

COOKING CORNER

(Ed. note- The recipes in today's cooking columns come from "A Cookbook of Treasures" by Bess Chapel United Methodist Church, Cherryville.)

NO PEEK CHICKEN

DEBBIE GREENE

1 can mushroom soup
1 cup milk
1 cut up frying chicken
1 can cream of chicken soup
1 1/4 cup uncooked rice
1 pkg. dry onion mix
Mix the 2 cans of soup; add milk and mix rice into this mixture. Spread in 9x13 inch buttered pan. Can use Pam. Place the pieces of cut-up chicken on top of rice and sprinkle the onion soup over top. Cover and bake at 350 degrees for 2 hours.

ORANGE SPINACH SALAD

NORMA BROWN

1 lb. fresh spinach
1/4 lb. fresh mushrooms
1 (3 oz.) can water chestnuts
1 (4 oz.) can mandarin oranges
1 red onion
2 hard-boiled eggs
4 slices bacon, fried crisp
Dressing:
1/4 cup vegetable oil
2 Tbsp. plus 1 tsp. vinegar
2 Tbsp. fresh orange juice
1/4 tsp. dry mustard
1/4 tsp. dry ginger
1 tsp. soy sauce
1/4 tsp. salt
1/4 tsp. sugar

Salad: Wash and dry spinach. Remove stems and break leaves into pieces. Remove stems from mushrooms and slice. Drain and slice water chestnuts. Drain mandarin oranges. Slice and ring onion. Grate hard-boiled eggs. Crumble bacon. Mix together spinach, mushrooms, water chestnuts and orange slices. Toss with dressing. Top with hard-boiled eggs, bacon and onion rings. Makes 4 servings. Dressing: Put all ingredients into a cruet and shake vigorously until well blended.

FROZEN SALAD

JUDY BALL

1 med. cabbage head, shredded
1 carrot, grated
1 green pepper, chopped
1 tsp. salt
1 cup vinegar
1/4 cup water
1 tsp. whole mustard seed or slight tsp. prepared mustard
1 tsp. celery seed
2 cups sugar
Mix cabbage, carrot, pepper and salt. Let stand for 1 hour and squeeze out juices. Mix remaining ingredients and boil 1 minute. Let cool and mix with cabbage mixture. Freeze.

CARAMEL POUND CAKE

MRS. FRANK BEAM

1 box brown sugar
1 cup white sugar
1/2 lb. butter or margarine
3 cups flour
1 cup milk
1/2 cup Crisco
1 tsp. vanilla
1/2 tsp. baking powder
1 cup nuts
Cream butter, Crisco and sugar together. Add eggs, one at a time. Add flour and baking powder alternately with milk, start and end with flour. Beat well. Add vanilla and nuts. Bake in tube pan for 1 hour at 350 degrees. Use no icing.

CONGEALED SALAD

EVALINE HOYLE

1 (12 oz.) carton cottage cheese
1 lb. can pineapple, unsweetened
1 jar cherries
2 small boxes strawberry Jello
1 carton Cool Whip
Mix all ingredients together using dry Jello. Chill.

CORN SALAD

SARAH BAXTER

2 cans corn, drained
1 jar pimento, chopped
1 green pepper, chopped
1/2 cup chopped onion
2 stalks celery, chopped
1/2 cup sugar
1/2 cup oil
1/2 cup vinegar
1 tsp. salt
1/2 tsp. pepper
Mix all ingredients and let set overnight. Delicious.

FRENCH DRESSING

ANNETTE EAKER

1/4 cup sugar
1/4 cup ketchup
1/2 tsp. salt
1 tsp. dry mustard
1/4 cup salad oil
1/2 cup mayonnaise
1/4 cup cider vinegar
Combine all ingredients except vinegar until smooth and well blended. Add vinegar and whip again until smooth. 1 1/2 cups.

COUNTRY FRIED CHICKEN

SARAH BAXTER

1 chicken cut-up
1 cup buttermilk
1 cup flour
salt and pepper to taste
1/3 cup Crisco
Leave skin on chicken. Salt and pepper to taste. Dip chicken into buttermilk and roll in flour to coat meat well. In large iron pan, heat shortening over medium heat and lay each piece close together and brown well

on both sides uncovered. Cover and turn down low. Cook 40 minutes or until tender. Remove cover and brown a few minutes. To make gravy in chicken drippings, add 1/4 cup flour, pepper, and salt to taste. Pour equal amounts of milk and water until gravy thickens.

CORNBREAD DRESSING

LILLIE LACKEY

6 cups crumbled corn bread
4 cups biscuits, crumbled

3/4 cup fine chopped onion
1 1/2 cups chopped celery
1/2 cup butter
3 eggs, beaten
2 cups broth or more as needed

1 Tbsp. poultry seasoning
Mix crumbled cornbread, biscuits, onion, celery, butter and seasoning. Stir in beaten eggs and enough broth to make a moist dressing. Pour into greased pan and bake at 400 de-

grees for about 45 minutes until brown. Serve in squares with turkey or chicken.

CRAB MEAT SALAD

TINA BOYLES

2 hard-boiled eggs
2 cucumbers, diced small
1 Granny Smith apple, diced small

1 large pkg. imitation crab meat, diced small
1 heaping Tbsp. mayonnaise

Remove yolk from eggs and discard. Dice egg whites small. Peel cucumbers and core. Dice remaining cucumber small. Chop imitation crab meat into small pieces. Dice apple last. Mix in large bowl and add mayonnaise, salt and pepper to taste. Chill before serving.

KEETER FORD of Cherryville

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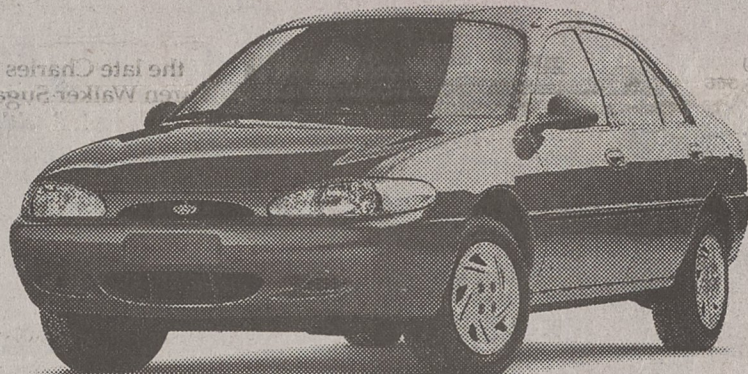
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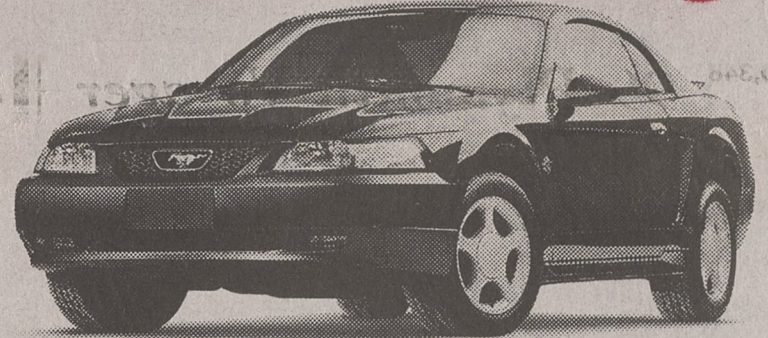
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