



FEED BAG

RECIPES and HELPS

by Pauline Murphy

Impossible Pie

- 1/2 stick butter
- 3/4 cup sugar
- 1 tsp. vanilla
- 4 eggs
- 2 cups milk
- 1/2 cup Bisquick

Put all ingredients in a blender on high speed for three minutes. Pour into a greased 9 inch pie dish or pan. Sprinkle 1/2 cup coconut over top, bake 40-45 minutes at 350D.

Sausage 'n' Broccoli Corn Muffins

- 1 cup yellow cornmeal
- 1 cup whole wheat flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1/2 tsp. garlic powder
- 1/4 tsp. cayenne pepper
- 2 eggs
- 1 cup buttermilk
- 1/4 cup canola oil
- 1-1/2 cups crumbled cooked hot pork sausage
- 2/3 cup fresh broccoli florets, cooked finely chopped and patted dry
- 1/2 cup or less chopped green chilies

In a large bowl, combine the meal, flour, baking soda, salt, garlic powder and cayenne. In another bowl, whisk the eggs, buttermilk and oil. Stir into dry ingredients just until moistened. Combine the sausage, broccoli and chilies; fold into batter. Fill greased bottom or paper-lined muffin cups about 3/4 cups full. Next bake 400D for 18-23 minutes or until toothpick comes out clean. Cool 5 min. then remove from pan to wire rack. Serve warm, refrigerate any leftovers. Yield 1 dozen.

Chicken or Turkey Pot Pie

- 5-1/2 cups chicken broth
- small onion diced
- half of a bag of frozen peas and carrots
- 1 small can of chopped mushrooms or 1/2 cup fresh mushrooms, optional
- 2/3 cup all-purpose flour
- 1/4 stick butter
- salt and pepper to taste
- 3 cups chicken or turkey cut in small pieces

Bring broth just to boil then add onion and cook 5 minutes stir in peas and carrots cover and cook 5 minutes. Stir in chicken or turkey, turn heat down. Take flour and stir in small amount of water stirring well each time until smooth. Slowly add small amount into meat mixture stir well until it brings to boiling. If it gets real thick do not add any more thickening. Add salt and pepper. Crust may be made ahead of time and placed in refrigerator to chill. You will need a 2-quart baking dish, filling all, put in the bottom of dish, crust rolled and placed on top.

Crust; 1 cup all-purpose flour, 1/2 tsp. salt, 6 tbs. Crisco, 3 tbs. water

Cut Crisco into flour and salt with a fork add water 1 spoon at a time, mix well, turn out on floured board and knead about 20 times gather in ball and wrap in wax paper. Chill until needed. Roll dough out, before placing on filling take 1/4 stick butter and slice on top of filling. After placing crust on top, take knife and cut several slits in crust to let steam out. Bake at 400D for 40 minutes.

P.S. Water that is slowly added and stirred each time to the flour may be about 1/2 cup. Crust can be tucked in around the sides of baking dish. Remember things will taste good even if they do not look perfect.

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Luke 2:10-11 And the angel said unto them, Fear not, for behold I bring you good tidings of great joy, which shall be to all people. V.11 For unto you is born this day in the city of David a Saviour, which is Christ the Lord.

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