

Cooking Corner

(Ed. note - The recipes in today's cooking corner come from, "Feeding the Flock," a cookbook published by Good Shepherd Lutheran Church.)

TROUT

IN LEMON CREAM by TINITA CHILDERS

2 lb. trout fillets
salt
1 cup heavy cream
1 Tbsp. grated onion
1 tsp. grated lemon peel
4 tsp. fresh lemon juice
thin lemon slice
Sprinkle fish with salt to taste. Arrange in a baking dish. Mix the cream, onion, lemon peel and lemon juice with 1/2 teaspoon salt and pour over the fish. Bake at 400 degrees for 12 to 15 minutes. Spoon sauce over fish when serving. Pepper and garnish with lemon slices.

CHICKEN PARMESAN by BECKY MORETZ

4 half boneless chicken breasts
2 (14 1/2 oz.) cans Italian-style stewed tomatoes
1/2 tsp. oregano
1/4 cup grated Parmesan cheese
2 Tbsp. cornstarch

Place chicken in baking dish. Bake, covered, 15 minutes in a preheated 425-degree oven; drain. Combine tomatoes, cornstarch and oregano. Cook, stirring constantly, until sauce is thickened. Pour heated sauce over chicken; top with cheese. Bake 5 minutes, uncovered.

CHICKEN CASSEROLE by REVONDA HARRIS

1 whole chicken, cooked and cut
1 can cream of mushroom soup
1 can cream of chicken soup
2 cups broth from chicken
1 stick margarine, melted
1 (8 oz.) pkg. Pepperidge Farm dressing mix

In 3-quart casserole dish, put 1/2 margarine and dressing mix mixed together. Place cut chicken on top and add liquids, which have been mixed together. Place rest of dressing mix on top. Bake uncovered at 300 degrees for 30 minutes until bubbly.

MILLION DOLLAR PIE by WILLA DEAN ADCOCK

1 can sweetened condensed milk
1/2 cup chopped nuts
1/2 cup lemon juice
1 large can crushed pineapple
1 can Angel Flake coconut
1 large Cool Whip
Mix together and pour into 2 pie shells, baked, or 2 graham cracker crusts and chill. Makes 2 pies.

DO NOTHING CAKE by BILLIE HERMAN

2 cups plain flour
2 cups sugar
2 eggs
1 tsp. soda
1/4 tsp. salt
1 large can pineapple, crushed

ICING

1 cup sugar
2/3 cup evaporated milk
1 stick margarine
1 cup chopped nuts
1 cup coconut
Mix eggs, sugar, then salt, soda and flour, then pineapple with juice. Bake 350 degrees for 25 to 40 minutes.

ICING: Add sugar, milk, butter. Cook 5 minutes. Add nuts and coconut. Spread on cake, leave in pan.

HAMBURGER CASSEROLE by MARY HUFFMAN

1 lb. hamburger
2 chicken bouillon cubes
1 onion, chopped fine
1/2 cup rice
2 cups hot water
Brown hamburger and onion; pour off fat. Add other ingredients. When cooking starts, turn pan to low heat and cover; cook until rice is done, about 20 minutes.

SWEET POTATO CASSEROLE by ERIC FOX

2 lb. 8 oz. can sweet potatoes
1 cup honey
1 cup coconut
1 cup pecans
1 (16 oz.) can crushed pineapple

1 bag miniature marshmallows
Mix ingredients together in large bowl, grease 1 1/2 quart oven dish. Pour ingredients in. Bake for 20-30 minutes. Take out of oven. Cover top with marshmallows. Place back in oven until brown.

BAKED BEANS by TONY AND BETTY HUFFMAN

4 strips bacon, fried
4 Tbsp. bacon fat
2 or 3 onions, sauteed
garlic to taste

1 tsp. mustard, yellow
1 tsp. salt
1/2 tsp. black pepper
1 can pork and beans, undrained
1 can kidney beans, undrained

1 can butter beans, drained
1/2 cup brown sugar
1/4 cup vinegar
1/2 cup ketchup

Mix beans and all ingredients together, then pour crumbled bacon on top. Bake uncovered 45 minutes at 350 degrees.

MARINATED SLAW by LINDA LIEB

1 head cabbage
1 onion

1 green pepper
1 cup vinegar
3/4 cup sugar
2 tsp. salt
1 tsp. mustard seed
Chop and combine cabbage, onion and pepper. Combine remaining ingredients in saucepan and bring to a boil. Pour over cabbage and refrigerate.

OLDTIME DRESSING by REVONDA HARRIS

4 slices bread
1/2 to 1 cup cracker crumbs
1 stalk celery or celery seed
1 Tbsp. chopped parsley
3 boiled eggs
1 to 2 cans or cup chicken

broth
Toast bread and crumb up, crush crackers, add other ingredients. Stir to mix. Soak with chicken broth. Put in a baking dish and bake at 350 degrees until brown around edge. This recipe can be varied to suit any amount.

CHESS BARS by LESLIE STILWELL

3 eggs
3/4 box 10X sugar
1 box yellow cake mix
8 oz., cream cheese
1 stick margarine or butter
Mix cake mix, butter and 1 egg by hand. Press into 9x13 pan. Mix sugar, cream cheese

and 2 eggs until smooth. Pour over cake mixture. Bake at 350 degrees for 30-35 minutes.

HEAVENLY HASH by LORA CHILDERS

30 large marshmallows, cut up
2 small pkgs. chocolate chips
1 cup nuts
1 can condensed milk

Place marshmallows in a buttered pan. Melt chocolate chips over hot water. Remove from heat and add milk and nuts. Pour over marshmallows. Let set several hours or overnight before cutting.

1-2-3-4 CAKE BY FRANCIS BEATTIE

1 cup shortening
2 cups sugar
4 eggs, one at a time
3 cups flour
1 tsp. baking powder
1 cup milk
1 tsp. lemon flavoring
1 tsp. vanilla

Put in mixing bowl in order. Beat good. Bake 350 degrees for 1 hour or until straw comes out clean. Use any icing you like or leave plain.

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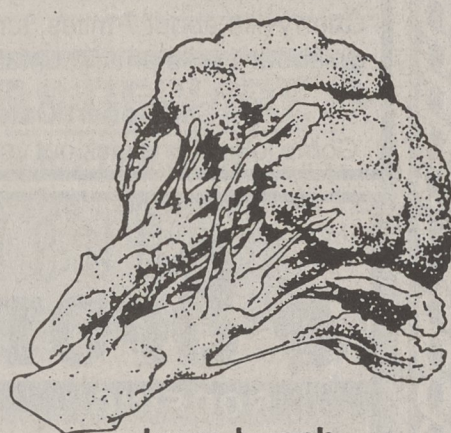
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