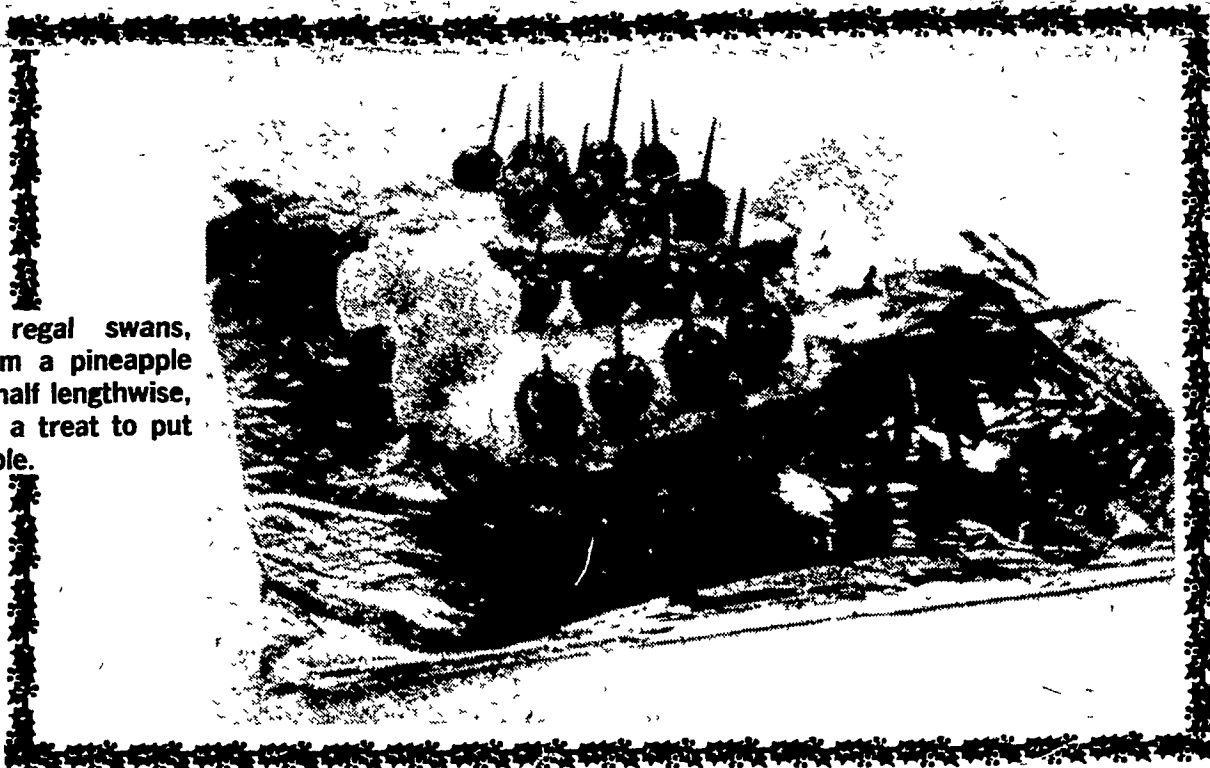


These regal swans, made from a pineapple sliced in half lengthwise, would be a treat to put on any table.



Holiday recipes look as good as they taste



LEBANON — Food is more than just to eat was the point brought home by Lois Donley, home economist from Lebanon County, in her recent presentation at the Lebanon County Extension Holiday for Homemakers. Using a variety of ingredients she showed how special holiday recipes can "taste delicious and look lovely".

One of her creations was a pineapple swan, a simple holiday treat made from a pineapple split in half, which forms the body of the swan. Bright maraschino cherries lined the back of the pineapple forming stately wings. The proud arched head of the bird was made from pieces of pineapple stuck on toothpicks.

Telling her audience that Christmas is a special time for special foods, she shared the following recipes.

PEPPERONI MUSHROOMS

12 large mushrooms
2 tablespoons butter
1 medium finely chopped onion
2 ounces pepperoni, diced
¼ cup finely chopped green pepper
1 small clove garlic, minced
½ cup finely crushed rich round crackers (12)
3 tablespoons Parmesan cheese
1 tablespoon snipped parsley
½ teaspoon seasoned salt
¼ teaspoon oregano
½ cup chicken broth

Wash mushrooms. Remove stems, finely chop stems and reserve. Drain caps on paper towel. Melt butter or margarine in skillet, add onion, pepperoni, green pepper, garlic, and chopped mushroom stems. Cook until vegetables are tender, but not brown. Add crackers, cheese, parsley, salt, oregano, and pepper. Mix well. Stir in chicken broth. Spoon stuffing into mushroom caps, rounding caps. Place caps in shallow baking pan. Bake uncovered in 325 Degrees F. oven for 25 minutes.

STUFFED MUSHROOMS

8 ounce package cream cheese
3 ounces Parmesan cheese
garlic salt and pepper to taste and milk to thin mushroom caps

Beat with electric mixer and place mixture in mushroom caps and broil.

MRS. OLDHOUSER'S VEGETABLE DIP

1 tablespoon water
2 tablespoons vinegar
1 tablespoon granulated sugar
1 egg
salt

8 ounce package cream cheese
2 tablespoons onion and green peppers, finely chopped

Mix water, vinegar, sugar, and egg together. Heat over medium heat until thickened. Cool. Beat softened cream cheese. Add vinegar mixture to cream cheese. Add onions and green peppers.



HOT DIP

8 ounces cream cheese
1 small jar, ¼ cup, dried beef, finely chopped
1 tablespoon green pepper
1 tablespoon minced onion
1 tablespoon pepper
1 small container sour cream

Mix ingredients and heat at 350 Degrees F. for 15 minutes. Serve on party rye or pumpernickel bread.

CITRUS HONEY PEAS

1 tablespoon grated orange and lemon rind
2 tablespoons butter
juice of one orange
juice of one lemon
¼ cup honey
2 cups cooked frozen peas, or 1 No. 303 can early garden peas, drained
¼ cup chopped pimento

Saute rind in butter for two or three minutes. Stir in juice and honey. Cook rapidly for several minutes or until thickened. Add peas and pimento, heat. Serves four.

PUMPKIN CHEESECAKE

1½ cup graham cracker crumbs
½ cup finely chopped pecans
3 tablespoons granulated sugar
¼ teaspoon pumpkin pie spice
6 tablespoons butter
1 carton (16 ounces) creamed cottage cheese, small curd
4 eggs
3 packages, (8 ounces each) cream cheese, softened
1 cup granulated sugar
2 tablespoons flour
1 teaspoon grated orange rind
1½ teaspoon pumpkin pie spice
½ teaspoon salt

1 can (1 pound) pumpkin or 2 cups cooked pumpkin, or 2 cups butternut squash
1 pint sour cream
¼ cup orange marmalade
1 orange

Mix graham cracker crumbs, pecans, sugar, pumpkin pie spice, and stir in butter. Press mixture evenly on bottom and 1½ inches up side of 10 inch springform pan. Bake for ten minutes and cool.

Mix cottage cheese and eggs in blender on high speed until smooth. Beat cream cheese, sugar, grated orange rind, pumpkin pie spice, salt and cottage cheese mixture in large mixer bowl until smooth. Fold in pumpkin. Pour into baked graham cracker crust. Bake at 300 Degrees F. for 1½ hours. Cool on top of range for one hour.

Heat oven to 350 Degrees F. Mix sour cream and orange marmalade; spread over cheesecake. Bake for ten minutes; cool slightly and refrigerate. Cheesecake can be refrigerated up to ten days.

DILLY GREEN TOMATOES

3½ pounds green cherry tomatoes
To each pint add:
1 clove garlic
1 tablespoon sliced red hot pepper
1 head fresh dill or teaspoon dillweed, or 2 tablespoons dillseed

Wash tomatoes. Drain and pack into hot pint jars. Add seasoning to each pint jar. Combine two quarts water, 1 quart cider vinegar, and ½ cup granulated pickling salt. Bring to boiling; fill hot jars to within ½ inch of top. Adjust lids. Process in boiling water bath for five minutes.

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