

This is Atlanta Cooking

Presented by PBA30

BROCCOLI CASSEROLE

Sauté in 4 tbsp. margarine:

½ green bell pepper, cut into julienne strips

½ red bell pepper, cut into julienne strips

1 onion, chopped

Stir peppers and onions into:

1 pound chopped broccoli

Season with salt and pepper to taste, and pour vegetables into 8" square baking dish.

Melt 4 tbsp. margarine. Add 1 tbsp. flour and stir until flour is incorporated in margarine. Gradually add ¾ cup milk, stirring until mixture thickens. Stir in ½ cup grated cheddar cheese. Pour sauce over vegetables, sprinkle with additional grated cheese, and bake at 350° for 30 minutes or until brown on the edges.

FRIED CHICKEN

1 3-4 pound chicken, cut into serving pieces

Soak the chicken in salted water for ½ hour. Drain when ready to cook.

Batter:

2-3 eggs

½ cup buttermilk

poultry seasoning, to taste

black pepper, to taste

paprika or cayenne pepper, to taste

garlic salt

all-purpose flour

Mix batter ingredients together, adding enough flour to make a loose batter.

Dip the chicken pieces into the batter, then coat in flour and put into hot fat, heated to 325°. The chicken pieces will take 10-15 minutes to cook through.

PEAR PIE

Pastry for 2-crust pie.

Filling:

- ½ cup sugar
- 1/3 cup flour
- ¾ tsp. nutmeg
- ¼ tsp. cinnamon
- 2 tbsp. butter
- 1 tbsp. lemon juice
- 4-5 cups pears, peeled, cored and sliced

Line pie pan with crust. Combine filling ingredients and heap into pan. Cover with second crust, and pierce top to allow steam to escape. If desired, brush crust with beaten egg for a shiny finish. Bake at 350° until golden brown.

PECAN PIE

Pastry for 1-crust pie.

Filling:

- 1 cup sugar
- 1 cup whole pecans
- ¾ cup Karo syrup
- 2 tsp. butter
- 1 tsp. vanilla

Line pie pan with crust and form decorative edge. Combine filling ingredients and pour into crust. Bake at 350° until golden brown.

BLUEBERRY PIE

Pastry for 2-crust pie.

Filling:

- 3 cups blueberries
- 1 cup sugar
- ½ tsp. lemon juice
- dash salt
- 3 tbsp. cornstarch
- dash cinnamon
- dash nutmeg

Line pie pan with crust. Combine filling ingredients and heap into pan. Cover with second crust, and pierce top to allow steam to escape. If desired, brush crust with beaten egg for a shiny finish. Bake at 350° until golden brown.

PIE CRUST

2 cups flour
1/3 tsp. baking powder
1/3 tsp. salt
1 tbsp. sugar
½ cup shortening
milk or ice water

Combine dry ingredients and cut in shortening until mixture resembles cornmeal. Add enough milk or ice water to make a dough that holds together.

Makes enough for a 2-crust pie.