

# The Cooking Corner

This weeks recipes are from 100 Years In The Kitchen.

## Mock Champagne

5 pkgs. (10 oz.) frozen whole strawberries, defrosted  
10 cans (6 oz.) pink lemonade concentrate, defrosted  
10 bottles (28 oz.) dry ginger ale  
Mix together. Add ginger ale last. (If desired you can add 3 bottles champagne.) Makes 3 gals. to serve 50 people. To reduce recipe, follow same proportions; 1 pkg. frozen strawberries, 2 cans lemonade, 2 bottles dry ginger ale (serves 10).

## Marinated Mushroom Caps

3/4 c. white wine  
1/2 c. white wine vinegar  
1 tsp. pickling spices  
1/2 tsp. cumin  
1/2 tsp. sugar  
1/2 tsp. salt  
1 lb. mushrooms, stemmed  
1/4 c. olive oil  
Into saucepan combine white wine, white wine vinegar, pickling spices, cumin, sugar, and salt and boil for 5 min. Put mushrooms in a bowl and pour the hot marinade over them. Let the mixture stand for 15 min. and add olive oil. Chill the mushrooms in the marinade, turning them once or twice, for 24 hours. Before serving, drain the mushrooms.

## Glazed Orange Pecans

1 1/2 c. sugar  
1/4 c. water  
3 Tbls. orange juice  
1 1/2 Tbls. orange rind  
pinch of salt  
3 c. pecans  
Cook sugar, water, and orange juice until it forms a soft ball. Add orange rind and nuts. Stir just until cloudy, and drop on waxed paper.

## Summer Soup

4 c. sour cream  
2 c. icewater  
2 c. finely chopped spinach (raw)  
3 Tbls. finely chopped green onion  
1/2 tsp. dried dill  
Salt and pepper  
Mix together and chill. Season to taste. When ready to serve add:  
1/2 c. chopped, peeled and seeded tomato  
1/2 c. chopped, seeded cucumber  
a dash of cayenne pepper

## Creamy Lime Salad

3 oz. package lime gelatin  
1 cup evaporated milk  
9 oz. can crushed pineapple (do not drain)  
1 T. lemon juice  
1 cup cottage cheese  
1/2 cup chopped nuts  
1/2 cup finely chopped celery  
1/2 cup mayonnaise

Dissolve gelatin in 3/4 cup boiling water. Cool slightly and stir in evaporated milk. Chill until thick but not set. Stir in other ingredients. Pour into mold and chill until firm.

## Chicken Salad

3 cups diced cooked chicken  
1 1/2 cups diced celery  
3 pieces sweet pickles chopped  
Combine pickles and celery and add about 1 TBS. of vinegar from pickles. Keep celery crisp. Moisten the diced chicken slightly with the chicken stock - skim off fat if too much. Add 3 hard boiled eggs if desired. Salt and pepper to taste.

## Carrot-Apple Salad

4 cups shredded carrots  
1/2 cup raisins  
3 Tbs. honey  
1 apple grated  
1/4 cup orange juice  
3 Tbs. mayonnaise  
Combine carrots, apple and raisins. Combine orange juice, honey and mayonnaise. Mix. Pour over carrot mixture - toss lightly. Refrigerate. (6 servings)

## Texas Sausage, Beans and Rice

1 lb. kidney beans  
1 ham bone  
3 crushed cloves garlic  
1 bay leaf  
1 lb. hot sausage  
1/4 cup chopped parsley  
2 chopped onions  
1 chopped green pepper  
1 cup chopped celery  
1/2 t. salt  
1/4 t. pepper  
1 lb. mild sausage  
Cooked rice  
Cook beans, after soaking overnight, with bone, onions, green pepper, celery, garlic, bay leaf, salt

and pepper. Simmer at least 1 hour. Brown sausage in skillet stir to crumble, drain. Stir into bean mixture. Bring to boil. Cook uncovered 15-20 minutes. Remove bay leaf. Stir in parsley. Serve over rice. Serves 8-10.

## Chicken and Wild Rice Supreme

5 lb. chicken (stewed, reserve broth)

2 6 oz. pkg. Uncle Ben's Wild Rice and Long Grain Rice Mix (cooked with broth)  
1 lb. hot sausage (crumbled and cooked)  
4 medium chopped onions  
1 cup chopped celery  
1 large chopped green pepper  
4 cans cream of mushroom soup  
1 cup bread crumbs mixed with 4 oz. melted butter  
Mix vegetables that have been

cooked until limp in sausage drippings with soup and crumbled cooked sausage. Divide into 2 greased 9x13 pyrex casseroles. Top with cut up chicken (or turkey), then rice. You may freeze at this point covered with foil. Cover with bread crumbs before cooking at 350 degrees for 30 minutes. Pepperidge Farm stuffing crushed make marvelous bread crumbs. Serves 12.

## Sweet Potato and Apple Casserole

2 medium sweet potatoes  
2 cups sliced apples  
3/4 cup sugar  
2 cup min. marshmallows

1 1/2 tbs. cornstarch  
1 t. salt  
1 t. cinnamon

Mix dry ingredients and sprinkle over potatoes and apples as they are layered in casserole. Dot butter over top. Bake covered.

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<p>16 Oz. - Phillip's <b>PORK &amp; BEANS</b></p> <p><b>3/99¢</b></p> 	<p>16 Oz. - Quaker <b>OATMEAL BRAN</b></p> <p><b>\$1.29</b></p>	<p>10 Ct. - Reg./Southern Style <b>BIG COUNTRY BISCUITS</b></p> <p><b>2/\$1</b></p> 	<p>8 Oz. Yogurt - Assorted Flavors <b>LIGHT N' LIVELY 100</b></p> <p><b>3/\$1</b></p>
<p>15 Oz. - ABC-123's With Meatballs/ Beef O'Getti/Beef-A-Roni/Dinosaurs With Meatballs/Beef Ravioli/Mini Ravioli/Roller Coasters/Spaghetti With Meatballs/Tic-Tac-Toes With Meatballs <b>CHEF BOY-AR-DEE PASTA</b></p> <p><b>79¢</b></p> 	<p>16 Oz. - 20 Ct. Color <b>DIXIE PARTY CUPS</b></p> <p><b>99¢</b></p>	<p>25 Lb. - Purina <b>DOG CHOW</b></p> <p><b>\$6.99</b></p> 	 <p><b>FOOD LION</b></p>

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