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Honor Of Zettie Millen, 9

Recipes in today's cooking columns are from "Millen Family Cookbook'', Published by the family of Mrs. Zettie Millen, 90, in her honor.

SHRIMP DIP **By KAY LEWTER** 1 stick butter 8 oz. cream cheese ¹/₂ cup celery, finely chopped 1 small onion, finely chopped dash of Worcestershire sauce 2t. lemon juice dash of salt 2 cans shrimp or 1 lb. fresh or frozen chopped

Blend together well. Serve with crackers.

SPINACH SPREAD **By LINDA GANTT By ALMA GANTT** 1 cup plain yogurt

1 cup mayonnaise

1 pkg. (1 5/8 oz.) Knorr's Vegetable Soup Mix

10-oz. pkg. frozen, chopped spinanch, thawed and drained 1 8 oz. can water chestnuts,

drained and chopped Blend all ingredients together and chill at least 8 hours before

serving SEVEN LAYER SALAD By SUSAN SIMPSON 1 Head of lettuce

1 can LeSeur peas 3-4 boiled eggs, sliced thinly or

chopped

1-1 1/2 cups chopped celery 1-1 1/2 cups chopped bell pep-

per 1-1 1/2 cups chopped onions Sliced cucumbers Shredded cheddar cheese bacon bits

mayonnaise

In 9x12 glass pan or large shallow bowl, cover bottom with broken pieces of lettuce. Then, add layer by layer of eggs, celery, bell pepper and onions. Spread a layer of mayonnaise over everything. Sprinkle Ched-dar cheese and bacon bits on top. Let stand in refrigerator overnight before serving.

PASTA-TUNA TWIST By PHYLLIS FORTENBERRY

4 ounce twist macaroni, cooked one can (7 oz.) tuna, drained and blaked

1 cup cooked green peas 1 cup sliced celery

1/2 cup chopped red onion 1/4 cup snipped or 1 T. dried

dill weed

2 T. cider vinegar

dash of pepper 1 cup Hellman's Real Mayon-

naise In large bowl stir together mayonnaise, vinegar and pep-

Add remaining ingredents. Toss to coat well. Cover and chill.

VEGETABLE CASSEROLE

steak with salt and pepper and generously dust with flour. Heat butter or drippings for 1 minute in large skillet over moderately high heat. Brown steak quickly on both sides. Turn heat to low, add water, cover, and simmer 30 to 40 minutes until steak is tender

EASY DOES IT ROAST By RUTH GREGORY

1 large (14x20) Reynolds oven cooking bag 1/2 cup flour

- 1 8oz. can tomato sauce 1/2 cup water
- 1 t. instant beef bouillon
- 1 t. salt
- 1/4 t. pepper 4 lb. beef Rump Roast,
- boneless

SOUR CREAM

SOUR

CREAM

3 medium carrots 3 medium onions

3 stalks celery, cut in inch slices

1 medium red or green pepper, cut in 1 inch slices

8 or 10 new potatoes, small, whole

Preheat oven to 325 degrees. Shake flour into cooking bag, place bag in 13x9x2 baking dish for oven. Roll down top of bag. Add tomato sauce, water, bouillon, salt and pepper. Squeeze bag gently to blend.

Trim fat from roast and place in the bag. Peel and quarter carrots, and onions and add to bag. Add celery, red pepper, potatoes, turn bag gently to coat ingredients with sauce. Close bag with

nylon tie. Make 6 inch slits in top of bag. Bake for 1 3/4 to 2 3/4 hours or until tender. To serve, spoon gravy from bag over roast and vegetables. Makes 6 to 8 servings.

HUNGRY JACK CASSEROLE By BETH WILBORNE

1 pound hamburger 1 large can pork-n-beans 1 large onion chopped 1 jar Kraft BBQ sauce 1 can Hungry Jack biscuits 1 small block of sharp cheese,

grated Brown hamburger and onions. Add meat to beans and sauce in a dish, top with biscuits, sprinkle with cheese and bake for 20-25 minutes at 400 degrees.



TEACHES DANCE CLASS -Bambi Swasey of Delia Stewart's Jazz Company of Houston is pictured above teaching a class recently at Dance Reflections in Kings Mountain. Bambi is the sister of Patrick Swasey and has appeared in movies and videos with John Travolta, Matt Dillon, Dianna Ross and others. While in Kings Mountain she tayed with Susan Horn of Dance Reflections of KM and Shelby.

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potato

potato chips

Panter

16-24 ounces frozen mixed vegetables

1 cup celery, chopped 1 cup onion, chopped 1 cup cheese, grated 1 small can water chestnuts 1 cup Kraft salad dressing Mix these ingredients and bake for 20 minutes at 400 degrees. Sprinkle 1 roll of Ritz crackers crushed on top and bake for 10 more minutes.

brown.



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