



Ole-Timey Rhubarb Pie

1-3/4 cups of sugar
1/2 cup sifted flour
1/4 teaspoon of salt
6 cups of fresh rhubarb, cut into small pieces

Deep-dish pie pastry shell and pastry topper (can be store-bought)

Sift together sugar, flour and salt. Line pie-pan with pastry and sprinkle 1/3 of the sugar mixture over pie shell. Turn rhubarb into shell heaping slightly in the center. Sprinkle remaining sugar mixture over rhubarb, and dot with butter.

Cover pie with top crust, and bake at 425°F for 10 min. Reduce heat to 350°F, and bake for 40-50 minutes. Make a 9 inch pie. Extras such as apples or pineapple cubes can be added to the mixture.



In-a-Hurry Cake

1-1/2 cups of sifted cake flour
3/4 cups of sugar
1/4 teaspoon of salt
2 tsp. of baking powder
3/4 cup of milk
1 teaspoon of vanilla flavoring
1/4 cup of melted shortening (or substitute that you use)
1 egg, beaten

Sift dry ingredients together 3 times. Combine remaining ingredients and add gradually to the initial dry ingredients. Beat total mixture of 2 minutes. Pour into a oiled cake-pan, and bake at 350°F, for 30 minutes. Makes 1 (8X8 inch) cake.



Holiday Recipes - Yummy Good!

Tired of turkey? Try something different!

Stuffed Cornish Hens & Fruit Dressing

4 cornish hens (1 to 1-1/2 pounds each)
1/3 cup apricot nectar
2 tsps. soy sauce
For the dressing (stuffing):
1-1/2 cups herb flavored stuffing or flavored croutons
1/2 cup canned apricot halves drained cut in tiny pieces
1/2 cup chopped pecans finely chopped
1/4 cup melted butter or margarine
2 tablespoons apricot nectar
1 tablespoon chopped parsley flakes
1/2 tsp. seasoning salt

Prepare hens for cooking. If frozen allow plenty of time for your game hens to thaw. Once meat has thawed, rinse under running cold water and pat dry using kitchen or paper towels. Set hens aside.



In a mixing bowl, combine the fruit stuffing ingredients together and mix well. Fill each bird with 1/2 cup of dressing-stuffing mixture. Tie hen legs together and place each hen breast side up on a roasting rack of a shallow roasting pan.

In a measuring cup, blend apricot nectar and soy sauce. Brush hens generously and drizzle the remaining juice on the hens.

Bake hens at 350°F for approx. 1-1/2 hours, until golden brown. When done, thigh juices should run clear when pierced. Baste hens with juice from the roasting pan every 10 minutes, until removed from oven. Serves 4.



Vegan Harvest Casserole

2 cups creamy portobello mushroom soup
4 tablespoons nutritional yeast flakes
1/4 teaspoon salt
1/4 teaspoon ground Cayenne pepper
3/4 teaspoon cracked black pepper
1 zucchini
1 yellow squash
1 1/2 cups sliced mushrooms
1/2 cup “Pumpcorn” (dry roasted, shelled pumpkin seeds)
2 cups bulgur
1 small can of sliced black olives
1 eggplant
1 1/2 cups hot water
2 teaspoons guar gum
3 handfuls of Yukon Gold And Sweet Potato Chips
1 cup shredded Vegan cheese

Preheat the oven to 350°F

Heat the portobello mushroom soup on medium and add nutritional yeast flakes, salt, cayenne, and black pepper.



While that is simmering, dice the zucchini and yellow squash and toss in a mixing bowl with the mushrooms, “Pumpcorn,” bulgur, and olives. Place the mixture into a 9 x 9 inch glass baking dish, layered with slices of eggplant.

Add hot water and guar gum to the broth. Mix well and immediately pour over the mixture in the baking dish. Cover the dish with aluminum foil and bake for 35 to 40 minutes (until the bulgur has absorbed the water and the casserole loses its soupiness).

Remove from the oven and set the oven to broil on high. Crush the potato chips and spread evenly over the top of the casserole, then top with vegan cheese.

Place the dish back in the oven and broil for 5 minutes, or until the cheese alternative is bubbling and the chips start to turn dark brown around the edges. Let stand for 10 minutes before serving. Makes 4 to 6 servings



Beets, roasted and sliced thin with a plate of marinated green beans.

Winter Holiday Salad Bowl

4 cooked cauliflowerets
1/2 cup of cooked (boiled until firm) beets, cut into strips
1/2 cup of cooked (boiled until firm) green beans, cut into strips
1/2 cup of cooked (boiled until firm) carrots, cut into strips
1/2 cup of fresh garden peas cooked (boiled until firm)
French dressing

1 small head of lettuce
3 ounces of Swiss cheese

Marinate each of the vegetable separately in the French dressing (add the juice of a fresh lemon for zest) chill for 1 hour. Drain vegetables and save dressing.

Shred lettuce into a salad bowl and toss leaves with enough dressing to coat the leaves.

In center of the bowl arrange cauliflowerets; around these — arrange the remaining vegetables in groups. Sprinkle with grated Swiss cheese. Makes a pretty presentation. Serves 6.



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