

**BAKED CORN**

1 can kernel corn, drained  
2 eggs, beaten  
1 tsp. baking powder  
1 cup milk  
2 Tbsp. flour  
1/3 cup sugar  
Dash of salt

Combine above ingredients and pour into a greased baking dish. Bake at 350 degrees for 1 hour.

Sauce:  
1/4 cup butter  
1/3 cup sugar  
1/2 cup water  
2 Tbsp. flour

Combine sauce ingredients and bring to a boil. Pour over baked corn and serve immediately.

**BARBEQUED KIELBASA**

2 jars Heinz chili sauce  
1 Tbsp. brown sugar  
2 onion  
1 stick butter  
1 tsp. lemon juice  
1/2 cup or more of broth from boiled kielbasa  
2 pound kielbasa

Preheat oven to 350 degrees. Chop onions and saute in butter. Boil kielbasa in water, reserving some broth for sauce. Cut kielbasa into 2-inch pieces. Add a half cup or more of the broth to the chili sauce. Add brown sugar, lemon juice and onions with butter. Bake, covered, 1 hour.

**BROCCOLI CASSEROLE**

4 chicken breast halves  
1 1/2 bags broccoli  
2 cans 98 percent fat-free cream of chicken soup  
1 box stuffing mix  
3 cups mozzarella cheese

Boil chicken. Allow to cool and rip into pieces. Boil broccoli; drain. Mix broccoli and chicken with soup. Prepare stuffing according to package instructions. Allow to cool. Sprinkle over top, then add mozzarella cheese. Put foil over top and bake at 350 degrees for 1 to 1 1/2 hours. Makes 8-10 servings.

**CHEESY CHICKEN BREAST ROLL-UPS**

4-6 boneless chicken breasts  
1 cup grated cheese (American, swiss, any type of cheese)  
1 can Campbell's cream of chicken soup (or celery), mixed with a little milk for easy pouring  
Parmesan cheese  
Dash of salt and pepper  
Paprika (optional)

Use a meat tenderizer or rolling pin to flatten the chicken breast. Sprinkle grated cheese on top of flattened chicken. Roll chicken breast up. Use toothpicks to hold it together. Pour half of the cream of chicken soup mixture into the bottom of a baking pan. Place chicken in a row over soup, and cover with the remaining soup mixture. Add seasonings and parmesan cheese to taste. Bake at 350 degrees 1 to 1 1/2 hours, until no longer pink. Serve hot.

**BROCCOLI CAULIFLOWER AND CHEESE CASSEROLE**

2 Tbsp. butter  
1 small onion  
1 cup cooked white rice  
1 small jar of Cheese Wiz  
1 can cream of celery soup  
1 bag frozen broccoli and cauliflower mixed vegetables

Preheat oven to 350 degrees. Melt butter in a frying pan over low-medium heat. Chop onion and sauté in butter until golden brown. Mix all ingredients in a casserole dish and bake 30-45 minutes.

**CHICKEN CASSEROLE**

1 cup (half a tube) Ritz crackers, crushed (also can use Doritos)  
1/4 stick of butter, melted  
1 can cream of chicken soup  
8 oz. sour cream  
1/4 cup chicken broth  
3 cooked chicken breasts, cut into bite-sized pieces  
Salt and pepper to taste  
Cooked butter noodles

Combine crushed crackers and melted butter. Put half of this mixture into the bottom of a casserole dish. Save the other half to sprinkle over the top of the casserole. Combine soup, sour cream, broth, salt and pep-

per. Add chicken pieces. Put chicken mixture over cracker mixture. Sprinkle remaining crackers on top. Bake at 350 degrees for 30 minutes. Serve with hot butter noodles.

**BROILED EGGPLANT MOUSSAKA**

3 oz. olive oil  
1 large red onion, chopped  
2 Tbsp. flour  
2 cups milk  
1/2 tsp. salt  
1/8 tsp. nutmeg  
2 eggs, slightly beaten  
1 large eggplant, peeled and sliced  
2 oz. feta cheese  
4 oz. mild cheddar cheese, shredded  
2 Tbsp. parmesan cheese

Heat 2 Tbsp. oil in saucepan. Add onion and cook for 3 minutes over medium heat. Stir in flour; cook 1 minute. Add milk. Cook and stir until thick and bubbly. Stir in salt and nutmeg. Stir 1/2 cup of the milk mixture into beaten eggs. Gradually stir egg mixture back into remaining milk mixture, stirring constantly. Cover and remove from heat. Preheat broiler. Arrange eggplant slices on baking sheet. Brush both sides of slices with olive oil. Broil slices, turning once for 8-10 minutes, until golden brown. Arrange half of the broiled slices in a greased rectangle baking dish. Spoon half the milk sauce over eggplant. Sprinkle all of the feta cheese and half of the cheddar cheese over sauce. Arrange eggplant slices in a layer over

cheese. Sprinkle with remaining cheddar cheese. Spoon remaining sauce over all. Sprinkle with parmesan cheese on top. Bake, uncovered, at 350 degrees for 30 minutes.

**CHICKEN & RICE CASSE-ROLE**

10-oz. box of Uncle Ben's Chicken & Vegetable flavored rice  
3 cups chopped cooked chicken  
16-oz. can french-style green beans, drained  
3/4 cup onions, chopped  
3/4 cup mayonnaise  
1 can artichoke hearts, chopped and drained  
4-oz. can chopped mushrooms, drained  
10.5-oz. can cream of celery soup  
Salt and pepper to taste

Prepare rice according to package. Combine all ingredients in a large bowl and mix well. Pour into a greased 9x13-

inch casserole dish. Bake for 1 hour at 350 degrees or until golden brown.

**CHEESE ZUCCHINI**

1 zucchini, sliced  
1 block Velveeta cheese  
4-6 Tbsp. butter or oil  
Dash of salt and pepper  
Heat butter in skillet. Add zucchini. Brown on medium high for about 20 minutes, turning so just brown. Cover and turn down heat. Cook for 20 minutes. Remove from heat. Place cheese on top of zucchini and let stand, covered, until cheese melts.

**CAULIFLOWER AU GRATIN**

1 head cauliflower, boiled and broken into pieces  
2 cups medium white sauce  
1/2 cup grated cheese  
Drain cauliflower and place in greased baking dish. Pour over sauce. Sprinkle with cheese. Bake in 400-degree oven 20-25 minutes. Serves 6.

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