# DAWN RECIPES

## NEW SALAD COMBINATIONS

### CURRIED CHICKEN AND SWEET POTATO SALAD
(Makes 6 servings)

- 2 cups (½-inch) cubes peeled raw sweet potatoes (about 2 small potatoes)
- 3 cups (1-inch) cubes cooked chicken (light and dark meat)
- 1½ cups halved seedless green grapes
- 2 tablespoons vegetable oil
- 1 tablespoon curry powder
- 2 tablespoons firmly packed brown sugar
- 3 tablespoons lemon juice
- 1 (16-ounce) can Ocean Spray Jellied Cranberry Sauce
- ½ cup dairy sour cream
- ½ cup plain yogurt
- 2 tablespoons chutney, drained and finely chopped
- Salad greens

In a medium saucepan, cook sweet potatoes in boiling salted water over low heat for 6 to 8 minutes or until tender; drain. Chill quickly under cold running water) drain again.

In a medium bowl, combine potatoes, chicken and grapes; toss to mix.

In a small heavy skillet, heat oil and curry powder over low heat for 5 minutes, stirring frequently. Cool 2 to 3 minutes; blend in brown sugar, lemon juice and half of the jellied cranberry sauce. Cook over low heat, stirring frequently, just until jellied cranberry sauce has melted and mixture is well blended. Transfer to small bowl- stir in sour cream, yogurt and chutney: blend well.

Pour curry mixture over chicken mixture; toss gently to mix well. Cover. Chill overnight.

To serve, cut remaining jellied cranberry sauce into small cubes; add to salad and mix gently. Serve on salad greens. Garnish with additional green grapes, if desired.

### CHILI MEATBALL SALAD
(Makes 4 servings)

**Meatballs**

- 1 pound lean ground beef
- ¾ cup dry bread crumbs
- ¼ cup Ocean Spray Grapefruit Juice
- ¼ cup finely chopped onion
- 2 tablespoons chili powder
- 1 teaspoon salt
- 3 tablespoons vegetable oil

**Dressing:**

- ½ cup vegetable oil
- ¼ cup Ocean Spray Grapefruit Juice
- 1 tablespoon chili powder
- ½ cup Ocean Spray Whole Berry Cranberry Sauce

**Salad**

- Shredded lettuce
- 2 medium green peppers, halved, seeded and chopped
- ½ cup chopped green onions
- 2 (1 pound) cans kidney beans, drained and rinsed
- 1 pint cherry tomatoes, stemmed and halved

To prepare meatballs, in a large bowl, combine meat, bread crumbs, grapefruit juice, onion, chili powder and salt; mix thoroughly. Shape meat into ¾-inch balls. In a large heavy skillet, heat oilj cook meatballs until browned on all sides, turning frequently. Remove with a slotted spoon to a large serving bowl. Set aside.

To prepare dressing: in a small saucepan, combine oil, grapefruit juice and chili powder; heat for 3 to 4 minutes. Add whole berry cranberry sauce. Heat until melted and well mixed; set aside.

To assemble salad: in a salad bowl, place shredded lettuce. On top of lettuce, arrange peppers, onions, kidney beans and tomatoes. Top with dressing.

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ministration from Penn Commercial College and attended Rutgers University. She is an officer in ZONTA International, an organization of executive women in the New Brunswick area and a member of the Human Services Council in Middlesex County.

**W. BURNELL HURT**

Social Security's six Program Service Centers are responsible for processing selected claims from the entitlement from SSA-administered programs and post-entitlement changes which are not automated or which require special handling; reconsidering claims and other agency determinations; collecting overpayments; maintaining beneficiary records; and certifying benefit payments and remittances.

W. Burnell Hurt, a Process Branch manager at the Mid-America Program Service Center in Kansas City, Missouri, has spent his entire Social Security career at that facility.

He holds a Bachelor's degree from the University of Arkansas at Pine Bluff, and a Master's degree from the University of Missouri in Kansas City.

A resident of Overland Park, Kansas, Hurt began his Social Security career in 1970 as a benefit authorizer. He is a member of Omega Psi Phi Faternity. He and his wife, Sarah, are the parents of a daughter, Tiffany and a son, Derek.

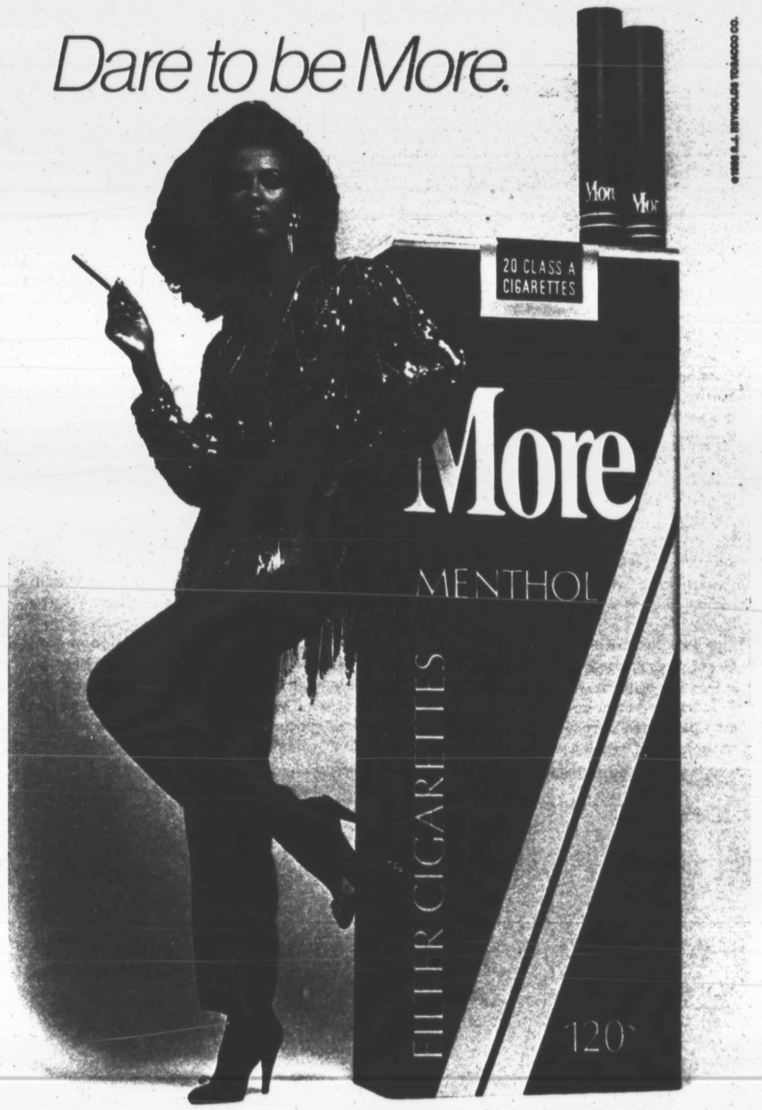
**PAUL D. BARNES**

Paul D. Barnes, the Deputy Regional Commissioner in Atlanta, is responsible for providing oversight to a network of field installations within the eight-State area served by the Atlanta Regional Office. This includes 280 field facilities and approximately 7,000 employees.

Barnes began his career with the Social Security Administration as a claims representative in Columbia, Tennessee in 1968. A graduate of Lane College in Jackson, Tenn., he earned a Master's Degree in Public Administration from the University of Southern California in 1977.

Barnes is a member of the Mt. Bethel United Methodist Church in Marietta, GA. He is currently serving on the United Way's Community and Government Relations Division for Metro-Atlanta and is a member of the Board of Directors of the Whitehead Boys Club, which serves about 800 economically disadvantaged youths in Atlanta.

He is 39, married, and has two sons.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