

Food Forum * Dorothy Johnson

BUDGET SAVERS

Now that the Holiday Season is over, our thoughts inevitably turn to methods for recouping from reckless expenditure by cutting corners wherever possible.

Here are a few suggestions for using up the Holiday Turkey that are both appetizing in appearance and taste.

TURKEY SOUP

If you only have the carcass of the bird left, boil it so that all the meat falls off--add package of Lipton's Chicken Noodle Soup--tres delicious.

CHILI TURKEY CASSEROLE

2 c. chopped Turkey, 1/2 c. chopped onion, 1/2 tsp. salt, 1/4 tsp. pepper, 2 4-oz. cans green chiles (cut in half and seeded) 1-1/2 c. shredded sharp natural cheddar cheese, 1-1/2 c. milk, 1/4 c. all-purpose flour, 4 eggs beaten, several dashes bottled hot pepper sauce.

In skillet, brown onion and drain off fat; sprinkle meat with pepper and salt. Place half the chiles in baking dish--sprinkle with cheese and top with meat and onion mixture. Arrange remaining chiles over meat--combine all remaining ingredients. Pour over meat-chile mixture. Bake in moderate oven 45 to 50 minutes.

TURKEY-RICE BAKE

1 c. long grain rice, 3 tbsp. butter or margarine, melted; 1 can condensed onion soup, 1-1/3 c. water, 1/2 c. chopped green pepper, 1/2 c. diced celery, 2 c. boned turkey, one 3 oz. can diced mushrooms, drained; 2 slices processed American cheese halved diagonally, sliced ripe olives.

Add rice to the melted butter or margarine in large skillet and brown over medium heat, stirring occasionally. Blend in onion soup and water; cover and cook 10 minutes. Add green pepper and celery--cook (covered) 10 to 15 minutes longer, or till rice is tender, stirring occasionally. Add turkey and sliced mushrooms--mix well. Transfer to 1-1/2 qt. greased casserole. Bake in moderate oven (350) 15 to 20 minutes or until heated through. Remove from oven, top with cheese and return to oven for few minutes until cheese begins to melt. Garnish with sliced ripe olives.

TURKEY PALERMO

1/4 c. flour, 1 lge. onion thinly sliced, 1/2 c. grated Parmesan cheese, 1 green pepper, thinly sliced, 1/2 tsp. salt, dash pepper, 6 thick slices of turkey, 1 egg beaten, 1/2 c. bar-b-que sauce, 1 8-oz. can tomato sauce. Combine flour, cheese, salt, pepper, and dash garlic salt. Dip turkey in egg, then in seasoned flour. Brown in oil. Place in shallow baking pan; top with onion and green pepper. Combine barbecue sauce, tomato sauce, and garlic salt. Pour over meat--sprinkle on more cheese. Bake at 325 degrees for 35 minutes.

TURKEY LOGS with BLUE CHEESE SAUCE

About one pound turkey, chopped fine; 3/4 c. soft bread crumbs, 1/4 c. snipped parsley, 1 slightly-beaten egg, 2 tbsp. milk, 1 tbsp. prepared mustard, 1/4 tsp. salt, 2 tbsp. shortening, 1 can condensed cream of chicken soup, 3/4 c. milk, 1 oz. blue cheese crumbled.

Combine turkey, bread crumbs, parsley, egg, 2 tbsp. milk, mustard and salt. Shape into logs. Melt shortening in skillet. Brown turkey logs evenly over moderate heat. Blend soup, 3/4 c. milk and blue cheese. Pour over logs. Simmer covered about 20 minutes. To serve, drizzle sauce over meat. Pass extra sauce.

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AFFORDING EXTRA GAIETY for friends of the former Linda Ward was the announcement of her marriage on Dec. 20 to Sgt. Charles H. Lewis of the U.S. Army... Pictured here with the Sgt. and Mrs. Lewis are Marie Jones (left), a niece of the bride, and Willie Neal, Exalted Ruler of the I.B.P.O.E. Paran Lodge #1508.

The marriage came as a complete surprise to Las Vegas as did the fact that 'our girl's' real name is Malinda... She was formerly married to Ronald Ward of Abilene, Texas--a marriage of 13 years which ended in divorce on the morning of Dec. 20, the date of her afternoon wedding to Lewis... Lewis, a native of San Diego, California returned from duty assignment in Viet Nam, November 27 after a year's service on the front lines... The newlyweds (who are the recipients of many parties and loads of best wishes from fond friends) will make their home in Las Vegas.

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