

The Cooking Corner

BARBECUED BEEF

Brown a 4 lb. beef roast in large dutch oven.
Mix together the following:
½ tsp. oregano
½ tsp. thyme
½ tsp. basil
½ tsp. celery seed
1 tsp. tabasco
1 tsp. pepper
2 tsp. salt
2 medium onions, diced
2 large cans tomato sauce
2 large cans water
2 tsp. paprika
1 or 2 tsp. chili powder
2 tbsp. worcestershire sauce
2 tbsp. vinegar
½ tsp. garlic salt

Pour this mixture over roast. Heat to almost boiling, reduce heat and simmer all day long. Meat will be tender. Serve on hamburger buns.

CHINESE PEPPER STEAK

1 lb. round steak
¼ cup salad oil
1 tsp. salt
1 diced onion
1 tsp. garlic salt
1/8 tsp. pepper
1 green pepper, sliced thin
1 cup beef bouillon
¼ cup water and 2 tbsp. corn-starch

1 tbsp. soy sauce
1 cup thinly sliced celery
Cut steak into strips. In skillet place oil, salt, and black pepper. Add slivers of steak and brown. Then add onions, garlic salt, green pepper, celery and bouillon. Cover skillet with a tight fitting lid. Cook over low heat for 10 minutes. Blend corn-starch water with soy sauce. Add to meat mixture. Cook until juices thicken. Serve with hot rice. Serves 4-6.

CORN BEEF BRISKET

2 or 3 lb. corned beef brisket
3 medium onions, sliced
¼ cup vinegar
2 tbsp. worcestershire sauce
water to make 2 cups liquid
4 carrots
6 potatoes
1 cabbage, cut into wedges and studded with one clove each

In 6 quart dutch oven, braise brisket in a little oil, add onions and pour liquid over. Cover and roast at 350 degrees for 45 minutes per pound. One hour from end of roasting time, add potatoes and carrots. Add cabbage wedges ½ hour later.

MOCK BEEF STROGANOFF

1 lb. round steak, cubed
1 small onion, chopped
1 can mushroom soup
1 small package cream cheese
1 small can mushroom pieces, drained
1 tsp. butter or margarine
Brown steak in butter. Add onions and saute until limp. Add soup, cream cheese, and mushrooms. Let simmer for 20 to 30 minutes. Serve over egg noodles or rice.

OVEN STEW BEEF

2 pounds beef stew
6 carrots, sliced
2 onions, sliced
1 cup celery, sliced
2 cups canned tomatoes
3 medium potatoes, sliced
Into a 2 or 2½ quart casserole put meat, carrots, onions, celery, potatoes, and tomatoes. Cover casserole. Put into a 250 degree oven for 5 hours. Thicken juice with 1 tablespoon tapioca at the end of cooking time, if desired.

SPICEY MEAT LOAF

2 lbs. ground beef
1 cup onion, chopped fine
2 cups soft bread crumbs
2 tsp. salt
2 tbsp. worcestershire
2 eggs
¼ cup horseradish
1 tsp. dry mustard

Mix above - mold into loaf. Cover with ½ cup catsup. Bake at 350 degrees for 1 hour and 15 minutes.

TASTY HOT DISH

1 pound ground beef
1 medium onion, chopped
1 can mushroom soup
1 tsp. salt
½ cup milk
raw sliced potatoes
Brown beef in frying pan with chopped onion. Add soup and mix well. Put into greased 2 quart casserole. Alternate layers of potato slices and meat mixture. Sprinkle potato layers with a little salt. Last layer should be

meat. Pour milk over top and bake uncovered for 1½ hours at 350 degrees. Serves 6.

APPLE BARBEQUED PORK CHOPS

6 pork chops
2 cups apples
½ cup cider vinegar
2 tsp. dry mustard

½ cup brown sugar
2 tsp. worcestershire sauce
½ tsp. oregano
½ cup chopped onion
Bake for 1½ hours at 350 degrees.

PORK CHOP CASSEROLE

Brown pork chops. Into a large casserole dish

put the following:
1 can beef consomme
1 cup rice
1 can water
½ tsp. oregano
½ tsp. thyme
1 small onion, chopped
½ tsp. salt
green pepper, chopped
Stir. Add pork chops. Cover


and bake for 1 hour at 350 degrees.

AMISH CHICKEN POT PIE

Dough:
2 cups flour
2 eggs
2 tsp. baking powders
½ block butter or margarine
½ tsp. salt

½ tsp. pepper
Put all ingredients in a mixing bowl and add small amounts of milk until it is moist enough to roll. Roll thin and cut into strips or squares.
CHICKEN: Cook chicken with 1 large sliced onion or ½

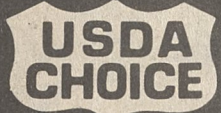
Turn To Page 7-C



USDA Choice Beef Rib 10-12 Lbs. Average - Sliced FREE

Whole Ribeyes

\$2.98 Lb.



Prices in this ad good thru Sunday, August 18, 1985.


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| <p>\$2.68 Lb.</p> <p>USDA Choice Beef Loin</p> <h2>Sirloin Steak</h2>  | <p>\$2.98 Lb.</p> <p>USDA Choice Beef Loin T-Bone Or</p> <h2>Porterhouse Steaks</h2>  | <p>\$3.98 Lb.</p> <p>We reserve the right to limit quantities.</p> <p>USDA Choice Beef Rib</p> <h2>Ribeye Steaks</h2> |
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20 Lb. Bag Potatoes

US #1 White



\$1.59

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| <p>\$1.99 Each</p> <p>Red Ripe</p> <h2>Eastern Watermelons</h2> | <p>57¢ Lb.</p> <p>Thompson</p> <h2>Seedless Grapes</h2>  <p>California Nectarines Or Plums..... lb. .79</p> | <p>10/\$1</p> <p>Tart Tangy</p> <h2>Florida Limes</h2> |
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| <p>99¢</p> <p>6.5 Oz. - Wise Regular & Ridgic</p> <h2>Potato Chips</h2> <p>8 Oz. - Wise Puffed & Crunchy</p> <h2>Cheez Doodles</h2> | <p>\$1.15</p> <p>2 Liter - Diet Pepsi - Pepsi-Free</p> <h2>Pepsi Cola</h2> | <p>75¢ 2 Ct.</p> <h2>Pet Pie Shells</h2> | <p>\$2.39</p> <p>100 Ct. - Lipton</p> <h2>Tea Bags</h2> |
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| <p>59¢</p> <p>12 Oz. - Frozen</p>  <h2>Seneca Grape Juice</h2> | <p>69¢</p> <p>8 Oz. Food Lion - Regular & Ripple</p> <h2>Potato Chips</h2> | <p>\$3.59</p> <p>5 Quart Pail</p>  <h2>Coble Ice Cream</h2> |
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6800 EVERYDAY LOW PRICES