

Who's in the kitchen?

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By Maude Timms

This week we are privileged to have one of Cleo Lewis' favorite recipes. Cleo is the wife of E. Crosby Lewis, who is a member of the House of Representatives from Fairfield County, and they are the parents of four children and a grandchild. The family resides on Route 1, Winnsboro. Cleo is a member of First United Methodist Church, where she teaches the intermediate Sunday school class. She is active in civic work in both Fairfield and Richland counties and is a member of the Palmetto Cabinet and founder of the Legal Auxiliary. Her main hobby is caring for her family. Here is Cleo's recipe.

SMOTHERED DOVES

2 tbles. butter
6 strips bacon
4 tps. peppercorns
2 large onions, chopped
salt & pepper
20 doves
water
1 pint sour cream
1 10% can mushroom soup

Melt butter in large skillet. Layer bacon, peppercorns and onions and seasoning with salt and pepper. Place doves with breast sides up in pan and add enough water to cover onions. Cover and steam two hours. Remove doves, strain broth. Add sour cream and mushroom soup to broth. Place doves in casserole and cover with broth. Cover casserole and bake at 350 degrees for 30 minutes. Serve over wild rice.



CLEO LEWIS