



A trio of savory dishes hints at the delicious collection of recipes found along with Shirley's pound cake in the pages of *Favorites from our Table*.

To order a copy, call McLeansville Baptist Church at (336) 697-8121.

ALL FOOD PHOTOGRAPHY BY MATT HULSMAN
RECIPES PREPARED BY WENDY PERRY



Prairie Bacon Corn Chowder

- 1 pound bacon, chopped
- 4 cups potatoes, diced
- 2 cups onion, chopped
- ½ cup water
- 2 (10¾-ounce) cans cream of chicken soup
- 2 (15¼-ounce) cans corn, drained
- 1 (16-ounce) container sour cream
- 2½ cups milk

In a skillet over medium-high heat, cook bacon for 5 minutes; drain; return bacon to skillet. Add potatoes, onion, and water to skillet. Cook for 15 to 20 minutes until tender, stirring occasionally. Drain; transfer mixture to a large slow cooker. Combine cream of chicken soup, corn, sour cream, and milk; add to slow cooker, and stir to blend. Cover, and cook on low setting for 2 hours. Makes 10 to 12 servings.

— Julia LaMarr



Baked Mac and Cheese

- 2 cups uncooked elbow macaroni
- 8 ounces cheddar cheese, shredded
- 8 ounces white American cheese, shredded
- 1 cup whole milk
- ½ cup sour cream
- 2 eggs
- ¼ cup unsalted butter, melted
- 1 teaspoon Texas Pete (optional)
- ½ teaspoon salt

Preheat oven to 350°. Grease 9 x 13-inch baking dish; set aside. Cook macaroni according to box directions; drain. Return to saucepan. While macaroni is hot, add cheeses, and stir well. Spread macaroni mixture in the baking dish. Whisk milk, sour cream, eggs, butter, Texas Pete, and salt together in a bowl. Pour over macaroni. Bake for 35 to 40 minutes or until golden brown and bubbling.

— Danease Newell

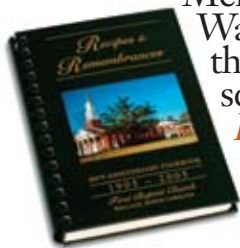
Vegetable Beef Soup

- 1 pound ground chuck
- 2 cups onions, diced
- 1 cup celery, chopped
- 2 (32-ounce) boxes beef broth
- 3 cups red potatoes, quartered
- 1 (14½-ounce) can fire-roasted tomatoes
- 1 cup carrots, chopped
- 1 cup green beans
- 1 teaspoon salt
- 1 teaspoon pepper
- ½ teaspoon ground cumin
- ½ teaspoon ground red pepper



Cook beef, onion, and celery in a large Dutch oven over medium heat until beef is browned and onion is soft. Drain and return to Dutch oven. Add broth, potatoes, tomatoes, carrots, green beans, salt, pepper, cumin, and red pepper. Bring soup to a simmer, and cook uncovered for 30 minutes or until potatoes are tender. Soup can be made ahead of time and frozen up to 1 month.

— Danease Newell



Members of First Baptist Church in Wallace shared recipes for some of their favorite dishes, including cheddar scones and white chili, in *Recipes and Remembrances*, a part of their 100th-anniversary celebration in 2005.

Cookbooks are available through the church office at (910) 285-2534 or aafbcw@embarqmail.com.

Cheddar Scones

- 1¾ cups all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- ¾ teaspoon salt
- ¼ cup cold butter, cut into pieces
- 1 cup finely shredded cheddar cheese
- 1 large egg, lightly beaten
- ½ cup half-and-half
- 1 tablespoon butter, melted

Combine flour, sugar, baking powder, and salt in a large bowl; cut in cold butter with a pastry blender until mixture is crumbly. Stir in cheese. Stir together egg and half-and-half. Gradually add to flour mixture, stirring with a fork just until dry ingredients are moistened. Turn dough out onto a lightly floured surface, and knead 3 or 4 times. Gently roll into a ball. Pat dough into a 7-inch circle on an ungreased baking sheet. Using a sharp knife, cut into 6 wedges. (Do not separate wedges.) Bake at 400° for 16 to 18 minutes or until golden. Remove from oven; brush with 1 tablespoon melted butter. Serve warm.

— *Melanie Bradshaw*



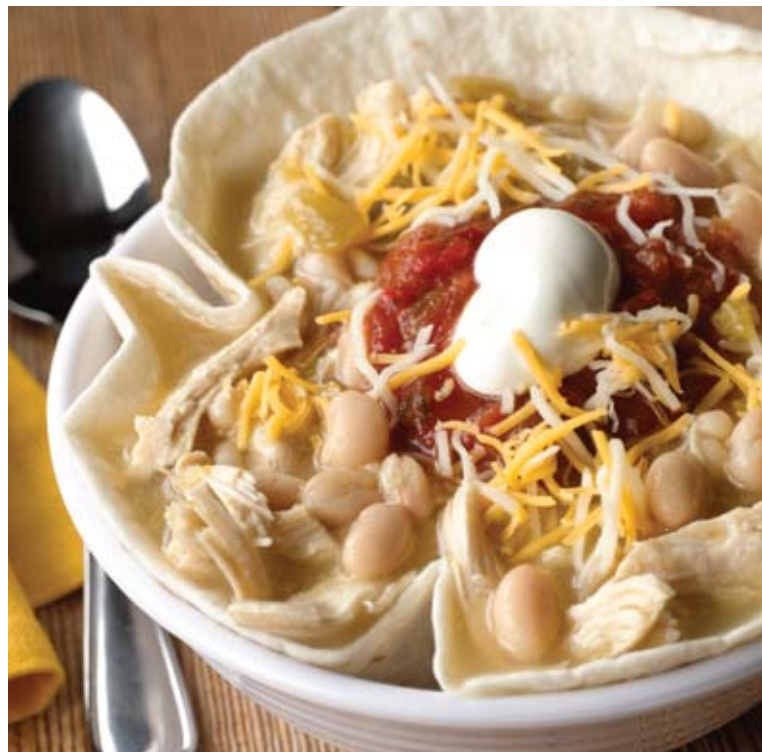
COOKBOOK IMAGE BY BERT VANDERVEEN

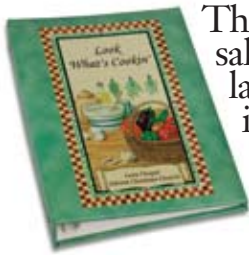
White Chili

- 2 cups cooked chicken, shredded
- 1 can white shoe-peg corn
- 2 cans great northern beans
- 1 can chicken broth
- 1 small can chopped green chilies
- 2 cloves garlic, minced
- 1½ cups water
- 1 teaspoon cumin
- 2 chicken bouillon cubes
- flour tortillas

Combine all ingredients in large pot. Simmer on low, 30 to 45 minutes. To serve: Line bowl with flour tortilla, and add soup. If desired, top with grated cheese, salsa, and sour cream.

— *Enan Baldwin*





These recipes for hot chicken salad and Mama Gene's lasagna originally appeared in *Look What's Cookin'*, produced by Lees Chapel Advent Christian Church in Four Oaks in 2004.



Hot Chicken Salad

- 2 cups chicken, cooked and diced
- 2 cups celery, diced
- ½ teaspoon salt
- 1 cup mayonnaise
- 2 tablespoons lemon juice
- ½ cup slivered almonds
- 2 teaspoons grated onion
- 1 cup potato chips, crushed
- ½ cup grated cheese

Mix first 7 ingredients. Pour into greased 8 x 8-inch baking dish. Cover with potato chips and cheese. Bake at 350° until bubbly around edges, about 30 minutes. Serves 8.

— Jennifer Tripp



Mama Gene's Lasagna

- 1 pound ground beef
- ¾ cup onion, chopped
- 2 tablespoons salad oil
- 1 (16 ounce) can diced tomatoes
- 2 (6 ounce) cans tomato paste
- 2 cups water
- 1 tablespoon chopped parsley
- 2 teaspoons salt
- 1 teaspoon sugar
- 1 teaspoon garlic powder
- ½ teaspoon pepper
- ½ teaspoon oregano
- ½ (1-pound) package Mueller's lasagna noodles
- 1 (15-ounce) container ricotta cheese
- 8 ounces mozzarella cheese, shredded or thinly sliced
- 1 cup Parmesan cheese

In a large heavy pan, lightly brown beef and onion in oil. Add tomatoes, paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano. Simmer uncovered, stirring occasionally, about 30 minutes. Meanwhile, cook lasagna as directed on package, drain. In 9 x 13-inch baking pan, spread about 1 cup of sauce. Begin alternating layers of lasagna, sauce, ricotta, mozzarella, and Parmesan cheese, ending with sauce, mozzarella, and Parmesan cheese. Bake at 350° for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut into squares to serve. Makes 8 servings.

— Genie Williams



Old Fashion Rice Pudding

- 1 cup sugar
- 2 eggs
- 2 cups milk
- 1 tablespoon vanilla extract
- 2 teaspoons nutmeg
- 1 teaspoon cinnamon
- 1½ cups long-grain rice, cooked
- ¾ cup raisins
- ¼ cup flour
- ½ stick butter, melted

Beat the sugar and eggs in a mixing bowl until blended. Add the milk, vanilla, nutmeg, and cinnamon; mix well. Rinse rice in a colander under cold water for 10 minutes; drain. Stir into the milk mixture. Toss raisins with a small amount of flour in a bowl. Stir raisins and butter into rice mixture. Spoon into buttered 9 x 12-inch glass baking dish. Bake at 300° for 1 to 1½ hours or until light brown. Serve at room temperature. Makes 8 to 10 servings.

— Shirley Lee



Green Beans with Cheese Casserole

- 1 tablespoon margarine
- 1 tablespoon flour
- ½ teaspoon salt
- ⅛ teaspoon pepper
- ½ teaspoon sugar
- ¼ cup milk
- ½ teaspoon grated onion
- ½ cup sour cream
- 2 (14½-ounce) cans snap green beans, drained
- 1½ cups grated cheese

In a small saucepan, melt margarine, and thoroughly blend in flour, salt, pepper, and sugar. Cook, stirring until bubbling. Blend in milk. Remove from heat. Stir in onion and sour cream until well mixed. Combine sauce with green beans and cheese; turn into buttered 1½-quart casserole dish. Cover with aluminum foil, and bake for 30 minutes at 350°.

— Kathy Stanley

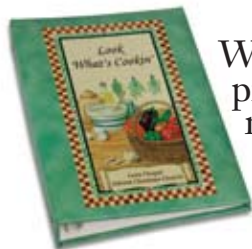


Wake-up Warm Up

- 1 (15-ounce) can pear slices packed in 100 percent fruit juice
- water
- 2 tablespoons brown sugar
- ½ teaspoon cinnamon
- ¼ teaspoon salt
- 1½ cup oats, uncooked
- ½ cup raisins
- nonfat or low-fat milk (optional)

Drain pears, reserving all liquid. Chop pears; set aside. Combine pear liquid and water to measure 2 cups. Pour into 1½-quart microwave-safe bowl. Stir in brown sugar, cinnamon, and salt. Microwave on high for 3 minutes or until boiling. Stir in oats and raisins. Microwave on high 3 minutes or until thickened. Stir in chopped pears. Spoon into bowl, and serve with nonfat or low-fat milk, if desired. Makes 4 servings.

— Grace B. McLamb



When The Neva Blackmon Society of Lees Chapel Advent Christian Church produced *Look What's Cookin'* nearly seven years ago, members wanted not only to share delicious recipes, such as those on this page, but also to encourage people to enjoy the fellowship that flows from good food shared among family and friends.