

Cooking Corner

(Ed. note - The recipes in today's cooking columns come from "Company's Coming," a cookbook published by the American Cancer Society.)

PEACH COBBLER

MRS. L.W. TROXLER
ROWAN COUNTY

1/2 cup butter or margarine, melted
2 cups sugar, divided
2 teaspoons baking powder dash salt
1 cup milk
2 1/2 to 3 cups fresh peach slices
1/2 teaspoon almond extract
Place butter in 12x8x2 inch baking dish. Mix 1 cup sugar, flour, baking powder and salt. Gradually add milk and mix well. Pour sugar-flour mixture over butter. Do not stir. Mix sliced peaches, remaining 1 cup sugar and almond extract. Pour into baking dish. Do not stir. Bake at 350 degrees for 40 to 60 minutes. Yield: 6 to 8 servings.

BROCCOLI CASSEROLE

MRS. L.W. TROXLER
ROWAN COUNTY

2 (10 oz.) packages frozen, chopped broccoli, cooked and drained
1 cup shredded sharp cheese
1 (10 3/4 oz.) can cream of mushroom soup
1 medium sized onion, chopped
2 eggs
1 cup mayonnaise
1 (8 oz.) package herbed poultry stuffing mix
3 tablespoons butter, melted
Mix ingredients except herbed stuffing mix and butter together in order listed. Pour into a buttered, 3 quart casserole dish. Top with herbed poultry stuffing which has been mixed with butter. Bake at 350 degrees for 30 minutes. Note: You may use dry, buttered bread crumbs or crushed butter crackers instead of herbed poultry stuffing mix. Yield: 8 to 12 servings.

LEMON BREAD

ELEANOR BEST
WAYNE COUNTY

6 tablespoons butter or margarine
1 cup sugar
2 eggs, beaten
1 1/2 cups all-purpose flour
1 teaspoon baking powder dash of salt
rind of 1 lemon
Cream together butter and sugar; add beaten eggs. Mix in remaining ingredients. Pour into 9x5x3 inch loaf pan. Bake at 350 degrees for 1 hour. Remove from oven and top with glaze. Yield: 1 loaf.

GLAZE
1/3 cup sugar
juice of 3 lemons
Combine sugar and lemon juice in small saucepan and cook over low heat until sugar dissolves. Pour over warm bread.

COCONUT POUND CAKE

PATTI STRICKLAND
COLUMBUS COUNTY

5 eggs, separated
3/4 cup butter, no substitute
3/4 cup shortening
3 cups sugar
3 1/2 cups cake flour, sift 3 times
1 teaspoon baking powder
1 teaspoon cream of tartar
1/4 teaspoon salt
1 cup milk
1 teaspoon vanilla or coconut extract
Beat egg whites until stiff; set aside. Cream butter, shortening and sugar until light and fluffy. Add well-beaten egg yolks, flour, baking powder, cream of tartar and salt with 1/2 cup milk. Gradually add remainder of milk; beat well. Add egg whites and flavoring. Bake in tube pan at 350 degrees for 1 1/4 hours. Do not open oven door while baking. Yield: 1 tube cake.

BRUNCH CASSEROLE
by FAYE RUFTY
CATAWBA COUNTY
2 cups frozen hash browns
1 cup Cheddar cheese, shredded
1 (4 ounce) can mushrooms, sliced
2 1/2 tablespoons onion or 1 teaspoon minced onion
1/2 pound sausage, fried and crumbled
4 eggs
1/2 teaspoon salt
1/2 teaspoon pepper
3 tablespoons milk
Combine first 5 ingredients in order given. Mix well. Pour into lightly buttered 12x8x2 inch pan. In separate bowl beat eggs, salt, pepper and milk. Pour over the potato mixture. Bake at 350 degrees for 30 minutes. Note: Hash brown-sausage mixture may be frozen. Yield: 6 servings.

CARROT SALAD

BY ELAINE GREGORY

3 cups grated carrots
3 1/2 to 6 ounces sweetened frozen coconut
1/2 cup raisins
1 8 1/4 ounce can crushed pineapple, undrained
1/2 cup mayonnaise
1 tablespoon lemon juice
1 tablespoon sugar
1 (1 gram) package sugar substitute
dash of salt
Combine ingredients in order listed. Mix until ingredients are well blended. Place in tightly closed container. Refrigerate several hours before serving.

CLEVELAND COUNTY
3 cups grated carrots
3 1/2 to 6 ounces sweetened frozen coconut
1/2 cup raisins
1 8 1/4 ounce can crushed pineapple, undrained
1/2 cup mayonnaise
1 tablespoon lemon juice
1 tablespoon sugar
1 (1 gram) package sugar substitute
dash of salt
Combine ingredients in order listed. Mix until ingredients are well blended. Place in tightly closed container. Refrigerate several hours before serving.

Note: This will keep well for several days. Yield: 8 servings.
SANDWICH FILLING
by WILMA WINSTEAD
LEE COUNTY
1 1/2 cups (6 ounce) shredded Swiss cheese
11/2 cups shredded carrots
1/2 cup chopped nuts
1/2 cup raisins
mayonnaise
Combine cheese, carrots, nuts, raisins and enough mayonnaise to moisten in the blender or food processor. Blend until smooth. Spread on sandwich bread or serve on crackers as a party food. Yield: 4

cups.
FRUIT SAUCE FOR HAM
By MARIA BLISS
RANDOLPH COUNTY
14 cup sugar
1/4 cup brown sugar, packed
1 tablespoon cornstarch
2 tablespoons lemon juice
1 cup orange juice
2 tablespoons butter
2 cups fruit
Mix sugars and cornstarch in a saucepan. Gradually add juices. Cook, stirring constantly, over medium heat until thickened. Add butter. Pour over fruit arranged in a 9-inch baking dish. Bake at 350 degrees for

15 minutes. Note: Pineapple, peaches, pears, apricots, maraschino cherries or other fruits may be used. Serve with ham. This is excellent. She has served it at many gatherings large and small and people always want the recipe. Yield: 4 cups.

POTATO SALAD
by JO MOONEY
PERSON COUNTY
1/2 cup bottled Italian dressing
1/2 cup mayonnaise
2 pounds potatoes, cooked and cubed

2 (12 ounce) cartons cottage cheese
6 hard cooked eggs, sliced
1/2 cup chopped pimiento
1/2 cup chopped onion
4 tablespoons minced parsley
2 tablespoons salt
In a large bowl, combine Italian dressing and mayonnaise. Mix well. Stir in other ingredients in order listed mixing until ingredients are thoroughly blended. Cover and refrigerate several hours. Yield: 10 servings.



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