

Cooking Corner

(Ed. Note - The recipes in today's cooking columns come from a cookbook published by Central United Methodist Church. Cookbooks are available by calling the church office.)

AMBROSIA SALAD

By DOT JONAS

4 cups coarsely shredded carrots (about 5 large, peeled)
1 (17 oz.) can crushed pineapple, drained
1 cup grated coconut
2 Tbsp. honey
1 cup golden raisins
8 oz. sour cream
Shred carrots by processor, if possible. Mix other ingredients in large bowl and refrigerate for 3 or 4 hours before serving. Garnish top of salad with fruits or nuts.

CALICO SLAW

By LINDA DIXON

1/2 head cabbage, small
2 medium carrots
1/2 green pepper
1 green onion
1 apple
Dressing:
1/2 cup evaporated milk
1/4 cup sugar
1/2 tsp. salt
dash of pepper
3 Tbsp. vinegar, added gradually
Mix dressing. Allow to stand while preparing slaw. Pour dressing over slaw. Mix well. Refrigerate several hours before serving.

FRIED GREEN TOMATOES

By VIRGINIA TRAMMELL

1/3 cup dried bread crumbs
1/2 tsp. sugar
1/4 tsp. salt
1/8 tsp. pepper
1/4 cup oil
1 lb. green tomatoes
Slice tomatoes into 1/2 inch pieces. Mix bread crumbs, salt, sugar and pepper. Coat tomato slices with bread crumb mixture. Heat oil in large skillet. Fry slices for 3 to 4 minutes, turning once. Drain on paper towel.

HOT DOG CHILI

By PAM GOFORTH

1 lb. ground beef
1 medium onion, chopped
1/4 cup catsup 1/2 cup water
1 tsp. chili powder
1/4 tsp. cayenne pepper
1/4 tsp. Worcestershire sauce
salt and pepper to taste
Brown beef and onions, stirring to crumble. Drain fat. Add remaining ingredients. Simmer to desired thickness.

MELT IN YOUR MOUTH CHICKEN PIE

By DOT DIXON

3 lb. fryer
1 can cream of chicken soup
2 cups chicken broth
1 cup self-rising flour
1 cup buttermilk
1/2 tsp. black pepper
1 stick melted margarine
Cook chicken until tender. Remove meat from bone and skin. Reserve broth. Cut chicken into small pieces and place in a 9x13 inch pan. In a saucepan, bring to boil the broth and cream of chicken soup.

In another bowl, combine the flour, pepper, buttermilk, and margarine. Mix thoroughly to form a batter. Pour broth mixture over chicken. Spoon batter over the top. Bake at 425 degrees for 30 to 35 minutes or until brown on top.

CHICKEN PARMESAN

By MARIE BRINKLEY

1 (2 1/2 to 3 lb.) fryer or 6 to 8 chicken breasts
1 cup crushed packaged herb stuffing
2/3 cup grated Parmesan cheese
1/4 cup chopped parsley
1 clove garlic, minced, or 1/2 tsp. minced garlic
Cut fryer into serving pieces. Dip in melted butter or margarine. Mix together other ingredients. Roll chicken pieces in crumb mixture and place in shallow casserole or pan so pieces do not touch. Sprinkle remaining crumbs over chicken. Bake at 375 degrees for 45 minutes or until tender.

SAUSAGE CASSEROLE

By GERRY WERNER

1 1/2 lb. lean pork sausage, hot
4 or 5 spring onions
1 large green pepper
1 medium bunch celery, diced
2 pkg. Lipton noodle soup, not Cup A Soup
1 cup brown rice
1 cup water chestnuts
1/4 cup slivered almonds
salt and pepper, not much
Cook soup in 4 1/2 cups water for 7 minutes. Cook sausage until grease is out, but not dry. Saute onion, pepper and celery in 3 table-spoons fat. Add soup, rice, and chestnuts. Cover and bake for 1 1/2 hours at 350 degrees. Remove cover. Add almonds and bake another 30 minutes, until almonds are soft of toasted.

14 KARAT CAKE

By JANE CLEMMER

2 cups all-purpose flour
1 tsp. baking powder

1 1/2 tsp. soda
1 tsp. salt
2 tsp. cinnamon
2 cups sugar
1 1/2 cups salad oil
4 eggs
2 cups grated carrots
2 eight ounce can crushed pineapple
1 cup chopped nuts
Mix oil, eggs and sugar. Sift together all dry ingredients. Stir together the 2 mixtures. Add carrots, pineapple and nuts. Bake in 13x9 inch pan for 35 to 40 minutes at 350 degrees. Frost with Tart Lemon Frosting.

FROSTING

1/2 stick margarine, softened

4 Tbsp. milk
1 1 lb. box confectioners sugar
lemon juice, as needed
Mix margarine, milk and sugar. Keep adding lemon juice to get frosting to consistency you desire.

1-2-3-4 CAKE

By BESSIE BUMGARDNER

1 cup shortening
3 cups sifted cake flour
4 eggs, separated
1/4 tsp. salt 2 cups sugar
3 tsp. baking powder
1 cup milk
1 tsp. vanilla
Sift flour, baking powder and salt together. Cream shortening with sugar and vanilla until fluffy.

Add beaten egg yolks and beat thoroughly. Add sifted dry ingredients and milk alternately in small amounts, beating well after each addition. Beat egg whites until stiff, but not dry and fold into batter. Pour into greased pans and bake in 375 degree oven for 30 minutes. Makes 3 nine inch layers.

MATOKA'S CHOCOLATE CAKE

By PEGGY RAMEY

2 cups sugar
2 cups flour
1/2 tsp. salt
1 tsp. baking powder
2 eggs
2 sticks butter

1 cup water
4 Tbsp. cocoa
1/2 cup buttermilk
Combine dry ingredients; set aside. Bring to boil the butter, water and cocoa. Add to dry ingredients, buttermilk and eggs. Mix well. Pour into a 13x9 inch pan. Bake at 350 degrees for 25 to 30 minutes.

ICING

1 stick butter
6 Tbsp. milk
4 Tbsp. cocoa 1 box 4X sugar
1 tsp. vanilla 1/2 cup chopped nuts
Bring milk, butter and cocoa to boil; add vanilla, sugar and nuts.

Pour over cake while it's hot. Let cool and cut into squares.

LEMON CHESS PIE

By RUEY THRENEBURG

4 eggs
1/4 cup lemon juice 1 tsp.
corn meal little salt
2 cups sugar
1/4 cup melted margarine
1 tsp. flour
1 9 inch unbaked pie shell
Beat eggs well and add other ingredients. Pour in pie shell. Bake at 350 degrees for 40 minutes.

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