

## The Cooking Corner

The following recipes are taken from the Central United Methodist Church Cookbook of Kings Mountain.

### HASH BROWN POTATO CASSEROLE

1 can cream of chicken soup (undiluted)  
1 (8 oz.) ctn sour cream  
1/2 c. margarine, melted  
1/2 c. chopped onion  
1 tsp. salt  
1 tsp. pepper  
1 (2 lb.) pkg. frozen hash brown potatoes, thawed  
2 c. grated Cheddar cheese  
Combine all ingredients. Spoon mixture into greased 13x9x2 inch baking dish. Bake at 350 degrees for 40 minutes. Yield: 8 to 10 servings.

Jane Clemmer

### RICE SALAD

1 c. rice (uncooked)  
1 c. sour cream  
1 medium onion, finely chopped  
1/2 tsp. salt  
8 radishes, sliced  
1 c. mayonnaise or salad dressing  
2 c. chopped celery  
4 tsp. prepared mustard  
4 hard cook eggs, chopped  
1 cucumber, peeled and chopped  
Cook rice according to package directions. Transfer to large bowl. Cover and chill. Add mayonnaise, sour cream, celery, onion, mustard, and salt to chilled rice. Stir in remaining ingredients before serving. Serve on bed of lettuce and garnish.

Dot Jonas

### SQUASH DRUMSTICKS

Squash  
Egg  
Bread or cracker crumbs  
Select small, tender yellowneck squash, allowing about 2 squash per person. Leave squash whole and cook in strong onion water. Drain and let cool. Dip in egg and then in bread crumbs or cracker crumbs. Fry in deep fat until golden brown.  
This makes an attractive, different looking, and most "tasty drumstick."

Maude Patterson

### HAMBURGER CASSEROLE

1 lb. ground beef (or turkey)  
1/2 c. uncooked rice  
1 can chicken noodle soup  
1-1/2 c. diced celery  
2 medium onions, chopped  
2 Tbsp. soy sauce  
Brown meat; add celery and onions. Add soups with equal amount of water. Bring to boil; add rice and soy sauce. Bake in baking dish for 1 hour at 350 degrees.

Betty Potter

### PEPPER STEAK

1 lb. lean round steak  
2 Tbsp. vegetable oil  
1/2 c. chopped onion  
1 c. water  
2 tsp. instant beef broth  
1/2 tsp. salt  
1 can stewed tomatoes  
1 green pepper, cut in strips  
1/2 c. water  
1 Tbsp. cornstarch  
1 Tbsp. soy sauce  
3 c. hot, cooked rice  
Cut steak in thin strips across the grain. Brown in oil over medium high heat. Add onion and saute until tender. Stir in 1 cup water, beef broth, and salt. Bring to boil, then lower heat and simmer for 20 minutes.  
Add tomatoes and green pepper. Cover and simmer for 10 more minutes. Blend remaining ingredients and stir into meat mixture. Heat until sauce becomes thickened and shiny. Serve over hot, cooked rice with additional soy sauce if desired.

Ernestine Bishop

### HOMEMADE HOT DOG CHILI

1 lb. hamburger  
2 Tbsp. chili powder  
1 Tbsp. paprika  
1 small can tomato paste  
1 medium onion, chopped  
1 Tbsp. salt  
1 tsp. garlic salt  
2 tomato paste cans water  
Add all ingredients together and cook on medium heat for 1/2 hour, stirring often, then low heat for 1-1/2 hours to finish cooking. This freezes well.

Dot Jonas

### STUFFED PORK CHOPS

4 double rib chops  
1 small onion  
1/2 stalk celery with leaves  
3/4 c. bread crumbs  
Rind of 1 orange  
1/4 c. orange juice  
A pinch of dry mustard  
1/8 tsp. sage  
1/4 tsp. ground ginger  
2 Tbsp. flour  
Salt and pepper to taste  
2 Tbsp. butter, oleo or margarine  
1/2 c. hot water  
Cut a pocket in chop. Cut onion and celery in small pieces and mix well with bread crumbs, rind, juice, mustard, sage, and ginger. Fill each pocket of chop with stuffing. Dust each chop with flour briskly sea-

soned with salt and pepper. Melt butter in heavy skillet and brown chop quickly. Add water and bay leaf; cover tightly. Cook slowly for an hour, or until tender.

Mrs. Tim Hord

### CABBAGE PATCH STEW

1 lb. ground beef  
2 medium onions, thinly sliced  
1-1/2 c. coarsely chopped cabbage  
1/2 c. chopped celery  
1 (16 oz.) can stewed tomatoes  
1 (15-1/2 oz.) can kidney beans  
1 c. water  
1 tsp. salt  
1/4 tsp. pepper  
1 to 2 tsp. chili powder  
2 c. Bisquick baking mix  
2/3 c. milk  
Cook and stir ground beef in Dutch oven until brown; drain. Add onions, cabbage, and celery; cook and stir until vegetables are light brown. Stir in tomatoes, kidney beans (with liquid), water, salt, pepper, and chili powder. Heat to boiling; reduce heat.  
Prepare dumplings by mixing 2 cups Bisquick and 2/3 cup milk until soft dough forms. Drop by spoonfuls onto boiling stew. Cook, uncovered, over low heat for 10 minutes. Cover and cook for 10 minutes. Sprinkle dumplings with paprika if desired.

Ernestine Bishop

### LAZY DAY BEEF STEW

Arrange 2 pounds stew beef in single layer; do not brown first. Add chunks of carrots, potatoes, onions, and celery to suit. Pour over 1 (8 ounce) can of tomato sauce plus 1 can of water and 1 teaspoon of sugar. Salt and pepper to taste. Last, scatter 2 teaspoons quick-cook tapioca on top. Seal with foil. Place in 325 degree oven for 2 to 3 hours; longer will not matter, then your whole dinner is ready.

Grace Davis

### CHICKEN DIVAN

6 (half) chicken breasts  
3 pkg. broccoli florets  
2 cans cream of chicken soup  
1/2 c. mayonnaise  
1 small ctn. sour cream  
2 Tbsp. lemon juice  
Salt and pepper to taste  
Topping:  
Parmesan cheese  
Bread crumbs  
Paprika  
Cook chicken and cut into bite-size pieces. Cook broccoli until just crisp and cut into bite-size pieces. In 11x13 inch greased casserole dish, place broccoli on bottom and then place chicken over top of casserole.  
Mix all other ingredients and pour over chicken and broccoli. Sprinkle with Parmesan cheese and bread crumbs, then paprika. Bake at 350 degrees for 30 to 40 minutes.

Ann Reep

### CHEESY CHICKEN CASSEROLE

4 to 5 chicken breasts, cooked and boned  
3 c. cooked rice  
1 stick margarine  
1/2 c. chopped onions  
1-1/2 Tbsp. flour  
1/2 c. milk  
1 can cream of chicken soup  
2 c. shredded Cheddar cheese  
Saute onions in margarine. Add flour; mix well. Add milk and soup. Stir over heat until hot. Use 9x13 inch baking dish. Put cooked rice in bottom; arrange halved chicken breasts on rice. Pour on sauce. Top with cheese. Bake, uncovered, at 350 degrees for 30 minutes.

Jane Clemmer

### BAKED CHICKEN REUBEN

4 whole chicken breasts, halved and boned  
1/4 tsp. salt  
1 can sauerkraut, drained  
1-1/4 c. Thousand Island dressing  
1 Tbsp. chopped parsley  
1/8 tsp. pepper  
4 slices Swiss cheese  
In greased baking pan, place chicken; sprinkle with salt and pepper. Place sauerkraut over chicken; top with Swiss cheese. Pour dressing over cheese. Cover with foil. Bake, covered, at 325 degrees for 1 hour. Uncovered and bake for 30 minutes more. Sprinkle with parsley.

### EASY CHICKEN PIE

2-1/2 to 3 lb. cooked and deboned chicken  
1 can cream of chicken soup  
1-1/2 c. chicken broth  
Batter:  
1 c. self-rising flour  
1 tsp. baking powder  
1/2 tsp. black pepper  
1/4 tsp. salt  
1 c. milk  
1 stick margarine, melted  
Mix soup and broth together. Place chicken in 13x9 inch pan; pour soup and broth mixture onto chicken.  
Mix all batter ingredients together; pour over chicken and broth. Bake for 30 to 35 minutes at 425 degrees.



STUDENTS OF THE QUARTER - Students of the Quarter for spring 1993 at Cleveland Community College are, left to right, Evonne Parker of Kings Mountain, College Transfer Programs; Chester Peeler of Shelby, Vocational Engineering Programs; and Pearly Addison of Kings Mountain, Technical Programs.

## Cleveland County residents graduate Leadership Program

Allen Langley, William McCarter Jr. and Anne Short of Cleveland County were among the inaugural graduates of the Carolinas Leadership Program Wednesday afternoon at Wingate

University. The purpose of the Carolinas Leadership Program is to cultivate regional leadership networks and enhance regional decision-making through a program which fosters

regional thinking and cooperation among emerging leaders. The program offers leadership development, information and education about regional initiatives and issues, and opportunities to build re-

## 'Perfect' students at West

Thirty-nine students at West School had perfect attendance for the 1992-93 school year.

They include Kenny Childers, Susan Clark, Jeremy Ford, Justin Gardin, Kelly Mattox, Tyler Maxey, Katie McDaniel, Ashley Parker, Katie Bennett, Hunter Gaffney, Virginia Neisler, Skyria Banks, Antwan Adams, Shane Davis, Vernina Gregory, Deidre Moore, David Phannareth, Laymond Caldwell, Kelly Crook, Dusty Hord, Sadie Wilson, Chathamaly Khounsy, Amanda Hord, Johnathan Humphries, Jennifer Pitts, Sherkia Withrow, Mark Mull, Lauren Horne, Jessica Adams, Alex Bennett, Annie Phanthalack, Tyler McDaniel, Jesse Moschler, Latasha Brown, Jodie Baity, Drew Neisler, Lindsey Gaffney, Manisone Phanthalack, and Allen Lingerfeldt.

lationships among emerging community leaders representing Cabarrus, Catawba, Cleveland, Gaston, Iredell, Lancaster, Lincoln, Mecklenburg, Rowan, Stanly, Union and York counties.

<p><b>Chuck Or Shoulder</b> "Boneless" Roast <b>\$1.59</b> Lb. USDA Choice Beef</p>	<p><b>Tyson/Holly Farms Grade A</b> Whole Fryers <b>59¢</b> Lb. We Reserve The Right to Limit Quantities.</p> 
<p><b>Smoked Picnics</b> <b>69¢</b> Lb. USDA Choice Beef Extra Lean Stew Beef <b>\$1.79</b> Lb.</p>	<p><b>Fresh Daily Lean Ground Beef</b> <b>\$1.69</b> Lb.</p> 
<p><b>Fresh Perch Filets</b> <b>\$2.99</b> Lb.</p>	<p><b>Cantaloupes</b> Large Western <b>99¢</b> Each</p>
<p><b>Tart Tangy Limes</b> <b>10/\$1</b></p>	<p><b>Lb. - Tender Yellow Squash/ Fresh Zucchini Squash/ Stalk - Crisp Crunchy Celery</b> <b>69¢</b></p>
<p><b>Cherry Ragu</b> <b>\$2.39</b> 30 Oz. Asst. Reg. \$1.69 Each</p>	<p><b>Kellogg's Raisin Bran</b> <b>\$1.99</b> 25 Oz. Reg. \$3.57</p> 
<p><b>2/\$3</b> 12 Oz. Kraft Velveeta Sliced Cheese Reg. \$1.85 Each</p>	<p><b>99¢</b> 6 Oz. Wise Ridgies Potato Chips Reg. \$1.39</p> 
<p><b>4 Roll Charmin White Bath Tissue</b> <b>99¢</b></p>	<p><b>2 Liter, Diet Coke. Caffeine Free Diet Coke. Sprite, Diet Sprite</b> <b>Coke Classic</b> <b>\$1.07</b></p> 

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