Lancaster Farming, Saturday, April 14, 1973-37

Recipe Exchange

Home On The Range

Dandelion Dish Make a white sauce with: 1 tablespoon butter 1 tablespoon flour 1/2 cup milk 1 teaspoon salt Add:

1 quart fresh dandelion (approximately), cut up 2 hard-cooked eggs, diced Several pieces crisp fried bacon,

crumbled Heat only until dandelion is well wilted. Serves two or three.

> Mrs. Aaron B. Shirk Rt. 5 Lebanon

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xxx Macaroni and Corned Beef Casserole ½ pound macaroni1 can corned beef1 can cream of chicken soup1 cup milk¼ pound cheeseOnionSalt to tastePepper

Cook macaroni. Add cheese, milk and soup. Mix well. Add corned beef and onion, and top with buttered bread crumbs. Bake at 350 degrees for one hour. Mrs. John C. Eby RD3

Ephrata xxx Strawberry Pie 1 9-inch baked pie crust

PAINTS

1 quart fresh strawberries

1 cup sugar 3 tablespoons cornstarch 1 cup water

Cook one cup cut strawberries, sugar and cornstarch in water over medium heat until clear and thick.

Stir in remaining berries (whole), saving a few for garnish. Pour into pie shell and chill three hours. Garnish with whipped cream and berries.

Mrs. Gordon Arment RD2 New Holland xxx

Rhubarb Tapioca ¼ cup tapioca

1½ cups sugar ½ teaspoon salt



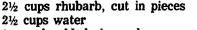
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1 cup shredded pineapple

Combine tapicca, sugar, salt, rhubarb and water in saucepan. Place over medium heat and cook until mixture comes to full boil, stirring constantly.

Remove from heat. Cool stirring occasionally. Add pineapple. Chill.

Optional: Serve with whipped cream. Makes eight servings. Mrs. John O. Neff

> Lancaster xxx

Caramel Pudding Brown butter about the size of

an egg Add four cups milk and bring

almost to boiling. Combine:

2 beaten eggs

2 cups brown sugar

3 heaping tablespoons flour Add to hot milk and stir until thick. Add vanilla. Don't let it boil

again Mrs. John Z. Stoltzfus

RD1

Gap

XXX

Jiffy Chocolate Cake

- 1½ cups sifted flour
- 3 tablespoons cocoa 1 cup sugar
- 1 teaspoon soda
- 1/2 teaspoon salt

¹/₄ cup shortening

1 tablespoon vinegar 1 cup cold water

1 teaspoon vanilla

Put together in order given Stir well. Bake at 350 degrees for 30 minutes. (No greasing pan

necessary). "A very good and moist cake. We always double the recipe."

Elva Shirk RD2 East Earl

xxx Chicken Croquettes

4 cups chicken, coarsely ground 2 tablespoons minced celery (optional) ¹/₄ tablespoon onion (optional) Combine:

1 teaspoon salt

¹/₈ teaspoon pepper

2 tablespoons butter

1 cup milk

21/2 tablespoons flour

Cook until thickened. Cool. Add to chicken, celery and onion, and mix.

Form into patties and dip into beaten eggs, then roll in bread or cracker crumbs. Fry in deep fat or in skillet until brown.

Mrs Elam Snyder Lititz

XXX

Raised Potato Buns

1 pack dry yeast

1 cup lukewarm potato water

2 cups flour Let rise one hour

Add:

1 cup mashed potatoes

1/2 teaspoon salt

1/2 cup sugar

¹/₂ cup melted butter

3 eggs beaten 3 cups flour

Dough should be slightly sticky. Let rise two hours.

Rol' out one inch thick. Spread with butter and sprinkle with brown sugar and cinnamon as desired, also raisins or nuts if

desired. Let rise one hour. Bake at 350 degrees for 20 to 25 minutes.

Verna Sensenig

RD2 East Earl

XXX

Chocolate Caramels

1 cup granulated sugar

1 cup brown sugar

1 cup milk 1 cup molasses

- 1½ tablespoons butter
- 5 tablespoons cocoa or 2 squares
- chocolate

1/2 cup sifted flour 1 teaspoon vanilla

Mix together the sugar.

molasses 'and milk Cook on medium heat for 10 minutes and (Continued on Page 38)





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