

The Cooking Corner

These recipes are taken from the cookbook, *100 Years in the Kitchen*, compiled by the women of First Presbyterian Church in Kings Mountain.

BEEF STROGANOFF CASEROLE

1 pound round steak, cubed
1 large onion, cut in rings
Salt and Pepper to taste
1 can mushroom soup
1 cup sour cream
1 (8-ounce) package macaroni, cooked
1/4 cup sliced black olives
Brown steak and onions in small amount of fat. Add salt, pepper and soup. Simmer for 10 minutes. Remove from heat. Add sour cream, macaroni and olives. Place in greased 2-quart casserole. Bake in 350° oven for 45 minutes. Serves 6.

Dot Houston

OVEN BAKED STEW BEEF

2 pounds stew beef
1 can onion soup
1 can mushroom soup
Trim off some of fat. Add 1 can onion soup and 1 can mushroom soup undiluted. Cover with foil and bake at 325° for 3 hours. Serve over rice.

Christine Ramseur

FIESTA CHICKEN SUPREME

1 cup sour cream
2 tablespoons lemon juice
2 teaspoons celery salt
1 teaspoon paprika
1 clove garlic, crushed
2 teaspoons salt
1/2 teaspoon pepper
6 chicken breasts, halves
1 cup bread crumbs
3/4 cup butter, melted
Combine sour cream, lemon juice, celery salt, paprika, salt and pepper in a quart measuring cup. Then dip the chicken breasts, one at a time, into the mixture and coat heavily. Place in 9x13 baking dish and refrigerate overnight, uncovered. The next day, roll chicken pieces in bread crumbs, place in shallow baking dish and spoon half the melted butter over them. Bake in pre-heated oven 350° 30 to 40 minutes. Spoon remaining butter over chicken and continue baking for 20 to 25 minutes. Serves 4-6.

BREAST OF CHICKEN PIQUANTE

8 whole chicken breasts, 6 or 8 ounces
1 cup flour
2 teaspoons salt
1/4 teaspoons white pepper
2/3 cup butter or margarine
2 tablespoons salad oil
1 teaspoon minced shallots
2 garlic cloves, minced
Juice of 4 lemons
1/2 cup finely chopped Parsley
Remove bone from chicken, or buy boneless. Remove skin and flatten chicken with the heel of your hand. Lightly dust with flour and seasonings. Heat butter and oil with the shallots and garlic and add breasts; full side down. Saute lightly about 6 minutes. Turn once. Continue cooking. Remove to a platter or casserole and keep warm. Add lemon juice to pan and dissolve any cooked brown particles. Boil 1 minute. Correct seasoning, add parsley and pour over chicken. Serve at once. This is excellent for a low-cholesterol diet. Serves 8.

CHICKEN SPAGHETTI

4 pound hen seasoned and boiled,

cooled and chopped (can use turkey with chicken bouillon cubes for flavor)
2 large onions
2 large green peppers, chopped and softened in butter
1 pound margarine (I prefer 1/2 pound)
14 ounces spaghetti cooked in chicken broth
1 large can chopped mushrooms
1 no. 2 can tiny peas
1 large can tomatoes
2 cloves garlic if desired
Combine all ingredients. Simmer 3 minutes, stir, taste, season. Heat casserole before serving. Top with Parmesan cheese. Do not keep adding water. It has more than you think. Serves 20.

Frances Sincov

WEIGHT WATCHERS CHICKEN CASEROLE

4 tablespoons diet margarine
3 tablespoons flour
16 ounces evaporated skimmed milk
8 ounces water
1 chicken bouillon cube
2 cups cooked rice
16 ounces cooked diced chicken
1 4-ounce can sliced mushrooms, drained
1/3 cup chopped green peppers
1/4 cup chopped pimento
1 teaspoon salt
Melt butter, blend in flour. Add milk, water, chicken bouillon cube. Cook until thick and bubbly. Stir often. Add remaining ingredients. Pour into 2-quart casserole, sprayed with Pam. Bake in a pre-heated 350° oven for 40 minutes. Note: Sprinkle top with paprika if you like. Serves 4.

Melanie Ballard

MARINATED NOODLE BAKE

2 pounds ground beef
1 large onion
1 green bell pepper
1 15-ounce can tomato sauce
1/2 cup tomato ketchup
1 package wide egg noodles
1 package creamed cheese (8-ounces)
1 can evaporated milk (13 ounces)
2 tablespoons lemon juice (1/2 lemon)
Grated Mozzarella or sharp cheese
Saute ground beef, onions and chopped bell peppers until meat is done and vegetables are tender. Add tomato sauce and ketchup and simmer 20 minutes covered. Cook noodles according to package. Drain. In blender, mix cream cheese, milk, lemon juice. Pour over drained noodles and marinate 1 hour. Cover bottom of 9x13 baking dish with noodles and marinade. Add meat sauce over noodles and sprinkle grated cheese or Mozzarella cheese over top. Bake in 350° oven for 30 minutes or until bubbly in middle. This dish can be frozen before baking and cooked direct from freezer or can be fixed ahead and kept in refrigerator until 1/2 hour before choosing to serve to cook. Serves 8.

Jean Barber

PARTY POTATOES

8-10 medium sized potatoes (mashed)
1 8-ounce package cream cheese
1 small carton sour cream
1/2 stick butter
1/3 cup chopped chives (dried are fine)
Salt and pepper to taste
Paprika to sprinkle on top
Beat all ingredients into hot

potatoes. Dot with butter and sprinkle with paprika in well-greased 2-quart casserole. Can do ahead, then bake at 350° for 25 minutes. Serves 8.

Jenny Maner

QUICK ROLLS

2 cups flour
1 teaspoon sugar
1 cake yeast
1/2 teaspoon salt
2 teaspoons butter
2/3 cup buttermilk
To the lukewarm milk, add dissolved yeast, salt, sugar and melted butter. Mix with flour. Set in warm place to rise. When light, toss on a board, in plenty of flour. Make into small biscuits, dip in melted fat, drop in one division of a muffin ring, allowing 3 small biscuits to each division. Set into warm place to rise the second time. When light, bake in a quick oven.

Hilda B. Goforth

EASY PEACH CRISP

1/2 cup butter softened
3 pounds peaches, peeled (6 cups sliced)
1/2 cup packed brown sugar
1/2 cup flour
3/4 cup rolled oats
1/2 teaspoon cinnamon

1/2 teaspoon nutmeg
Spread 2 tablespoons butter in bottom of shallow 1-1/2 quart baking dish. Arrange peaches in an even layer. Combine brown sugar, flour, oats, cinnamon, and nutmeg. Blend in rest of butter with fork until mixture is crumbly. Sprinkle evenly over peaches. Press lightly with fork to cover entire top. Bake in preheated oven at 375° until tender, 35-40 minutes.

A. B. Snow

BANANA NUT POUND CAKE

1-1/2 cups Crisco oil
2-1/2 cups sugar
3 eggs
3 cups sifted plain flour
1 teaspoon soda
3/4 teaspoon salt
1 teaspoon vanilla
1/2 cup buttermilk (or 1-1/2 teaspoons vinegar with sweet milk)
4 bananas (mashed)
1 cup chopped nuts
1 cup coconut
Mix in order given. Bake in well-greased and floured tube pan. Bake 1 hour and 15 minutes at 325°. Let stand in pan 10 minutes before removing and wrap in foil immediately.

Sylvia Neisler

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