

The Cooking Corner

The following recipes are from the book, "100 Years in the Kitchen," compiled by the Women of the Church, First Presbyterian, Kings Mountain, NC:

ORANGE DELIGHT

Combine:
6 oz. can orange juice
1/3 cup sugar (or less)
1 cup milk
1 cup water
1 teaspoon vanilla
12 ice cubes
Mix in blender. Makes 4 glasses. (Same recipe as Orange Julius.)
A. B. Snow

HERB DIP

1 cup mayonnaise
1/2 teaspoon lemon juice
1/4 teaspoon salt
1/4 teaspoon paprika
1 tablespoon grated onion
1/2 teaspoon thyme
1/2 teaspoon parsley
1 clove garlic, grated
1/8 teaspoon curry powder
1/2 teaspoon Worcestershire
1/2 to 1 cup sour cream
1/2 teaspoon marjoram
Mix above ingredients. Chill overnight. Serve with fresh carrots, celery, radishes, cucumber, and cauliflower.
Connie Padgett Ramsey

CREAMY LIME SALAD

3 oz. package lime gelatin
1 cup evaporated milk
9 oz. can crushed pineapple (do not drain)
1 tablespoon 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.
Mrs. Sylvia Neisler

BROCCOLI SALAD

1 bunch broccoli cut in small pieces
1 small onion chopped fine
4 hard-boiled eggs
Mayonnaise softened in vinegar
Salt and pepper to taste
Mrs. Josephine E. Weir

FRESH BROCCOLI SALAD

1 bunch fresh broccoli (chopped - heads only)
8 slices bacon - cooked and crumbled
1 medium purple onion - chopped
1 cup grated Cheddar cheese
Dressing
Martha Houser

1/2 cup Miracle Whip salad dressing or mayonnaise
2 tablespoons sugar
1 tablespoon red wine vinegar
Mrs. Lavonia Nation

SLAW

1 head of cabbage shredded
1 bell pepper cut into rings or pieces
Place pepper on top of cabbage. Pour prepared hot sauce over cabbage and cover tightly. May be used after several hours but better when left overnight or longer.
Hot Sauce

1 cup sugar
1 cup vinegar
1/2 cup water
3 eggs beaten
2 teaspoons dry mustard
salt
pepper
Mix and cook over medium heat, stirring constantly until boils and is thick.
Mrs. Jim Allison
Submitted by
Mrs. Sara Kate Lewis

SPICY BARBECUED PORK

1 4-7 lb. Boston butt
2 onions sliced
3-5 whole cloves
1 (18 oz.) hickory smoked-flavored barbecue sauce
1/8 teaspoon hot sauce
Cover roast with water. Add onions and cloves. Cook 2 to 2-1/2 hours until tender.
Drain and shred with fork. Combine pork sauces and cover. Cook over low heat 15-20 minutes. Stir often.
Serve on buns, if desired. 12-14 servings.
Hilda Goforth

CHICKEN BROCCOLI CASSEROLE

4-6 chicken breasts
1 package frozen broccoli in butter sauce or fresh broccoli (cooked)
Boil chicken until done - approximately 1-1/2 hours at medium heat.
Combine with:
1 can cream of mushroom soup
2 tablespoons of mayonnaise or sour cream
Cheese
Salt and Pepper
Dressing Mix
Sprinkle dressing on top with pats of butter. Bake at 350° for 30 minutes.
Martha Houser

BEEF AND BISCUIT CASSEROLE

1-1/2 cups shredded cheese
1/2 cup chopped onion
1/4 cup green pepper (optional)
1-1/2 lbs. hamburger

1 (8 oz.) can tomato sauce
1 large can biscuits (10)
2 teaspoons chili powder
3/4 teaspoon garlic salt
1/2 cup sour cream
1 egg (beaten slightly)
Combine hamburger and onion in large skillet, cook until meat is browned well. Drain grease. Add chili powder, garlic salt and tomato sauce. Let simmer on low while preparing biscuits. Separate biscuits so that you have 20 pieces. Place 10 of these pieces in the bottom of a 9-inch baking dish.
In another bowl mix 1/2 cup of cheese with sour cream and egg, add to the meat mixture and blend well. Pour mixture over the first layer of biscuits. Place second 10 pieces of biscuits over meat mixture. Cover with remaining cheese. Bake at 350° for 20 to 30 minutes or until cheese is browned.
Debbie Patterson

ASPARAGUS CASSEROLE

2 cans asparagus
salt and pepper
1/2 stick margarine
1/2 cup water
2 tablespoons flour
1 cup grated cheese
Drain one can of asparagus juice and add salt and pepper and margarine. Heat and boil a little.
Mix 1/2 cup water and 2 table-

spoons flour. Add juice and thick- en. Add grated cheese to juice mixture and melt.
Pour over asparagus and heat until bubbly at 400°. Serves 8-10.
Frances B. Sincov

ELEGANT MUSHROOM CASSEROLE

2 chicken bouillon cubes
1/4 cup hot water
1 lb. fresh mushrooms
2 tablespoons flour
1/2 cup rich cream
1/2 teaspoon salt
Dash of white pepper
1/2 cup fine dry bread crumbs
3/4 cup fresh grated Parmesan
1/4 cup butter
Dissolve bouillon cubes in water in small saucepan; cool. Wipe and slice mushrooms into a 2 quart casserole. Stir flour into bouillon until smooth. Add cream, salt, and pepper. Cook until thickened over low heat. Pour over mushrooms.
Mix crumbs and cheese. Sprinkle over the top. Dot with butter and bake in a moderate oven (350°) for about 30 minutes or until browned. Serves 4-6.
Connie Padgett Ramsey

CHOCOLATE CHIP POUND CAKE

1 box yellow cake mix
1 box instant chocolate pudding

3/4 cup water
3/4 cup oil
4 eggs
1 cup sour cream
1 (6 oz.) package chocolate chips (semi-sweet)
Sift together cake mix and pud- ding. Add other ingredients, ex- cept chips. Beat well - then stir in chocolate chips.
Bake in tube pan. 325°, for one hour. Cool on wire rack.
Mrs. Hugh Yates

MISSISSIPPI MUD CAKE

Cream 2 cups sugar with 1 cup margarine. Add 4 eggs, beating

well. Sift 1-1/2 cups flour, 1/3 cup cocoa, 1/4 teaspoon salt. Add and beat well. Add 2 teaspoons vanilla and 1 cup chopped black walnuts. Pour in greased and floured 9" x 13" pan.
Bake at 350° for 30-35 minutes. Spread with small marshmallows and put back in 350° oven to melt for 10 minutes. Cool and then ice:
Mud Icing
Sift 1 box powdered sugar and 1/3 cup cocoa. Mix with 2 sticks melted margarine. Add 1/2 cup Pci milk and 1 teaspoon vanilla. Add 1 cup chopped black walnuts.
Jenny Maner

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GROVER HIGH CLASS OF '44 - Pictured are members of the Grover High School Class of '44 at a reunion recently. Front row, from left, Ruth H. Early, Joyce Mauney and Nan Goforth Craft. Back row, Bill Early, Hugh Mauney, and Hugh Craft.



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