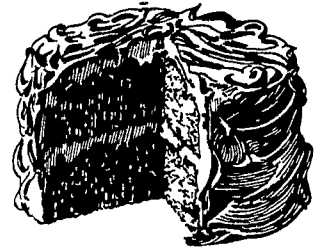


Home On The Range



Delicious food for bridal showers

Elegant or informal - a shower of good food

Bridal shower season is upon us, and while the experts say the trend is back to more traditional weddings, young couples today are still exercising the right to choose from a wide variety of informal weddings as well. Today's bridal shower recipes reflect this freedom.

The scrumptious recipes we've offered today are great for entertaining anytime. While pretty and elegant enough for the more traditional bride, they are equally suited for use in casual situations such as a bride-groom picnic.

Along with already familiar selections such as Swedish Meat Balls and Baked Alaska Pie, we have recipes for two delicious new snack breads, Carrot Sticks and Parmesan Fingers. Pizza Popcorn would be a hit at an office shower, and Buttery Blue Pecan Treats with the luscious taste of whole pecan halves and butter would appeal to even the most sophisticated guests.

So whether you're planning a shower for that special bride, or planning a party for the boss, why not dazzle them with some of today's recipes.

LEMON CHEESECAKE PIE

- 1 3½-ounce can flaked coconut
- ¼ cup chopped pecans
- 2 tablespoons butter, melted
- 2 cups cottage cheese
- 1¾ cups milk
- 2 3¼-ounce packages lemon flavor instant pudding and pie filling
- 2 tablespoons grated lemon peel
- ½ cup dairy sour cream
- chopped pecans

Preheat oven to 325° F. For crust, combine coconut and nuts in a small bowl. Stir in butter. Press firmly and evenly against bottom and sides of a 9-inch pie plate. Bake 15-20 minutes, or until coconut is light golden brown. Cool. For filling beat cottage cheese until smooth in a small mixing bowl; set aside. Prepare pudding mix according to package directions using 1¾ cups milk. Stir in cottage cheese and lemon peel. Turn into pie shell. Top with sour cream and nuts. Chill 2 to 3 hours. (Pie should be served the same day as made).

TUNA-CHEESE CANAPES

- 1 cup shredded Cheddar cheese
- 1 6½-ounce can tuna, drained and flaked
- ¼ cup sweet pickle relish
- ¼ cup dairy sour cream
- 2 tablespoons sliced green onions with tops
- 1 1-pound loaf of unsliced white sandwich bread butter, softened

Combine cheese, tuna, relish, sour cream and onion. Remove crusts from bread. Slice bread lengthwise into four 3x7 inch strips. Place on foil-lined baking pan. Butter one side of each strip, then spread about ½ cup of the cheese mixture on each. Broil 4 inches from the source of heat until cheese melts. Cut into 1½ inch pieces.

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

MAY

3	Diet Dishes Deadline April 26
10	Mother's Day Off Make-Ahead Dishes Deadline May 3
17	Whole Grain Baking Deadline May 10
24	Memorial Day Cookout Recipes Deadline May 17

COUNTRY GARDEN SALAD MOLD

- 1 3-ounce package lemon flavor gelatin
- 1 3-ounce package lime flavor gelatin
- 1½ cups boiling water
- 1 cup cold water
- 1 cup cottage cheese
- 1 cup finely chopped celery
- ¼ cup chopped pimento
- 2 tablespoons white vinegar
- 1 tablespoon prepared vinegar
- 1 tablespoon prepared mustard
- 2 teaspoons grated onion
- 1 teaspoon salt
- dash of pepper

Combine gelatins in a large bowl. Pour boiling water over gelatins. Stir until dissolved, then stir in cold water. Chill until partially set. Whip cottage cheese in a small mixing bowl until fairly smooth. Fold in celery, pimento, vinegar, mustard, onion, salt and pepper. Fold cottage cheese mixture into gelatin. Turn into 5-cup mold. Chill until firm.

CARROT STICKS

- ½ cup butter
- ½ cup sugar
- ½ teaspoon orange extract
- 2 eggs
- 1 cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg ¼ teaspoon cloves
- 1 cup finely grated raw carrots
- ½ cup currants
- ¼ cup finely chopped mixed candied fruit
- 1 tablespoon grated orange peel
- confectioners sugar

Cream butter and gradually add sugar, beating until light and fluffy. Blend in orange extract. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, salt, nutmeg and cloves. Combine carrots, currants, candied fruit and orange peel. Coat fruit mixture with 2 tablespoons flour mixture. Gradually add remaining flour mixture to creamed mixture. Stir in fruit mixture. Turn into buttered 9-inch square baking pan. Bake in a preheated 350° F. oven 25-30 minutes. Cool on wire rack. Sprinkle with confectioners sugar and cut into bars. Yields approximately 24 bars.

PARMESAN FINGERS

- 1 13¼-ounce package hot roll mix
- ¼ cup grated Parmesan cheese
- melted butter
- grated Parmesan cheese

Prepare roll mix according to package directions adding ¼ cup Parmesan cheese along with mix. Let rise as directed. Pinch off pieces of dough and shape into rolls about 3-inches long and ¾-inch wide. Place on buttered baking sheet. Let rise again as directed. Brush with melted butter and sprinkle with Parmesan cheese. Bake in a preheated 400° F. oven 12-15 minutes.

BUTTERY BLUE PECAN TREATS

- ½ cup butter
 - ½ cup Blue cheese
 - 4 dozen pecan halves
- Combine butter and cheese until well mixed. Spread one tablespoon of mixture between 2 pecan halves. Chill 1 to 2 hours before serving.

SWEDISH MEAT BALLS

- 2 pounds ground beef
 - 2 eggs
 - 1 cup dry bread crumbs
 - 1½ cups milk
 - ½ cup finely chopped onion
 - 2 teaspoons salt
 - 1/8 teaspoon pepper
 - 1/8 teaspoon nutmeg
 - 2 tablespoons butter
 - ¼ cup flour
 - 1 (10½-ounce) can condensed beef broth
 - 1 teaspoon dill weed
- Combine meat, eggs, crumbs, ½ cup milk, onion, salt, pepper and nutmeg. Mix lightly. Shape into approximately 7 dozen 1-inch balls. Brown in butter over medium heat. Place meat balls in 2-quart casserole. Reserve ¼ cup pan drippings. Stir flour into drippings and mix until blended. Add beef broth, 1 cup milk and dill weed. Cook until thickened, stirring constantly. Pour over meat balls. Bake in a preheated 325° F. oven, 20 minutes. Makes 10 servings.



This Lemon Cheesecake Pie is an elegant dessert that's simple to prepare. Only the crust requires time in the oven. The crust, a combination of coconut, melted butter and pecans, bakes in just 15 minutes. The filling's even easier, it requires no cooking at all. And the topping is a unique touch of dairy sour cream instead of the usual meringue. Just slip the pie into the refrigerator to chill for a few hours, and impress those bridal shower guests.

PENNSYLVANIA MILK PUNCH

- 2 cups milk
 - 1 cup vanilla ice cream
 - 1 pint lime sherbet
 - 1 cup lemon-lime soda
- Mix above ingredients in blender until frothy. Serves 6.

BAKED ALASKA

- 1 cup all-purpose flour
 - 3 tablespoons confectioners sugar
 - ½ cup butter
 - ½ cup finely chopped nuts
 - 2 pints cherry ice cream, softened
 - 1 pint vanilla ice cream, softened
 - 2 egg whites
 - ½ teaspoon cream of tartar
 - ¼ cup granulated sugar
- For crust, beat together flour, sugar and butter until well blended. Stir in nuts. Press onto bottom and sides of 9-inch pie plate building up edge; prick with fork. Bake in preheated 350° F. oven 15-18 minutes or until lightly browned. Cool completely on wire rack.
- For filling, spoon 1 pint cherry ice cream into completely cooled crust; pack down with back of spoon. Freeze. Repeat with vanilla ice cream and remaining 1 pint cherry ice cream. Cover with plastic wrap and freeze until firm.

Just before serving, prepare meringue. Beat egg whites until foamy. Add cream of tartar; beat until soft peaks form. Remove plastic wrap from pie and spread meringue over ice cream, sealing edges to crust. Place pie on wooden board. Bake in preheated 500° F. oven 1 to 3 minutes or until meringue is lightly browned. Serve immediately. 8 servings.

PIZZA POPCORN

- ½ cup butter
 - ¼ cup grated Parmesan cheese
 - ½ teaspoon garlic salt
 - ½ teaspoon crushed oregano
 - ½ teaspoon crushed basil
 - ½ teaspoon salt
 - ¼ teaspoon onion powder
 - 10 cups freshly popped popcorn
- Melt butter and add Parmesan cheese and seasonings. Pour over popcorn in shallow baking pan. Stir to mix. Heat in preheated 300° F. oven, 15 minutes, stirring occasionally. Yields about 10 cups.

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