



Recipe Corner

by Dorothy Johnson

The Many Moods Of Barley



Mushroom Barley Soup and Glorified Dessert are two elegant ways to enjoy all the benefits of beautiful, inexpensive barley.

If you've barely known barley, you've been missing out on a lot of fine eating. Mushroom barley soup is so elegant and creamy that you'll want to show off your culinary expertise to friends and neighbors. A barley salad, very simple - for a "grand finale" - a barley dessert to boast about! Glorified barley dessert be dazzles guest, especially when its presented in glass goblets. This creamy, full-bodied, colorful dessert has it all! Enfolded in whipped topping are fruits, minature marshmallows, coconut and toasted, slivered almonds.

MUSHROOM BARLEY SOUP

- 3 cups mushroom slices
- 1/2 cup chopped onion
- 1/3 cup butter or margarine, melted
- 1/3 cup all-purpose flour
- 3 cups water
- 2 cups milk
- 1/2 cup Quaker Scotch Brand Quick Pearled Barley
- 2 teaspoons Worcestershire sauce
- 1-1/2 teaspoons salt
- 1 teaspoon dried parsley flakes
- Dash of pepper

Saute mushrooms and onion in butter. Blend in flour; continue cooking over medium heat, stirring frequently, until flour is browned. Gradually add water and milk; blend in remaining ingredients. Bring mixture to a boil over medium-high heat, stirring constantly; reduce heat. Cover; simmer 10 to 12 minutes or until barley is tender, stirring occasionally. Makes 6 to 8 servings.

NOTE: If mixture becomes too thick upon standing, add additional milk.

TUNA BARLEY SALAD

- 1-1/4 cups Quaker Scotch Brand Quick Pearled Barley or 1 cup Quaker Scotch Brand Pearled Barley
- 1 cup celery slices
- One 7-oz. can tuna, drained, flaked

- 1/2 cup ripe olive slices
- 1/2 cup mayonnaise
- 1/3 cup Italian dressing
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

Prepare barley according to package directions; drain. Combine with remaining ingredients; chill. Add additional mayonnaise before serving, if desired. Makes 6 to 8 servings.

GLORIFIED BARLEY DESSERT

- 2 cups cooked Quaker Scotch Brand Pearled Barley or Quaker Scotch Brand Quick Pearled Barley, chilled*
- One 13-oz. can crushed pineapple, drained
- 1 cup minature marshmallows
- 1/2 cup slivered almonds, toasted
- 1/2 cup shredded or flaked coconut
- 1/2 cup chopped maraschino cherries, well drained
- 2 cups prepared no-dairy whipped topping

Combine all ingredients except whipped topping in large bowl; mix well. Fold in whipped topping. Spoon into 6 to 8 dessert dishes. Chill. Makes 6 to 8 servings.

*NOTE: For 2 cups barley, prepare 1/2 cup regular barley or 2/3 cup quick barley according to package directions.

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BEEF PAPRIKA

- 1 (12 oz.) can roast beef with gravy
- 1 (2 Oz.) can sliced mushrooms, drained
- 1/2 cup sour cream
- 1/2 tsp. paprika
- Hot cooked noodles

Combine roast beef with gravy and mushrooms in a sauce pan. Heat 10 minutes. Stir occasionally. Stir in sour cream and stir occasionally. Stir in sour cream and paprika. Heat an additional 2 or 3 minutes. Serve over hot cooked noodles.

CORNED BEEF ROUNDS WITH SWEET-SOUR SAUCE

- 1 (15 1/2 oz.) can corned beef hash
- 2 tbsp. butter or margarine
- 1 tbsp. cornstarch
- 2 tbsp. brown sugar
- 1 1/2 tsp. vinegar
- 1 cup pineapple juice
- 1/2 cup pineapple chunks

Open both ends corned beef can. Push out hash. Slice into 4 rounds. Melt butter in skillet and brown hash rounds on both sides. Combine cornstarch, brown sugar, and vinegar in saucepan. Slowly add pineapple juice and cook over low heat until sauce thickens. Stir in pineapple chunks. Serve hot sauce over hash rounds.

KRAUT - MEAT BAKE

- 1 (1lb. 4 oz.) can sauerkraut
- 1/4 cup prepared mustard
- 1 (12 oz.) can luncheon meat
- 2 red apples, cored and thinly sliced
- 1/3 cup brown sugar, packed

Toss sauerkraut with mustard until mixed and turn into an 8 inch square baking dish. Cut luncheon meat crosswise into 5 slices, then cut each slice in half diagonally. Tuck alternate slices in half diagonally. Tuck alternate slices of meat and apple into sauerkraut. Sprinkle with sugar. Bake at 375 degrees for 40 minutes. Makes 5 servings.

The following is an actual comment one family made. We have the writer's permission to print it here.

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