

# Cooking Corner

**APPLE RAISIN BREAD**  
by RUBY BIRMINGHAM  
2 1/2 cups sugar  
3 tsp. vanilla  
3 egg whites  
1 cup Canola oil  
3 cups plain all-purpose flour  
1/2 to 1 cup chopped nuts, omit nuts if watching fats  
1 tsp. soda  
1/4 tsp. baking powder  
1 tsp. salt  
3 tsp. cinnamon  
2 cups chopped apples  
1 cup raisins  
Combine ingredients in order. Bake in 2 loaf pans or in a 9x13 inch pan which has been greased and floured. Bake at 350 degrees for 1 hour.

**APRICOT BREAD**  
by RUEY THRONEBURG  
1 cup dried apricots  
2 Tbsp. soft margarine  
1/4 cup water  
2 cups sifted flour  
1/2 tsp. soda  
1/2 cup chopped pecans  
1 cup sugar  
1 egg  
1/2 cup orange juice  
2 tsp. baking powder  
1 tsp. salt  
Cover apricots with warm water and soak for 30 minutes. Drain and cut into 1/4 inch pieces. Set aside. Blend sugar, butter or margarine and add. Add water and orange juice and blend well. In another bowl, sift flour, baking powder, soda and salt. Beat slowly until well distributed. Pour into greased loaf pan. Let stand for 20 minutes while preheating oven to 350 degrees. Bake for 55 to 65 minutes. Makes 1 loaf.

**TUNA BBQ**  
by TERESA WILLIAMS  
6 oz. tuna, packed in water  
1 Tbsp. Worcestershire sauce  
1 Tbsp. brown sugar or substitute  
1 Tbsp. prepared mustard  
Sprinkle of celery salt  
1/4 tsp. chili powder  
1 Tbsp. vinegar  
1 Tbsp. onion flakes  
1/2 cup tomato juice  
Mix all together. Bake at 350 degrees for 30 minutes. Serves 1. Enjoy.

**PRETZEL SALAD**  
by KATHLEEN WALKER  
2 cups crushed salted pretzels  
3/4 cup melted margarine  
3 Tbsp. sugar  
1 (8 oz.) pkg. strawberry Jello  
1 (8 oz.) pkg. cream cheese, softened  
2 cups Cool Whip  
2 cups boiling water  
2 pkgs. (10 oz.) frozen strawberries  
1 cup sugar  
Mix crushed pretzels, margarine and 3 tablespoons sugar together and press into a 9x13 inch pan. Bake at 400 degrees for 8 minutes. Cool thoroughly. Mix together softened cream cheese and 1 cup sugar. Fold in 2 cups Cool Whip and spread over cool pretzel crust. Prepare strawberry Jello with 2 cups boiling water. Add frozen strawberries. Chill until syrupy, then pour over the cream cheese layer and refrigerate. Cut into squares and garnish each with a dab of Cool Whip and a whole strawberry. Canned blueberry pie filling is a good, fast substitute for the strawberry mixture.

**HASH BROWN CASSEROLE**  
by JANE CLEMMER  
1 can cream of chicken soup, undiluted  
18 oz. carton sour cream  
1/2 cup margarine, melted  
1/2 cup chopped onion  
1 tsp. salt  
1 tsp. pepper  
1 (2 lb.) pkg. frozen hash brown potatoes, thawed  
2 cups grated Cheddar cheese  
Combine all ingredients. Spoon mixture into greased 13x9x2 inch baking dish. Bake at 350 degrees for 40 minutes. Yield: 8 to 10 servings.

**SPINACH PIE**  
by MARION CARPENTER  
1 pkg. spinach souffle, thawed  
2 eggs  
3 Tbsp. milk  
2 Tbsp. chopped onion  
1/2 cup drained mushrooms  
3/4 cup cooked sausage  
3/4 cup grated cheese  
1 nine inch pie crust  
Mix spinach eggs, milk, onion, mushrooms, sausage, and cheese. Pour into pie crust that has been baked for 5 to 6 minutes before filling. Bake at 400 degrees for 25 to 30 minutes.

**CRISPY BAKED FILLETS HEART HEALTHY**  
by BESSIE BUMGARDNER  
1 lb. fish fillets  
dash of fresh ground pepper

1/3 cup corn flake crumbs  
1/2 tsp. salt  
2 Tbsp. oil  
Preheat oven to 500 degrees. Wash and dry fish fillets cut into serving pieces. Dip in oil and coat with crumbs. Arrange in a single layer in a lightly oiled shallow baking dish. Bake for 10 minutes without turning or basting. Yield: 4 servings. Contains 260 calories per serving.

**MEAT LOAF**  
BY ERNESTINE BISHOP  
1 1/2 lb. ground beef  
1/2 cup dry bread crumbs  
1/3 cup finely minced onion

1/3 cup chopped green pepper  
1 (8 oz.) can tomato sauce  
3 Tbsp. A-1 Steak Sauce  
1 egg  
1 tsp. garlic salt  
3/4 tsp. oregano  
3/4 tsp. basil  
1/4 cup shredded cheese  
Combine all ingredients except cheese. Lightly pack in 9x5 inch loaf pan. Bake in preheated 350 degree oven for 50 minutes. Drain. Top with cheese. Bake for 5 minutes, or until cheese is melted.

**HOT DOG CHILI**  
by DOT JONAS

1 lb. hamburger  
2 Tbsp. chili powder  
1 Tbsp. paprika  
1 small can tomato paste  
1 medium onion, chopped  
1 Tbsp. salt  
1 tsp. garlic salt  
2 tomato paste cans water  
Add all ingredients together and cook on medium heat for 1/2 hour, stirring often, then low heat for 1 1/2 hours to finish cooking. This freezes well.

**STRAWBERRY PIE**  
by LINDA DIXON  
1 1/2 cups sugar  
4 Tbsp. cornstarch  
1 1/2 cups boiling water

1 pkg. strawberry jello  
1 quart fresh strawberries  
2 precooked pie shells  
Mix sugar and cornstarch. Add boiling water. Cook until thick. Remove from heat. Add jello. Cool and add strawberries. Pour into pie shells and cool for 2 hours. Serve with whipped cream.

**POUND CAKE**  
by JUDY NORWOOD  
1 cup shortening  
1/2 cup oil  
3 cups sugar  
3 cups flour  
1/2 tsp. salt  
1/2 tsp. baking powder

6 eggs  
1 cup canned milk  
1/2 tsp. vanilla  
1/2 tsp. lemon extract  
Cream shortening, oil and sugar. Sift flour, salt and baking powder. Add eggs to creamed mixture one at a time, beating well. Add flour mixture alternately with milk and flavoring, mixing until smooth. Grease and flour tube pan or spray with Pam. Pour mixture into tube pan. Bake for 1 1/2 hours at 325 degree.

Thank you for reading the Herald

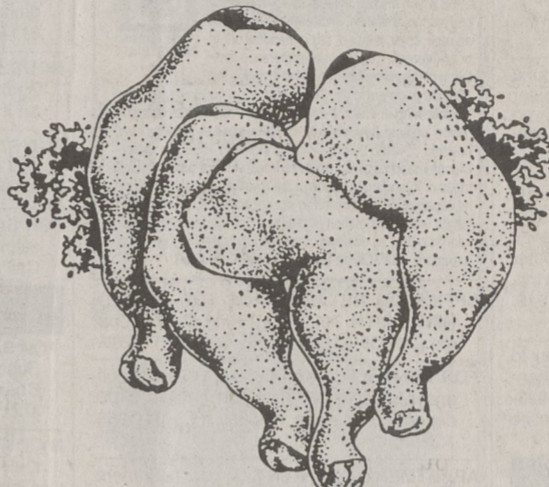
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