

Home on the Range

(Continued from Page 86)

CRABMEAT QUICHE

- ½ cup mayonnaise
- 2 tablespoons flour
- 2 beaten eggs
- ½ cup milk
- 1½ cup (7½ ounce can) crabmeat, drained and flaked
- 8 ounce package natural Swiss cheese, sliced and diced
- ½ cup sliced green onion, sauteed
- 9 inch pie shell

Combine the mayonnaise, flour, eggs, and milk, mix until they are blended. Stir in the crabmeat, cheese, and green onions. Pour into the pastry lined pie plate. Bake at 350 Degrees F. for 40 to 45 minutes.

TOMATO QUICHE

- 10 ounces pie crust mix or one 13 inch pie crust
- 2 ripe tomatoes or 1 can, 14 ounces, salad style tomatoes, drained
- 1 egg white, slightly beaten
- 3 eggs
- 2 tablespoons butter or margarine
- 1½ teaspoons salt
- ½ cup plus one tablespoon grated Gruyere or Swiss cheese
- 3 cups heavy cream

Prepare pie crust mix as label directs. Use only ¾ of the pastry, freeze the rest for something else. On a lightly floured surface or between two sheets of waxed paper, roll out a 13 inch circle. Line the sides and bottom of a nine inch spring form or souffle dish. Pastry should come up about two inches on sides. Preheat oven to 375 Degrees F. Scald tomatoes if you are using fresh ones and peel skin off and remove seeds. Chop coarsely. Drain on paper towels. Brush bottom of pastry shell very lightly with some slightly beaten egg white: In medium bowl, combine the three eggs, cream, butter and salt. Beat until thoroughly combined—do not beat too hard. Stir in ½ cup grated cheese. Put a layer of tomatoes in pie shell. Pour cheese filling into shell and sprinkle top with one tablespoon of cheese. Bake 55 minutes until golden brown. Cool five to 10 minutes and then loosen edge of pastry from side of pan. Remove side from springform. Place bottom of pan on serving plate and serve warm. If baked in souffle dish it is not necessary to remove quiche.

CUPID CUPCAKES

- 1 cup sifted all-purpose flour
- ¼ teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon nutmeg
- 1 teaspoon cinnamon
- ½ cup firmly packed brown sugar
- ½ cup shortening, softened
- 2 eggs
- ½ cup milk
- 1 cup quick-cooking oatmeal, uncooked
- ¼ cup chopped nutmeats
- ¼ cup raisins

Sift together the flour, soda, baking powder, salt, and spices. Add the sugar, shortening, eggs, and about half of the milk. Beat until smooth, about two minutes. Lightly stir in the remaining milk, oats, nutmeats, and raisins. Fill paper baking cups or greased small muffin cups ¾ full. Bake in a preheated moderate oven at 350 Degrees F., for 15 to 20 minutes. Frost with white confectioner's sugar frosting. Write Valentine sayings or drawings on each cupcake with red frosting. Makes about 20.

Mrs. Carl S. Bacon
Felton, Pa.

SOUR CREME DELUXE DIP

- 1 cup dairy sour cream
- 1 tablespoon prepared mustard
- 1 tablespoon prepared horseradish
- ½ teaspoon salt

Combine sour cream, mustard, horseradish, and salt. Use as a dip for meatballs. Makes one cup.

CONFETTI CANAPES

- 1 cup cottage cheese
- ¼ cup shredded carrots
- ¼ cup chopped green pepper
- ¼ cup dairy sour cream
- 2 tablespoons chopped radishes
- ¼ teaspoon seasoned salt
- 1/8 teaspoon garlic powder
- 24 slices cocktail rye bread
- softened butter

In a bowl, combine cottage cheese, carrots, green pepper, sour cream, radishes, salt and garlic powder. Butter bread; spoon cottage cheese mixture on bread. Garnish with radish slices and parsley sprigs. Makes 24.

SWISS CHALET

- ¾ cup dairy sour cream
- 2 tablespoons chopped green onion
- 12 slices cocktail rye bread
- 12 slices Swiss cheese, 2 by 1½ inches
- 18 pimento-stuffed olives

Combine sour cream and onion. Spread on rye bread, top with cheese. Place on baking sheet, broil until cheese melts. Meanwhile, put one pick through each olive. Stack sandwiches in twos, cheese side up. To cut into thirds, place three wooden picks with olive on each stack near edges to form a triangle. Cut between the picks into thirds.

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SHRIMP QUICHE

- 9 inch pie crust
- 3 tablespoons grated Parmesan cheese
- ½ cup chopped cooked shrimp
- ½ teaspoon salt
- ½ cup grated Swiss cheese
- 3 egg yolks
- ¾ cup light cream
- dash of hot pepper liquid

Bake pie crust at 400 Degrees F. for five minutes and cool. Place the Parmesan cheese, chopped shrimp and Swiss cheese in the pie shell. Mix the egg yolks, cream, liquid pepper and salt and fill the shell with the mixture. Bake in a 350 Degree F. oven for 45 minutes. Cool for 10 minutes before cutting.

GOLD NUGGET FONDUE

- 1 pound ground beef
- ¼ cup milk
- ¾ cup soft bread crumbs
- ½ teaspoon seasoned salt
- 48 Cheddar cheese cubes, ½ inch
- 1½ cups salad oil
- ½ cup clarified butter
- 1 teaspoon salt

To clarify butter, melt it over low heat, cool. Pour off the top layer, discard sediment on bottom.

In a bowl, combine ground beef, milk, bread crumbs and seasoned salt. Shape in to an 8 x 6 inch rectangle; divide into 48 one inch squares. Place a cheese cube in the center of each square. Form ground beef mixture around each cube of cheese to make a ball and cover cheese completely. Let stand at room temperature for 30 minutes. In fondue pot, heat oil and butter on surface of range to 375 Degrees F. Add salt, transfer to fondue burner over high heat. With long-handled forks, guests spear meat balls and cook to desired doneness. Serve with dip. Makes 48.

SEAFOOD CANAPE SPREAD

- ½ cup butter at room temperature
- ½ cup cottage cheese
- ¼ cup chopped parsley
- 1 package, 3 ounces, cream cheese, softened
- 2 teaspoons anchovy paste
- 1 teaspoon dry mustard
- 12 slices sandwich bread, with crusts removed
- shrimp, cooked and cleaned

In a small mixing bowl, beat together butter, cottage cheese, parsley, cream cheese, anchovy paste, and mustard until smooth. Spread about two tablespoons butter mixture on each slice of bread. Cut into quarters and garnish with shrimp.

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Use your microwave oven to cut in half the time required to cook a chicken when the meat is to be chopped and used in soup, casseroles or salad. The National Broiler Council recommends placing the chicken, cut in parts, in a 3-quart covered casserole with 2 cups of water. Microwave at Medium High 25 to 30 minutes, depending on weight, until chicken is tender and easily removed from bones.

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