

DUBLIN POTATO SALAD

3 large white potatoes (about 1-1/2 pounds)
2 tablespoons white vinegar
2 teaspoons sugar
1 teaspoon celery seed
1 teaspoon mustard seed
3/4 teaspoon salt, divided
2 cups finely shredded cabbage
12 ounces cooked or canned corned beef, cubed
1/4 cup chopped dill pickle
1/4 cup sliced green onions
1 cup mayonnaise
1/4 cup milk

In a saucepan, cover potatoes with lightly salted water and boil until tender. Drain, peel and cube. Combine vinegar, sugar, celery seed, mustard seed and

7 Ways To Cook Corn-on-the-Cob

1. Add corn to a large potful of boiling water. When you can smell the corn, it's done. Add a tablespoon of sugar but never, never add salt to cooking water. It toughens the kernels.
2. Bring a pot of water and a few tablespoons of milk to a boil. Add corn and cook 5 minutes.
3. Remove tough green husks from very tender corn. Pull back inner husks and remove silk. Reposition husks. Drop into boiling water and cook 30 seconds. Remove husks and serve with butter, lime juice and chili powder.
4. Pull back husks and remove silk. Brush corn with butter or olive oil, salt and pepper. Pull husks back over cob and grill over coals for 20 to 30 minutes, turning several times. Husks will turn black. Some cooks soak corn 20 minutes in water before they grill it.
5. To steam corn, shuck ears and remove silk. Arrange in a single layer on a rack set over boiling water. (A deep skillet works well.) Cover tightly and steam 4 minutes for young corn; 8 minutes for older ears.
6. To microwave corn, brush shucked ears with melted butter. Place in a single layer on a flat dish. Cover with vented plastic wrap and cook 3 minutes for 1 ear, 4 minutes for 2 ears and 8 minutes for 4 ears.
7. Brushed shucked corn with melted butter and place in an ovenproof pan. Roast at 375 degrees for 15 minutes. //

Recipe for: Veg. Stuffed Peppers

from the kitchen of:

6 Peppers, Tomatoes (Mum)?
2 cups cooked rice
garlic, onion (small Med)
nutmeg, salt, pepper, olive oil

Method

Saute onion, garlic in olive oil, add Tomato, nutmeg, salt, pepper, heat again
Mix with rice & Parmesan (add cheddar?)
Stuff peppers with mixture
Bake in 350° oven for 45 minutes.
If sauce is available use 3+ bake stuffed

serves:



CUCUMBERS/SQUASH - SYLVIA'S
AUG 1980
FILL QUART JAR SOLIDLY WITH THINLY SLICED CUKES/ZUKES AND ONIONS. Add clove garlic and 1 bay leaf.
Bring to boil: 1 cup sugar
1 cup white vinegar
1/2 cup water
1-1/3 T salt
and pour over onions and cukes/zukes.
Serve cold.