

Cooking Corner

(Ed. note - The recipes in today's cooking corner come from "Here's What's Cooking in the Kitchen," a cookbook published by Boyce Memorial ARP Church.)

SQUASH CASSEROLE

By RACHEL GOFORTH

1 lb. cooked squash
1 can mushroom soup
1/2 stick butter, melted
1/4 lb. saltines, crushed
1 cup grated cheese
Place pats of butter across top. Bake at 350 degrees for 30 minutes.

SUGAR PEAS CASSEROLE

MRS. CHARLES HERNDON

1 can sugar peas, No. 2 size
1 can mushroom soup
1 can onion rings
Drain sugar peas and mix with soup in casserole dish. Bake in 325 degree oven for about 30 minutes. Add onion rings and let brown about 5 minutes. Just for two people: 1 small can sugar peas, 1/2 can soup, 1/2 can onion rings.

SWEET POTATO PUDDING

By DOT KELLY

5 cups grated sweet potatoes
1 1/4 cups sugar
pinch of salt
1 1/4 cups sweet milk
1 small bottle maraschino cherries, chopped
1 small can pineapple
3/4 stick margarine
1 tsp. vanilla
Mix all together and pour into casserole. Bake at 350 degrees for about 2 hours.

TURKEY CASSEROLE

MARGARET RATTERREE

2 cups minced turkey, cooked
1/2 cup grated cheese
1 cup crushed potato chips
2 cups diced celery
2 tsp. onion
1/2 tsp. salt
Combine ingredients and mix well. Place in greased casserole and cook at 375 degrees for 30 minutes or until the celery is done.

VEGETABLE CASSEROLE

By ANNE H. HALL

1 can white shoe peg corn, 12 oz.
1 can French cut beans, 16 oz.
1/2 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup sharp grated cheese
1/2 cup sour cream
1 can cream of celery soup
salt and pepper
Drain corn and beans. Mix all ingredients together and place in casserole dish.

TOPPING

1/2 box cheese nips
1/2 stick butter, melted
1/2 cup slivered almonds
Crumble crackers and mix with butter and almonds. Place on top of casserole. Cook at 350 degrees for 45 minutes.

HAMBURGER STEAK

By SONIA LOVELACE

1 lb. ground beef
1 egg
1/4 cup bread crumbs
1/8 tsp. pepper
1 pkg. onion soup mix
2 tbsp. flour
2 cups liquid, juice from mushrooms and water
1 can mushrooms, 4 ounces
Combine meat with egg, crumbs, seasonings and half the onion soup mix. Shape into patties and fry slowly. Remove browned burgers. Add flour to frying pan and stir until browned. Blend in liquid and stir until smooth. Stir in remaining onion soup mix and mushrooms. Simmer about five minutes. Return burgers to skillet and simmer for 15 minutes. Serves 4.

BBQ CHICKEN

By KAY HAMBRIGHT

1/2 cup Wesson oil
1/2 cup chopped onion
3/4 cup tomato ketchup
3/4 cup water
1/3 cup lemon juice
3 tsp. sugar
3 tsp. Worcestershire sauce
2 tsp. prepared mustard
2 tsp. salt, scant
1/2 tsp. pepper
1 tsp. Texas Pete, hot sauce
Cook onion until soft in hot Wesson oil. Add remaining ingredients. Simmer 15 minutes. Simmer chicken pieces until tender. Put in baking dish. Bake in 325 degree oven for about 1 hour.

WATERGATE SALAD

MRS. OSCAR McCARTER

1 small box pistachio pudding mix
1 large can crushed pineapple
1 large container Cool Whip
1/2 cup chopped nuts
1/2 cup miniature marshmallows
1 can fruit cocktail, drained,
16 oz. small jar of cherries, optional

Mix ingredients stirring after each is added. Drain pineapple and fruit cocktail before adding. Lay cherries on top as desired.

WOMAN'S CLUB SALAD

MRS. FRED OWENS

1 box lime jello
1 box lemon jello
1 cup hot water
1 cup cold water
1 No. 2 can crushed pineapple
1 cup cottage cheese
1 cup Pet milk
1 cup mayonnaise
3 tsp. lemon juice
1 cup chopped nuts
Dissolve jello in 1 cup of hot

water and then add remaining ingredients. Chill.

FUDGE CANDY

CARRIE PATTERSON

4 1/2 cups sugar
1 large can milk
Cook to a soft ball stage. Pour in 3 packages chocolate chips, 8 oz. marshmallow whip, 1/2 lb. butter. Stir until all dissolves. Add 2 cups walnuts. Put into a large pan and refrigerate over night. Cut into pieces.

DR. BIRD CAKE

By SUSAN HERNDON

3 cups flour
1 tsp. soda
1 tsp. cinnamon

2 cups sugar
1 tsp. salt
1 1/2 cups cooking oil
1/2 cup raisins
1/2 cup nuts
1 can crushed pineapple, 8 oz.

1 1/2 tsp. vanilla
3 eggs
2 cups diced bananas
Sift dry ingredients, add pineapple, oil, vanilla, eggs, bananas, nuts and raisins. Mix but not beat. Bake 1 hour 20 minutes in a 325 degree oven.

JEL LO POUND CAKE

by JANIE JACKSON

1 package white cake mix

1 small package instant vanilla pudding
4 eggs
1 cup cold water
1/4 cup Mazola oil
1 tsp. vanilla flavoring, 1 tsp. lemon flavoring

Bake in well greased tube pan for 50 minutes at 350 degrees.

MILKY WAY CAKE

BY JUANITA STEFFY

8 ounces of Milky Way bars, four of the small size
1 cup butter or margarine
1 cup pecans
2 cups sugar
1 1/4 cup buttermilk
1/2 to 1 tsp. soda

4 eggs
2 1/2 cups flour, measure then sift
2 tsp. vanilla
Melt candy bars, margarine and pecans over low heat. Let cool. Mix sugar, buttermilk, soda, eggs, flour and vanilla; beat for 2 minutes. Fold in candy mixture. Pour into greased and floured 10-inch tube pan and bake at 350 degrees for 1 hour and 10 minutes or until cake tests done.

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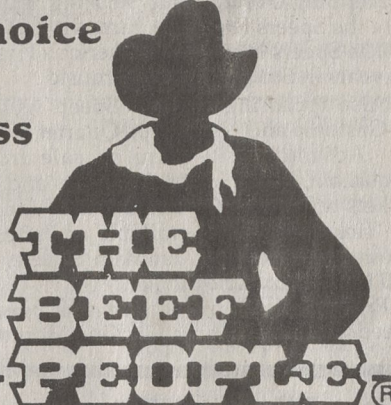
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