# The Cooking Corner

Casseroles are favorites of for one hour. good cooks everywhere because they are not only nutritious but easy to prepare. Recipes in today's colum come from "100 Years in the Kitchen", a cookbook by members of First Presbyterian Church.

#### **BEEF & BISCUIT By Debbie Patterson**

1<sup>1</sup>/<sub>2</sub> cups shredded cheese <sup>1</sup>/<sub>2</sub> cup chopped onion  $\frac{1}{4}$  cup green pepper, optional  $\frac{1}{2}$  lbs. hamburger 1/8 oz. can tomato sauce 1 lg. can biscuits (10) 2 t. chili powder <sup>3</sup>/<sub>4</sub> t. garlic salt 1/2 cup sour cream 1 egg (beaten slightly)

Combine hamburger and onion in large skillet, cook until meat is browned well. Drain grease. Add chili powder, garlic salt and tomato sauce. Let simmer on low while preparing biscuits. Separate biscuits so that you have 20 pieces. Place 10 of the pieces in the bottom of a 9 inch baking dish. In another bowl mix  $\frac{1}{2}$  cup of chese with sour cream and egg, add to the meat mixture and blend well. Pour mixture over the first layer of biscuits. Place second 10 pieces of biscuits over meat mixture. Cover with remaining cheese. Bake at 350 degrees for 20-30 minutes until cheese is browned.

#### **APPLE-POTATOE** CASSEROLE **By Fran Sincox**

2 cups cooked sweet potatoes 2 cups choped apples, peel removed 1½ cups brown sugar Beat all together in blender 2 Tbs. melted butter 2 cups miniature marshmallows pecans if desired Put in 2-3 qt. well greased ovenware. Bake 325 degrees

> SCHOOL Lunch Menu

**Kings Mountain District Schools** lunch menus for April:

April 11 - Hotdog with chili, cole slaw, french fries, choice of fruit. April 12 - Barbecue on bun or toasted cheese sandwich, barbecue

#### **MUSHROOM CASSEROLE By Connie Ramsey**

2 chicken bouillon cubes 1/4 cup hot water 1 lb. fresh mushrooms 2 tbs. flour  $\frac{1}{2}$  cup rich cream 1/2 t. salt Dash of white pepper

cup Parmesan

1/4 cup butter Dissolve bouillon cubes in water in small saucepan. Cool. Wipe and slice mushrooms into a 2 qt. casserole. Stir flour into bouillon until smooth. Add cream, salt and pepper. Cook until thickened over low heat. Pour over mushrooms. Mix <sup>1</sup>/<sub>2</sub> cup fine dry bread crumbs crumbs and cheese. Sprinkle in 8x12x2 baking dish.

fresh grated over the top. Dot with butter Mix together: and bake in moderate oven 1 can cream of chicken soup (350 degrees) for about 30 1 can cream of mushroom minutes or until browned. soup Serves 4-6.

### **CHICKEN CASSEROLE By Arlene Barrett**

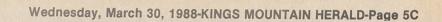
4 chicken breasts, stewed, save broth Cut in bite size pieces. Place

<sup>1</sup>/<sub>4</sub> cup milk

Pour over chicken and add approximately 2 tablespoons margarine. Mix 2 cups chicken broth with 1 pkg. stuffing mix. Spoon over chicken mixture. Brown in oven 400 degrees to 425 degrees for 30 minutes.

**GREAT POTATO SOUP By Edith Lovell** 

 $\frac{1}{4}$  lb. beef, cook until tender and brown 3 onions chopped 4 tbs. soy sauce 1 tbs. sesame seed 1 tsp. salt  $\frac{1}{2}$  t. pepper 5 large potatoes, cubed Cook all together until potatoes are soft





slaw, mixed vegetable casserole, cherry cobbler.

April 13 - Spaghetti with meat sauce or beanie weiners, tossed salad, buttered corn, applesauce, rolls or french bread.

April 14 - Sliced turkey or combo sandwich, rice and gravy, candied sweet potatoes, green peas, sliced peaches and hot rolls.

April 15 - Manager's choice.

April 18 - Pizza, tossed salad, green pea casserole, fresh orange.

April 19 - Hot ham and cheese sandwich or grilled cheese sandwich, creamed potatoes, vegetable sticks, breaded okra, choice of fruit.

April 20 - Lsagna or manager's choice, tossed salad, green beans, french bread, choice of fruit.

April 21 - Steak and gravy, sloppy joe, buttered rice, cole slaw, hot roll, fresh fruit.

April 22 - Manager's choice.

April 25 - Hotdog with chili on bun, cole slaw, french fries, cherry crisp.

April 26 - Taco salad or chicken nuggets, lettuce, tomato, cheese, whole white potatoes, choice of fruit. April 27 - Cheeseburger or ravioli casserole, lettuce and tomato, french fries, cookie, hot rolls.

April 28 - Fish krispie with cheese or sloppy joe on bun, creamed potatoes, cole slaw, corn bread, choice of fruit.

April 29 - Manager's choice.

## **Local Teachers Attend Meeting**

Four Central School teachers were among 300 educators chosen to attend the Southeast Asian Study Conference recently in Charlotte.

Attending were John Pet-tus, Sherri Norris, Debra Splawn and Ronnie Whis-nant, all social studies teachers.

This was the first year teachers had been asked to attend the meeting which in-cluded selection of new textbooks for next year. Local teachers joined the majority of teachers from all over the state in their choice of the book, "Exploring Our Western World" which will be offered in the seventh grade.