

The Cooking Corner

The following recipes are taken from "Sharing Our Best, The Stowe Family Cookbook."

BROCCOLI CASEROLE

2 pkgs. frozen broccoli, chopped
2 beaten eggs
1 stick margarine
3/4 c. mayonnaise
1 can cream of mushroom soup
1 c. grated cheese
2 Tbs. onion
Ritz crackers
Cook and drain broccoli. Mix all ingredients and put in casserole dish. Crush crackers and sprinkle on top. Dot with butter. Bake 1 hour at 300 degrees.

Ruth Stowe

CHEESY CORN PUDDING

1 Lb. can cream style corn
2 Tbs. sugar
Salt & pepper to taste
2 Tbs. flour
1 egg, beaten
1/2 c. milk
1 c. sharp cheddar cheese, grated
Mix all ingredients, except cheese and pour into greased casserole. Bake at 350 degrees for 45 minutes to 1 hour until center is firm. Add cheese the last 10 minutes of cooking.

Kate Martin

CORN CASEROLE

9 Oz. can Green Giant golden sweet corn
10 Oz. can Campbell's cream of chicken soup
1/4 stick butter, cut up
1 med. onion, diced
6 to 8 slices Velveeta cheese
1 c. Pepperidge Farm regular stuffing mix
Mix first 5 ingredients together in a casserole baking dish. Cook at 375 degrees until onions are translucent. If cooking in microwave, stir occasionally to keep cheese from sticking and boiling over. Remove from oven and add stuffing mix to the top, brown and serve.

Robin Stowe

EASY BAKED BEANS

2 Lb. can pork & beans
4 slices bacon
1/2 c. brown sugar
1/4 c. mustard
1/4 c. catsup
Mix beans, sugar, mustard and catsup. Put in large casserole pan. Place bacon on top. Bake 1 hour at 350 degrees. (If you like an onion flavor, may add a small chopped onion.)

Leslie Saucedo

ONION CASEROLE

2 to 3 onions, sliced thick
1 can cream of mushroom soup
2 c. cornflakes
1 stick butter

Line a 9x13 inch dish with onions. Pour over onions. Cover with cornflakes. Dribble melted butter over top. Bake at 350 degrees for 1 hour. Cover with foil and bake for 30 minutes then uncover and bake 30 minutes longer.

Freida Rhyne

SCALLOPED POTATOES

3/4 to 1 c. mayonnaise
1 med. onion, sliced thin
1 tsp. salt
1/3 tsp. pepper
6 Oz. sharp cheddar cheese, grated
6 med. potatoes, peeled
Boil peeled potatoes for approximately 20 minutes. Cool and slice 1/4 inch thick. Place ingredients into buttered casserole as follows: potatoes, salt, pepper, onions, mayonnaise and cheese. Bake at 350 degrees for 30 minutes.

Leslie Saucedo

CROCKPOT MACARONI AND CHEESE

8 Oz. macaroni
1 tall can evaporated milk
1 c. plain sweet milk
1 tsp. salt
2 c. sharp cheese, shredded
1 c. med. cheese, shredded
1/2 c. melted margarine
2 eggs
Black pepper to taste
Cook macaroni 5 to 6 minutes only and drain. Mix all ingredients well and put in a crockpot which has been greased with 2 table-spoons shortening. Cut several thin slices of cheese and put on top. Sprinkle with paprika. Cook 3 to 3-1/2 hours on low.

Molly K. McFee

EASY COMPANY BISCUITS

2 c. Bisquick
1 stick margarine, room temp.
8 oz. carton sour cream, room temp.
Mix all ingredients together and form into small balls. Grease muffin tin. Bake at 400 degrees for 10-15 minutes. Makes 12- to 18 biscuits.

Betty Stowe

DELUXE CORNBREAD

1/2 c. oil
2 eggs
1 c. sour cream
1 c. cream style corn
1 c. cornmeal
1-1/2 tsp. salt
1-1/2 tsp. baking powder
Heat oil. Beat eggs and blend in sour cream and corn. Sift cornmeal, salt and baking powder. Add to corn mixture. Stir in hot oil. Pour into 9 inch square pan. (I use 10x6 inch pan.) Bake at 350 degrees for 35-40 minutes until nice and brown.

Pearl McGee

CRAZY BREAD

3 very ripe bananas
2 c. packed brown sugar
3-1/2 c. flour
2 tsp. baking soda
1/2 tsp. baking powder
1 tsp. salt
1 c. oil
3 eggs
2 tsp. vanilla
15 Oz. can cream of coconut
2 c. shredded zucchini
2 c. chopped walnuts
Mash bananas with brown sugar in bowl or food processor until blended. Combine flour, baking soda, baking powder and salt in another bowl. Beat eggs well. Beat in oil, vanilla, cream of coconut and banana mixture until thoroughly blended. Slowly stir in flour mixture. Fold in zucchini and nuts.

Turn into lightly greased 9 x 5 inch loaf pans. Bake at 350 degrees for 60-65 minutes. Cool slightly, then turn into racks. Makes 2 loaves. (Cream of coconut can be found with the liquor in the grocery store.)

Martha Stowe

MOM'S SCONES

2 c. self-rising flour
1/4 c. Crisco
3/4 c. buttermilk
Vegetable oil or Crisco
Cinnamon
Sugar
Cut 1/4 cup Crisco into flour. Add enough milk to make dough, not too soft. Heat oil or Crisco in deep skillet. Drop by spoonfuls into hot grease and fry until golden brown. Remove from grease when evenly cooked, drain and coat with cinnamon and sugar mixture. (This is easiest when mixture is put into a bag and shaken to coat fried dough.)

Kenny Saucedo

UPSIDE-DOWN CARAMEL APPLE PIE

2 Tbs. butter, softened
1/2 c. pecan halves
1/3 c. packed brown sugar
1 Pkg. pie crusts (2 crusts), room temp.
3/4 c. sugar
2 Tbs. all-purpose flour
1/2 tsp. nutmeg
1/4 tsp. salt
6 c. tart apples, peeled & sliced
Heat oven to 450 degrees. Line pie plate with foil, make sure it covers edges. Spread butter on foil. Press pecans, rounded side down, over butter. Sprinkle brown sugar over pecans. Place 1 pie crust over brown sugar. In a bowl, mix sugar, flour, cinnamon, nutmeg and salt. Toss mixture with the apples. Turn onto pie crust. Dot with butter. Put other pie crust over apples. Cut 6

slits in top after sealing edges. Bake 10 minutes. Remove from oven and cool for 5 minutes. Turn pie upside down onto a plate. Peel off foil.

Kelly Hoagland

CHOCOLATE AMARETTO PIE

2 env. whipped topping mix (Dream Whip)
1-1/2 c. milk
2 sm. pkgs. instant chocolate pudding/pie filling
1/4 c. Amaretto
1 (9-inch) deep-dish pie shell, baked & cooled
8 oz. Cool Whip
Chopped pecans or walnuts
Prepare topping mix according to package directions. Add milk, pudding mix and Amaretto. Beat 2 minutes at high speed with electric mixer. Spoon mixture into pie shell. Top with whipped cream and nuts. Chill at least 4 hours.

Kelly Hoagland

MY FAVORITE CHOCOLATE PIE

1/2 stick margarine
1/2 c. all-purpose flour
1/2 c. chopped fine pecans
Melt margarine in deep dish pie pan. Mix with other ingredients and press into pie shell form in pie plate. Bake at 350 degrees for 10-15 minutes. Let cool.

Filling:
8 oz. cream cheese
1/2 c. powdered sugar
Sm. container Cool Whip
1 sm. pkg. Jello instant chocolate pudding
1-3/4 c. milk
Mix 1/2 of 8 ounce cream cheese with 1/2 c. powdered sugar and 1/2 c. Cool Whip. Mix well. Spread over cooled pie crust. Mix 1 small package chocolate pudding with 1-3/4 c. milk, as directed on box. Pour pudding over cheese mixture and refrigerate. Top pie with layer of remaining Cool Whip.

CROCKPOT PEACH CRISP
4 c. sliced peaches, peeled
1/3 c. Bisquick
2/3 c. oatmeal
1/4 tsp. cinnamon
1/2 c. sugar/1/2 c. brown sugar
Spray crockpot with nonstick spray. Mix dry ingredients together and stir in peaches. Pour into crockpot. Cook on low 4 to 6 hours and do not stir.

Leslie Saucedo



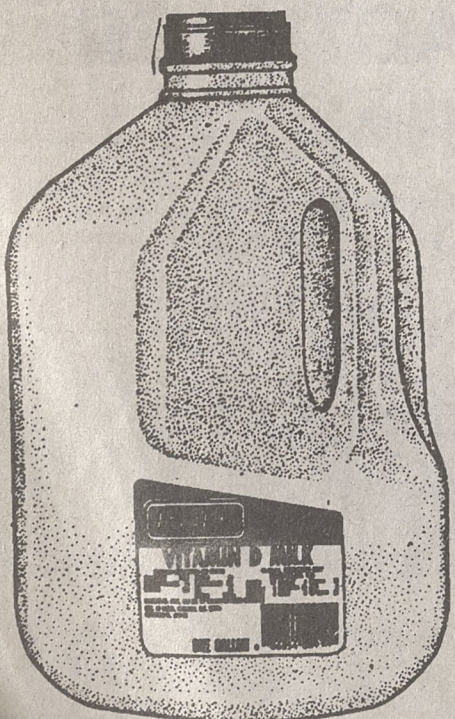
MERRY CHRISTMAS, JULIA - Julia E. Roberts of Kings Mountain, who will be 85 years old February 3, 1993, recently went into McDonalds to get something to eat when she met an old friend, Santa Claus. Santa couldn't resist giving Julia a candy cane and a big hug.

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