

Cooking Corner

(Ed. note- The recipes in today's cooking corner come from "Somethin Cookin," a cookbook published by Cramerton Seniors Club.)

TERRIFIC TUNA PIE By MARY F. MCGINNIS

1 can mushroom soup
1/4 cup milk
2 Tbsp. flour
2 Tbsp. minced dry onions
1 (10 oz.) frozen peas
1-2 cans tuna
1 (4 oz.) can chopped pimento
1 cup grated cheese
1/4 cup buttered crumbs
1 (9 inch) pie shell
Bake pie shell until done. In large skillet, mix soup, milk, flour and onions and cook 2 minutes. Add peas, tuna, pimento and juice. Mix well and pour into crust. Top with cheese and buttered crumbs. Bake at 425 degrees for 15-20 minutes.

CHEESEBURGER PIE By SUE MCCOLLUM

1 lb. ground beef
1 1/2 c. chopped onion
1 1/2 cup milk
3/4 c. Bisquick baking mix
3 eggs
1/2 tsp. salt
1/4 tsp. pepper
2 tomatoes, sliced
1 cup shredded Cheddar or process American cheese
Heat oven to 400 degrees. Grease pie plate, 10x12 inches. Cook and stir beef and onion over medium heat until beef is brown; drain. Spread in plate. Beat milk, baking mix, eggs, salt and pepper until smooth 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes, sprinkle with cheese. Bake until knife inserted in center comes out clean, 5 to 8 minutes. Cool 5 minutes.

STONEY BURGERS By M.E. STONE

1 1/2 lbs. ground beef
1 egg
2 slices bread, broken into pieces
1/2 cup milk
1 heaping tsp. barbecue sauce
1 1/2 tsp. Heinz 57 sauce
1 1/2 Tbsp. tomato ketchup
dash pepper
Mix all ingredients except ground beef, then add beef and mix thoroughly. Make into patties. Fry, browning on both sides until done. Drain on paper towel. Serve on buns with your favorite slaw, etc. You may also broil patties instead of frying.

ONE AND ONE CASSEROLE By FRANCES STONE

1 lb. lean ground round
1 cup uncooked rice
1 (1 3/8 oz.) pkg. dry onion soup mix
1 (10 3/4 oz.) can condensed cream of mushroom soup
1 cup water
1 cup sliced green onion tops
Crumble ground meat in a buttered 2 1/2 quart casserole. Sprinkle with rice and soup mix. Blend mushroom soup and water. Pour over rice. Spread onion tops over mixture. Cover and bake 350 degrees for 1 hour. Makes 6 servings.

CHICKEN PIE By MARTHA HORTON

1 chicken
2 cups chicken broth
1 can cream of chicken or cream of mushroom soup
1 stick margarine, melted
2 cups self-rising flour
2 cups buttermilk
Cook chicken, bone, cut in pieces. Place chicken in a 9x12 inch baking dish. Bring chicken broth and soup to boil. Remove from heat. Pour broth mixture over chicken. Mix margarine, flour and buttermilk. Pour over chicken. Bake at 350 degrees for 30 minutes. Bake at 450 degrees for 5-10 minutes. Serves 8.

BROCCOLI CASSEROLE By RUTH TURNER

2 pkgs. chopped broccoli, cooked and drained
1 cup cream of chicken soup
1 cup mayonnaise
1 cup sharp cheese, grated
2 eggs
Combine all ingredients, pour into casserole dish. Sprinkle with cracker crumbs and cheese. Bake at 350 degrees for 30 minutes.

POTATO CASSEROLE By MARY LOU DILLARD

about 6 medium potatoes
1/2 cup butter
2 cups sour cream
2 cups grated cheese
1/3 cup diced onions
dash salt and pepper
1 can cream of chicken soup
Peel, cook and grate potatoes. Heat soup and butter. Blend in sour cream. In buttered dish alternate layers of potatoes, onions, cheese and sauce. Top with enough cornflakes to cover top mixed with 2 tablespoons of melted butter. Bake 30 minutes at 350 degrees.

PEA CASSEROLE'
By MARSHA SEARCE
1 can green peas, drained
1 box chicken-flavored Minute Rice
Prepare rice as directed on box. Add peas. Serve.

CANDIED YAMS
By GERTRUDE BRITIAN
6 medium sweet potatoes
1 cup orange juice
2 tsp. grated orange rind
1 Tbsp. cornstarch
3 Tbsp. butter
1/3 cup brown sugar
1/3 cup sugar
pinch salt
Cook potatoes in skin until ten-

der. Remove skins. Combine orange juice, rind, cornstarch, butter, sugars and salt and cook until thick. Arrange potatoes, sliced in baking dish. Pour sauce over and bake at 350 degrees for 20 minutes with cover over. Remove cover and cook another 15 minutes.

SNICKER SQUARES
By FRANCES STONE
1/3 cup margarine
1/2 cup sugar
1 cup flour
1/4 tsp. salt
1/4 tsp. baking soda
Blend the above ingredients. Take 1/2 of mixture and put in

dish. Press lightly. Bake at 350 degrees for 12 minutes.
4 Snickers, 10 small
2 Tbsp. margarine
2 Tbsp. milk
Blend and melt in double boiler.
Add:
1/2 cup coconut
1/2 cup almonds
Pour over baked mixture. Put remaining 1/2 first mixture over this and put back in oven for another 12 minutes at 350 degrees. Let cool. Cut into squares.

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