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The Cooking Corner

By CYNTHIA A. HUNTER **Duke Power Consumer Product Specialist**

Special To The Herald Saving money can be as simple as relying upon small appliances to help you cook. On the average, small ap-pliances such as a toaster oven or electric skillet use only half the electricity of a fullsize oven.

To see just how simple it is, try the recipes below SKILLET CHEESE BREAD

- (Use Electric Frying Pan) 1/2 cup shortening
- 2 eggs, beaten
- 1 cup milk
- 3 cups biscuit mix 2 cups (8 ounces) grated
- cheddar cheese
- 2 tablespoons poppy seed 2 tablespoons dried minced
- onion

Melt shortening in electric skillet. Add eggs, milk and melted shortening to biscuit mix, cheese, poppy seeds and onion. Mix until dry ingredients are moistened. If electric skillet does not have nonstick surface, line with double layer of waxed paper and spread dough in skillet. Cook 25 minutes at 300 degrees F. Turn out on board and serve. Serves 12 to 16 people.

000 SWEET 'N SPICY TURKEY

- (Use Electric Frying Pan) 1 (15-ounce) jar prepared
- spaghetti sauce ½ cup purple grape jam
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 2 teaspoons prepared mustard
- 1/4 teaspoon salt
- 21/2 cups cooked turkey, cut into pieces
- 1 small onion, peeled and quartered
- 4 cups cooked rice

Blend spaghetti sauce, jam, lemon juice, Worcestershire sauce, mustard and salt until smooth. Add turkey and onion. Pour into frying pan. Simmer for 10 minutes, stirring occasionally. Serve over rice.

Variation: Substitute pork or chicken for turkey. Substitute cooked noodles or crepes for the rice. Serves 4 to 5 people. 000 PEANUT BUTTER TASSIES (Use Toaster Or Convection

minutes. 1 (12 oz.) carton creamed cheese 1 egg beaten

- 1 tsp. parsley flakes 1 tsp. salt 1/4 tsp. pepper
- Mix the above ingredients.
- 1 package Mozzarella cheese Cook lasagna noodles ac-cording to directions on box.

Arrange a layer of noodles in 9x9 baking dish. Add layer of meat sauce, cottage cheese mixture and Mozzarella cheese. Repeat layers and

degrees.

000 MEAT SAUCE FOR SPAGHETTI By Margaret McCarter 1 lb. ground beef, browned ³/₄ cup chopped onion 1 small can tomato paste 2 small cans tomato sauce enough water to make soupy (2 cups)1/2-1 tsp. oregano 2 cloves garlic salt to taste Bring to a boil and let simmer 11/2 hours, uncovered. bake 30 minutes at 375

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BBQ SPARE RIBS 2 to 3 lbs. lean spare ribs Boil in water with salt and pepper until tender. Drain and put in baking dish and cover with the following sauce:

1/2 cup ketchup 1 tbsp. sugar

1/4 cup worcestershire sauce

1/2 cup water

1 tbsp. vinegar Mix well and pour over ribs. Bake for 1 hour at 350 degrees. The sauce can also be used on chicken. The broth is good to cook potatoes in.

BAKED CHICKEN 1 egg, slightly beaten 2 tbsp. water 1 cup potato flakes 1 package of 3/4 oz. cheesegarlic salad dressing mix 1 fryer (3 lb.) cut up

¹/₄ cup butter Combine egg and water, degrees for 50 minutes. Turn Cover once while baking.

GREEN PEAS SALAD In a salad bowl mix together: 1 head lettuce, broken up and drained well

1 large can green peas,

drained

layer of long lettuce in bowl Layer peas on top of lettuce. Cover top of peas with put aside. Mix potato flakes, Kraft salad dressing. Chop dressing. Dip chicken in onions fine and put on top of water-egg mixture. Roll in dressing. Sprinkle 1 cup potato mixture. Melt butter grated sharp cheese on top of in pan. Place chicken in. dressing and sprinkle 1 bottle Bake uncovered at 400 of bacos on top of cheese. tightly and refrigerate overnight.



Oven) 40 miniature Reese Cup candies Miniature paper liners

1 package slice-and-bake peanut butter cookies

Line miniature muffin tins with paper liners. Slice cookie roll into 10 equal slices, then into quarters. Place one quarter into each lined muffin tin. Bake at 350 degrees F for 8 minutes in a convection oven; 375 degrees F for 10 minutes in a toaster oven or until puffy and lightly browned. Remove from oven and immediately place one Reese cup into each cookie. Cool before serving.

Yield: 40 tassies

LASAGNA **By Connie Phifer** 2 tbsp. olive oil 2 cloves garlic, crushed 1 lb. ground beef 1 can tomatoes, No. 303 $\frac{1}{2}$ can tomato paste 1 tsp. oregano 1 tsp. salt 1 tablespoon basil and parsley flakes mixed ¹/₄ tsp. freshly ground pepper Brown garlic and meat in hot oil. Add remaining ingre-

Store Robbed

dients and simmer 40-60

Investigation is continuing in an attempted rape and armed robbery Wednesday afternoon at Toney's Quality Clothing near Kings Mountain.

According to sheriff's department reports, a man entered the stoe about 1:30 p.m. Wednesday and pulled a gun on a clerk. Before leaving with an undisclosed amount of money, the man attempted to rape the clerk, who was unharmed.

Officers of the Sheriff's Department and State Bureau of Investigation are looking for a white male in his mid 30's, between 160 and 170 pounds, with dark hair and a beard and moustache.

Prices In This Ad Effective Through Saturday. Nov. 15, 1986 In Kings Mountain Store Only. We Reserve The Right To Limit Quantities. None Sold To Dealers. We Gladly Accept Federal Food Stamps.