

FOOD FORUM

DOROTHY JOHNSON

COME INTO MY KITCHEN RECIPES

Recently my mother Estella Waldron in Kansas City mailed to me the edition of "Come Into My Kitchen" which comes out yearly in the Kansas City Star. The recipes are ones sent to the newspaper by Kansas City and vicinity readers.

Here is a very interesting one by our favorite Missouri son's wife, Mrs. Harry S. Truman which was printed in the Star in January 1949. Mrs. Truman asked for this recipe from one of the Kerr sisters at Gunston Hall, Washington when they attended a dinner party. One of the Kerr sisters was a teacher of the President's daughter Margaret.

MRS. HARRY S. TRUMAN'S OZARK PUDDING

- 1 egg
- 1-1/4 tsp. baking powder
- 1/2 cup nuts
- 1 tsp. vanilla
- 3/4 cup sugar
- 2 tbsp. flour
- 1/2 tsp. salt
- 1/2 cup chopped raw apples

Beat egg and sugar for considerable time until it is very smooth. Mix flour, baking powder and salt and then stir into sugar-egg mixture. Add apples, nuts and vanilla. Bake in buttered pie pan in 350 deg. oven for 35 minutes. Serve with whipped cream or ice cream. A little rum may be added.

TACO MEAT LOAF

- 2 lbs. ground chuck
- 1 cup crushed taco shells
- 1/3 cup taco sauce
- 2 tbsp. taco spice
- 1 egg
- 1/2 cup Monterey Jack cheese, crumbled

Combine all ingredients. Press into loaf pan or ring mold. Bake at 375 deg. for 60 minutes. Pour off excess fat. Return to oven for about one minute. To vary recipe for hamburgers: Omit egg and Monterey Jack cheese. Make hamburger patties as usual, rolling them a little thin. Top with cheddar cheese after frying and serve on a bun with taco sauce.

BRISKET AND LIMA BEANS

- Brisket 1 whole or flat end
- large onion
- 2 cups uncooked lima beans
- 3/4 cup catsup
- 2 tbsp. worcestershire sauce
- salt and pepper

Salt and pepper brisket well. Chop onion and put on top of brisket. Place in roaster and brown uncovered at 450 deg. for 40 minutes. While meat is browning, wash lima beans; cover with water and simmer over medium heat until beans are double in size and half done. Mix worcestershire sauce and catsup. (Use 1/2 to 3/4 cup catsup, according to taste.) Pour bean mixture over browned brisket. Cover and cook in 325 deg. oven 3 hours or until brisket is done.

PORK CHOP BURGUNDY

- 4 pork chops, 1 inch thick
- salt and pepper
- 1/4 tsp. poultry seasoning
- 4 thick slices onion
- 4 rings green pepper
- 1/2 cup uncooked rice
- 15-oz. can tomato sauce
- 1 cup burgundy wine

Salt and pepper chops and brown on both sides. Remove to casserole and sprinkle with poultry seasoning. Place onion slice and green pepper ring on top of each chop. Scatter rice around chops. Mix and heat tomato sauce and wine, use pan in which chops were browned. Pour over chops and rice. Cover tightly and bake in 350 deg. oven 2 hours.



SUCCESS STORY-Mike Newson, an NYC graduate of Western High and a professional baseball pitcher, shows one of his trophies to K. O. Knudson students Victor Givens and Jose Aguilar.

Presently Newson is employed as a human relations worker by the Clark County School District.

PORK CHOPS DELUXE

- 4 butterfly pork chops
- 1 egg, slightly beaten
- 2 cups corn flake crumbs
- 1 tbsp. catsup
- garlic salt and pepper
- No.2 size can cooked sweet potatoes or yams
- 2 oranges, sliced unpeeled

Dip chops in egg. Coat with corn flake crumbs. Brown on both sides in small amount of hot fat. Put yams in a casserole; lay orange slices on top. Top yams with browned chops; season with worcestershire, catsup, garlic salt and pepper. Add enough water to cover. Bake 1 to 2 hours at 325 deg.

POTATO BEEF BURGERS

- 1-5-5/8 oz. pkg. scalloped potatoes
- 4 cups water
- 4 slices bacon
- 1 tbsp. sugar
- 1/2 cup vinegar
- 1 tbsp. parsley flakes
- 2 lbs. ground beef

Add potato slices from package to 3 cups water in sauce pan. Bring to a boil and simmer 15 minutes. Drain potatoes. Cook bacon in large skillet until crisp. Remove from skillet and crumble bacon. Blend contents of seasoning packet for scalloped potatoes and sugar into the bacon drippings. Stir in remaining cup water and vinegar. Heat to boiling, stirring occasionally to keep smooth.

Gently stir in potato slices, crumbled bacon and parsley flakes. Keep warm while preparing meat patties. Shape ground beef into 16 thin patties. Broil or grill until done as desired, four to five minutes on each side for rare. To serve, spoon hot potato on to eight patties and top with remaining beef patties. Serve with mustard.

PAGEANT, from page 1

years of age who will not be 17 before July 28th, with a fresh, youthful appearance and performing talent. Teenagers who are residents of Nevada may receive full information and entry forms by calling Mabs Martin, Patricia Stevens School--736-1081.

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