

COOK: Family recipes

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APRICOT PORK LOIN

4-pound pork loin, tied for roasting
Seasoning salt to taste
15 1/4 ounce can apricot halves, juice reserved
1 cup sugar
1/4 cup water
1 teaspoon lemon juice

Spray 13x9-inch glass baking dish with non-stick vegetable spray. Place pork loin in baking dish; add seasoning salt. Bake at 325 degree, covered, for 2 1/2 to 3 hours or until meat thermometer registers 160 degrees; let rest 10 minutes. Combine apricot halves with 1/4 cup juice; break apart apricot halves and mash. Blend in sugar, water and lemon juice. Bring to a boil and cook 2 to 3 minutes; remove from heat. Slice pork loin and pour apricot sauce over slices.

Another recipe from Nichols is this delicious White Confetti Fudge that is pictured in Gooseberry Patch's Christmas Book. She got the recipe from her mother.

WHITE CONFETTI FUDGE

1 1/2 pounds white chocolate
14-ounce can sweetened condensed milk
1/8 teaspoon salt
1 teaspoon vanilla extract
1/2 cup red candied cherries, chopped
1/2 cup green candied cherries, chopped

Melt chocolate with milk in a heavy saucepan, stirring constantly. Remove from heat; stir in remaining ingredients. Spread evenly in a buttered, wax paper-lined, 8x8-inch baking pan; chill until firm. Turn out onto a cutting board; cut into small squares. Makes two dozen.

Here are other family favorites from the Nichols kitchen.

FRESH STRAW- BERRY PIE

1 quart fresh strawberries
1 pkg. glaze
2 (8-ounces) cream cheese, softened
2 cups confectioners sugar
1 (16-ounce) Cool Whip, thawed
2 deep dish pie shells

Bake pie shells according to directions on package. Mix cream cheese, sugar and Cool Whip till smooth and fluffy. Pour into cooled pie shells. Mix glaze and strawberries together. Pour on top of pies. Refrigerate.

BROWN SUGAR PUDDIN' PIES

15 ct. pkg. mini phyllo dough shells, unbaked
1/2 cup butter, softened
3/4 cup sugar
3/4 cup brown sugar, packed
2 eggs
1/2 cup half and half
1/2 teaspoon vanilla extract
Garnish: nutmeg and whipped topping

Bake shells at 350 degrees for 4 to 5 minutes; set aside. Cream butter and sugars until light and fluffy; blend in eggs, half and half and vanilla. Spoon into pie crusts; sprinkle tops with nutmeg. Bake at 350 degrees for 15 to 20 minutes or until set. Top with a dollop of whipped topping and a dusting of nutmeg before serving.

FAVORITE CHICKEN CASSEROLE

Cook chicken till done. (Save broth.) Cool chicken slightly. Pull apart into small pieces. Layer bottom of dish with chicken. Salt and pepper to taste. Melt 1/2 stick butter, pour over chicken. Mix cream of chicken soup with 1 cup of broth (from cooked chicken) and pour over butter mixture. Mix one package of Bisquick with 1 1/2 cups of milk. Pour on top. Bake at 350 degrees for 1 hour. Double for a 9x13 dish.

BEST EVER POTATO SALAD

1 1/2 pounds potatoes
1 pint mayonnaise
1 1/2 tablespoon vinegar
3 1/2 teaspoons chicken bouillon granules
1/2 pound bacon, crisply cooked and crumbed
Shredded cheese

Steam potatoes until tender. Cool slightly and dice into cubes. Mix mayonnaise, vinegar and bouillon together. Mix with potatoes; stir in bacon. Sprinkle with cheese. Place in 2-quart casserole. "Serves lots of people."

BAKED MACARONI AND CHEESE

8 ounces macaroni
3 tablespoons butter
3 tablespoons all-purpose flour
2 cups milk
8 ounces Velveeta cheese

Cook macaroni till done; drain in saucepan. Melt butter and blend in flour. Add milk. Cut up cheese, add to milk mixture. Stir until cheese melts. Mix with macaroni in a 2-quart casserole dish. Bake at 350 degrees for about 30 minutes.