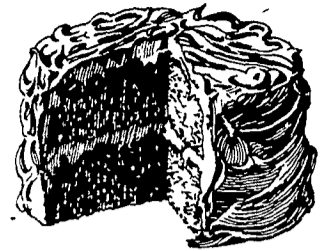


Home On The Range



Ham it up with Easter dinner planovers

New tastes are enjoyed by everyone, even when they're made from day-old foods. The Easter holiday meal can yield lots of interesting meals for the days to follow, if the leftovers are thought of as planovers.

Today we're offering lots of planover ideas using anything from the Easter ham and the extra colored eggs to the leftover mashed potatoes. The most important ingredient in the success of a planover dish is mental attitude. Just as you would serve a first-time dish with pride, the leftovers when combined into a new dish are no longer leftovers, but part of a creative menu item which uses pre-cooked foods and should be served with pride.

Whatever your meal plans for this Easter holiday, be sure to include some time in your busy schedule of coloring eggs and cooking to enjoy the spring flowers and smells that abound. With the family home, why not involve everyone in making a meal? In other words, why not get the family hopping this Easter. Have a great day!

HAM CASSEROLE WITH BISCUITS

1/2 cup butter
2/3 cup chopped onions
dash of pepper
2 cups milk
1 tablespoon prepared mustard
1 teaspoon Worcestershire sauce
1 cup shredded Cheddar cheese
1 package (10 ounces) frozen mixed vegetables, cooked and drained
1 1/2 cups cubed cooked ham
1 package (10 ounces) refrigerated buttermilk biscuits
2 tablespoons butter, melted
1/8 teaspoon garlic powder

Preheat oven to 400° F. Melt butter in a medium-sized saucepan. Sauté onion until tender, about 3 minutes.

Stir in flour and pepper until smooth. Remove from heat and gradually stir in milk. Bring to boiling, stirring constantly. Boil and stir 1 minute.

Stir in mustard and Worcestershire. Stir in cheese until melted. If necessary, return to low heat until cheese is melted. Stir in vegetables and ham.

Pour hot mixture into a buttered 1 1/2 quart baking dish. Place biscuits around outer edges of casserole. Combine butter and garlic powder. Brush over biscuits. Bake 20 to 25 minutes or until biscuits are golden and casserole is hot and bubbly. Serves 6.

HAM AND CHEESE LOG

1 8-ounce package cream cheese, softened
1 cup finely diced ham
1/4 cup chopped onion
1 tablespoon Worcestershire sauce
1 cup ground nuts
3/4 cup parsley

Cream cheese and ham together. Blend in onion and half of the parsley. Shape into a log and roll in remaining parsley. Press nuts into the log. Wrap in foil and refrigerate.



These bunnies are wishing you an Easter that's "eggsactly" the way you want it — full of warmth and springtime.

PICKLED EGGS

1 16-ounce can sliced beets
12 hard-cooked eggs, shelled
3/4 cup cider vinegar
1/2 cup sugar
2 tablespoons salt
1/2 teaspoon pepper
1/8 teaspoon allspice
6 whole cloves

Into 1-quart saucepan, drain liquid from beets. Place beets and eggs in 1 1/2 quart jar or large bowl. Into beet juice, stir vinegar and remaining ingredients.

Over high heat, heat to boiling. Pour hot spice mixture over eggs and beets. Cover and refrigerate at least 12 hours to allow flavor and color to penetrate eggs.

Carol Williams, Lake Ariel

TV DINNER SERVINGS

To use all leftovers from Easter dinner, grease as many aluminum TV dinner trays as desired. Use all leftover vegetables, potatoes, meat (ham), and gravy and cover with aluminum foil. Freeze for a future meal when you have nothing planned. Heat in the oven at 350°F.

Carol Williams, Lake Ariel

CHEESY POTATO MEAT PIE

1 1/2 pound ground beef or ham
6 tablespoons bread crumbs
1/4 cup chopped onion
salt and pepper
1/2 cup milk

Combine above ingredients. Press into a 9-inch greased loaf pan. Bake at 350°F. for 35-40 minutes. Remove from oven and top with

3 cups leftover mashed potatoes
1 green pepper, chopped
1 cup shredded cheese

Return to oven and bake another 10 minutes

Carol Williams, Lake Ariel

HAM AND CHEESE POTATO SOUP

1 can (10 1/2 ounces) condensed cream of potato soup, undiluted
1 cup light cream
1/4 cup milk
1 cup shredded Mozzarella cheese
1 cup ham, diced

Combine all ingredients in a medium-sized saucepan. Heat over low heat, stirring constantly, until cheese is melted and soup is hot (about 10 minutes). Do not boil

ZIPPY DEVILED EGGS

8 hard-cooked eggs
2 tablespoons mayonnaise
2-3 teaspoons lemon juice
1 teaspoon prepared mustard
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon pepper

Cut eggs in half lengthwise. Remove yolks. Mash with a fork. Combine remaining ingredients and blend well. Refill egg whites using approximately 2 teaspoons of mixture per egg half. Makes 16 halves.

EGGS-TRAORDINARY CHOWDER

1/2 cup butter
1 cup chopped onion
1/4 cup flour
2 teaspoons instant chicken bouillon
3 cups milk
2 cups cooked cubed potatoes
1 can (16 ounces) whole kernel corn with liquid
2 tablespoons diced pimento or green pepper
1 bay leaf
1/2 teaspoon salt
1/4 teaspoon pepper
8 hard-cooked eggs, sliced
1/2 cup shredded Cheddar cheese

Melt butter in 3-quart saucepan. Cook onion until tender. Blend in flour and bouillon. Cook, stirring constantly, until mixture is smooth and bubbly.

Stir in milk and heat to boiling, stirring constantly. Boil and stir until mixture is smooth and thickened. Add potatoes, corn (including liquid), pimento, bay leaf, salt and pepper. Simmer, stirring occasionally, about 5 minutes. Remove bay leaf. Add eggs and cheese. Bring to serving temperature. Makes 6 servings.

SWISSED HAM AND NOODLE CASSEROLE

8 ounces uncooked noodles
1 can (10 1/2 ounce) condensed cream of mushroom soup
1 cup milk
1/2 cup chopped green pepper
1/4 cup finely chopped onion
2 cups cubed cooked ham
2 cups shredded Swiss cheese

Cook noodles according to package directions and drain. In a bowl, gradually add milk to soup. Add green pepper and onion. In buttered two-quart casserole, alternate two layers each of noodles, ham, cheese and sauce. Bake 30-40 minutes in 350°F oven.

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HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

TANGY MUSTARD GLAZE FOR HAM

1/2 cup Honey Brook Clover Honey
2 tbs Honey Brook Baking Molasses
1/2 tsp dry mustard

CANDIED SWEET POTATOES

3 medium yams or sweet potatoes (about 1 1/2 pounds), cooked and cut into pieces
Sauce
1/4 cup butter or margarine
1/2 cup Honey Brook Clover Honey
1 tbs baking molasses
Boil 1 min., add potatoes and heat through. Serves 4
Delicious!

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer
If not available call: (215) 273-3776



ZOOK MOLASSES CO.

West Main St., Honey Brook, PA

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be featured in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa. 17543

APRIL

12	Trout Recipes Deadline April 5
19	Eggs After Noon Deadline April 12
26	Bridal Shower Favors And Favorites Deadline April 19

MAY

3	Diet Dishes Deadline April 26
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