

Cooking Corner

(Ed. note - The recipes in today's cooking columns come from "America's Best Recipes, A Hometown Collection.")

SAUSAGE/GRITS SOUFFLE BY JOANNE FRIERSON

1 pound bulk pork sausage
1 cup quick cooking grits
8 eggs, beaten
1 1/2 cups milk
1/4 teaspoon salt
1/8 teaspoon pepper
1/4 cup butter or margarine
2 cups (8 oz.) shredded sharp Cheddar cheese, divided
Cook sausage over medium heat until browned, stirring to crumble. Drain well and set aside. Cook grits according to package directions. Combine eggs, milk, salt and pepper in a large bowl. Stir in grits. Add butter and 1 1/2 cups cheese, stirring until cheese melts. Stir in sausage. Spoon into a greased 3-quart casserole. Bake, uncovered, at 350 degrees for 1 to 1 1/2 hours. Sprinkle with remaining 1/2 cup cheese. Bake an additional 2 minutes or until cheese melts. Yield: 8 to 10 servings.

PORK ROAST WITH MUSTARD SAUCE AND HONEY APPLES JUNIOR LEAGUE OF LAS VEGAS

1 tablespoon rubbed sage
1/4 teaspoon dried whole marjoram
2 tablespoons soy sauce
2 cloves garlic, minced
1/2 cup Dijon mustard
1 (5 lb.) rolled boneless pork loin roast
Honey Apples
Combine sage, marjoram, soy sauce, garlic and mustard in a small bowl. Mix well. Place roast, fat side up, in a shallow roasting pan; spread with mustard mixture. Insert meat thermometer, making sure it does not touch fat. Bake, uncovered, at 325 degrees for 2 to 2 1/2 hours or until thermometer registers 160 degrees. Serve roast with Honey Apples. Yield: 10 to 12 servings.

HONEY APPLES

4 Granny Smith apples
1/2 cup honey
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
2 tablespoons cider vinegar
Peel, core and slice apples into 1/2 inch thick slices. Set aside. Combine honey, salt, cinnamon and vinegar in a large saucepan; bring to a boil. Add apples; reduce heat and simmer 10 minutes. Yield: about 2 cups.

ORANGE PORK CHOPS, By JUNIOR LEAGUE OF KENTUCKY

6 one inch thick pork chops
1 (11 oz.) can mandarin oranges, undrained
1/4 cup firmly packed brown sugar
3 whole cloves
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 cup catsup
1 tablespoon vinegar
1 teaspoon prepared mustard
Brown pork chops on both sides in a skillet; drain. Drain oranges, reserving 1/2 cup juice. Combine juice with remaining ingredients. Add oranges and juice mixture to pork chops. Cover and simmer 45 minutes or until pork chops are tender. Yield: 6 servings.

BROCCOLI SOUP By SUSAN CORTRIGHT

3 (10 1/2 oz. cans) chicken broth, undiluted
1 medium carrot, scraped and chopped
1 stalk celery, chopped
1 small potato, peeled and finely chopped
2 bay leaves
1 (1 1/2 pound) bunch fresh broccoli, broken into flowerets or 2 (10 oz.) packages frozen chopped broccoli
1 1/2 cups half and half, scalded and divided
salt and pepper to taste
Combine chicken broth, carrot, celery, onion, potato and bay leaves in a large Dutch oven. Bring to a boil. Cover, reduce heat and simmer 25 minutes or until vegetables are tender. Remove and discard bay leaves. Chop fresh broccoli; add to broth mixture. Bring to a boil; cover, reduce heat and simmer 20 minutes or until broccoli is tender. Remove from heat: Pour half of broccoli mixture into a large container and set aside. Pour remaining broccoli mixture into container of an electric blender or food processor, cover and process until smooth. Add 3/4 cup half and half. Process until smooth, return pureed mixture to Dutch oven. Repeat procedure with reserved broccoli mixture and remaining half and half. Heat soup thoroughly. Add salt and pepper to taste. Yield: 8 servings.

KING MACKEREL STEAKS JR. LEAGUE OF FLORIDA

2 lbs. King mackerel, cut into 1 inch thick steaks, leave skin on
1/4 cup orange juice
1/4 cup soy sauce
2 tablespoons chopped fresh parsley
2 tablespoons vegetable oil
2 tablespoons catsup
1 tablespoon lemon juice
1 clove garlic, crushed
1/2 teaspoon dried whole oregano
1/2 teaspoon pepper
Place mackerel steaks in a large shallow dish. Combine orange juice and remaining ingredients. Mix well. Pour marinade over fish. Cover and marinate in refrigerator 30 minutes, turning once. Drain steaks, reserving marinade; place steaks in a wire grilling basket. Place basket 4 inches from medi-

um-hot coals. Grill 8 minutes on each side or until fish flakes easily when tested with a fork, basting often with marinade. Yield: 8 servings.

POTATO SALAD
6 medium-size baking potatoes, peeled
8 small sweet pickles, finely shredded
4 to 6 hard-cooked eggs, finely shredded
1 medium onion, finely chopped
1 stalk celery, finely chopped
1 carrot, scraped and finely shredded
Dressing
Cook potatoes in boiling salted

water to cover 25 minutes or until tender. Drain and cool slightly. Shred potatoes. Combine shredded potatoes, pickles, eggs, onion, celery and carrots in a large bowl. Stir gently. Add dressing and toss gently. Yield: 8 to 10 servings.

DRESSING
1 cup mayonnaise
3 tablespoons vinegar
3 tablespoons sweet pickle juice
1/2 teaspoon salt
1/2 teaspoon sugar
1/8 teaspoon paprika
Dash of freshly ground black pepper
Combine all ingredients in a bowl. Stir well. Yield: 1 1/3 cups.

**NEW YEAR'S DAY DIP
JUNIOR LEAGUE
OF GREENSBORO**
1 large onion, minced
2 stalks celery, finely chopped
4 jalapeno peppers, seeded and finely chopped
1/2 cup catsup
1/4 cup finely chopped green pepper
1 teaspoon salt
1 teaspoon coarsely ground pepper
1 teaspoon hot sauce
3 teaspoons chicken-flavored bouillon granules
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg

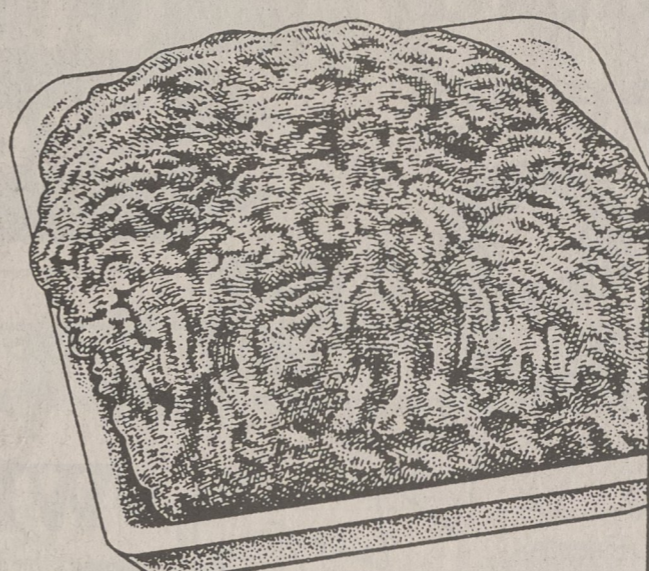
2 (16 oz.) cans black-eyed peas, rinsed and drained
1 (14 oz.) can whole tomatoes, drained and chopped
1 teaspoon garlic powder
1/2 cup bacon drippings, melted
3 tablespoons all-purpose flour
Combine first 11 ingredients in a saucepan. Cook over low heat until mixture begins to simmer. Stir in black-eyed peas, tomatoes and garlic powder. Simmer 30 minutes, stirring frequently. Combine bacon drippings and flour. Add to mixture in saucepan. Simmer 10 minutes. Serve dip with tortilla chips. Yield: 4 cups. See Cooking 5-B

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