

The Cooking Corner

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cup minced onion and 2 stalks celery, until tender. Reserve broth. Remove chicken from bones.

Heat broth to boiling and drop squares of dough into it. Add the chicken. Cover and simmer for about 11 minutes or until dough is cooked. Serve. NOTE: A package of saffron (an herb) can be added to broth for color and flavor.

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BAKED CHICKEN

1 egg, slightly beaten
2 tbsp. water
1 cup potato flakes
1 package of 3/4 oz. cheese-garlic salad dressing mix.
1 fryer (3 lb.) cut up
1/4 cup butter

Combine egg and water, put aside. Mix potato flakes, dressing. Dip chicken in water-egg mixture. Roll in potato mixture. Melt butter in pan. Place chicken in. Bake uncovered at 400 degrees for 50 minutes. Turn once while baking.

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CHICKEN CORDON BLEU

6 chicken breasts, boned and cut in half
1 carton sour cream (1/2 pint)
1 or 2 cans cream of mushroom soup

Lay chicken flat. Place 1 slice swiss cheese and 1 slice boiled ham on each breast and roll up. Place in baking dish, seam down, mix sour cream and mushroom soup, pour over chicken. Bake at 300 degrees for 2 hours uncovered. Then cover and bake at 350 degrees for 1 hour.

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CHICKEN CRUNCH

1/2 cup chicken broth or milk
2 cans cream mushroom soup
3 cups diced, cooked chicken
1 can tuna (7 oz.) drained and flaked or 1 additional cup of chicken
1/4 cup minced onion
1 cup diced celery
1 (5 oz.) can water chestnuts, thinly sliced (optional)
1 can chow mein noodles (3 oz.)
1/3 cup toasted almonds (optional)

Blend broth into soup in 2 quart casserole. Mix all ingredients, except almonds. Bake in slow oven, 325 degrees for 40 minutes. Just before serving, sprinkle with almonds. Serves 8 to 10.

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CHICKEN ELEGANT

4 large chicken breasts (8 pieces)
celery tops 1 onion
bay leaf and 1/2 tsp. rosemary

Cook for 20 minutes or until tender. Cut into bite size pieces and mix lightly with:
1 pt. sour cream
1 can cream of mushroom soup, undiluted
1 small can mushrooms

Spread in flat baking dish, top with 1/2 lb. package herb stuffing mix (Pepperidge Farm), 1 cup chicken broth (that chicken breasts were cooked in), and 1/4 lb. melted butter. Mix these well and put on top of chicken mixture. Bake for 45 minutes at 350 degrees.

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HOT CHICKEN SALAD

8 chicken breasts
french dressing, 1 bottle
1 cup celery, chopped fine
1 cup mayonnaise, plus a little more
1 lb. jar soft cheese spread (cheese whiz)
1 can french fried onions
1 cup nuts, optional

DAY BEFORE: boil chicken, cool and remove meat. Cut into bite-size pieces. Toss in french dressing and marinate 12 hours or over-night. Toss every now and then. NEXT DAY: Add celery, nuts and mayonnaise to make a creamy chicken salad. Place salad in baking dish, evenly. Spread cheese on top. Cook at 350 degrees for 1/2 to 3/4 hour. Remove from oven and sprinkle french fried onions on top. Put back in oven for 5 more minutes. Serves 8.

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BAPTIST DELIGHT SALAD

3 apples
2 bananas
grapes
1 can sliced pineapple
1 cup cut up marshmallows
1 cup coconut
6 fresh oranges (or mandarin oranges)

DRESSING:
1/2 cup mayonnaise
1/4 cup sugar

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BLUEBERRY SALAD

2 packs grape jello mixed with 2 cups hot water. Add 1 can blueberry pie filling and 1 (no.2) can crushed pineapple. Congeal.

TOP WITH:
1 package cream cheese (8 oz.)
1 cup sour cream
1/2 cup of sugar
Mix and spread on salad. Sprinkle chopped pecans on top if desired.

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COOL WHIP CONGENIAL

SALAD
1 small container cottage cheese
1 small container of cool whip
1 small can crushed pineapple, drained
1 small package cherry jello
1 small can cherries, drained
Mix cheese and cherry jello. Add drained pineapple

and cherries, then fold in cool whip.

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CORN SALAD

1 can (12-oz) whole kernel corn, drained
1 cup finely chopped celery
1 cup chopped green pepper

1 cup chopped green onion
2 tsp. prepared mustard
1/4 cup chopped pimiento
3 tbsp. salad oil
1/2 cup vinegar

Combine all ingredients. Chill until serving time. Yield: 4-6 servings.

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Ground Beef

No Limit Lb. **79¢**

California
Iceberg Lettuce

No Limit Head **49¢**

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Fryer Breast
No Limit Lb. **99¢**
Fryer Drumsticks... Lb. 69¢

2 Ltr. Non-Returnable Sprite, Tab, Mello Yello,

Diet Coke Or Coca Cola
No Limit Btl. **\$1.09**

Duke's Mayonnaise

No Limit 32 Oz. **88¢**

Regular, Electra Perk or ADC

Maxwell House Coffee
No Limit 16 Oz. Bag **\$1.99**

All Flavors
Sealtest Ice Cream

Half Gal. **\$1.99**

In Oil Or Water
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H-T
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Welch's Grape Jelly

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32 Oz.

Skinner
Thin Spaghetti

59¢
16 Oz.

Country Style, Regular Or Reduced Acid
Minute Maid Orange Juice

\$1.29
10 to 12 Oz.

Luck's Pinto Beans

39¢
15 Oz.

Libby Sweet Peas

2.89¢
16 Oz.

Ragu
Spaghetti Sauce W/Meat

\$1.59
32 Oz.

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