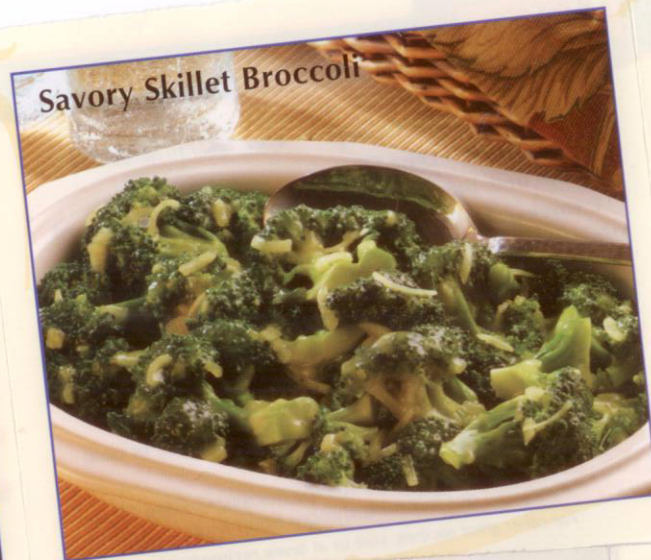




Simple Stuffed Potatoes



Savory Skillet Broccoli



Stuffed Pinwheels



Vegetable Potato Salad



Easy Garlic Rice/Garlic Fries

Lipton**Stuffed Pinwheels**

32 pinwheels

Prep Time: 10 minutes Cook Time: 13 minutes

- 1 envelope Lipton® Recipe Secrets® Ranch or Onion Soup Mix
- 1 package (8 oz.) cream cheese, softened
- 1 cup shredded mozzarella cheese (about 4 oz.)
- 1 Tbsp. grated Parmesan cheese
- 2 Tbsp. milk
- 2 packages (10 oz.) refrigerated pizza crust

- 1 Preheat oven to 425°. In medium bowl, combine all ingredients except pizza crust; set aside.
- 2 Unroll pizza crusts, then evenly top with filling. Roll, starting at longest side, jelly-roll style. Cut into 1/2-inch rounds.*
- 3 On baking sheet sprayed with nonstick cooking spray, arrange rounds cut side down. Bake uncovered 13 minutes or until golden brown.

*If rolled pizza crust is too soft to cut, refrigerate or freeze until firm.

Also terrific with Lipton® Recipe Secrets® Savory Herb with Garlic Soup Mix.

For other great recipes, visit us at www.recipesecrets.com**Lipton****Savory Skillet Broccoli**

4 servings

Prep Time: 5 minutes Cook Time: 10 minutes

- 1 Tbsp. Bertolli® Olive Oil
- 6 cups fresh broccoli florets or 1 lb. green beans, trimmed
- 1 envelope Lipton® Recipe Secrets® Onion Soup Mix
- 1 1/2 cups water

- 1 In 12-inch skillet, heat oil over medium-high heat and cook broccoli, stirring occasionally, 2 minutes.
- 2 Stir in soup mix blended with water. Bring to a boil over high heat.
- 3 Reduce heat to low and simmer covered 6 minutes or until broccoli is tender.

Also terrific with Lipton® Recipe Secrets® Golden Onion or Onion Mushroom Soup Mix.

For other great recipes, visit us at www.recipesecrets.com**Lipton****Simple Stuffed Potatoes**

8 servings

Prep Time: 20 minutes Cook Time: 10 minutes

- 4 large baking potatoes, about 12 ounces each, cooked
- 1 envelope Lipton® Recipe Secrets® Onion Soup Mix
- 1 cup milk
- 4 Tbsp. I Can't Believe It's Not Butter® Spread
- 1/2 cup shredded cheddar cheese (about 2 oz.)

- 1 Preheat oven to 350°. Cut potatoes in half lengthwise; scoop pulp from each half and place in medium bowl. Add soup mix, milk and Spread; mash.
- 2 Spoon potato mixture back into potato shells. Sprinkle with cheddar cheese.
- 3 On baking sheet, arrange potatoes. Bake 10 minutes or until heated through and cheese is melted.

Also terrific with Lipton® Recipe Secrets® Beefy Onion Soup Mix.

For other great recipes, visit us at www.recipesecrets.com**MORNING****RECIPE****NO BAKE MACARONI AND CHEESE**

(Makes 3 1/4 cups)

Melt 2 teaspoons butter in large saucepan. Add 1/2 cup sliced green onions and saute until tender. Add 2 teaspoons flour, 1/4 teaspoon salt and 1/2 teaspoon pepper. Stir until smooth paste. Slowly stir in 1 1/4 cups undiluted Morning Evaporated Milk. Cook over medium heat until thickened; stir constantly. Add 1 cup (4 ounces) grated process American cheese. Stir until melted. Add 1 cup sliced frankfurters and 2 cups drained, hot cooked macaroni. Heat to serving temperature.

Lipton**Easy Garlic Rice/Garlic Fries****Easy Garlic Rice:**

3 servings

Prep Time: 5 minutes Cook Time: 23 minutes

- 2 1/2 cups water
- 1 envelope Lipton® Recipe Secrets® Savory Herb with Garlic Soup Mix
- 1 cup uncooked regular or converted rice

- 1 In 2-quart saucepan, bring water to a boil over high heat. Stir in soup mix and rice.
- 2 Reduce heat and simmer covered 20 minutes.

Also terrific with Lipton® Recipe Secrets® Onion Mushroom, Golden Onion or Onion Soup Mix.

For other great recipes, visit us at www.recipesecrets.com**Garlic Fries:**

4 servings

Prep Time: 5 minutes Cook Time: 25 minutes

- 1 bag (32 oz.) frozen French fried potatoes
- 1 envelope Lipton® Recipe Secrets® Savory Herb with Garlic Soup Mix

- 1 Preheat oven to 450°. In large bowl, thoroughly toss frozen French fried potatoes with soup mix; spread onto jelly-roll pan.
- 2 Bake until golden and crisp, about 25 minutes, stirring once.

Also terrific with Lipton® Recipe Secrets® Onion Soup Mix.

Lipton**Vegetable Potato Salad**

6 servings

Prep Time: 20 minutes Chill Time: 2 hours

- 1 envelope Lipton® Recipe Secrets® Vegetable Soup Mix
- 1 cup Hellman's® or Best Foods® Mayonnaise
- 1 Tbsp. white vinegar
- 2 lbs. red bliss or all-purpose potatoes, cooked and cut into 1-inch chunks

- 1 In large bowl, combine soup mix, mayonnaise and vinegar.
- 2 Add potatoes; toss well. Chill 2 hours.

For other great recipes, visit us at www.recipesecrets.com

ORTEGA CHILE RELLENOS

(Makes 5 servings)

- 1 can (7 ounces) ORTEGA Whole Green Chiles
- 8 ounces Monterey Jack cheese, cut into 2-inch strips
- 3 eggs, separated
- 3 tablespoons all-purpose flour
- Vegetable oil
- ORTEGA Thick & Chunky Salsa, mild, warmed

STUFF each chile (being careful not to break skins) with cheese.

BEAT egg whites in small mixer bowl until stiff peaks form. Whisk egg yolks until creamy in small bowl. Fold yolks and flour into egg whites until just combined.

ADD oil to 1-inch depth in medium skillet; heat over high heat for 1 minute. Dip chiles in batter until well coated. Place in oil; fry, turning frequently with tongs, until golden brown. Remove from skillet; drain on paper towels. Serve with salsa.

CHEESE ENCHILADAS WITH GREEN CHILES

(Makes 6 to 8 servings)

- 1 1/2 cups (15-ounce can) enchilada sauce
- 1 cup ORTEGA Garden Style Salsa, mild
- 15 corn tortillas
- 1 pound Monterey Jack cheese, sliced into 3 x 1-inch strips, *divided*
- 1 can (7 ounces) ORTEGA Whole Green Chiles, sliced into thirds
- 1 can (4 ounces) shredded Monterey Jack cheese

COMBINE enchilada sauce and salsa in medium bowl; mix well. Pour 1 1/2 cups sauce mixture onto bottom of ungreased 13 x 9-inch baking pan.

HEAT tortillas, one at a time, in lightly greased medium skillet over medium-heat for 20 seconds on each side or until soft. Place 1 strip cheese and 1 strip chile in center of each tortilla; roll up. Place seam side down in baking pan. Repeat with remaining tortillas, cheese and chiles. Ladle *remaining* sauce over enchiladas; sprinkle with shredded cheese.

BAKE, covered, in preheated 350°F oven for 20 minutes; remove cover. Bake for additional 5 minutes or until heated through and cheese is melted.

Cherry Cheese Pie

(Makes one 9-inch pie)

- 1 (9-inch) graham cracker crumb crust
- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/3 cup ReaLemon® Lemon Juice from Concentrate
- 1 teaspoon vanilla extract
- 1 (21-ounce) can cherry pie filling, chilled

In large mixer bowl, beat cheese until fluffy. Beat in Eagle Brand until smooth. Stir in ReaLemon and vanilla. Pour into crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

the dessert maker



EASY CLAM CHOWDER

- 1 cup water
- 1 (8 oz.) can minced clams, undrained
- 1 chicken bouillon cube
- 2 cups potatoes, diced
- 2 cups carrots, peeled and thinly sliced
- 1½ cups minced onions
- 1 tablespoon chopped parsley
- 1 (10¾ oz.) can cream of celery soup
- 2 cups milk
- 2½ teaspoons seasoned salt
- 8 ounces shredded monterey jack cheese

Pour water plus juice from drained clams into saucepan. Add potatoes, carrots, bouillon cube, onions and parsley. Simmer until vegetables are tender. Add cream of celery soup, clams, milk, cheese, seasoned salt and mix thoroughly. Heat gently. Makes 7 cups.

MENU SUGGESTION: Serve with crackers, tossed green salad, cling peaches and milk.




CREAM OF TOMATO AVOCADO SOUP

- 1 (10¾ oz.) can condensed tomato soup
- 1 soup can milk
- 1 tablespoon lemon juice
- 1 avocado, peeled, seeded and chopped
- 2 tablespoons dry sherry (optional)
- Salt and pepper to taste
- Dash of garlic powder

Whir all ingredients in blender until smooth. Pour into saucepan and heat. Makes about 3 cups.

MENU SUGGESTION: Serve with tuna sandwich, fruit cocktail, and milk.

 This seal is your assurance of a real dairy food.

CREAMY ONION SOUP

- 1½ cups water
- 3 chicken bouillon cubes
- 6 medium onions, peeled and chopped
- 1 (10¾ oz) can cream of mushroom soup
- 2 cups milk
- 4 tablespoons grated parmesan cheese
- Salt, pepper and paprika to taste

Put water, bouillon cubes in saucepan. Heat and stir until bouillon cubes are dissolved. Add onions. Cover and simmer for about 30 minutes until onions are soft. Add mushroom soup, milk, cheese and seasonings. Heat thoroughly. Makes about 6 cups.

MENU SUGGESTION: Serve with French bread, egg salad, orange and milk.





- 4 tablespoons butter
- 1 cup EACH chopped celery, chopped onion, and diced potato
- 1¼ teaspoons salt
- ¼ teaspoon pepper
- ½ teaspoon thyme, crumbled
- ¼ teaspoon dill weed

- 2 tablespoons flour
- 1 (8 oz.) can stewed tomatoes
- 3 cups milk
- 1 (7 oz.) can tuna, drained
- 2 tablespoons minced parsley
- 1 cup shredded monterey jack cheese

Heat butter. Add celery, onion and potato. Cook, stirring often, until potato is tender, about 15 minutes. Stir in seasonings and flour. Add tomatoes, milk, tuna and parsley. Heat, stirring, until soup is thickened and comes to a boil. Stir in cheese. Makes about 5 cups.

MENU SUGGESTION: Serve with crackers, carrot sticks or salad, pear and milk.

 This seal is your assurance of a real dairy food.

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GOLDEN POTATO SOUP

- 3 cups water
- 2½ cups diced potatoes
- 1 medium onion, diced
- 3 carrots, grated
- 3 tablespoons beef stock base
- 3 cups milk
- 2 tablespoons chopped parsley
- Salt and pepper to taste
- 1 cup REAL dairy sour cream

Combine water, potatoes, onion, carrots and beef stock base in 3-quart saucepan. Simmer until potatoes are tender, about 15 minutes. Mash potatoes in liquid for thickening. Stir in remaining ingredients and heat gently. Makes 6 to 8 servings.

MENU SUGGESTION: Serve with corn sticks, tomato and cottage cheese salad, tangerine and milk.



CREAM OF EGGPLANT SOUP

- 4 tablespoons butter
- 1 medium onion, minced
- ½ cup minced celery
- 1 medium eggplant, peeled and diced
- 1 (10¾ oz.) can cream of chicken soup
- 2 cups milk
- ¼ teaspoon mixed herbs
- 1 tablespoon dehydrated parsley flakes
- Pinch of marjoram
- ¼ teaspoon salt
- Pepper to taste

Heat butter. Add onion, celery and eggplant. Sauté until tender, about 10 minutes. Add remaining ingredients and heat. Makes about 5 cups.

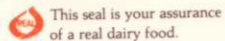
MENU SUGGESTION: Serve with toasted cheese sandwich, green salad, apple and milk.

SALMON BISQUE

- 1 (10¾ oz.) can New England style clam chowder
- 1 (10¾ oz.) can cream of celery soup
- 2 soup cans milk
- 1 (16 oz.) can stewed tomatoes
- 1 teaspoon seasoned salt
- 1 (7¾ oz.) can salmon
- Dash of dill weed, pepper and garlic powder to taste

Combine all ingredients and heat gently. Makes about 7 cups.

MENU SUGGESTION: Serve with French bread, green salad and milk.



CORN & CHEESE CHOWDER

- ¼ pound sliced bacon, cut into eighths
- 1 medium onion, chopped
- ½ cup chopped celery
- ¼ cup chopped celery leaves
- ½ cup chopped green pepper
- ½ bay leaf
- 2 tablespoons flour
- 1 (12 oz.) can whole kernel corn with green peppers and pimiento
- 3 cups milk
- 1½ teaspoons seasoned salt
- ⅛ teaspoon pepper
- 1½ cups shredded monterey jack cheese

Fry bacon. Remove from pan and drain on paper towels. Set aside for garnish. Add onion, celery, celery leaves, green pepper, and bay leaf. Sauté about 8 minutes until vegetables are crisp/tender. Mix in flour then add undrained corn, milk, salt and pepper. Cook, stirring until soup comes to boil and is slightly thickened. Just before serving stir in cheese. Serve garnished with bacon pieces. Makes about 1½ quarts.

MENU SUGGESTION: Serve with toasted whole wheat rolls, broccoli salad, apple and milk.



isn't the same, either. The best you can do to attain the same crumbliness and non-spongelike taste would be with a good all-grain bread.

If you're not stuffed by the time you finish this meal, you did something wrong — you didn't eat enough. In any case it sure beats corned beef and cabbage.

Below you'll find some detailed recipes.

Now the teaspoons, cups of Irish cooking

By Gannett News Service

Here are some authentic Irish-American foods for your St. Patrick's Day celebration:

ROAST PORK WITH IRISH MINT SAUCE

- 1 (5-pound) pork roast
- 2 teaspoon ginger or rosemary
- 1 clove garlic
- 1 onion, grated
- 2 teaspoons salt
- 1 teaspoon paprika
- 2 tablespoons olive oil
- juice of 1 lemon
- 1 cup tart mint jelly
- ¼ cup Irish whiskey

Mash spices and onion into a paste, using oil and lemon to blend. Apply paste of roast. Let marinate in refrigerator for several hours. In an open pan, cook roast at 350 degrees for 2 hours or until meat thermometer registers the correct temperature for pork. Baste occasionally. Serve with warmed mint jelly mixed with whiskey. (Also good with lamb).

IRISH STEW

- 2 pounds best end neck of lamb or neck chops (also may use shanks)
- 1 pound onions
- 4 stalks celery
- 1 leek
- ½ pound carrots
- 2 ounces barley (optional)
- 1½ pounds potatoes
- ¾ pint cold water
- Salt and pepper
- Chopped fresh parsley

chopped parsley before serving. Serves 4.

Though the lamb is the traditional meat choice, beef or pork may be substituted.

IRISH CABBAGE ROLLS

- 8 cabbage leaves
- 1 (8-ounce) can chopped corned beef
- ½ cup chopped onion
- 1 cup cooked rice
- ½ cup plain yogurt
- 1 beaten egg
- ½ teaspoon dill weed
- ¼ teaspoon salt
- 2 teaspoons instant chicken bouillon
- 1 cup boiling water

Combine corned beef, onion, cooked rice, ½ cup yogurt, egg, dill weed and salt. Place ¼ cup of mixture in center of each leaf, fold in sides and overlap ends. Put in 10-inch skillet, seam side down. Pour dissolved bouillon and boiling water over, cover and simmer 25 minutes. Serves 4.

WHOLE WHEAT IRISH SODA BREAD

- 1 cup flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 cups whole wheat flour
- 1½ cups buttermilk
- 1 tablespoon butter or margarine, melted

Preheat oven to 375 degrees. Grease well a small cookie sheet. Into large mixing bowl, sift together all-purpose flour, baking powder, soda and salt. Add whole-wheat flour; mix well with fork. Add buttermilk; mix just until dry ingredients are moistened. Turn on to well-floured surface. Knead gently until smooth, about one minute. Shape dough into a ball. Place on prepared cookie sheet; flatten into 7-inch circle. (Dough will be about 1½ inches thick.) Press large floured knife into center of loaf almost through to bottom. Repeat at right angles, to divide loaf into quarters. Bake for 35 to 40 minutes or until top is golden and loaf sounds hollow when tapped. Remove to wire rack. Brush top with butter. Makes one loaf.

GUINNESS CAKE

- 8 ounces butter
- 8 ounces brown sugar
- 4 extra large eggs 10 ounces plain flour (all-purpose)

half the Guinness to give it a heavy consistency.

Place in the prepared tin and bake for an hour. Reduce the heat to 325 degrees and continue baking further for 1 to 1½ hours, until a skewer placed in the center of the cake comes out clean.

Cool in tin then turn onto wire rack, prick the base and spoon over the rest of the Guinness.

SHERRY TRIFLE

- 1 (8-inch) sponge cake or 10 ladyfingers
- ⅓ cup raspberry jam
- ½ cup sherry
- 2 packages (4-serving size) custard pudding mix
- 4 cups milk
- 1 cup heavy cream, whipped
- 1 can (17-ounce) fruit cocktail, drained (reserving syrup)

Cherries and blanched almonds for garnish. Prepare custard according to package directions. Chill. Sandwich the cake or ladyfingers with jam. Cut into pieces and arrange in bottom and on sides of glass serving dish. Moisten the sponge with sherry and some syrup from the fruit. Spread drained fruit on cake. Pour pudding over fruit and cake. Chill. Shortly before serving pile whipped cream or custard and garnish with cherries and almonds. Makes 6 servings.

TEA SCONES

- 3 cups sifted all-purpose flour
- ½ cup sugar
- 1 teaspoon salt
- ¾ cup currants, washed and dried
- ¼ cup light cream
- 2½ teaspoons baking powder^{1/2}
- ½ teaspoon baking soda
- ¾ cup butter
- 1 cup buttermilk

In a bowl combine the flour, baking powder, sugar, soda and salt. With a pastry blender or two knives, cut the butter into the flour mixture until it resembles coarse meal. Add the currants. Gradually add the buttermilk and mix until dough clings together. Turn the dough out onto a lightly floured board and pat or roll into a ½-inch thick round.

Cut the scones with a 2-inch biscuit cutter and place on a buttered baking sheet. Brush the tops with cream. Bake at 450 degrees for 15 minutes. Serve warm.

Please see IRISH, page 2E

Irish

From page 1E

STOUT CAKE

- 1 cup butter, softened
- 1 cup light brown sugar
- 4 eggs, lightly beaten
- 1 and one-third cups all-purpose flour
- 2 teaspoons spice (a combination of cinnamon, allspice, nutmeg)
- 1 cup each light and dark raisins
- 1/2 cup candied fruit peel
- 1/2 cup chopped walnuts
- 3/4 cup stout

Cream butter and sugar together until light and creamy. Gradually add eggs. Sift the flour with the spices. Add flour mixture to butter-sugar-egg mixture. Add the fruit and nuts. Mix well. Add 4 tablespoons stout. Pour batter into 8-inch greased and floured cake pan. Bake at 325 degrees F. for 1 hour than 300 degrees F. for 90 minutes. Let cake cool in pan on wire rack. Turn cake out onto the wire rack. Prick base and douse with 8 tablespoons stout. Wrap cake securely in plastic wrap then foil. Store in the refrigerator for a week to two weeks before serving.

IRISH COFFE

- Boiling water
- Hot freshly brewed coffee
- 1 cube sugar
- 1 ounce Irish whiskey
- Heavy cream

Warm a mug or Irish coffee glass by filling it with boiling water. When the glass is warmed, dispose of the water and place the sugar cube in the bottom. Fill the mug or glass a little more than half full with the coffee. Add, the whiskey. Top with a healthy dollop of the cream which has been whipped only until it is thickened but not stiff. Serve 1.

Marlite Walltile

Pour maple syrup over more than pancakes

By Gannett News Service

Maple syrup is a mainstay for pancakes and waffles, but it also can be used in a variety of recipes.

MAPLE COCONUT DROPS

- 1 cup firmly packed light brown sugar
- 1/2 cup shortening, softened
- 1/2 cup maple syrup
- 1 egg
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup shredded coconut
- 1/2 teaspoon vanilla extract

Cream sugar and shortening together; beat in maple syrup and egg. Beat well.

Sift flour with baking powder and salt; add to creamed mixture, beating thoroughly. Stir in coconut and vanilla.

Drop by teaspoonfuls onto greased baking sheets. Bake in a 375-degree oven for 12 to 15 minutes. Cool on wire rack. Makes about 2 dozen cookies.

GOLDEN MAPLE SYRUP COOKIES

- 1/4 cup margarine
- 1/3 cup maple syrup (Grade A or darker)
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract
- 1 cup flour
- 2 teaspoons baking powder
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cinnamon
- 1/3 cup chopped butternuts or walnuts (optional)

Cream margarine until soft and fluffy. Add maple syrup, milk and vanilla; beat well.

Combine flour, baking powder and spices, stir into creamed mixture. Add nuts if desired; beat well.

Drop by small spoonfuls onto greased baking sheets. Press flat with bottom of a glass dusted with flour. Sprinkle lightly with a cinnamon-sugar mixture. Bake in a 325-degree oven for 10 to 12 minutes or until golden brown. Makes about 15 cookies.

MAPLE CHIFFON CAKE

- 2 eggs, separated
- 2 1/4 cups sifted flour
- 1/2 cup sugar, divided
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1/3 cup salad oil
- 1 cup maple syrup
- 1/2 cup milk, divided
- 1/2 teaspoon maple flavoring

In a small bowl allow egg whites to come to room temperature (take about 1 hour).

Preheat oven to 350 degrees. Line bottoms of two (8-by-1 1/2 inch) round layer cake pans with waxed paper.

Sift together into large bowl the flour, 1/4 cup sugar, the baking powder and salt. In a small bowl combine oil, maple syrup, 1/4 cup milk and maple flavoring; beat with wooden spoon until well blended. Pour oil mixture into dry ingredients; beat 1 minute at low speed of electric mixer. Add remaining milk and egg yolks; beat at medium speed for 1 minute. Wash beaters. Beat egg whites at high speed until soft peaks form. Add remaining sugar, 2 tablespoons at a time, beating constantly until stiff peaks form. Gently fold whites into batter until well blended. Pour into prepared pans. Bake layers for 35 to 40 minutes. Let cool in pans for 5 minutes, then remove cakes and cool on wire racks. When completely cold, frost with a maple-flavored icing between layers and on top and sides of cake.

Beautiful

Directions:

1. **HEAT** water and salt to boiling in 2-quart covered saucepan; slowly stir in grits.

2. **COVER** pan; reduce heat to low. Cook for 5 to 6 minutes, stirring occasionally.

NOTE: For creamier, thicker grits, cook longer. For thinner grits, add more water.

Microwave Directions: (single serving)

Combine water, salt and grits in medium microwave-safe bowl. Microwave on HIGH (100%) power for 3 to 5 minutes or until thickened (stirring halfway through cooking time). Microwave ovens vary; adjust time accordingly.

Breakfast Grits: Serve with butter or milk and sugar. Or try with raisins, cinnamon or brown sugar.

Meaty Breakfast Grits: Add 1/4 cup diced ham, 1/4 cup cooked, crumbled bacon or 1/2 cup cooked, chopped sausage to 4 cups cooked grits. Serve with eggs.

Lunch or Dinner Grits: Use chicken or beef broth in place of water (omit salt); prepare as above.

Fried Grits: Pour 4 cups cooked grits into 8 x 4-inch or 9 x 5-inch loaf pan; chill until set, about 1 hour. Remove from pan and cut into 1/2-inch slices. Fry slices in lightly greased skillet over medium heat for 4 to 5 minutes on each side or until lightly browned.

Cheese Grits Casserole (Makes 8 servings)

Cooked grits for 6 servings
2 1/2 cups (10 ounces) shredded sharp cheddar cheese, divided
1/4 cup butter or margarine, softened
1/2 cup *undiluted* CARNATION Evaporated Milk
1/2 cup water
2 eggs, lightly beaten
6 to 12 drops hot pepper sauce
1/8 teaspoon ground black pepper

ADD 1 1/2 cups cheese, butter, evaporated milk and water to hot grits; mix until cheese and butter are melted. Add eggs, hot pepper sauce and pepper; mix well.

POUR into greased 12 x 8-inch (2-quart) baking dish; sprinkle with *remaining* cheese.

BAKE in preheated 375°F. oven for 45 to 55 minutes or until golden brown and puffy.

Servings	1	4	6
Water	3/4 cup	3 cups	4 cups
Salt*	Dash	3/4 tsp.	1 tsp.
Grits	3 tbsp.	3/4 cup	1 cup
Yield	3/4 cup	3 cups	4 cups

*Optional

Cheesy Grits with Mushrooms and Peppers

(Makes 6 to 8 servings)

Cooked grits for 6 servings
1 cup (4 ounces) shredded sharp cheddar cheese
2 to 4 drops hot pepper sauce
6 slices bacon, coarsely chopped
1 cup (1 bunch) chopped green onions
3/4 cup diced green bell pepper
1 clove garlic, minced
1/2 pound mushrooms, sliced

ADD cheese and hot pepper sauce to hot grits; mix until cheese is melted. Cover.

COOK bacon over medium heat in large skillet until brown but not crisp; remove, reserve drippings. Sauté green onions, bell peppers and garlic in drippings for 2 to 3 minutes; add mushrooms and cook for 2 to 3 minutes.

PLACE grits in shallow serving bowl. Pour mushroom mixture over top; sprinkle with bacon. Serve immediately.

Entree Suggestion: **ADD** 1/2 pound peeled and deveined medium shrimp and 2 tablespoons fresh lemon juice to pan with mushrooms. Cook until shrimp are pink. Serve as above.

from Cooking With Honey by Hazel Berto

**POINSETTIA BALLS.**

3 cups sifted all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter or margarine
2/3 cup honey
2 eggs, separated
2 tablespoons grated orange rind
1 tablespoon grated lemon rind
2 tablespoons white vinegar
1 1/2 cups finely chopped pecans

Sift together dry ingredients. Cream together butter and honey, beat until light and fluffy. Beat in egg yolks, until well blended. Beat in fruit rinds and vinegar until blended. Stir in dry ingredients gradually, mix well. Chill dough one hour. Form into balls about 1 inch in diameter. Beat egg whites slightly. Dip balls in whites, then roll in pecans. Place 2 inches apart on greased baking sheet.

Bake at 325° 18 to 20 minutes. Makes 7 dozen.

* * *

★ GINGER THINS from Joy of Cooking

About Three Hundred $\frac{3}{4}$ -Inch Wafers

Mme. Bu Wei, in her charming book, *How to Cook and Eat in Chinese*, tells us that little cakes served between meals in her native country are called "dot hearts." They should have the diameter of a quarter when baked, for they toughen if they are larger.

Preheat oven to 325°.

Cream:

- $\frac{3}{4}$ cup butter
- 1 cup brown sugar
- 1 beaten egg
- $\frac{1}{4}$ cup molasses

Sift together:

- 1 $\frac{1}{2}$ cups sifted all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon each cloves, cinnamon and ginger

Combine the above ingredients and stir until smooth. Put dots of $\frac{1}{8}$ teaspoon of dough 1 inch apart on a greased cookie sheet and bake 5 to 6 minutes. Cool on a rack. Cookies snap off if you twist the sheet slightly.