

Cooking Corner

(Ed. note - The recipes in today's cooking columns come from "The Good Neighbor Cookbook," a cookbook published by the American Red Cross Cleveland County Chapter.)

BROCCOLI CASSEROLE
by MARTHA BYERS
2 eggs, well beaten
1 stick butter
1 cup mayonnaise
1 can mushroom soup
1 cup sharp cheddar cheese, shredded
1 Tbsp. chopped onion
2 pkgs. frozen chopped broccoli

Ritz cracker crumbs
Cook and drain broccoli. Mix everything together in greased 2 qt. casserole. Top with Ritz crumbs. Bake at 350 degrees for 30 minutes. Serves 6-8.

OVEN IRISH POTATOES
by MARGARET TIDDY
6 medium unpeeled Irish potatoes
6 medium onions
1/2 cup melted margarine
1/4 tsp. pepper
3/4 tsp. salt
1/4 tsp. celery seed
1/4 tsp. paprika
garlic to taste

Arrange potatoes and onions cut in 1/4 inch slices in a Pyrex dish alternating slices. Mix all ingredients and drizzle over potatoes and onions. Cover with foil and bake 40 minutes at 400 degrees. Uncover, sprinkle with paprika and bake 20 minutes more.

HASH BROWN CASSEROLE
by SUE BLANTON
1 med. onion, chopped and sauteed
1/2 stick butter
2 lb. Hash Brown Potatoes, thawed to break apart
salt and pepper to taste
1 can cream of chicken soup, undiluted
1 can cream of mushroom soup, undiluted
10 oz. cheddar cheese, grated medium
16 oz. sour cream

Mix all ingredients and place in 3 quart casserole or 2 smaller ones. Make topping with two cups crushed cornflakes mixed with 1/2 stick melted margarine. Bake at 350 degrees for 45 minutes.

VEGETABLE CRUNCH
by DELIA CALLAHAN
2 cans Veg-All mixed vegetables, drained
1 cup celery, chopped
1/2 cup onion, chopped
1 can water chestnuts, sliced
1 cup sharp cheese, grated
3/4 cup mayonnaise
1/2 cup saltines, crushed
1/2 cup margarine, melted
Combine Veg-All, celery, onion and chestnuts. Add cheese and mayonnaise, mixing well. Place mixture in greased casserole, top with crushed saltines and melted margarine. Bake at 350 degrees for 30 minutes.

BEEF PARMESAN
by ETHEL SPANGLER
Flour and brown cubed steak salt and pepper to taste
remove steak from pan in pan, pour 1 small can Hunts Tomato Sauce with Onions
Add:
1/2 can water
1 jar Ragù with sausage and peppers
1 clove garlic
1 tsp. oregano
1 tsp. parsley
Simmer sauce. Put steak in casserole and sprinkle with Parmesan and cottage cheese. Pour sauce over meat. Cover and bake 45 minutes at 325 degrees. Shortly before done, put slices of mozzarella cheese over meat and return to oven until cheese has melted, about 15 minutes. Serve over noodles or rice.

CHICKEN CASSEROLE
by RITA WILLIAMS
4 large chicken breasts
1 stick margarine
2 cans cream of chicken soup
1 pkg. Pepperidge bread mix
4-6 eggs
Boil chicken, remove from bone, reserve broth. Melt margarine and mix with bread mix. Mix soups with 2 cans chicken broth. In Pyrex dish, put a layer of bread mix, layer of chicken, layer of soup - continue with crumbs on top. Bake for 1 hour at 350 degrees.

BAKED CHICKEN
by BONNIE PRICE
Place 4 skinned chicken breasts in 6x10 baking dish bone side down. Spoon 1 can of Campbell Golden mushroom soup onto top of chicken. Fill can 3/4 full of water, rake down sides of can. Pour between pieces of chicken, careful not to

disturb thick soup on top of pieces of chicken. Bake 1 hour at 350 degrees. Turn off oven, let set up to 1 hour, serve. Good left over to the last bite.

CHOCOLATE PIE
by JOE TALLEY
1 cup sugar
2 cups milk
6 Tbsp. flour
2 egg yolks, save whites for topping
2 Tbsp. cocoa
1/4 tsp. vanilla
Mix ingredients together and cook on medium heat, stirring constantly until thick. Pour into baked pie shell or vanilla wafer

crust.
CRUST
Beat 2 egg whites with 1/2 teaspoon vanilla, 1/4 teaspoon cream of tartar until soft peaks form. Gradually add 4 tablespoons sugar, beating until stiff and all sugar is dissolved. Spread meringue over pie. Bake at 350 degrees until meringue is light brown, about 12-15 minutes.

SPAGHETTI SAUCE
by JOHN GEER JR.
1 bell pepper
1 large onion
1 cup diced celery
3 Tbsp. olive oil

1 1/2 lbs. ground beef
1 can mushroom soup
1 can tomato paste, 6 oz.
1 can tomato soup
2 cans tomatoes, sliced, 16 oz. each
1 can sliced mushrooms
1 clove garlic, crushed
salt and pepper to taste
In a large pot, cook diced onions, celery and bell pepper in olive oil for 25-30 minutes. In separate pan, brown meat and drain off grease. Add meat and other ingredients to large pot. Cover and cook on low heat 3 or more hours. Makes 8 servings.

NOTHING CAKE
by TOM WILLIS
2 cups plain flour
2 cups sugar
2 egg
1 tsp. vanilla
1/2 tsp. salt
1 large can crushed pineapple, undrained
Mix above ingredients by hand and pour into long pan. Bake at 350 degrees for 25 minutes or until done. Ice with the following:
In sauce pan, add 1 stick margarine, 1 cup sugar and 1 small can evaporated milk. Boil for 5 minutes, stirring to keep from

burning. Remove from heat and add 1 cup chopped nuts, 1 cup coconut. Mix well and pour over cool cake.
HOT FRUIT PUNCH
BY MARY ADAMS
2 quarts apple cider
2 cups orange juice
2 cups unsweetened pineapple juice
3 whole cinnamon sticks broken into 1 inch pieces
1 tsp. whole cloves
1 tsp. whole allspice
Micro-cook 8-9 minutes. May be stored in refrigerator and heated when needed. Yield: 3 quarts.

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