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Looking ahead to rhubarb season

MAISIE'S KITCHEN

Nice to see the great weather but everything is coming too fast. The snow left in a hurry now the spring flowers are ready to put on their show.

My blue violets look great. How do you get rid of moles or is it skunks? Whatever it is they leave a mess. I'm glad they didn't uproot my trilliums which have 25 blooms that are ready to open. Even the grass is turning green. Does that mean a great summer ahead? We can take it.

STUFFED MEAT LOAF

2 eggs 1 tbsp milk
1/4 cup ketchup 1 1/2 tsp salt
1/8 tsp pepper 1 1/2 lbs lean ground beef

Stuffing

1/2 lb fresh mushrooms sliced
1 med onion chopped 2 tbsp butter or margarine
2 cups soft bread crumbs
2 tbsp chopped fresh parsley 1/2 tsp dried thyme
1/2 tsp salt 1/8 tsp pepper

In a large bowl, beat eggs, milk, ketchup, salt and pepper. Add beef and mix well. Put half the meat mixture into a greased 5" x 9" x 3" loaf pan and set aside. For the stuffing sauté the mushrooms and onion in butter until tender, about 3 minutes. Add bread crumbs, parsley, thyme, salt and pepper. Sauté until crumbs are lightly browned. Spoon over meat layer and cover with remaining meat mixture. Press down gently. Bake at 350°F for 1 hour or until no pink remains, draining fat when necessary. *6 servings*

POTLUCK CHICKEN CASSEROLE

8 cups cubed cooked chicken
2 10 3/4 oz cans cream of chicken soup - undiluted
1 cup sour cream
1 cup butter-flavoured cracker crumbs (about 25)
1 tsp celery seed 2 tbsp butter melted
fresh parsley and sweet red pepper rings (optional)

Maisie's



Combine chicken, soup and sour cream and spread in a greased 9" x 13" baking dish. Combine crumbs, butter and celery seed and sprinkle over chicken mixture. Bake uncovered at 350°F for 30 to 35 minutes until bubbly. Garnish with parsley and red pepper rings if desired. *10 to 12 servings*

Let's try -

PEACHY PORK CHOPS

1 1/2 cups finely chopped onion
1 1/2 cups finely chopped celery
1/3 cup butter or margarine
8 slices of cubed bread 1/8 tsp sage
1/2 tsp poultry seasoning 1/8 tsp pepper
1 - 8 oz can of peaches - drained and diced
2 eggs 1 cup water
2 tbsp minced parsley
6 pork chops 1 1/4 inch thick
3 tbsp olive oil
garlic salt and pepper to taste
1/4 cup peach preserves

In a skillet sauté onion and celery in butter until ten-

der. Transfer to large bowl. Add bread cubes, seasoning, sage and pepper. Fold in peaches. Combine eggs, water and parsley. Add to bread mixture. Toss gently until well mixed. Cut a large pocket in side of each chop. Spoon stuffing into pockets. Tie with string to secure if necessary. Brush chops with oil. Sprinkle with garlic, salt and pepper. Place remaining bread mixture in 9" x 13" x 2" baking dish. Top with chops. Cover and bake at 350°F for 45 minutes. Uncover and bake 15 minutes longer or until juices run clear. Remove string and serve. *6 servings*

RHUBARB CHEESE CAKE

1 cup all-purpose flour
1/2 cup packed brown sugar 1/4 tsp salt
1/4 cup cold butter

1/2 cup chopped pecans

1 tsp vanilla

Filling

2 - 8 oz pkg cream cheese softened
3/4 cup sugar 3 eggs

1 tsp vanilla

Topping

3 cups fresh or frozen rhubarb (thaw and drain)
1 cup sugar 1 cup water
1 tbsp cornstarch 1/4 tsp cinnamon

In a bowl combine flour, brown sugar and salt. Cut in butter until mixture resembles coarse crumbs. Stir in nuts and vanilla. Press into a 9" x 13" x 2" pan. Bake at 375°F for 10 minutes. Cool slightly. In a mixing bowl, beat cream cheese and sugar until light and fluffy. Add eggs and vanilla. Mix well. Pour over crust. Bake for 20 to 25 minutes or until centre is set and edges light brown. Cool. In a saucepan combine rhubarb, sugar, water, cornstarch and cinnamon. Bring to a boil over medium heat. Cook and stir until thickened, about 5 minutes. Cool. Pour over filling. Chill at least 1 hour. *12 to 15 servings*

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