

Cooking Corner

Ed. Note - The recipes in today's cooking columns come from "Home Cookin," a cookbook by Oak Grove Baptist Church.)

CHILI

By SYLVIA GRIGG

- 1 lb. ground beef
 - 1 med. onion, chopped fine
 - 1 med. pepper, chopped fine
 - 1 (6 oz.) can tomato paste
 - 1 1/2 cups water
 - 2/3 cup tomato catsup
 - 1 1/3 Tbsp. chili powder
 - 1/4 tsp. cinnamon
- Brown together beef, onions, and pepper. Spoon off excess fat; add remaining ingredients and simmer for 30 minutes.

BAKED POT ROAST WITH VEGETABLES

By JUDY DAVIS

- 3 lb. beef round tip, boneless
 - 2 large onions, sliced
 - 2 Tbsp. Worcestershire sauce
 - 2 tsp. salt
 - 1/4 tsp. black pepper
 - 4 to 6 medium carrots, cut into chunks
 - 6 to 8 potatoes
 - 1 tsp. sugar
 - 2 cups water
- In a large Dutch oven, place round tip beef roast. Add onions, Worcestershire sauce, salt, pepper and water. Cover and bake in 350 degree oven for 2 hours. Add carrot chunks and potatoes to Dutch oven and continue baking 1 1/2 hours until vegetables and meat are fork tender. Put meat on a platter and arrange vegetables around roast beef. Spoon liquid over meat and vegetables.

CHICKEN PIE

By JANIS BELL

- 4 chicken breasts
 - 1 can cream of chicken soup, undiluted
 - 1 can cream of celery soup, undiluted
 - 1 1/4 cup chicken broth
 - 1 stick margarine
 - 1 1/2 cups Bisquick
 - 1 1/2 cups milk
- Boil chicken. Take off the bone. Place chicken in casserole dish. Mix soups with chicken broth. Pour over chicken. Cut margarine up over soup mixture. Mix Bisquick and milk. Pour over casserole. Bake at 350 degrees for 1 hour or until golden brown.

GREEN BEAN AND PEA SALAD

By SHIRLEY WARE

- 1 can French style green beans
 - 1 can small green peas
 - 1 small jar chopped pimento
 - 1 onion, diced
 - 1 cup diced celery
 - 2 tsp. salt
- Pour in large mixing bowl juice and all. Let stand 30 minutes. Drain. Mix dressing and pour over.

DRESSING

- 1/3 cup oil
 - 3/4 cup vinegar
 - 1/2 cup sugar
 - 1 tsp. paprika
- Refrigerate over night. Drain and serve.

GOOD POTATO SALAD

By GLENDA SMITH

- 1 cup mayonnaise
 - 1 tsp. mustard
 - 1/2 tsp. salt
 - 1/2 tsp. pepper
 - 4 cups cubed, cooked potatoes
 - 2 hard-boiled eggs, chopped
 - 1/2 cup onion
 - 1/2 cup celery
 - 1/2 cup chopped pickles
 - 1/2 cup chopped bell pepper
- Stir together salad dressing, mustard, salt and pepper. Add remaining ingredients; mix lightly. Chill. Keep cold. Serves 6.

BROCCOLI CASSEROLE

By VIRGINIA STONE

- Use 2 packages cooked broccoli.
 - Mix together:
 - 1/2 cup mayonnaise
 - 2 beaten eggs
 - 1 can cream of mushroom soup
 - 1/2 or 3/4 cup grated Cheddar cheese
- Layer broccoli and grated cheese. Mix. Sprinkle cheese Ritz cracker crumbs on top. Bake 25 minutes at 350 degrees.

RED VELVET POUND CAKE

By DEAN BELL

- 3 cups sugar
 - 3 cups flour, self-rising
 - 2 sticks margarine
 - 1/2 cup Crisco
 - 6 eggs
 - 1 cup milk
 - 1/2 teaspoon lemon extract
 - 1 teaspoon vanilla
 - 2 oz. red food color
 - 1/2 cup cocoa
- Beat sugar, margarine and Crisco. Add eggs one at a time, then add flour and milk, a little at a time. Add vanilla and lemon flavoring, then red food coloring. Bake at 300 degrees until done.

ICING

- 1 pkg. cream cheese, softened
 - 1 tsp. vanilla
 - 1 box confectioners sugar
- Beat well and spread on cake.

EARTHQUAKE CAKE

by DELLA BELL

- 1 cup pecans, chopped
 - 1 cup coconut, shredded
 - 1 box German chocolate cake mix
 - 1 stick margarine, melted
 - 1 (8 oz) pkg. cream cheese
 - 1 box powdered sugar
- Layer first three ingredients in order given in greased and floured oblong cake pan. Combine next three ingredients and pour over cake mix. Bake at 350 degrees for 45 minutes.

MICROWAVE FUDGE

by JO ROSS

- 1 box confectioners sugar
 - 1/2 cup cocoa
 - 1/4 tsp. salt
 - 1/4 cup milk
 - 1 Tbsp. vanilla flavoring
 - 1/2 butter or margarine, 1 stick
 - 1 cup nuts
- Mix sugar, cocoa, salt, milk and vanilla. Add stick of margarine, put in center of bowl, on top of sugar mixture. Microwave on high for two minutes. Stir vigorously until smooth. Add nuts. Pour into wax

paper or well greased dish. Chill for 1 hour. Cut into squares.

COCKTAIL SAUCE FOR SEAFOOD

by LILLIAN HARMON

- 1 cup catsup
 - 2 Tbsp. lemon juice
 - 6 drops Tabasco sauce
 - 1 Tsp. horseradish, more if you like hot sauce
 - 1 Tbsp. grated or minced onion
 - 1/4 c. finely chopped celery
 - 1 Tbsp. minced parsley
 - 1/2 tsp. salt
 - 1 tsp. Worcestershire sauce
- Combine all ingredients and chill. Use as sauce with any seafood. Especially good with shrimp and oysters.

STRAWBERRY PUDDING

by BERTIE STEWART

- 1 1/2 pt., 3 cups, sweetened strawberries
 - 1 small pkg. strawberry gelatin
 - 3 cups cold milk
 - 2 boxes vanilla instant pudding mix
 - 1 cup sour cream
 - 3 cups Cool Whip
- Heat berries with gelatin until dissolved. Do not add water. Set aside to cool. Beat together milk and pudding mix. Fold in sour cream and Cool Whip. Layer wafers, creamed mixture and strawberries; repeat, ending up with Cool Whip. Use very large bowl.

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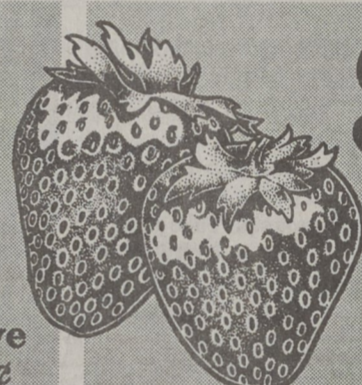
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NEW DIRECTORS - Portia Morrow of Grover and Marilyn Best of Bessemer City were installed as members of the board of directors of the Pioneer Girl Scout Council by Kay Polhill, right, of Lincolnton, at the recent meeting.