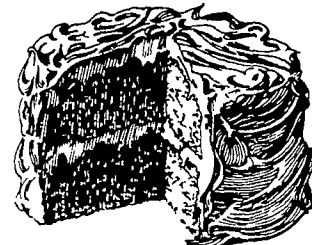


Home On The Range



Barbecues are the pits without our recipes

If you missed your cookout this holiday, or if you had the cookout but it was missing something, our column today should be just what you need. Today we're featuring all the things that make a cookout special except the hot dogs and the hamburgs. So next time you plan a barbecue, why not include some of these dishes, then sit back and harvest the compliments.

SLOPPY JOES

- ½ pound ground beef
- ¼ cup chopped onion
- ¼ cup chopped green pepper
- 1 18-ounce jar baked beans
- ½ cup barbecue sauce
- cornbread cut into 3-inch squares
- Colby cheese slices cut into triangles

Combine brown meat, onion and pepper. Add beans and barbecue sauce to the onions and green pepper. Cover and simmer for 15 minutes. For each sandwich, split cornbread and top with cheese. Broil until the cheese melts. Spoon meat mixture over the cheese and top with additional cheese if desired. Makes 6-8 servings. Rolls may be used in place of the cornbread.

June Ehman, Blairsville

SUNNY SCALLOPED POTATOES

- 6 cups sliced potatoes
- 2 tablespoons flour
- 1 teaspoon salt
- dash of pepper
- ½ pound Velveeta cheese, cubed
- ¾ cup milk
- ¼ cup chopped green pepper
- ¼ cup chopped onion
- parsley

Heat the oven to 350° F. Coat potatoes with combined flour and seasonings. Place in a buttered 12x9 inch pan or baking dish. Heat cheese and milk over low heat. Add green pepper, onion and parsley. Pour cheese mixture over potatoes. Cover with foil and bake. When potatoes start to get done, uncover and continue baking. Bake for a total of 50 minutes. Serves 4-6.

Judith Fisher, Linglestown

ANGEL SALAD

- 1 large can chunk pineapple
- 2 tablespoons cornstarch
- ½ cup sugar
- pinch of salt
- 2 beaten eggs
- 2 oranges, chopped
- 1 cup California grapes, chopped
- ½ pound miniature marshmallows
- 1 cup whipped cream

Drain the juice off the pineapple and add the cornstarch, sugar, salt and beaten eggs to it. Mix together and bring the juice to a boil to thicken. Cool. Add whipped cream and mix in the remaining items.

Carrie Eby, Mercersburg

SUNSET YOGURT MOLD

- 1 6-ounce package orange or lemon flavored gelatin
- ½ teaspoon salt
- 2 cups boiling water
- ¼ cup cold water
- 1 8-ounce can crushed pineapple in juice
- 1 cup coarsely grated carrots
- 1 8-ounce container of plain yogurt

Dissolve gelatin and salt in boiling water. Measure 1 cup and set aside. Add cold water to the remaining gelatin, then add pineapple with the juice and carrots. Pour into a 5-cup mold. Chill until set but not firm. Meanwhile, chill measured gelatin until slightly thickened. Blend in yogurt and spoon over gelatin in mold. Chill until firm at least 4 hours. Unmold. Serve with crisp greens and carrot curls, if desired. Makes 4½ cups or 9 servings.

Mrs. Henry B. Yoder, Kirkwood

NO BAKE COOKIES

- ½ cup milk
- 2 cups sugar
- 3 tablespoons cocoa
- ¼ cup butter
- 3 cups oatmeal
- 1 teaspoon vanilla
- ½ cup peanut butter

Boil one minute. Remove from heat. Add the oatmeal, vanilla and peanut butter. Drop quickly onto waxed paper by the teaspoonful.

Marie S. Newswanger, Morgantown



Sparkling up an outdoor picnic or barbecue is easy with the recipes in today's column. A baked ham goes great with simple salads, a loaf of homebaked bread and bar cookies.

LEMON CAKE SQUARES

- 6 tablespoons butter or margarine
- 1 cup sugar
- 2 eggs, well-beaten
- 1½ cups sifted flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup milk
- grated rind of 1 lemon

Cream the butter and sugar. Add the remaining ingredients. Put into a greased pan, 9x13x2 inches and bake for 25 minutes at 350° F. Then add topping and bake 5 minutes more.

Topping:
¾ cup confectioners sugar
juice of 1 lemon

Spread topping on entire cake. Cut into squares while the cake is warm.

Mrs. Carl S. Bacon, Felton

MAGIC COOKIE BARS

- ½ cup butter or margarine, melted
- 1½ cups graham cracker crumbs
- 1 cup chopped nuts
- 1 cup semi-sweet chocolate pieces
- 1½ cups coconut (1 can 3½ ounces)
- 1½ cups sweetened condensed milk

Into the bottom of a 9x13 inch pan, pour melted butter. Now add the rest of the ingredients one by one on top of each other in order given above. Bake at 350° F. for 25 minutes.

Linda Myers, Mount Joy

JELLO SALAD

- 1 3-ounce box lemon gelatin
- 1 3-ounce box lime gelatin
- 2 cups boiling water
- 16 marshmallows
- 8-ounce package cream cheese, softened
- 1 can crushed pineapple
- 1 package Dream Whip

Dissolve the gelatins and the marshmallows in the boiling water. Set aside to just begin cooling. Add the cream cheese and pineapple. Fold in the prepared Dream Whip. Chill.

Linda Christman, Greencastle

CHEESE CUPCAKES

- 3 8-ounce packages cream cheese, softened
- 5 eggs
- 1 cup sugar
- 1 pint sour cream
- ½ cup sugar
- blueberry or strawberry pie filling

Beat the cream cheese, eggs and sugar together. Place the mixture in paper-lined cupcake tins. Do not fill the paper full, as there must be room for the filling. Bake for 25 minutes at 325° F. Fold the sugar into the sour cream. Remove the cupcakes from the oven and spread the sour cream mixture on each cake. Return to the oven and bake 5 minutes longer. When cool, top with the pie filling or eat plain.

Annabelle Menegns, Belvidere, N.C.

CHIP AND CRACKER DIP

- 4 eggs, beaten
- 2 tablespoons sugar
- 2 tablespoons vinegar
- pinch of salt
- 2 8-ounce packages cream cheese
- 1 package onion soup mix
- parsley, optional

Cook the eggs, sugar and vinegar until the mixture is spreadable. Remove from heat and add the salt, cream cheese and soup mix. Stir until smooth. Parsley or other herbs may be added. Makes about 2½ cups dip.

Mrs. Phares F. Lapp, Ronks

JELLO SALAD

- 1 cup crushed pineapple
- ¾ cup sugar
- 1 3-ounce package lime gelatin
- 1 cup boiling water
- ¾-1 cup cottage cheese
- 1 cup whipped cream

Boil the pineapple including juice with sugar for 5 minutes. Dissolve the gelatin in boiling water and add to the pineapple. Chill until partially set. Add the cottage cheese and whipped cream. Chill until firm.

Mrs. Nelson Nolt, Peach Bottom