

Just plain good recipes bring back fond memories

Several years ago a regular writer for The Charlotte Observer would occasionally list interesting trivia and facts that he discovered enroute to looking up more important information. I can identify with him in some respects. Each week I go thru my files looking for specific recipes, I continually find great recipes that have absolutely nothing in common with the ones that I am looking for. They are recipes that bring back fond memories of the times that they were prepared but there is seemingly no way for me to use them in an article.

So here you have it, a collection of recipes, totally unrelated to each other but some that I think are really great. Actually, now that I look back over them, I see that they are all either desserts or beverages, so I guess they are slightly categorized and I guess you can see the direction that my tastebuds seem to take. Hope you enjoy them.

Orange Juicy

- 1 (6 Oz.) can frozen orange juice concentrate, thawed and diluted
- 1 cup water
- 1 cup skim milk
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- ice cubes

Combine first 5 ingredients in container of an electric blender; blend until smooth. Add enough ice to bring mixture to 6 cup level; blend until smooth. Serve immediately. Yield: 6 cups.

Orange Whip

- 1/4 cup Tang drink mix
- 2 tablespoons sugar
- 1-1/2 cups milk
- 1/2 teaspoon vanilla
- 2 cups ice cubes

Combine all in blender container and process until smooth and frothy. Serve immediately. Makes 2 large servings.

Apple Julep

- 1 quart unsweetened apple juice, chilled
- 2 cups unsweetened pineapple juice, chilled
- 1 cup orange juice, chilled
- 1/4 cup lemon juice, chilled
- Lemon slices (optional)
- Fresh mint sprigs (optional)

Combine first 4 ingredients; mix well. Garnish servings with lemon slices and mint, if desired. Yield: 7-1/4 cups.

Peach Fruit Punch

- 24 Oz. peach gelatin
- 6 quarts boiling water
- 6 cups sugar
- 4 (46 Oz.) cans unsweetened pineapple juice
- 2 (46 Oz.) cans apricot nectar
- 6 cups reconstituted bottle lemon juice
- Ginger Ale

Mix gelatin and boiling water. Add sugar and stir until dissolved. Add juices and nectar. Put in one quart containers and freeze. When ready to use, partially thaw and add 1 quart Ginger Ale to each 2 quarts

of punch mix. This makes 140 cups in the total recipe; each 2 quart mixture makes 25 - 4 Oz. servings.

Cream Cheese Pastries

- 1 - 8 Oz. package cream cheese
- 1/2 cup sugar
- 1 tablespoon lemon juice
- 2 cans Crescent rolls

Glaze:
1/2 cup confectioners sugar
1 teaspoon vanilla
1-2 tablespoons milk

Combine cream cheese, sugar and lemon juice. Open rolls separate into triangles. Spread each with some cream cheese mixture. Roll up starting with the long ends. Bake on ungreased cookie sheet at 350 degrees for 20 minutes. Let cool. Combine all the ingredients for the glaze and pour over the rolls. Yield: 16 rolls.

Mound Cake

- 1 chocolate cake mix
- 1 can sweetened condensed milk
- 1 can (6 Oz.) frozen cream of coconut, thawed
- 1 container (8 Oz.) whipped topping
- 1 bag (7 Oz.) coconut

Bake cake as directed in a 9 x 13 inch pan. Combine sweetened condensed milk and cream of coconut. Pour over cake. Punch holes in cake so mixture will soak in.

When cake cools, spread whipped topping over top and sprinkle with entire bag of coconut. Refrigerate overnight before serving.

Oreo Cheesecake

- 2 cups Oreo cookie crumbs
- 4 tablespoons melted margarine
- 4 (8 Oz.) pkgs. cream cheese
- 1-1/4 cups sugar
- 2 tablespoons flours
- 4 whole eggs
- 3 eggs yolks

Combine cookie crumbs and margarine; press in the bottom and up the sides of a spring form pan.

Cream the cream cheese until smooth then add the remaining ingredients and beat until creamy. Pour half of the batter into cake pan. Crumble rest of cookies from

package into chunks over batter. Pour rest of batter over cookie chunks. Bake at 300 degrees for 1 hour or until tests done.

Quick and Easy Dessert

- 1-3-1/2 Oz. can flaked coconut
- 1 large angel food cake
- 1 15 Oz. can crushed pineapple
- 1 - 6 or 7 Oz. jar maraschino cherries, drained, chopped
- 12 Oz. container whipped topping, thawed

Break the cake into pieces. Arrange half of them in a 13 x 9 inch pan. Top with half of the pineapple and cherries. Spread half of the whipped topping and half of the coconut. Repeat the layers.

From My Kitchen To Yours by Shearra Miller



Cover and refrigerate overnight.

Banana Split Cake

- 1-1/2 cups graham cracker crumbs
- 1/2 cup margarine softened, divided
- 1 cup confectioners sugar
- 1 egg
- 4 bananas, cut in half lengthwise

1 can (8 Oz.) crushed pineapple
1 bar (8 Oz.) cream cheese, softened
1/2 cup chopped nuts

In small bowl, combine cracker crumbs and 1/4 cup margarine; mix well. Press into bottom of 9x9 inch baking pan. Bake at 350 degrees for 5 minutes. Cool.

In small bowl, combine confectioners sugar, egg, remaining margarine, and beat until smooth. Spread across cooled crumbs. Place banana halves over sugar mix. Drain pineapple, reserving 1/4 cup liquid. Sprinkle pineapple over bananas. In another small bowl, combine 1/4 cup reserved pineap-

ple liquid and cream cheese; beat until smooth; spread over pineapple. Top with chopped nuts.

Ice Cream Cake for Grown-ups

- 1 (8.6 Oz.) pkg. microwave chocolate cake mix with pan
- 1 pint coffee ice cream
- 1 cup whipping cream
- 2 tablespoons Kahlua or coffee-flavored liqueur
- 1/4 cup chopped pecans
- 1/2 cup chocolate sauce

Prepare cake according to package directions. Cool completely. Split the cake horizontally, making 2 layers; set aside.

Soften ice cream by microwaving at Medium Low (30% power) 30 to 45 seconds.

Place one layer of cake on cake plate, and spread with softened ice cream; freeze. Top with second cake layer. Cover and freeze 8 hours.

Beat whipping cream until foamy; gradually add 2 tablespoons Kahlua, beating until stiff peaks form. Frost sides and top of cake with 1 cup whipped cream. Pipe the remaining whipped cream around the top and base of cake.

Place pecans in pie plate; microwave on high 3 minutes, stirring once. Cool. Sprinkle pecans on to of cake. Serve immediately with chocolate sauce, if desired, or freeze, then thaw 15 minutes before serving.

HARRIS TEETER MEANS LOW PRICES!



SEEDLESS WHITE GRAPES

Lb. **79**

BULK RED POTATOES Lb. **.29**

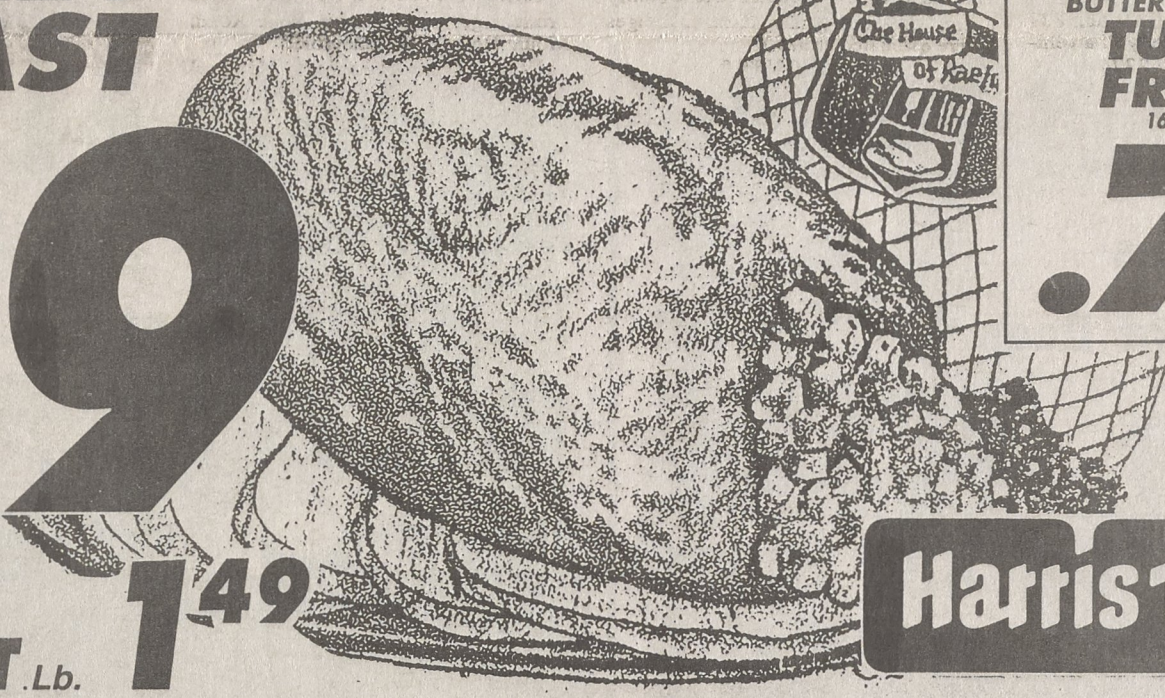
HOUSE OF RAEFORD GRADE "A" TURKEY BREAST

SELF-BASTING

LIMIT 2 WITH ADDITIONAL PURCHASE

Lb. **99**

GRADE "A" SELF-BASTING HT PREMIUM TURKEY BREAST Lb. **1.49**



BUTTERBALL BUN SIZE TURKEY FRANKS
16 Oz. Package **.79**

Harris Teeter

U.S.D.A. CHOICE **LONDON BROIL**
Pound **2.99**

KLEENEX PREMIUM (165 SQ. FT.) BATH TISSUE
4 Roll Pack **.79**

HI-DRI DECORATOR (66 SQ. FT.) PAPER TOWELS
Roll **2.99**

HUNTER SWEETENED ICE TEA
Chilled Gallon **.89**

GLACIER CLUB ICE CREAM
Half Gallon **1.29**

PRESIDENT'S CHOICE CAT FOOD
3 Oz. Cans **4.99**

SHAMPOO OR CONDITIONER SALON SELECTIVES
15 Oz. Bottle **1.99**

SLICED TO ORDER - HONEY ROASTED TURKEY BREAST
Pound **4.99**
IN THE DELI-BAKERY

FRESH RAINBOW TROUT FILLET
Pound **3.99**
FARM RAISED

REGISTER TO WIN A 1991 PONTIAC
Harris Teeter and Pepsi are giving away 2 1991 Pontiac Grand Prix's, and you could drive home a winner!
• Register at any Harris Teeter store.
• Entrants must be at least 18 years old to win.
• Employees of Harris Teeter and their immediate family members are not eligible to win.
• Winners will be notified by October 1, 1991.
Look for the display at your local Harris Teeter and register to win a 1991 Pontiac Grand Prix today.

MOUNTAIN DEW OR PEPSI-COLA, DIET PEPSI
12 Oz. Cans **4.89**
20 Pk.

SEE OUR WEEKLY IN-STORE CIRCULAR FOR UNADVERTISED SPECIALS AND HUNDREDS OF EVERYDAY LOW PRICES!
PRICES IN THIS AD EFFECTIVE THROUGH TUESDAY, AUGUST 20, 1991 IN OUR KINGS MOUNTAIN STORE ONLY. WE RESERVE THE RIGHT TO LIMIT QUANTITIES.
NONE SOLD TO DEALERS. WE GLADLY ACCEPT FEDERAL FOOD STAMPS.