

Recipe Exchange Home On The Range

(Continued From Page 30)

1 tablespoon vanilla
"This is my favorite cake. Delicious."

Mrs. Roy H. Garber
RD3
Lititz

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Orange-Apricot Salad

1 can apricot halves (1 pound peeled)
1 package orange gelatine
1 cup hot water
1 cup apricot syrup
1 3-oz. package cream cheese
Drain apricots. Dissolve gelatine in hot water. Add syrup. Reserve one cup of gelatin. Place gelatin and apricots in dish. Chill till set.

Beat cream cheese and stir in remaining gelatin. Pour over

apricot layer and chill.

"A quick salad I like to use when guests drop in: Peach halves served on lettuce. Fill center of peaches with strawberry preserves."

Mrs. Clifford W. Holloway Jr.
Peach Bottom

The following recipes were top category winners in the recent cooking contest at Lebanon County Dairy Day.

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Strawberry Cheesecake

Crust:
1½ cup graham cracker crumbs
4 tablespoons sugar
4 tablespoons melted butter
Combine crumbs, sugar and butter. Press into 9-inch spring-form pan.

Filling:

2 8-ounce packages cream cheese
¾ cup sugar
1 teaspoon vanilla
1 tablespoon lemon juice
2 eggs
½ cup dairy sour cream
Combine softened cream cheese, sugar and eggs. Add vanilla and lemon juice. Blend in sour cream. Pour mixture over crumbs. Bake at 350 degrees for 35-40 minutes. Loosen cake from rim of pan; cool before removing rim of pan.

Topping:
1 pint fresh strawberries, halved
½ cup sugar
2 tablespoons cornstarch
¼ teaspoon salt
1 teaspoon lemon juice
¾ cup cold water
Few drops of red food coloring
Dissolve sugar in ¼ cup cold water, bring to boil. Add remaining water to cornstarch to make a smooth paste. Add paste to mixture and cook until transparent. Remove from heat, add salt, lemon juice, and food coloring. Add berries and let cool. Spoon over cake, chill.

Pat Arnold
941 Mt. Zion Rd.
Lebanon

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Sour Cream Coffee Cake

½ cup butter
1 cup sugar
2 eggs
2 cups flour
1 teaspoon baking powder
1 cup sour cream
1 teaspoon baking soda
½ teaspoon salt
1½ teaspoons vanilla
Topping:
1 cup confectioners sugar
½ cup flour
5 tablespoons butter
2 teaspoons cinnamon

Put ingredients for topping in small bowl, rub together to make crumbs, and set aside.
Cream butter and sugar well. Beat in eggs, one at a time. Sift baking powder into flour and mix baking soda into sour cream. Stir in half the flour until batter is smooth. Then add the cream, and stir in remaining flour, salt and vanilla.

Spread batter in greased 9x13 inch pan. Sprinkle crumb topping evenly all over, and bake in preheated 350 degree oven for 35 minutes.

Mrs. Pauline Heffelfinger

Route 2
Lebanon

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Blue Cheese Balls

2 3-ounce packages cream cheese
½ pound blue cheese
2 tablespoon finely chopped celery
1 tablespoon finely chopped onion
Dash cayenne pepper
Salad dressing or mayonnaise to moisten
1½ cups finely chopped California walnuts
Blend cheeses. Add celery, onion, cayenne and salad dressing. Form in tiny balls. Roll in nuts and chill. Makes 16-20 balls.

Debra Hartmoyer
1247 Willow St.
Lebanon

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Low Calorie Dip

1 cucumber, pared and diced
1 cup whipped cottage cheese
1 tablespoon mint pimento (or plain pimento) chopped
¼ teaspoon dill
Dash of cayenne
½ teaspoon salt
¼ teaspoon pepper
Combine ingredients and chill.

Equals one and one-half cups - 260 calories. Excellent with carrot sticks, celery, cucumber slices.
Hilda G. Light Morrissey
Lebanon

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Kiffels

Dough
3 cups flour
½ pound butter
6 egg yolks
Juice and rind of 1 lemon
1 cup milk (warm)
2 packages dry yeast
4 tablespoons sugar
Cream butter, add flour, egg yolks, and lemon rind and juice. Combine milk, yeast and sugar. Add to first mixture and knead. Add flour if too sticky. Let stand ½ hour, then roll about ¼ inch thick. Cut into two-inch squares and fill with nut filling or apricot preserves.

Walnut Filling
2 cups ground walnuts
2 slightly beaten egg whites
½ cup sugar
Combine ingredients. Use 1 teaspoon filling for each 2-inch square. Fold over to form crescent. Bake at 350 degrees for

25 to 30 minutes.

Mary Arnold
Route 2
Lebanon

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Recently a Chicken "Cook-Off" Contest was held at Northern Lebanon High School. The top two recipes from that contest follow, compliments of the Pennsylvania Poultry Federation.

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Suzy's Fruity Chicken

3½ pound broiler-fryer chicken, pieces
¼ cup flour
1 teaspoon Ac'cent
1 teaspoon salt
½ teaspoon pepper
¼ cup Corn Oil
1 small onion, chopped
1 green pepper, sliced in strips
½ cup chopped celery
17 ounce can fruit cocktail
1 cup pineapple juice

Rinse chicken pieces in cold water and dry on paper towels. Mix the flour, Ac'cent, salt and pepper in a plastic bag. Shake the chicken pieces in the bag. Saute the chicken in a frying pan containing the Corn Oil. Place the chicken in a large, shallow casserole dish.

Saute the onion, green pepper, and celery in the remaining oil until tender. Drain the fruit cocktail, reserving the liquid. Add the reserved liquid and pineapple juice to the onion, green pepper mixture and bring to a boil, stirring constantly. Pour over the chicken.

Cover the casserole with aluminum foil and bake for 30 minutes in a 350 degrees oven. Add the fruit cocktail and baste with the liquid in the casserole. Recover and bake for 15 minutes more or until chicken is tender. Serve over cooked rice with a green salad.

Mrs. Marjorie A. Close
Hatfield, Pa.

XXXX

Empress Stuffed Chicken Breasts

4 broiler-fryer chicken breasts
2½ to 3 pounds, boned
1½ teaspoon Ac'cent
1 teaspoon salt
¼ teaspoon pepper
1 cup stuffing mix
¼ teaspoon thyme
1 teaspoon grated tangerine peel
¼ cup Corn Oil
2 tangerines, peeled, seeded, cut into bite-size pieces
2 tablespoons finely chopped green onion
2 tablespoons slivered almonds
2 tablespoons melted butter or margarine
1 cup fresh-squeezed tangerine juice

Place chicken breasts, skin side down, flatten and season with Ac'cent, salt and pepper.

Mix together stuffing mix, thyme, tangerine peel and pieces, green onion, almonds, butter or margarine and 3 tablespoons tangerine juice.

Pile ¼ of stuffing mixture on each breast. Fold edges over and secure with wooden picks. Heat corn oil in fry pan and brown chicken breasts lightly on all sides. Line a shallow baking pan with aluminum foil and place browned chicken skin side up. Pour remaining tangerine juice over chicken. Cover with foil and bake in 375 degree oven, for 30 minutes. Remove cover. Bake an additional 30 to 40 minutes, basting two or three times with juice. Remove chicken to warm serving platter. Pour pan drippings into saucepan. Boil for 5 minutes, until slightly thickened and reduced to about ¼ cup. Pour over chicken.

Mrs. Mary A. Dickerson
Pittsburgh

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