

## Home Fries

Slice peeled, cold, boiled potatoes into enough hot fat to keep them from sticking to the skillet. Add zing by frying sliced onions along with potatoes. These make a good accompaniment to eggs for breakfast, but are good along with any main course.

## Scalloped

You can prepare these from scratch if you want, but the packaged scalloped potatoes are so easy to prepare and so tasty that it's hard to justify the time taken from other activities to cook from scratch. Serve as accompaniment to any main course.

## Au Gratin

Same as for scalloped

## Corn Roasted in Foil

*4 servings*  
8 ears sweet corn  
5 pieces 12- by 14-inch heavy-duty aluminum foil  
Butter or margarine  
Salt to taste

Remove large outer husks. Turn back inner husks and remove silk. Spread corn with butter or margarine. Pull inner husks back over the ear. Place in foil. One-to-protecton provided by husks only one layer of foil is needed.

Seal with the two-handed wrap. Roast corn on medium coals for about 22 minutes, turning once.

## Roasted Onions

*Per person servings*  
1 large Bermuda onion  
Wash onion and put on low coals or on grill 3 inches from medium coals. Cook 30 minutes, turning occasionally. Check for doneness with wood skewer. Serve by removing husked outer crust.

## Mushrooms in Foil

*Per person servings*  
3/4 pound fresh (store-bought) mushrooms  
2 squares of 12- by 12-inch heavy-duty aluminum foil  
2 teaspoons of butter or margarine

Put mushrooms on double sheets of foil. Dot with butter or margarine. Seal with the two-handed wrap. Cook for 20 minutes on grill about 3 inches above hot coals. Turn often, using handles to turn.

Serve with grilled steak or slices of roast beef and gravy.

## Bread

### Hush Puppies

*Makes about 24*

2 1/4 cups yellow corn meal  
1 teaspoon salt  
2 teaspoons instant chopped onion  
3/4 teaspoon baking soda  
1 1/2 cups buttermilk  
Vegetable oil  
Butter or margarine

Mix the cornmeal, salt, onion, and baking soda in a bowl. Add buttermilk and mix well. Drop by spoonfuls into hot oil (about an inch deep) in a deep skillet or Dutch oven. Cook until well browned, about 2 minutes. Serve whole hot with butter or margarine.

Hush puppies are traditionally served with grilled or fried fish or shellfish, but are also good with fried chicken.

### Cinnamon Rolls

*Makes about 12*

2 cups biscuit mix  
1/4 cup sugar  
1 teaspoon cinnamon

Mix dough and roll out as described in Dutch Oven Biscuit recipe. Mix sugar and cinnamon and roll each circle of dough in mix to coat thoroughly.

Cook as described in Dutch Oven Biscuit recipe.

## Desserts

### Baked Fruit

*Per person servings*

Large apple or banana, or both, if hungry  
Square of double thickness heavy-duty foil

Wash and cut a lid off the top of the apple. Remove the core. Replace bottom one-quarter inch of core to seal bottom of apple. Sprinkle in a