

The Cooking Corner

The following recipes are from the cookbook, "Something Old, Something New," compiled by the White Plains Shrinettes.

PECAN MUFFINS

2 eggs
1 cup brown sugar
1/3 cup melted butter
1 teaspoon vanilla
1/2 cup flour
1 cup chopped pecans
Mix eggs with a fork. Add other ingredients. Put in a greased muffin pan.
Cook in a 350° oven for 12 to 15 minutes.

Jane Talbert

OVEN-BARBECUED CHICKEN

2 tablespoons cornstarch
1/2 cup water
1/2 cup catsup
3/4 cup vinegar
1/2 cup molasses
1/2 cup soy sauce
1 clove garlic, mashed
1 frying chicken
Blend cornstarch in water in saucepan; add remaining ingredients, except chicken. Cook over low heat until thickened, stirring. Boil for 1 minute. Brush sauce on chicken.
Bake at 325° for 1-1/2 hours or until tender. Do not baste while cooking.

Scottie Yarbro

HELEN'S CHICKEN AND WILD RICE

1 can onion soup
1 can cream of chicken soup
1 box long grain wild rice
4 chicken breasts
1/2 cup milk
Put rice in bottom of 13 x 9-inch baking dish. Add onion soup and 1 can of water; mix well. Place chicken on top of rice.
Mix cream of chicken soup and milk together; pour over chicken.
Bake at 350° for 1-1/2 hours.

Cathy Glenn

McRAE POT ROAST

1 chuck roast
1/4 cup soy sauce
1/2 cup orange juice
1 large onion, sliced
3 to 4 potatoes
3 to 4 carrots
Dredge roast in flour, salt and pepper. Brown in heavy skillet in oil. Add soy and orange juice. Cover roast with sliced onion.
Bake at 325°, covered, until almost done. Add carrots and potatoes; continue cooking slowly until very tender.

Jackie McRae

COUNTRY PORK WITH BEANS

2 slices bacon, diced
3 boneless pork chops (3/4 lb.), sliced 1/4-inch thick and trimmed of fat
1 medium onion, chopped
1 clove garlic, minced
1 teaspoon thyme, crushed
1 (17 ounce) can green lima beans, drained
1 (14-1/2 ounce) can stewed tomatoes, chopped
1 (8 ounce) can kidney beans, drained
In a large skillet, over low heat, cook bacon until just crisp. Raise heat to medium; stir in meat, onion, garlic and thyme. Stir-fry for 5 minutes; drain off excess fat. Add remaining ingredients; bring to boil.
Reduce heat and simmer, uncovered, 10 minutes. Season to taste with salt and pepper, if desired. Serves 4.

Nina Sperling

CORNBREAD DRESSING

3-1/2 cup cornbread crumbs
3-1/2 cup white bread crumbs
1/4 cup melted butter
3 tablespoons minced onion
1 cup chopped celery
2 teaspoon salt
1/2 teaspoon pepper
2 or 3 teaspoon sage
1 egg, beaten
1/2 cup milk
2 cups hot broth
Saute onion and celery slightly. Add the remaining ingredients. Bake at 400° for 15 to 20 minutes.

Betty Sue Morris

RANCH BEANS

1 lb. ground beef
2 cups chopped onion
Dash of salt
1 cup catsup
2 tablespoon mustard
2 teaspoon vinegar
2 cans pork and beans
1 can kidney beans
Cook ground beef and onions together for 10 minutes.
Add remaining ingredients and simmer 30 to 45 minutes, stirring frequently. (Or can bake in casserole 1 hour at 350°).

Mary Akers Guyton

RICE AU GRATIN

4 cups cooked rice
1/4 cup chopped pimientos
1/3 cup mayonnaise
1/2 cup milk
1/2 teaspoon pepper
1/2 cup each: chopped onion and green pepper
1 can cream of mushroom soup
2 cups Cheddar cheese, grated

1 teaspoon salt
Combine rice, onion, green pepper and pimientos. Blend in soup, mayonnaise, 1 cup cheese, milk and seasonings.
Turn into greased pan or baking dish. Top with 1 cup of cheese.
Bake at 350° for 25 minutes.

Faye Henson

SOUR CREAM POTATOES

6 to 8 medium potatoes
1 carton sour cream
1 (8 ounce) cream cheese
1 onion
1/3 cup chives
4 tablespoons butter
Salt and pepper
Cheddar cheese
Boil potatoes until tender; beat until smooth. Add sour cream, cream cheese and butter; beat until smooth. Add chives and onion; mix well.
Pour in greased 2-quart pan. Dot with butter. Spread grated cheese on top.
Bake 25 minutes at 350°.

Shirley Pate

STRAWBERRY BREAD

3 eggs
2 cups sugar
1 cup salad oil
1 tablespoon vanilla
2 cup flour
1 cup quick oats

1 tablespoon cinnamon
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon baking powder
2 cups crushed strawberries
Beat eggs. Add sugar, oil and vanilla. Mix in flour, oats, cinnamon, soda and baking powder.
Add strawberries and mix well. Pour into 2 greased and floured 4 x 8-inch loaf pans.
Bake 50 minutes at 350°.

Louise Newsome

OREO COOKIE DELIGHT

16 ounces Oreos
1/2 cup margarine
8 ounces cream cheese
1/2 cup powdered sugar
1 teaspoon vanilla
2 small vanilla pudding (3-1/2 ounce size)
3 cups milk
8 ounces Cool Whip
Crumble Oreos and place half of them in the bottom of a deep bowl. Melt cream cheese and butter. Add powdered sugar and vanilla; mix until smooth.
In separate bowl, mix pudding and milk until smooth with electric mixer. Add first mixture to pudding. Mix well by hand.
Gently stir in the Cool Whip. Spread on cookies. Sprinkle remaining Oreos on top. Refrigerate.

Julie Causby

UGLY CAKE

1 box butter yellow cake mix (no substitute)
1 cup chopped pecans
2 (8 ounces) cream cheese
1 stick soft margarine
1 box powdered sugar
Mix cake mix according to directions on cake box. Pour into greased 9 x 13-inch pan. Sprinkle 1 cup chopped pecans over this.
Cream the cream cheese, soft margarine and powdered sugar. Spoon this over pecans. Bake at 350° for 40 to 45 minutes.

Betty Hipp

GRAHAM CRACKER CAKE

1 lb. graham cracker crumbs
1 cup chopped nuts
1 cup coconut
2 teaspoon baking powder
3/4 cup milk
5 eggs
2 cups sugar
1 cup Crisco
Cream shortening and sugar. Add eggs, one at a time, beating after each addition. Add rest of ingredients. Bake at 350° for 20 to 30 minutes. Makes 3 layers.

Filling

1 stick margarine
1 box confectioners sugar
1 cup chopped nuts
1 small can crushed pineapple, drained

Cream together ingredients. Spread between layers and on top of cake.

Mary Pearson

COLD OVEN PINEAPPLE POUND CAKE

2 sticks butter
1/2 cup Crisco
5 eggs
3 cups cake flour
1/2 teaspoon baking powder
1/4 teaspoon salt
3 cups sugar
1 cup milk
1 teaspoon vanilla flavoring
1 teaspoon lemon flavoring
1 teaspoon almond flavoring

Pineapple Icing

3 ounces cream cheese
1 large Cool Whip
1 large can pineapple, drained
Cream butter, Crisco and sugar. Add eggs, one at a time. Sift flour, baking powder and salt together. Add flour and milk alternately, beginning and ending with flour. Add flavorings. Pour into well-greased and floured tube pan. Put in cold oven. Bake at 300° for 1 hour and 45 minutes. Do not open oven for 1 hour.
Icing: Soften cream cheese. Add to drained pineapple and mix with Cool Whip. Pour extra juice over cake and ice the cake.

Marie B. Morrow



EAST AWARDS -- Mrs. Simpson's 2nd grade class received awards. Front, left to right, Brian Scruggs, Sherri Anderson, Stephanie Gregory, Chris Navy, Candice Wilson. Second row, Julia Inman, Duane Blanton, Justin Boheler, Brandy Bush, Laura McDonald. Third row, Nikki Ross, Britt Talbert, Amanda Wright, Chad Wright, Melissa Rikard.

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