APRIL 11, 2019

Passion for Cooking

I have always had a pas- that was second to none. table. I would move the my friends

wanted to come and visit me just to see how I made this delightful feast.

Then as I grew up and was still fascinated with the culinary

art, I began Peggy's Take an education

sion for cooking. Even My grandmother allowed little box to her kitchen as a child I made a most me in her cooking work- and stand on it to be able scrumptious mud and rock shop. It was as if learning to see, stir, roll dough, pie with a topping of poke- voice from Leontine Price! berries or boiled in water We didn't cook fancy or delicious "maypops." All elegant foods, but this is where I was

> trained and learned love the art of just excellent plain foods. I had a small wooden box my granddaddy had made for me to sit on a

pared. I remember so well standing next to her old Sears and Roebuck cook to stove stirring a big pot of tomatoes for filling quart Mason jars. My granddaddy would always ease by us, grab a spoon and taste the red fruit as it popped and boiled. Our daughter is an excellent cook and both our sons

learned to cook and feed bench at the themselves during their end of their college years. I have one long-planked grandchild who has shown

and add condiments to the

yummy foods that she pre-

the joys of being clever in preparing good meals. Our eleven-year-old, Eli comes to my kitchen one afternoon a week and I stand encourage him in his new desire.

Chicken Parmesan, green beans, and home-made blueberry muffins. He kept saying "I am no good at this" but I asked how many times had it done this? I was his sous chef (all the clean-up). The meal was actually delicious, and he was very satisfied with himself that he had accomplished such a challenging main course. He also made blueberry muffins from scratch. He

an interest in discovering kept telling me, "Meme, 1/4 cup of Parmesan cheese these don't taste like the ones we make from the box." Of course, they didn't, these were completely homemade with bowl. Wash the chicken back and only instruct and fresh blueberries, fresh eggs, and all the fresh atits-best ingredients we His very first meal was could get. This is what makes the difference in cooking - using fresh, and always homemade ingredients, and the most important - learning from a grandmother.

> **Eli's Parmesan Chicken** 4 whole chicken breast (the bone-in make a much

tenderer piece of meat) 1 cup of Italian Dressing $\frac{1}{2}$ cup of Italian bread crumbs $\frac{1}{2}$ cup flour

1 tablespoon garlic powder 1 t. pepper

1 t. salt

Mix all well in a big and pat dry and marinate in Italian Dressing for at least 2 hours. Mix all dry ingredients and remove chicken from marinade and roll in the dry mix. Place on a parchment covered cookie sheet and bake 1 hour bone in, 45 minutes bone out. Remove chicken and pour spaghetti sauce on top of each piece and add a slice of mozzarella cheese. Replace in oven and bake until melted and bubbly. Serve over spaghetti

* Peggy Sims is a lifelong resident of Attala County and columnist.



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