more cooking in minnesota

A new collection of recipes from the kitchens of twin city home economists in homemaking.

The Betty Lamp is the symbol of the American Home Economics Association. The lamp was a source of light in the earliest colonial homes in America. It is representative of simplicity, usefulness and the light of the home. The stylized version shown here is the Twin City Home Economists in Homemaking symbol.
CELERY ORIENTAL

8 large celery stalks, diagonally sliced (about 6 cups)
2 tablespoons water
1/4 teaspoon salt
3 tablespoons butter or margarine
1 can (4 ounces) mushrooms, drained
1/4 cup toasted slivered almonds

Cook celery in water and salt in covered saucepan, until crisp-tender; drain. Add butter and mushrooms, heat 1 to 2 minutes. Sprinkle with almonds. Serve immediately. 6 to 8 servings.

Roberta Seefeldt

CORN BAKE

1 small onion, chopped (about 1/4 cup)
1/2 medium green pepper, chopped (about 1/2 cup)
1/2 cup butter or margarine
1 can (16 ounces) whole kernel corn
1 can (16 ounces) cream-style corn
1 package (8 1/2 ounces) corn muffin mix
3 eggs, slightly beaten
1 cup dairy sour cream
4 ounces shredded Cheddar cheese (about 1 cup)

Cook and stir onion and green pepper in butter until tender. Combine all ingredients, including whole kernel corn liquid; pour into 3-quart baking dish. Bake at 350° for 45 minutes. 8 to 10 servings.

Karen Peterson

PARMESAN EGGPLANT

1 medium eggplant, cut into 1/2-inch thick slices (about 1 1/4 pounds)
Mayonnaise
1/2 cup fine dry bread crumbs
1/4 cup grated Parmesan cheese

Spread each side of eggplant slices with small amount of mayonnaise. Combine bread crumbs and Parmesan cheese. Roll slices of eggplant in crumbs, covering both sides. Place on teflon-lined or greased cookie sheet. Bake at 475° for 15 minutes, turning after 8 minutes. 4 to 6 servings.

Jean Beattie

MUSHROOM-CHERRY TOMATO SAUTE

3 tablespoons butter or margarine
2 tablespoons frozen lemonade concentrate, thawed
1/2 teaspoon dried basil leaves
8 ounces fresh mushrooms
1 pint cherry tomatoes
2 tablespoons grated Parmesan cheese, if desired

Melt butter in skillet; stir in lemonade concentrate and basil. Add whole mushrooms; cook and stir 3 to 4 minutes. Stir in tomatoes; cook 2 to 3 minutes, until heated through. Toss lightly with Parmesan cheese. Serve immediately. 4 to 6 servings.

Laura Daumann