Home On The Range

(Continued from Page C6)

SPAM AND MACARONI CASSEROLE

2 cups cooked macaroni

1 cup cooked peas

1 can Spam, cut into chunks

1 cup milk

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½ pound Velveeta cheese, cubed

1 can cream of chicken soup ½ cup chopped onion

1 teaspoon salt

Mix well and put into a casserole. Bake at 375° F. for 30 minutes.

Janet Gehman, New Holland

CHOCOLATE CAKE

½ cup shortening

2 cups sugar

3 eggs

½ cup cocoa 2 teaspoons soda

2 cups buttermilk 21/4 cups flour

1 teaspoon salt

1 teaspoon vanılla

Cream shortening and sugar together. Add eggs and beat. Dissolve 2 teaspoons soda in 2 cups buttermilk. Add alternately with dry ingredients to creamed mixture. Add vanilla. Bake at 350 ° F. until the top springs back when touched lightly.

Mary Grace Gardner, Newburg

BAKED MACARONI AND CHEESE

18-ounce package elbow macaroni

1/4 cup butter or margarine

1/4 cup all-purpose flour

1 teaspoon salt

punch of pepper

2 cups milk

2 cups of grated Cheddar cheese

1 large tomato, thickly sliced Preheat oven to 375° F. Cook macaroni as package label

directs and drain. Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat.

Stir in 1½ cups cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over the top. Bake 15 minutes or until the cheese is golden brown. Makes 4-6 servings.

Carol Fantom, Delta

TOASTED OATS

Place 1-2 cups oatmeal, uncooked in ungreased jelly roll pan or cookie sheet. Bake in preheated oven 350° F. 15-20 minutes or until golden brown. Cool and store in tightly covered container in refrigerator up to 6 months. Makes 1-2 cups toasted oats. For double amounts, increase the baking time to 20-25 minutes. Use the toasted oats as a substitute for nuts, coconut, bread crumbs, unprocessed bran or wheat germ.

Linda Siegrist, Columbia

CHICKEN DIVAN

4 cooked chicken breasts

2 packages broccoli spears, partly cooked

2 cups cream of chicken soup

1/4 cup mayonaise

1 teaspoon lemon juice

1 cup buttered bread crumbs 1 cup grated sharp cheese

Grease 8x10 inch casserole dish. Layer broccoli in dish. Slice chicken breasts and lay on top of broccoli. Mix soup, mayonaise and lemon juice together and pour over broccoli and chicken. Mix bread crumbs and cheese together and sprinkle over soup mixture. Bake 1/2 hour in 350° F. oven. Leftover turkey may be used instead of cnicken.

Mrs. William Poole, Jr., Jarrettsville, MD

SAUSAGE AND POTATO OMELET

18-ounce package brown and serve sausage links ⅓ cup Crisco

1 12-ounce package frozen hash browns, thawed

1/4 cup chopped onion

1/4 cup chopped green pepper salt and pepper

4 eggs

⅓ cup mılk

1/4 teaspoon salt

dash of pepper

½ cup shredded process American cheese

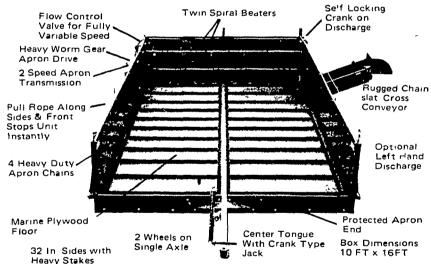
In a small skillet, brown sausage links according to package directions. Meanwhile, melt Crisco in a 10-inch skillet. Combine the thawed potatoes, onion and green pepper. Pat into skillet with spatula. Season generously with salt and sprinkle with pepper. Cook, uncovered, over low heat until underside is crisp and brown, 12 to 15 minutes. Blend eggs, milk, the 1/4 teaspoon salt, and dash pepper. Pour over potatoes. Top with sausage links arranged in spoke fashion. Cover. Cook over low heat about 8 minutes. Sprinkle cheese over eggs and sausages. Cover and heat just until the cheese begins to melt. Loosen omelet and cut into wedges to serve. Serves 5.

Carol Fantom, Delta

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