hock; bring to boiling, cover kettle. Lower heat, simmer 2 hours or until beans are just tender. Add celery, onion, carrot, potato, bay leaf, salt and pepper. Cook 1 hour longer or until beans are very tender. Remove bay leaf, trim fat and bone from ham hock; return meat to kettle. Puree mixture or whirl in blender a little at a time. Return to kettle. Add additional water to thin, if necessary. Reheat. Taste. Add additional salt and pepper if you wish.

TATER STUFF

(Better Made Day Before)
 8 medium potatoes
 1 1/2 cups mayonnaise
 1 cup sour cream
 1 1/2 tsp. horseradish
 1 teaspoon celery seed
 1/2 teaspoon salt
 1 cup chopped fresh parsley
 2 medium onions, finely chopped, or
 1 cup carton frozen chives
 Boil whole potatoes in skins. Cool. Peel and cut into 1/8 inch slices. Combine mayonnaise, sour cream, horseradish, celery seed and salt. Set aside. In another bowl, mix parsley and onion in large serving bowl, arrange layer of potatoes, salt lightly, cover with layer of mayon-

naise mixture, then parsley-onion mixture. Continue layering ending with parsley-onion mixture. Do not stir. Cover and store in refrigerator at least 8 hours. Serves 10.

CELESTIAL SALAD (Different, Tasty)

1 head lettuce
 11 oz. can mandarin orange

sections, drained
 1 cup halved green grapes
 1/2 cup chopped green onions
 1/2 cup sliced toasted almonds, divided
 1/4 cup salad oil
 1/4 cup orange juice
 1/4 cup sugar
 3 tablespoons vinegar
 salt to taste
 dash dry mustard

1 teaspoon celery seed
 2 tablespoons chopped parsley
 Wash lettuce and tear into bite-sized pieces. Combine lettuce, orange sections, grapes, onion and half of almonds in a large salad bowl. Combine remaining ingredients except parsley in a covered container. Shake well. Pour over salad and toss well. Sprinkle with parsley

and remaining almonds. Serves 6-8.

CRAB ESCHOL (Easy, Superb)

3 tablespoons butter
 4 tablespoons flour
 1/2 pint whipping cream
 5 tablespoons sherry
 4 ounce can sliced mushrooms
 1 pound crab meat, deluxe

1/4 cup sharp grated cheese
 Salt and pepper to taste
 Melt butter, add flour and cook 2 or 3 minutes. Add cream, stirring constantly. Add salt, pepper, sherry, mushrooms and liquid. Remove from heat and add crab. Pour into buttered casserole and sprinkle with cheese. Cook in hot oven until cheese is melted. Serves 6.



THESE PRICES GOOD
 SUN., JAN. 8, 1984 TO
 SAT., JAN. 14, 1984

USDA CHOICE BEEF CHUCK
Bone-in
CHUCK ROAST

1.18
 lb.

•WE RESERVE THE RIGHT TO LIMIT QUANTITIES

•WE ACCEPT GOVERNMENT FOOD STAMPS

USDA CHOICE BEEF CHUCK
Boneless
ROAST
 \$ **1.38**
 lb.

CRISP
ICEBERG LETTUCE
49c
 HEAD

USDA CHOICE
EXTRA LEAN STEW BEEF
 \$ **1.58**
 lb.

US No 1
WHITE POTATOES 10-lb. BAG
 \$ **1.59**

2 LITER
COKE
 \$ **1.09**

4-ROLL PKG.
CHARMIN TOILET TISSUE
99c

32-oz. JUG
DEL MONTE CATSUP
89c

These Convenient Locations To Serve You

- Shelby Road - Kings Mountain
- Intersection of Hwy. 180 & Hwy. 74 By-Pass - Shelby

NEW STORE HOURS:

Mon.-Sat. 8 a.m. til 10 p.m.
 Sunday: 9 a.m. til 9 p.m.