

the THINKING WOMAN

Dorothy Johnson's Food Forum

HARVEST PIE FROM A COUNTRY KITCHEN

For the first time in many years, I visited my home town of Kansas City in the fall of this year.

My daughter lives on a farm (900 acres) with her family. The country side was beautiful and it seemed that each tree had a different color. Red and yellows in different hues. So I gathered these recipes for Country Pies that can be used for the approaching holidays.

HARVEST PIE

2-1/2 cups cranberries
1/4 cup pineapple juice
1 cup brown sugar
1/2 cup white sugar
3 tbsp. flour
9-oz. can crushed pineapple, drained
3 tbsp. butter
1/2 cup broken pecans
1/4 salt
1/2 tsp. almond extract.

Combine raw cranberries with 1/4 cup pineapple juice, brown sugar and white sugar. (No water is needed.) Cook until cranberries are hot, stirring constantly. Add flour with the drained, crushed pineapple. Add butter, broken pecans, salt and almond extract.

Pour into unbaked pie crust 9x1-1/2 inches. Bake at 425 degrees, 25 minutes. Place whole pecans on top and bake at 350 degrees 10 minutes longer. Serve cold. Pie may have a lattice top or may be plain.

SOUTHERN PECAN PIE

4 eggs
1-1/2 cups Karo all purpose syrup (blue label)
1-1/2 cups granulated sugar
4 tbsp. melted butter
1-1/2 tsp. vanilla
1/8 tsp. salt
1 cup pecan halves
1 unbaked 9-inch pie shell

With wire whisk lightly beat eggs; add syrup, sugar, butter, vanilla and salt. Mix until well blended. Add pecan halves and stir until all pecans are coated. (Pecan halves will rise to the top of the pie.) Pour into pie shell. Bake in 400 degree oven 15 minutes. Reduce heat to 350 degrees and bake 35 to 40 minutes longer.

Outer edges of filling should be set, center slightly soft.

PORK CHOPS WITH COLLARD GREENS STUFFING

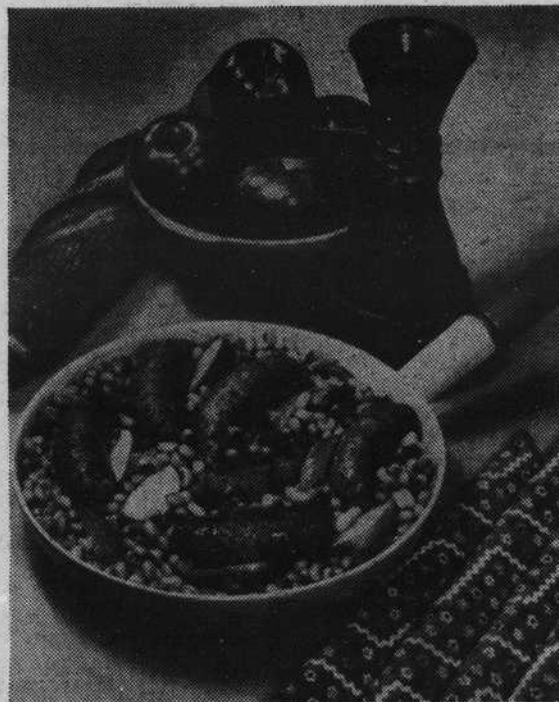


1 (10-oz.) package of frozen chopped collard greens
1/4 cup finely chopped onion
1/4 cup finely diced celery
1/2 teaspoon salt
Dash seasoned pepper
1/4 grated Parmesan cheese
2 cups packaged corn bread stuffing mix, crushed

3 tablespoons butter or margarine
Hot water or broth
4 Center cut pork chops, 1-1/2 inches thick, with pockets
Fines Herbes
1-1/4 cup dry white wine or apple juice
2 teaspoons cornstarch

Cook the collard greens as directed on package. Drain well, then use the back of a spoon to press out moisture until greens are as dry as possible. Thoroughly combine greens with next seven ingredients. Add enough hot water or broth to moisten mixture so it holds together when pressed with hand. Use stuffing to fill pockets in chops. Shape extra stuffing into balls. Bake and serve with chops. Brown the stuffed chops on both sides in a heavy greased skillet, about 10 minutes a side. Place browned chops in a shallow casserole, sprinkle with Fines Herbes and add 1 cup wine. Cover and bake in a moderate oven, 350 degrees, about 1 hour or until chops are tender. Remove chops to a heated dish. Bring sauce remaining in pan to a quick boil. Dissolve 2 teaspoons of cornstarch in 1/4 cup of wine or juice. Stir into pan liquid and simmer until slightly thickened and smooth. Spoon over chops. Makes 4 servings.

HOT AND TANGY SKILLET SUPPER WITH BLACK EYE PEAS



1 (16-oz.) polybag of frozen blackeye peas
1/2 cup chopped green pepper
1/2 cup chopped onion
2 tablespoons sugar
1/4 cup wine vinegar
1 cup beef broth, vegetable juice or crushed canned tomatoes
Salt and pepper
6-8 Italian or other hot sausages
2-3 tablespoons olive oil

1 tart apple, cored and cut in thin wedges
Cook the peas as directed on package. When tender, partially drain. Stir the next five ingredients into peas, season with salt and pepper to taste. Cover and simmer 12-15 minutes. Pierce sausages all over, using fork or pointed knife. Place in skillet with hot water to cover. Simmer 20 minutes. Drain off water and add oil. Brown the sausages in hot oil, turning often to brown on all sides. Add the apple wedges and saute lightly during last few minutes of cooking. Remove apples and sausages from skillet. Add peas to skillet, top with sausages and apples. Place over low heat just long enough to heat through and blend flavors, about 10 minutes. Makes 4-5 servings.



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To My Campaign Staff

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**TO MY WIFE, ANN
AND MY SON PHIL**

**All My Love For Your
Untiring, Unselfish**

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Support, For Which**

I Shall Always Be

Forever Grateful.

Pd. Pol. Ad By Dick Ronzone