

# The Cooking Corner

(The recipes in today's cooking columns come from "First Chair Gourmet," a cookbook published by The Charlotte Symphony Women's Association.)

## OVEN FRIED CHICKEN

By ANNE TONISSEN

Do ahead, baking time 45 minutes

1 broiler or fryer, cut up or 6 chicken breasts  
Salt  
1 tablespoon mustard  
1 teaspoon Worcestershire sauce  
1/3 cup milk  
2 drops Tabasco  
1 cup flour  
1 teaspoon chili powder  
1 stick margarine  
Wash chicken and pat dry. Sprinkle with salt. Mix together mustard, Worcestershire sauce, milk and Tabasco. Dip chicken in this mixture. Put flour and chili powder in a paper bag. Drop chicken pieces in the bag and shake until each piece is coated. Line 9x13 pan with foil. Melt margarine in this pan. Place chicken pieces in the pan, skin side down. Bake at 425 degrees for 25 minutes. Turn and bake 20 minutes.

## SHRIMP MOSCO

By BOBBY HOWELL

2 pounds extra large shrimp, in shells but without heads  
2 bay leaves  
1 teaspoon oregano  
1 teaspoon rosemary  
1 teaspoon salt  
1 teaspoon pepper  
6 cloves, or 1 while garlic, not split, not minced  
1 1/2 ounces olive oil  
1 ounce sauterne or very dry wine

Put all ingredients, except wine, in a large skillet. Sauté over high heat for 15-20 minutes or until brown. Add wine and cook until the wine evaporates. Serve immediately.

## GREEN BEANS

By GWEN McALISTER

1 1/2 pounds fresh green beans  
1 stick butter  
3/4 teaspoon garlic salt  
1 teaspoon sugar  
1/2 teaspoon basil  
1/2 pint cherry tomatoes  
salt and pepper to taste

Cook beans 30 minutes in 1 cup water. Melt butter in frying pan. Add garlic salt, sugar, basil, salt and pepper. Swish cherry tomatoes around until heated and barely soft. Add to beans and mix well.

## POTATO PUFF

By NAN PALMER

1 1/2 cups uncooked diced Irish potatoes  
3/4 cup sharp Cheddar cheese  
1 medium onion  
1/2 cup milk  
2 eggs  
1/4 cup butter  
1/2 teaspoon salt  
Freshly ground pepper  
Peel and dice potatoes. Grate cheese and chop onion. Blend all ingredients in blender or food processor for a few seconds. Pour into greased 1 1/2 quart casserole. Bake at 350 degrees for 30 minutes or until browned.

## ORANGE SHAKE

By DOROTHY GILMORE

1 6-ounce can frozen orange juice  
2 cups milk  
1/2 banana and/or peach  
1/4 cup chopped walnuts, optional  
Mix all ingredients together in a blender. Whirl until the top gets foamy. Pour into glasses.

## ZUCCHINI AND ONION BAKE

By JOANA WARDELL

3-4 medium zucchini or yellow squash, sliced  
1 medium onion, sliced  
Seasoned salt to taste

Pepper to taste  
1/4 - 1/2 cup butter or margarine  
1/4 cup Parmesan cheese  
Place sliced vegetables on a large piece of aluminum foil or in a 1 1/2 quart baking dish. Sprinkle with salt and pepper to taste. Dot with butter. Sprinkle Parmesan cheese over top. Cover baking dish or fold up the foil into a package. Bake 15-30 minutes at 350 degrees until barely done. The foil package is perfect for use on the grill.

## CHOCOLATE CHESS PIE

By NAN PALMER

1 9 inch pie shell, unbaked  
1 1/2 cups sugar  
5 tablespoons cocoa  
1/4 cup butter, melted  
2 eggs, slightly beaten  
dash salt  
1 5.3 ounce can evaporated milk  
1 teaspoon vanilla  
1/2 cup chopped pecans, optional

Prepare pie shell. Preheat oven to 350 degrees. Mix sugar, cocoa and sugar, Stir well. Add eggs and beat with electric mixer. Add salt, milk and vanilla. Fill in pie shell and bake for 35-45 minutes. Baking pie shell 4-10 minutes before filling it keeps it from becoming soggy.

## WATERGATE CAKE

By JAN SWETENBURG

Baking time 45 minutes  
Yield: 15 servings

Cake:  
1 3 ounce package instant pistachio pudding mix  
1 box white cake mix  
3 eggs  
1 cup oil  
1 cup club soda  
1/2 cup chopped nuts

Preheat oven to 350 degrees. Combine all ingredients except nuts. Beat on high speed of mixer for 4 minutes. Add nuts. Pour into greased and floured tube pan and bake for 45 minutes or until done. Cool on rack for 5 minutes. Turn out and cool completely before frosting.

## FROSTING

1 envelope Dream Whip  
1 3 ounce package instant pistachio pudding mix  
1 cup cold milk  
1 4-ounce carton Cool Whip  
Coconut and sprinkles, optional  
Put Dream Whip, pudding mix and milk in bowl and beat until thick. Fold in Cool Whip. Frost cake. Decorate with coconut and sprinkles.

## VEGETABLE SANDWICH SPREAD

Can do ahead, 1 quart  
By BILLIE NICHOLS

4 tomatoes, peeled  
2 small onions  
2 small cucumbers  
1 green pepper, seeded  
2 carrots  
1 tablespoon gelatin  
1 cup mayonnaise  
1/2 teaspoon salt  
Grind vegetables in blender or food processor. Soak one tablespoon gelatin in three tablespoons juice from ground vegetables. Place bowl of gelatin mixture over hot water and stir until it dissolves. Drain the remaining juice from the vegetables. Add the gelatin mixture to the vegetables. Fold in one cup of mayonnaise and 1/2 teaspoon of salt. Store in refrigerator overnight. Spread lightly on both sides of bread to make a sandwich.

## BUTTERNUT POUND CAKE

By NORVA FAGAN

1 cup margarine  
1/2 cup salad oil  
2 cups sugar  
5 eggs  
3 cups flour  
1 teaspoon baking powder.  
1 teaspoon salt  
1 1/4 cups milk  
1 teaspoon vanilla  
2-3 tablespoons vanilla butter and nut flavoring

Preheat oven to 350. Cream margarine, oil and sugar. Add eggs, one at a time, blending well after each. Sift together dry ingredients and add alternately with the milk, beginning and ending with the dry ingredients. Add vanilla, butter and nut flavoring and blend well. Pour into a 10-inch greased and floured tube pan. Bake for 20 minutes, then reduce the temperature to 325 degrees for 1 hour. Check at 45 minutes.

## ONION-RICE CASSEROLE

By KATHERINE HOOD

Can do ahead  
1/4 cup unsalted butter  
7-8 large onions, cut into chunks, preferably Vidalia sweet onions  
1/2 cup rice, uncooked  
5 cups boiling water

1 cup grated Swiss cheese  
2/3 cup half and half  
Salt

Melt butter in large skillet over medium heat. Add onion and sauté until transparent. Remove from heat. Cook rice in boiling, salted water for 5 minutes. Drain well. Blend into onions along with cheese and half and half. Season with salt. Bake at 325 degrees for 1 hour in a 2 quart dish. Serve hot.

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