

The Cooking Corner

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Wash ham thoroughly and place in a large pan or roaster, skin side down. Cover completely with water. Bring to a boil and simmer 15 to 20 minutes per pound. Remove ham from water. Remove skin. Sprinkle ham with plenty of light brown sugar and dot with cloves. Bake in 375° over until glazed. *Two cups of dry sherry may be added when baking ham* (baste several times during baking). Glaze can also be made of the rind from two oranges mixed with brown sugar.

1 16-ounce can slice yellow cling peaches
1 16-ounce can sliced pears
1 16-ounce can pineapple chunks
1 16-ounce can apricot halves
3 ounces raisins
3 ounces walnuts
6 ounces brown sugar
1/2 pound butter, sweet or lightly salted, melted
1 teaspoon vanilla
5 slices white bread toasted

Drain fruits in a colander, keeping the apricots separate. Put fruits (except apricots) in a large bowl and add raisins, walnuts, 4 ounces brown sugar, and vanilla. Mix lightly. Pour into a baking pan and place apricots evenly on top. Cut toast in 1/2-inch squares and place on top of fruit. Pour melted butter and the 2 ounces remaining brown sugar over entire mixture. Bake at 325° for 30 minutes. Serves 8 to 10 people.

APPLE STUFFED PORK CHOPS

2 thick pork chops
1/2 cup bread crumbs
1/4 teaspoon salt
1 teaspoon parsley, minced
1/8 teaspoon sage
1 teaspoon onion, grated
1/4 cups apples, diced
3 tablespoons milk
Dash of pepper
Oil

Cut pockets in sides of pork chops. Brown chops in oil. Mix remaining ingredients and stuff chops. Bake 45 minutes to 1 hour at 350°. Preparation: 50 minutes. Serves 2.

CHICKEN, SAUSAGE AND WILD RICE

1 pound pork sausage
1 pound mushrooms, sliced
1 large onion, chopped
4 whole chicken breast or a 2 1/2 to 3 pound chicken, cooked, boned, and cut in bite-size chunks
1 6-ounce box Uncle Ben's Wild and long Grain Rice
1/4 cup flour
1/2 cup heavy cream
2 1/2 cups chicken broth
1 tablespoon salt
1/8 teaspoon pepper
Pinch each of oregano, thyme and marjoram

Saute sausage in large skillet or Dutch oven; drain and set aside. In fat, saute mushrooms and onions; add sausage and chicken and set aside. Cook wild rice according to package directions. (Sherry can be substituted for part of the water in rice.) Mix flour with heavy cream in a medium saucepan until smooth; add chicken broth and cook until thickened. Add seasonings and combine with rice, sausage, chicken and vegetables. Put in a greased casserole dish and bake 25 to 30 minutes in 350° oven. Serves 10 to 12.

SAUCES

SWEET 'N SOUR BARBECUE SAUCE

1/2 cup onion, chopped
1 stick butter
1/2 cup catsup
3 tablespoons brown sugar
3 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 tablespoon A-1 steak sauce
1/2 teaspoon salt
1/4 teaspoon Tabasco sauce

Saute onions in butter. Add remaining ingredients and bring to a boil. Use for chicken or spare ribs, either on the grill or in the oven. Yield: 1 1/2 cups.

DESSERTS

HONEY APPLE PIE

1 9-inch unbaked pie shell
1/2 cup sugar
3 tablespoons flour
1/4 cup honey
1/3 cup heavy cream
5 tart apples, peeled, cored, and thinly sliced
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 tablespoon butter

Sprinkle bottom of pastry shell with 1 tablespoon each of sugar and flour. Combine remaining sugar and flour; stir in honey and cream. Pour over apples, mixing gently until slices are coated. Spoon into pie shell. Sprinkle with cinnamon and nutmeg; dot with butter. Bake at 425° for 45 minutes or until apples are tender and golden brown. Serves 6 to 8.

CARIBBEAN FUDGE PIE

1/4 cup butter
3/4 cup brown sugar, packed
3 eggs 1 12-ounce package semi-sweet chocolate bits, melted
2 teaspoons instant coffee
2 tablespoons rum
1/4 cup flour
1 cup walnuts, broken
1 9-inch pie crust, unbaked
1/2 cup walnut halves for decoration
Whipped cream (optional)

Cream butter and sugar and beat in eggs one at a time. Add melted chocolate, coffee, and rum. Stir in flour and broken walnuts. Pour into pie crust and top with remaining walnut halves. Bake at 375° for 25 minutes. Cool. Top with whipped cream, if desired. Serves 8.

CHOCOLATE SUNDAE PIE

1 cup small marshmallows

1 small can evaporated milk
6 ounces chocolate chips (not "chocolate flavor")
1/4 teaspoon salt
1 1/2 pints ice cream (vanilla, coffee or mint)
Vanilla wafers or brown edge wafers

Butter or oil a 9 inch pie pan. Line bottom and sides with wafers. Combine marshmallows, milk, chocolate chips, and salt. Heat over medium heat until well blended and slightly thickened. Cool slightly. Spoon half of ice cream into wafer-lined pan. Top with half the sauce. Repeat. Freeze well. Serves 8.

ALMOND CHOCOLATE CHIP COOKIES

1 stick butter
1 cup light brown sugar
1 egg
2 teaspoon vanilla
2 teaspoon cinnamon
1/2 teaspoon nutmeg
1 cup self-rising flour
1 6-ounce package semi-sweet chocolate morsels
1 2-1/2 ounce package sliced almonds

Preheat oven to 350°. Cream butter, sugar, and egg. Add vanilla, cinnamon, and nutmeg. Add flour, chocolate chips, and almonds.

Drop by teaspoonsful on a cookie sheet. Bake about 10 minutes or until edges are lightly browned. Let cool 5 minutes and place on brown paper bag to finish cooling. Yield: About 3 dozen.

EASY BROWNIES

1 stick butter
2 1-ounce squares unsweetened

chocolate
1 cup sugar
1/2 cup flour
1 teaspoon baking powder
1 teaspoon vanilla
2 eggs, beaten thoroughly
1/2 package Brickle Bits (chopped Heath Bars)

Melt butter and chocolate in heavy

saucepan, stirring constantly. Remove from heat and add sugar, flour, baking powder and vanilla. Beat in eggs and Brickle Bits. Bake in 8-inch pan at 325° for 40 minutes. Cool and cut into squares. Yield: 12 to 16 squares.

*Double and bake in 9-inch by 12 inch pan at 325° for 40 minutes.

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