

Cooking Corner

(Ed. note - The recipes in today's cooking columns come from "Cleveland County's Treasure of Personal Recipes," a cookbook published by Grover Woman's Club.)

HEALTH SALAD

By INA COCKRELL

- 3 cups grated cabbage
 - 1 small bunch grated carrots
 - 2 cups chopped celery
 - 1 chopped green pepper
 - 1/2 cup nuts, or more
 - 1 1/2 cups salad dressing
 - 2 envelopes gelatin soaked in 1/2 cup cold water
 - 3 tsp. vinegar
 - 1/3 cup sugar
- Mix first five ingredients together. Stir in sugar, vinegar, gelatin and dressing. Refrigerate until set. Serve in wedges on lettuce.

CRANBERRY SALAD

MRS. HOOD WATTERSON

- 1 lb. cranberries
 - 2 or 3 oranges
 - 2 or 3 apples
 - 1 cup nuts
 - 1 cup raisins
 - No. 2 can crushed pineapple
 - 1/4 teaspoon salt
 - 2 pkgs. cherry Jello
 - 2 cups hot water
- Grind cranberries, oranges, apples, nuts and raisins in food chopper. Add pineapple. Pour over this and let stand a few minutes. Add salt. Dissolve Jello in hot water. Add fruit and nut mixture and put in refrigerator to congeal.

ASPARAGUS CASSEROLE

MRS. A.B. DAVIS

- 1 large can evaporated milk
 - 1 stick margarine
 - cracker crumbs
 - 1 can asparagus
 - 2 boiled eggs
 - 1 cup grated cheese
 - 1 dozen almonds
- Heat milk and margarine, add 2 tablespoons flour and cook until slightly thick. A little asparagus juice added to this will add to the flavor. Butter a baking dish and add a layer of cracker crumbs, then a layer of asparagus, grated boiled eggs, grated cheese and chipped almonds. Repeat layers and pour milk mixture over top and finish off with cracker crumbs dotted with butter. Place in a moderate oven and cook until heated all the way through. Do not over cook and do not cook until mixture is too thick.

SWEET POTATO PUFFS

MRS. ROBERT BOLIN

- 2 cups mashed sweet potatoes
 - 1/4 cup brown sugar
 - 4 tsp. melted butter
 - 1/2 tsp. salt
 - 8 marshmallows
 - 1 cup cereal flakes
- Mix potatoes, sugar and butter. Form into 8 balls with marshmallows hidden inside each. Roll in crushed cereal flakes. Place on baking dish. Bake until brown, about 10 minutes.

ONE DISH MEAL

MRS. B.F. BIRD

- 1 lb. hamburger
 - 2 tsp. Wesson oil
 - 1 tsp. Worcestershire sauce
 - 2 cups chopped onions
 - 1 cup chopped green pepper
 - 1 cup chopped celery
 - 1 cup uncooked rice
 - No. 2 can tomatoes
- Brown hamburger, oil and Worcestershire sauce in heavy sauce pan or electric fry pan. Salt to taste. Add to browned hamburger the remaining ingredients. Cover and cook on low heat 1 1/2 hours. Do not stir.

ITALIAN DELIGHT

MRS. ROBERT MAXWELL

- 4 tsp. salad oil
 - small green pepper
 - small onion
 - 1/2 lb. ground round steak
 - 1/2 can corn
 - can tomato sup
 - 1/2 lb. spaghetti cooked, until tender
 - 1/4 cup grated American cheese
- Fry green pepper, onion and round steak in oil until tender. Add remaining ingredients. Bake at 350 degrees for 1 hour. Serves 5. Serve with French bread, tossed salad and lemon pie.

MEAT LOAF

MRS. OLLIE HARRIS

- 1 lb. ground steak
 - 1/4 lb. ground pork
 - 3/4 cup cracker crumbs
 - 3/4 cup canned tomatoes
 - 1 large onion, cut fine
 - Egg
 - 1 tsp. salt
 - 1/4 tsp. pepper
- Grind steak and pork together, add cracker crumbs, tomatoes, onion, egg, salt and pepper. Mold into loaf shape. Pour tomato sauce over the complete meat loaf. A slice or 2 of bacon can be put on top of the loaf, if desired. Cook in 450 degree oven for 1 hour and 30 minutes. Slice and serve. Serves 8.

PECAN PRALINE CAKE

MRS. B.S. BONEBRAKE

- 1 cup buttermilk
- 1 stick butter or margarine

- 2 eggs
- 2 cups firmly packed brown sugar

- 2 cups flour
- 1 tsp. soda
- 2 tsp. vanilla

Warm buttermilk and butter or margarine. Beat eggs and beat with brown sugar. Add buttermilk to egg mixture. Add flour with soda and vanilla. Pour into greased loaf pan. Bake at 350 degrees for 25 minutes. Spread with icing.

ICING

- 1 stick butter
 - 1 cup brown sugar
 - 1 small can drained, crushed pineapple
 - 1 cup nuts
- Cream butter and brown sugar;

add pineapple and nuts. Spread over cake and broil about 2 minutes.

CHOCOLATE PIE

MRS. HOLMES HARRY

- 5 tsp. flour
- 1 cup sugar
- 2 cups milk
- 2 egg yolks
- 2 1/2 squares. chocolate
- 1 tsp. butter
- pinch of salt
- 1 tsp. vanilla

Stir flour and sugar together. Add milk and cook until it begins to thicken. Add egg yolks and chocolate. Stir until thick and add butter and vanilla. Cool and pour into baked pie shell. Top with meringue.

FRUIT COBBLER

MRS. PRESTON HOLT

- 1 stick butter
- 1 cup self-rising flour or Bisquick
- 1 cup sugar
- 3/4 cup sweet milk

No. 2 can of berries or fruit, or 1 qt. home canned. Melt butter in baking pan. Mix flour, sugar and milk until smooth. Pour into butter. Do not stir. Add fruit. Do not stir. Bake at 350 degrees until crust is brown.

CHRISTMAS CHERRIES

MRS. JOHN McCLURD

- 1/2 cup shortening
- 1/4 cup brown sugar
- 1 egg yolk
- 1 cup flour

- 1 tsp. lemon juice
 - 1/2 tsp. grated rind
- Chill this mixture until firm enough to make into balls. Dip in slightly beaten egg white, then roll

in chopped nuts. Place red or green cherry on top of each ball. Put on baking sheet and bake about 10 to 12 minutes.

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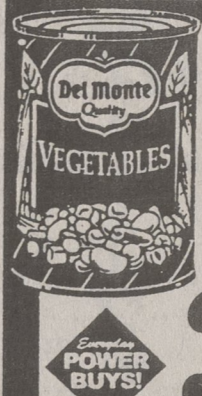


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