

# The Cooking Corner

## JUICY APPLESAUCE MEAT LOAF

½ c. applesauce  
 ½ c. steak sauce  
 2 Tbsp. minced onion  
 ½ c. oats, uncooked  
 1 egg  
 2 tsp. salt  
 ½ tsp. pepper  
 2 lb. lean ground beef  
 Combine all ingredients, except ground beef. Blend. Add ground beef and stir until mixture is evenly distributed.  
 Pour in Pyrex dish, which has been buttered, and bake at 350 degrees for 30-35 minutes.

section. Chop pineapple in chunks, and mix all ingredients together. Let marinate fully 1 day. You may top this with whip cream or boiled custard. Serves 8-12.

## CHICKEN BREAST IN WINE

3 large chicken breasts  
 salt and pepper  
 ½ c. white wine  
 ¼ tsp. tarragon vinegar  
 ¾ c. Parmesan cheese  
 Put chicken in 10x6x2 inch baking dish. Pour above in-

gredients over chicken breasts and let marinate 1 hour. Sprinkle with cheese and bake at 350 degrees for 30-35 minutes. Serve with rice.

## BEEF FROMAGE

1½ lb. ground beef  
 1½ tsp. salt  
 dash garlic salt  
 2 tsp. sugar  
 ½ tsp. black pepper  
 2 - 8 oz. cans tomato sauce  
 Mix all ingredients and let simmer.  
 8 oz. pkg. med. egg noodles

Cook as directed on box. Mix the following:  
 4 - 3 oz. pkg. cream cheese  
 2 small onions  
 8 oz. carton sour cream  
 Mix this with cooked noodles.  
 Put in greased casserole, layer of ground beef mixture, layer of noodles and sour cream mixture, another layer of ground beef mixture, and top with grated cheddar cheese. Cook at 350 degrees until bubbly. This can be frozen for later date.

## BARBECUE RABBIT

2 rabbits  
 2 c. vinegar  
 ½ lb. butter  
 1/3 c. hot sauce  
 3 Tbsp. salt  
 pepper to taste  
 Boil rabbits until tender. Place in baking dish. Pour vinegar, butter, hot sauce, salt and pepper over this. Cook 1 hour in 400 degree oven until brown. Turn the meat once while cooking.

## SWEET POTATO PUDDING

3 c. grated potatoes  
 2 eggs, beaten  
 2 c. milk  
 dash salt  
 1½ c. sugar  
 2/3 stick margarine, melted  
 1 tsp. vanilla  
 Mix all ingredients and put in greased baking pan or loaf pan. Sprinkle top with sugar. This gives a crust on top. Do not stir mine. Bake at 400 degrees until brown, about 1 hour.

## PIZZA CASSEROLE

1 lb. ground beef  
 1 Tbsp. bacon drippings  
 ¼ c. chopped onion  
 1½ tsp. salt  
 dash pepper  
 1/8 tsp. thyme  
 1/8 tsp. oregano  
 1 can cream of mushroom soup  
 1 lb. can tomatoes  
 ¼ c. quick rice  
 ½ small bay leaf  
 1/8 tsp. garlic powder  
 cheddar cheese  
 Brown meat in oil. Add onion. Stir in seasonings, soup, tomatoes and rice. Bring to boil and simmer about 5 minutes. Stir occasionally. Pour in baking dish. Slice cheddar cheese and place on top of casserole. Cook at 350 degrees until cheese melts, about 15 minutes. This is delicious.

## CHRISTMAS TREE AMBROSIA

12 oranges  
 1 small can pineapple with juice, sliced  
 3 c. freshly grated coconut  
 2 c. or more sugar  
 1 c. chopped pecans  
 Peel oranges, with sharp knife. Cut down between each section and scoop out orange

## CHILI BEAN CASSEROLE

2 cans kidney beans  
 1 tsp. chili powder  
 garlic powder to taste  
 1 tsp. Kitchen Bouquet  
 1 chopped onion  
 ½ c. catsup  
 salt and pepper  
 grated cheddar cheese  
 Combine all ingredients except cheese, in 1½ quart casserole dish. Top with generous amount of cheese. Bake, uncovered, 45 minutes to 1 hour. Serves 6.

## FRESH CORN PUDDING

3 c. fresh corn, cut, scraped (6 ears)  
 1 c. milk  
 4 Tbsp. sugar  
 3 eggs  
 ¼ c. melted butter  
 1½ tsp. salt  
 pepper to taste  
 Combine corn, milk, sugar and eggs, which have been slightly beaten, then add melted butter and salt. Mix and pour in buttered casserole. Bake in oven set at 325 degrees for 1 hour. After pudding begins to set around the edges, stir once or twice. When done, it will be firm and slightly browned. Do not overcook.

## WILTED LETTUCE

6 slices bacon  
 6 - 8 fresh, green onions  
 1 Tbsp. sugar  
 ½ c. vinegar  
 ½ tsp. black pepper  
 2 or 3 heads garden lettuce, washed, leaves separated.  
 Cut bacon into small pieces and fry in skillet until crisp. Remove bacon to drain on paper towels. Slice onions, both bulbs and tops, into bacon fat in skillet. Add sugar, vinegar and pepper. Cook for 2 or 3 minutes, pour over lettuce in salad bowl, mixing lightly. Top with crisp bacon. Serve immediately. This makes about 4-6 servings.

## MARINATED CARROTS

1½ lb. carrots, cooked until tender, drain  
 4 oz. Cheez Whiz  
 10 oz. cream of mushroom soup  
 1 can French fried onion rings  
 Mix carrots, Cheez Whiz and mushroom soup while carrots are still hot, melting cheese. Place in casserole with onion rings on top. Bake at 350 degrees for 20 minutes.

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# FALL HARVEST SALE!



<p><b>Yellow Corn</b>  <b>15¢</b>                  Ear</p>	<p><b>Sweet Potatoes</b>  <b>25¢</b>                  Lb.</p>	<p><b>Fresh Cabbage</b>  <b>19¢</b>                  Lb.</p>	<p><b>Russet Potatoes</b>  <b>79¢</b>                  Lb. Bag</p>	<p><b>Yellow Onions</b>  <b>69¢</b>                  Lb. Bag</p>	<p><b>California Celery</b>  <b>49¢</b>                  Stalk</p>
<p><b>Holly Farms Grade "A" Breast Quarters</b>  <b>89¢</b>                  Lb.</p>	<p><b>Rib-Eye Steaks</b>  <b>\$3.99</b>                  Lb.                  Whole Or Half Rib-Eye Lb. \$3.49</p>	<p><b>Boneless Pork Loin</b>  <b>\$3.49</b>                  Lb.                  Whole Pork Chops Lb. \$3.69</p>	<p><b>Huggies</b>                  Newborn 66 Ct. \$8.79                  Medium 48 Ct.                  Toddler 33 Ct.</p>	<p><b>Kool-Aid Koolers</b>  <b>69¢</b>                  3 Pk.</p>	<p><b>Liquid Clorox Bleach</b>  <b>59¢</b>                  64 Oz.</p>
<p><b>FLORIDAGOLD Orange Juice</b>  <b>99¢</b>                  64 Oz.</p>	<p><b>Breyers Yogurt</b>  <b>89¢</b>                  8 Oz. 2 For</p>	<p><b>Le Menu Dinners</b>                  Chicken Italiano, Beef Stroganoff, Pepper Steak, Or Houder  <b>\$2.99</b>                  10-11½ Oz.</p>	<p><b>HT Homestyle Bread</b>  <b>59¢</b>                  24 Oz.</p>	<p><b>Coca-Cola Classic</b>                  Diet Coke, Tab, Sprite Or MeLo Yello                  (16 Oz. 8 Pk. \$1.99 Plus Dep.)  <b>\$1.15</b>                  2 Ltr. No Return</p>	<p><b>Harris Teeter</b>                  Prices in This Ad Effective Through Saturday, Oct. 18, 1986 in Kings Mountain Stores Only. We Reserve The Right To Limit Quantities. None Sold To Dealers. We Gladly Accept Federal Food Stamps.</p>