

Cooking Corner

(Ed. note - The recipes in today's cooking columns come from "Presbyterian Delights," a cookbook published by Shelby Presbyterian Church).

COLE SLAW SALAD

By MARGE BRACKE

2 3-ounce packages lemon Jello
3 1/4 cups boiling water
1/3 cup vinegar
1 1/4 cups mayonnaise
2/3 teaspoon salt
1/2 teaspoon celery seed
1/8 teaspoon pepper
1/3 cup chopped green pepper
3 tablespoons chopped onion
5 cups cabbage, chopped or grated

1/4 cup chopped pimento
Dissolve Jello in boiling water; allow to cool. Rotary beat chilled Jello. Add remaining ingredients. Place in refrigerator to set.

SPAGHETTI SAUCE

By JO ROLLING

1 pound ground beef
1 cup chopped onion
2 cloves garlic, minced
1 20-ounce can tomatoes
1 15-ounce can tomato sauce
1 6-ounce can tomato paste
1/4 cup snipped parsley
1 tablespoon brown sugar
1 teaspoon salt
1/2 teaspoon monosodium glutamate

1 1/2 teaspoons dried oregano
1/4 teaspoon dried thyme
1 bay leaf
Combine meat, onion and garlic; cook until meat is brown and onion is tender. Drain and add remaining ingredients plus 1 cup water. Simmer uncovered, stirring occasionally for 3 hours.

CHINESE PORK CHOPS

By BETTY BOWLING

1 box wild rice mix, long grain
1 can Chinese vegetables
1 can cream of mushroom soup
pork chops
soy sauce

In buttered casserole, mix rice with water according to package directions. Mix together vegetables and soup; pour over rice mixture. Top with pork chops, one inch thick, and a little soy sauce. Cover with foil. Bake at 350 degrees for 1 1/2 hours. If pork chops are thinner, shorten baking time.

DOWN EAST BARBECUE

By HELEN HOBBS

4-5 lbs. lean pork, Boston butt, loin or fresh round
3 cups vinegar
3 cups water
salt, sugar, red pepper or crushed red pepper to taste

Cook pork in vinegar and water in covered pan with seasonings. Take out any bone or gristle. Pork may be cooked until it falls completely apart, or used any time after fully cooked. The longer it is cooked the more barbecue flavor. Equal parts of vinegar and water may be added any time necessary.

OYSTER CASSEROLE

By KAY PRICE

1 quart oysters
4 eggs, beaten
1 1/3 cups milk
1 1/3 sticks butter, melted
2 cups soda crackers, crumbled
Line a 9x3 casserole pan with cracker crumbs; add oysters. Mix milk, eggs and 1 cup butter; pour over oysters. Top with crumbs and 1/3 cup melted butter. Bake at 350 degrees for 45 minutes.

ASPARAGUS CASSEROLE

By SARAH HOOVER

2 tablespoons butter or margarine
3 tablespoons flour
1/2 teaspoon dry mustard
1 can mushroom soup
1 large can asparagus tips
4 hard cooked eggs, sliced
1/2 cup grated cheese
1/2 cup Rice Krispies

Heat together margarine and flour for a few minutes; stir in mustard and mushroom soup to make sauce. Place asparagus tips in bottom of casserole dish; arrange sliced eggs over asparagus. Pour sauce over asparagus and eggs; layer with grated cheese; top with Rice Krispies. Bake at 350 degrees for 20-30 minutes.

GREEN BEAN CASSEROLE

By GENE WILLIAMS

3 cups green beans, fresh or frozen
1 cup celery
1/2 cup thinly sliced onions
1 cup sliced water chestnuts
1/2 cup sour cream
1/4 cup mayonnaise
1/8 teaspoon curry powder
salt and pepper to taste

Cook beans, celery and onions. Add water chestnuts. Mix sour cream, mayonnaise and curry powder. Add to beans and season to taste. Put in shallow casserole and bake at 300 degrees until hot. Run under broil to brown.

LEMON CAKE

By JUDY GREER

1 pkg. lemon Jello
1 Duncan Hines Deluxe Yellow Cake Mix
1/2 cup water

1 teaspoon lemon extract
Dissolve lemon Jello in one cup boiling water and set aside to cool. To cake mix, add Wesson oil, eggs, lemon Jello and lemon extract. Put into greased tube cake pan and bake at 350 degrees for 30 minutes or until cake tests done.

TOPPING

2 cups sifted confectioners sugar
7 tablespoons lemon juice
grated rind of 3 lemons
While cake is cooling, prepare topping by combining above ingredients. Pour over cake while still hot.

ORANGE CRUSH POUND CAKE

By JOYCE BOYETTE

2 3/4 cups sugar

1 cup Crisco
1/2 stick margarine or butter
1 cup Orange Crush, no substitute

5 eggs
1/2 teaspoon salt
3 cups cake flour
1 teaspoon vanilla flavoring
1 teaspoon orange flavoring
Cream together margarine, Crisco and sugar; add eggs one at a time beating well after each. Cream until light and fluffy. Sift dry ingredients together; add alternately with the Orange Crush. Add flavorings. Pour into greased and floured tube pan and bake at 325 degrees for 1 hour and 10 minutes or until cake tests done.

TOPPING

1 cup confectioners sugar
3 ounces cream cheese, softened
1/2 teaspoon vanilla flavoring
1/2 teaspoon orange flavoring
Combine all ingredients. This makes a very light topping. The recipe may be doubled for a thicker topping if desired.

ICE CREAM PIE

By DOROTHY GAIL

1 large orange chiffon or angel food cake
1 large can crushed pineapple, chilled and undrained
2 boxes regular size instant vanilla pudding mix
1 large container Cool Whip
Freeze cake and slice sideways in half. Mix pineapple and juice

with instant pudding mix and Cool Whip. Spread on cake layers and freeze. Serve frozen or take out of freezer a little before serving. Refreeze leftovers.

PECAN PIE

By KELLY COBB

3 eggs
1 cup sugar
1/2 cup dark corn syrup
3 tablespoons melted margarine
1 1/2 cups chopped pecans
1 deep dish pie shell
Beat eggs; add other ingredients and blend well. Pour into uncooked shell and bake at 325 degrees for 1-1 1/2 hours until pie will not shimmy.

PRETZEL PIE

By PAT CRUM

1 1/2 cups crushed pretzels
1 stick plus 2 tablespoons melted butter
4 tablespoons sugar
1 8 ounce package cream cheese
1/3 cup sugar
1 16-ounce container Cool Whip
1 or 2 cans favorite pie filling
Dissolve 4 tablespoons sugar in butter while it is melting. Pour over crushed pretzels and mix well. Press into 9x13 inch pan and bake at 350 degrees for 10 minutes. Cool. Cream 1/3 cup sugar with cream cheese and spread over cooled pretzel crust. Spread Cool Whip over the cream cheese layer; then top with your favorite pie filling. Pineapple is very good.

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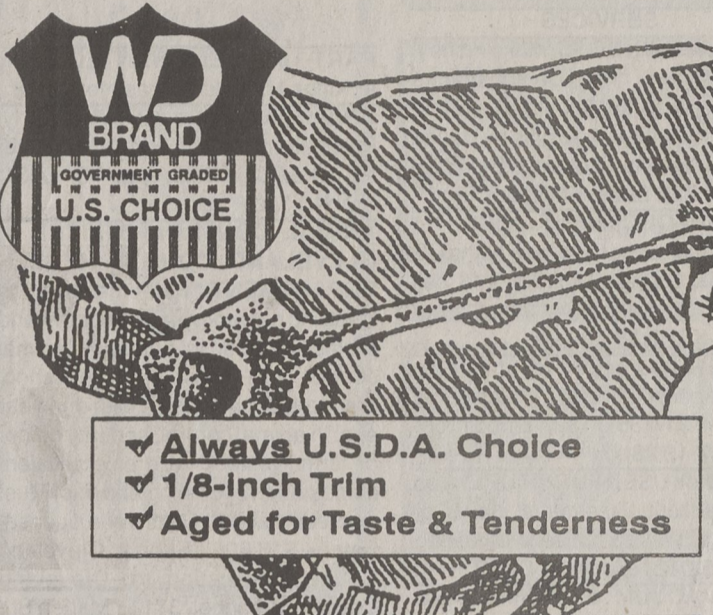
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