

The Cooking Corner

Today's cooking columns contain recipes from "100 Years In The Kitchen", a cookbook distributed by women of Kings Mountain's First Presbyterian Church.

BARBECUED PORK
By HILDA GOFORTH
1 4-7 pound Boston butt
2 onions sliced
3-5 whole cloves
1 18 oz. Hickory smoked-flavored barbecue sauce
1/8 t. hot sauce
Cover roast with water. Add onions and cloves. Cook 2-2 1/2 hours until tender. Drain and shred with fork. Combine pork sauce and cover. Cook over low heat 15-20 minutes. Stir often. Serve on buns, if desired. 12-14 servings.

BEEF STROGANOFF CASSEROLE
By DOT HOUSTON
1 lb. round steak, cubed
1 large onion cut in rings
salt and pepper to taste
1 can mushroom soup
1 cup sour cream
1 8 oz package macaroni, cooked
1/4 cup sliced black olives
Brown steak and onions in small amount of fat. Add salt, pepper, and soup. Simmer for 10 minutes. Remove from heat. Add sour cream, macaroni, and olives. Place in greased 2 qt. casserole. Bake in 350 degree oven for 45 minutes. Serves 6.

BECKY'S EASY CHICKEN
By DEBBIE PATTERSON
1 can mushroom soup
1 cup sour cream
1/2 cup sherry
1 3oz. can mushrooms and juice
salt and pepper
Salt and pepper chicken breasts, (this will do 4 to 6). Make a single layer in a very lightly greased casserole. Combine other ingredients and pour (to cover) over chicken. Bake, covered, for at least 1 hour and 10 minutes at 325 degrees. One of the virtues of this recipe is that it isn't ruined by waiting on late family or guests.

LAYERED LETTUCE SALAD
By MARTHA HOUSER
1st layer: combine 1 head of lettuce, shredded, one onion, one cucumber. 2nd layer: 18 slices cooked bacon pieces. 3rd layer: 1 small can green peas. 4th layer: 3/4 cup mayonnaise. 5th layer: 8 slices of grated Swiss cheese. O.K. to let stand all day or night in refrigerator.

VEGETABLE CASSEROLE
By CLARA RHEA
2 cans Veg All (drain)
1 can cream of Chicken Soup
1/2 cup mayonnaise
Reserve 1/2 cup liquid from Veg. All. Mix all together in casserole. Add 1/2 cup cheese nip crackers, crushed, to top of casserole. Melt 1 stick butter and pour on top. Bake 20 minutes at 400 degrees.

add to herald & eagle recipes

HEAVENLY CAKE
By JANE KING
1 box Deluxe II yellow cake mix (Mix and bake in long pan)
1 large can crushed pineapple
1 cup sugar
1 large box vanilla instant pudding
Mix sugar and pineapple together and bring to a boil. Pour over cake while hot. Mix pudding and put on top of the pineapple. Put cake in refrigerator and cool. Spread large container of Cool Whip over cooled cake. Spread coconut on top along with crushed pecans.

SCALLOPED TOMATOES
By DOTTIE SOUTHWELL
1 32 oz. can tomatoes
3/4 cup sugar
1 stack Ritz crackers
1 tbs. vinegar
Mix and add pepper. Pour in casserole dish and dot with butter. Cook 20 minutes at 350 degrees.

BEETS IN ORANGE SAUCE
By AVA DIXON
1 tbs. butter
1 tbs. flour
1/2 t. salt
1/3 cup water
1 t. grated orange rind
1/2 cup orange juice
4 cups cooked beets, sliced
Melt butter in saucepan. Stir in flour and rest of ingredients. Cook until mixture is thickened. Arrange beets in baking dish. Pour sauce over beets and bake in 350 degree oven 15 minutes. Serves 8.

CAULIFLOWER AND

BROCCOLI
By DOTTIE SOUTHWELL
Soak in cold water for 1 hour, one bunch broccoli and one head of cauliflower.
Mix: 2 tbs. mayonnaise, 2 tbs. vinegar, minced onion or onion salt and salt and pepper. Drain cauliflower and broccoli and mainate overnight.

CHICKEN AND DRESSING CASSEROLE
By CANDACE RAMSEUR
1 pkg. Pepperidge Farm herb seasoned dressing
1 stick butter

1 chicken-cooked-save broth
1 can mushroom soup
1 can celery soup
2 cups chicken broth
Melt butter and pur over dressing. Mix. Spread 1/2 on bottom of casserole. Arrange chicken on top of this. Put remaining dressing over chicken. Mix soups and broth and pour over ingredients. Bake at 350 degrees until hot. Serves 6-8. Can be frozen before cooking.

SPINACH CASSEROLE
By CONNIE RAMSEY
2 pkgs. frozen spinach

1/2 pkg. Pepperidge dressing
1 8oz. pkg. cream cheese
1 stick oleo
Cook and drain spinach. Soften cheese and 1/2 stick oleo. Mix with the spinach and put in casserole. Melt the other 1/2 stick of oleo and mix with 1/2 pkg. of dressing. Sprinkle on top of spinach and bake 30 minutes at 350 degrees. Serves 4-6.

CURRIED CARROTS
By CONNIE RAMSEY
1 lb. carrots, sliced lengthwise
1/4 cup water

1 tbs. margarine
1 tbs. margarine
1 tbs. butter
1/2 t. curry
1/2 cup raisins
1/4 cup slivered almonds
1 tbs. white sugar
1 tbs. brown sugar
Steam carrots until not quite done. Transfer to a heavy skillet. Add a bit of water, margarine, butter, curry and raisins and sugar. Cook just to melt sugars and glaze carrots. Add slivered almonds. A mundane vegetable becomes a surprise. Serves 8.

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