

Cooking with Kim

Homemade and family-oriented

By Rex Huffman

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T-R/Pat Burk

Kim Wallace is ready to serve a meal of Barbecued Meatballs, Sourdough-like Beer Bread Potato Stuffed Shells, Crunchy Cole Slaw, Miracle Whip Cake with Carmel Icing and Lemon/Orange Juice Spritzers.

This month's Reader Recipe spotlight is on Kim Wallace, a self-proclaimed stay-at-home-mom who also works as a field editor for Taste of Home magazine.

Kim, her husband Eric and their three children, Alyssa 14, Jaymie, 10, and Grant, age 7, are former residents who now reside just outside of Roswell in Union Township.

"My family is my number one joy in life," said Wallace. "However, cooking is a very close second."

Wallace enjoys collecting cookbooks and said she has so many she has lost count. "I love to sit and read every page," she said. "My motto: A person can never have too many cookbooks."

Many of the cookbooks are gifts from her husband. "When Eric buys me a cookbook he writes a special note just to me in the book before giving it to me," said Wallace.

Recently, Kim took time to chat about her love of cooking:

Q. Who taught you to cook?

A. At a very young age I took an interest in cooking. I would have to say I was influenced by my Grandpa Meese and my Grandma Leggett and my Mom. When I would stay at My Grandma and Grandpa Meese's house, my grandpa always cooked his special secret ingredient tomato soup and toasted peanut butter sandwich for me. I can remember him allowing me to stand on a chair and watch him prepare everything, and I remember his secret ingredients.

Unfortunately he passed away when I was only 7. My Grandma Leggett who sadly just passed away this past November let me cook my first fried egg in her famous enamel egg skillet. That's all you were allowed to use that skillet for was eggs although sometimes a few fried potatoes or ham found their way to that skillet. Grandma Leggett also taught me how to can foods. I love to can.

Last but not least my mom Bertha Meese who is a wonderful cook and an even more wonderful mother and grandmother. Through the years she has taught me a lot.

Q. What is your favorite dish to prepare?

A. I have several but I'd have to say one thing I really like to fix is Rice and Rivals. I like working with the dough and broth.

Q. What is your favorite dish to eat?

A. Oh, let's see. How about we start off with shrimp cocktail, French onion soup, Caesar Salad, filet mignon and a baked potato

Q. What is your favorite seasoning?

A. I love Koarse Kosher Salt and Garlic Salt with Parsley. But, one of my favorite items to use is a base – chicken base and beef base. I always have two cans of these in my cupboard.

Q. What is the one kitchen tool you couldn't do without?

A. I love my self sharpening knives from Pampered Chef. I couldn't live without my Kitchen Aide mixer or my bread machine, either.

Q. Do you have a cooking, baking or kitchen cleaning tip for our readers?

Hmmm ...there are two things I will be remembered for at family functions: Aunt Kimmie's Tea and deviled eggs. Here is a tip for making deviled eggs: I place the creamy egg mixture in a gallon size zip-lock

bag, wrap it like an icing bag, cut the tip off and I fill my eggs.

Q. Have you ever had a disaster in the kitchen (a ruined holiday dish, etc.)?

A. I've had to sit and ponder this question and the answer is no. There has never been a meal we couldn't eat. A few recipes I've tried we have not liked, but everything's been edible.

Q. How do you solve the problem of a picky eater?

A. This is a tough one and I must admit I have not mastered this myself. We have three children. Our oldest, Alyssa, has always been my best eater. Jaymie and Grant on the other hand ... ugh. I do ask that they at least give it a try. I understand there are things they are not going to like. Even I don't like everything.

I have to admit my husband is a little picky when it comes to veggies so therefore I usually always cook two different vegetables with our meals.

BARBECUED MEATBALLS

2/3 cup bread crumbs

1 small onion, sliced and separated into rings

1/2 cup milk

1 1/2 cups catsup

1 medium onion, finely chopped

2 tablespoons vinegar

1 tablespoons horseradish

2 tablespoons honey

1/4 teaspoon pepper

4 teaspoons Worcestershire sauce

1/4 teaspoon garlic salt

1/4 teaspoon seasoned salt

2 pounds ground beef

Mix bread crumbs, milk, chopped onion, horseradish, ground beef and seasonings. Form into meatballs. Place meatballs in a microwave-safe dish. Arrange slices of onions on top. Cover and microwave on high for 6 to 8 minutes or until meatballs are done. Combine catsup, vinegar, honey and Worcestershire sauce, pour over meatballs and cover and cook on high an additional 5 to 8 minutes or until heated through.

NOT YOUR ORDINARY STUFFED SHELLS

26 jumbo pasta shells, (cooked and drained)

2 pounds mashed potatoes

1/2 teaspoon garlic salt

1 tablespoon dried minced onions

1/2 teaspoon onion salt
8 ounces Cheddar cheese
Potato Topping

Green onions (sliced tops included)

Boil and drain pasta shells. Mix mashed potatoes, garlic salt, onion salt, dried minced onions and 4 ounces of the Cheddar cheese. I have used heated mashed potatoes and cold mashed potatoes, they both work well, but I preferred using the heated mashed potatoes. fill the stuffed shells with the potato mixture. Place stuffed shells in a greased 9- by-13-inch pan. Top with remaining cheese, green onions and Potato Topping (I place three very small dabs of butter on top of cheese before baking to prevent the shells from drying out). Bake at 350 degrees for 30 to 45 minutes or until cheese is melted.

Comments (5)

A FRIEND

7 hours ago

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KIM IS A GREAT COOK I LIKE GOING TO HER HOUSE TO EAT. I LOVE TO COOK ALSO BUT NEVER USE RECIPES.

GOOD JOB KIM!!

A TR READER

6 hours ago

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WHAT A GREAT STORY AND LOOK AT THE WONDERFUL FOOD! YOU SHOULD HAVE KIM'S RECIPES IN THE PAPER ON A WEEKLY BASIS! HER FOOD MADE A GREAT PRESENTATION! I LIKE THE FACT THAT SHE'S ALL ABOUT FAMILY AND SITTING DOWN TO HOME MADE MEALS FAMILIES THESE DAYS RELY ON TO MANY DRIVE THRU!

A Square Dance Friend

6 hours ago

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I have been to functions where Kimmie and her Mom Bertha have cooked meals and they are both awesome and generous cooks. They both are very friendly and family oriented if you are a stranger and meet them you will be family by the time your visit is over. They always have enough food to feed a hungry crowd! GREAT JOB KIM on a great article and a wonderful picture!

Barb - Michigan

5 hours ago

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Kim is a close family friend. Not only is she a wonderful cook, she is a fabulous HOMEMAKER. Her family and her home have always been her first priority. She's a very talented crafter and decorator, as well. Good job, Kim!

A Proud Mother

5 hours ago

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I'm so very proud to have played a big role in the many chapters of your life. God touched your lives with love when you were born, to watch you grow and prosper is to know true joy. I appreciate how hard you work for the betterment of your family, believe me when I say, all your love and sacrifices do make a difference.

Thank you for your caring ways, the love you never fail to give, your dedication to family and friends. I thank you for your greatful heart and most of all the laughter and joy you never cease to share.

When I count my blessings you and the family you have given to me top my list. Love, trust, dedication and courage are some of the lessons you learned well. May God bless you and the family you've made May angels walk with you today and always. Loved deeply by your mother