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# Home On The Range

(Continued from Page C6)

## BAKED LASAGNE

- 1 pound ground beef
- ½ cup chopped onion
- 1 can tomato sauce
- 1 pint whole tomatoes
- 1 teaspoon salt
- ½ teaspoon pepper
- ¾ teaspoon parsley flakes
- ¾ teaspoon oregano
- 1 teaspoon garlic powder
- 1 teaspoon Worcestershire sauce
- Mozzarella cheese

Cook lasagne as directed on the package and drain. Brown the beef and onion in oil and add the other ingredients. Simmer. Grate Mozzarella cheese, 8 ounces or more. Put the sauce on the bottom of the pan. Add the lasagna, sauce, cheese and end with the sauce. Sprinkle with Parmesan cheese. Bake at 350° F. for 25-30 minutes until hot and bubbly.

Mrs. Burnard Cline, Jr. Elkton, MD

## STEAK ROLY POLY

- 1 cup freshly mashed potatoes
- 1 cup flour
- 1 teaspoon baking powder
- 2 tablespoons shortening
- ¼ teaspoon salt

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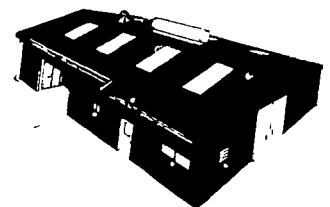


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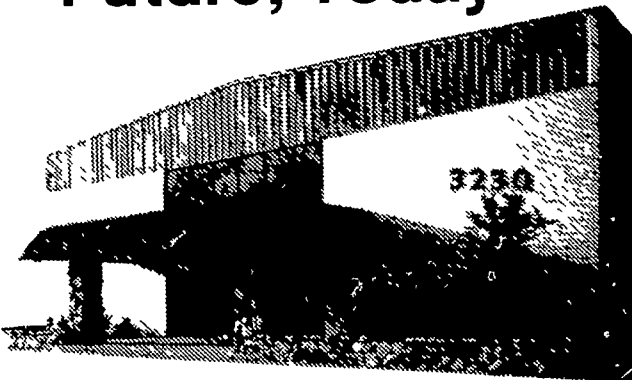
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Mix and add enough cold water to make a dough. Roll out to a 1 inch thickness. Spread the following mixture on the dough. 1 cup cold, cooked meat seasoned with onion, salt, pepper and moistened with gravy.

Roll up the dough making the ends even and put into a greased pan. Add ½ cup boiling water and 1 tablespoon additional drippings. Bake until rich brown, basting with gravy frequently.

Mrs. Ray Seidel, Lenhartsville

## CHERRY PUDDING

- 2 cups cherries
- 1 tablespoon butter
- 1 tablespoon flour
- 1 teaspoon butter
- 1 cup sugar
- ½ cup milk
- 2 eggs
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 1½ cups flour

For fresh cherries, add ½ cup sugar and 1 cup water. Cream the butter and the sugar. Add the other ingredients and beat well. Put the cherry mixture into a greased pan and pour the batter over them. Bake 30 minutes in a 350° F. oven. Serve with milk.

Mrs. John D. Martin, Ephrata

## IMPOSSIBLE ALL-IN-ONE QUICHE

- 1½ cups milk
- ½ cup biscuit mix
- 6 tablespoons butter or margarine
- 3 eggs
- pinch of salt
- 1 cup diced ham, turkey, chicken, bacon or shrimp
- 2 green onions, chopped
- 1 4-ounce can sliced mushrooms
- 1 cup grated sharp Cheddar cheese

Preheat the oven to 350° F. Put the first 5 ingredients into a blender. Blend well. Pour into a deep ungreased 9 inch pie pan or regular 10-inch pie pan. Add meat and poke into the batter. Sprinkle the top with onion, mushrooms and cheese. Bake 45 minutes or until golden brown. Let stand 10 minutes before cutting.

Mrs. Arthur Krall, Lebanon

## NO-CRUST COCONUT PIE

- 2 cups milk
- 4 eggs
- ½ stick butter
- pinch of salt
- ½ teaspoon vanilla
- 1 cup coconut
- ½ cup flour
- 1 cup sugar

Grease a 10 inch pie pan with butter. Put all ingredients into a blender and blend. Bake 15 minutes at 400° F. and 15 minutes at 350° F.

Mrs. Derroll E. Rhoderick, Mt. Airy, MD

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