

The Cooking Corner

The following recipes are taken from the cookbook "Sharing Recipes", a book of favorite recipes compiled by the American Legion Auxiliary department of Kentucky.

MEATBALLS IN SOUR CREAM

1 lb. hamburger
2 eggs
1 tsp. parsley flakes
Salt and pepper
1/2 c. bread crumbs
1/2 c. Parmesan cheese
1/2 tsp. garlic salt
Sauce:
1/4 c. A-1 Steak Sauce
2 Tbs. brown sugar
1/4 c. sour cream
1/2 c. catsup

Mix together well and form into small balls the meat, bread crumbs, eggs, cheese, parsley flakes, garlic salt, salt and pepper. Brown in skillet. Mix all sauce ingredients, except sour cream, and heat for 15 minutes. Just before serving, add sour cream to sauce; add meatballs. A slow cooker or skillet is the best pan to keep these warm in and serve from. Provide toothpicks for use as party food.

SAUERKRAUT BALLS

1/2 lb. ham, ground
1/4 lb. corned beef (1/2 can)
2 Tbs. grated onion (or chopped)
1 Tbs. parsley, chopped
1 c. flour
cracker crumbs
flour
1 c. milk
1/2 tsp. mustard
1/2 tsp. salt
1 lb. sauerkraut, finely chopped or ground
Beaten eggs

Grind meats. Add parsley and onions and brown lightly in skillet. Add flour, then milk and seasonings. Cook until thick, stirring constantly. Cool. Grind or chop sauerkraut, and add to meat. Roll into 1 inch balls. Roll in flour, then beaten eggs, then fine cracker crumbs. Deep fry at 360 degrees.

Mixture may be made ahead and kept in refrigerator. Or balls may be completed ahead of time and reheated in moderate oven. Serve with toothpicks for easier handling.

WELCOME WAFERS

3/4 c. butter softened
1/2 c. shredded cheddar cheese
1/3 c. crumbled blue cheese
1 tsp. finely snipped chives or green onion tops
2 c. sifted all purpose flour
1 clove garlic, finely minced
1 tsp. finely snipped parsley

Cream butter, cheddar cheese and blue cheese. Mix in flour, garlic, parsley and chives. Shape in 1-1/2 inch rolls; chill. Slice and bake at 375 degrees for 8 to 10 minutes.

FINGER DRUMSTICKS

3 lb. chicken wings
1 tsp. salt
1/2 tsp. ground ginger
1/3 c. lemon juice
1/2 c. sugar
1/4 tsp. pepper
1/4 c. soy sauce
3 Tbs. cornstarch
3/4 c. water

Cut wings in 3 pieces. Discard tips, leaving 2 pieces. Place wings in one layer on broiler pan and bake in 400 degree oven, turning once, for 30 minutes. Mix sugar, cornstarch, salt, ginger and pepper in small pan; stir in water, lemon juice and soy sauce. Cook, stirring constantly until mixture thickens, then boil 3 minutes. Brush part over wings and continue baking, turning and brushing several times

with remaining sauce for 40 minutes or until richly glazed. Serve hot.

CHEESEY RICE CRISPS

2 sticks margarine
2 c. flour
2 c. grated cheese
2 c. Rice Krispies
1 tsp. salt
1 tsp. sugar
dash cayenne pepper
Cream cheese and margarine. Add flour, Rice Krispies and seasonings. Form into balls about 1 inch in size. Flatten out with the tines of a fork, criss-cross style or roll in palms of hands into oblong shapes. Bake at 375 degrees for 10 minutes.

SPINACH DIP

10 Oz. pkg. frozen, chopped spinach
1 c. sour cream
1 c. mayonnaise
3 tsp. dry dill weed
3 tsp. Lawry's seasoned salt
3/4 c. chopped green onions
Thaw spinach and press out the moisture. Mix with the other ingredients. Put in refrigerator for several hours.

HOT BEAN DIP

3 c. refried beans
1 c. sour cream
1 c. cheddar cheese
1 Tbs. bacon drippings
1 jar Old El Paso hot relish
Garlic to taste

Mix all ingredients in a saucepan and heat until smooth. Pour into a crockpot and serve with taco chips.

CRAB DIP

1 (6-1/2 Oz.) can crab meat, drained, flaked
3/4 c. sour cream
1 Tbs. mayonnaise or salad dressing
1 Tbs. chopped onion
1 Tbs. chopped capers
1 Tbs. lemon juice

Mix all ingredients and chill for 12 to 24 hours.

BLACK OLIVE DIP

1 (8 Oz.) pkg. cream cheese
2 chicken bouillon cubes, dissolved in 2 Tbs. boiling water
1 Tbs. Worcestershire sauce
1/2 to 3/4 c. black olives
1 Tbs. minced onion
Put all of the above ingredients in blender, mix well. Chill and serve with raw vegetables.

ONION SQUARES

1-1/2 c. chopped onions
2 Tbs. butter
1 to 2 Tbs. more butter
1-1/2 c. milk
1-1/2 c. Bisquick
1-1/2 c. grated Swiss cheese

1 egg, beaten
2 Tbs. poppy seeds
Saute onions in 1 to 2 tablespoons butter. Stir egg into milk; add to Bisquick with grated cheese and 2 tablespoons melted butter. Mix well. Add onion. Pour batter into 9x12 inch baking pan. Top with 1/2 cup grated cheese and poppy seeds. Bake at 400 degrees for 20 to 25 minutes, or until top is golden. Cut into bite size squares. Serve hot.

BANANA SALAD

1 c. sugar, 1/2 c. white and 1/2 c. brown
2 Tbs. butter
Sliced bananas
1 egg 2-1/2 Tbs. water
1-1/2 Tbs. vinegar
Crushed peanuts
Cook sugars, egg, water and butter until thick. Add vinegar and heat again. Pour dressing over sliced bananas, add crushed peanuts and serve.

COCA COLA SALAD

1 large pkg. Philadelphia cream cheese
1 c. chopped nuts
2 small or 1 king size Coke
1 large can crushed pineapple
1 can black sweet cherries
2 (3 Oz.) pkgs. red gelatin
Drain pineapple and cherries. Boil juice and add gelatin. Mix softened cream cheese, pineapple, cherries and nuts. Add cooled gelatin mixture, stir well and pour in Coke. Cool. Can be frozen up to 3 weeks.

HOT CHICKEN SALAD

2 c. diced chicken
1 c. celery
1/2 c. toasted almonds
1/2 c. homemade mayonnaise
1 (10 Oz.) can cream chicken soup
1 Tbs. minced onion
Salt and pepper
1/2 c. sliced water chestnuts
Combine all ingredients, add 1/2 cup chicken broth over top. Crush 2 cups potato chips and sprinkle on top. Dot with butter. Bake at 400 degrees for 20 to 30 minutes.

HOT POTATO SALAD

5 c. diced potatoes
1 can chicken soup
1/2 c. grated cheddar cheese
4 eggs, hard boiled
1 small carton sour cream
Salt and pepper
Mix all ingredients together.

Bake 35 minutes at 350 degrees or microwave on medium for 10 minutes.

FRENCH ONION SOUP

1 large onion, thinly sliced (1 c.)
1 (10-1/2 Oz.) cans condensed beef broth
Dash pepper
1 Tbs. margarine
3/4 c. water
1/2 tsp. Worcestershire sauce
1 Tbs. grated Parmesan cheese

Cook onion in margarine over medium-low heat, till lightly browned, about 20 minutes. Add beef broth, water and Worcestershire sauce. Bring to boiling; season with pepper. Pour into bowls; sprinkle with cheese. Makes 7 servings.

CUCUMBER AND ONIONS IN SOUR CREAM

1/2 c. commercial sour cream
1 Tbs. vinegar
2 medium onions, thinly sliced
1 Tbs. sugar
1/2 tsp. salt
2 small onions, thinly sliced

Combine sour cream, sugar, vinegar and salt; add cucumber and onion, tossing gently. Cover and chill 24 hours, stirring occasionally. Yield: 4 servings.

Hamburger and hot dog sale at Grace Methodist Church

United Methodist Women of Grace United Methodist Church, 830 Church St., will sponsor a hamburger/hot dog sale Saturday beginning at 11 a.m. Baked goods will also be available in the church fellowship hall.

CAROLINA UNIVERSITY OF THEOLOGY FALL REGISTRATION

Night classes begin Monday, September 14, 1992 at 6:30 pm for Accredited Bachelor, Masters and Doctoral Degree programs in:

BIBLICAL STUDIES MINISTRY THEOLOGY CHRISTIAN EDUCATION COUNSELING/PSYCHOLOGY

Classes will be held Monday and Thursday nights at West Cramerton Baptist Church on Hwy. 74 near Gastonia. Life experience in ministry will be considered for credit. Financing available.

FOR CATALOGUE OR INFORMATION CALL:
704-824-0247 or 704-827-1742

MONDAY THROUGH SATURDAY
9 AM TO 7 PM

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Prices in this ad good Wednesday, September 9 thru Tuesday, September 15, 1992.





USDA Choice Beef Family Pack Cube Steak
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99¢



6.9 Oz. - Chicken Rice-A-Roni
79¢



12 Oz. - Food Lion Apple Juice
89¢ Frozen Concentrate

Brown promoted by Girl Scouts

Sylvia Holmes, executive director of the Pioneer Girl Scout Council, has restructured the council's staffing pattern. She says, "I am happy to announce the promotion of Phyllis D. Brown to the newly created position of Director of Volunteer Services."

Brown will assume the responsibility for the membership and program operating units. In her new positions with the council, Brown will also direct the Girl Scout Cookie Sale.

Brown, a native Gastonian, is a graduate of Ashbrook High School and Western Carolina University. She joined the Pioneer Girl Scout Council July 1, 1985, as a membership director and has served the West Gastonia, Dallas, Bessemer City and Mt. Holly/Stanley service units.

Brown was the 1991 president of the Gastonia Central Elementary School PTO and has served on the school's advisory committee. She was a member of the 1990-91 Leadership Gaston and was listed in the 1987 edition of "Outstanding Young Women of America." Brown is a member of the Delta Sigma Theta Sorority.

Jill M. Brooks, who was the 1992 resident camp director, has been named Program Specialist/Resident Camp Director

for the council. Brooks received her undergraduate education in the Kings Mountain school system and her B.S. in recreation resources administration from North Carolina State University.

In this position Brooks will be responsible for organizing and directing council sponsored program events, ensuring quality program for girls of all troop age levels, council day camp, providing staff support for the Gold Review Board, the Senior Planning Board and overseeing the Wider Opportunities program.

Brooks will be responsible for all aspects of the resident camp program, which includes recruiting and training the resident camp staff as well as seeing that Camp Golden Valley, which is located in Rutherford County, meets the standards of the American Camping Association.

Before her employment by the Pioneer Girl Scout Council, Brooks served as head counselor at Litchfield-by-the-Sea, residential counselor at Glen Laurel in Charlotte, program director for Camp Carolwood, the Methodist camp at Lenoir, and was a teacher at the MacGregor Creative School in Raleigh. She also served as a Daisy and Brownie troop leader in Pines of Carolina Girl Scout Council.