

Home On The Range

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MACARONI AND CHEESE WITH SMOKY SAUSAGES

3 tablespoons butter or margarine
6-7 ounces uncooked elbow macaroni, about 2 cups
1½ teaspoons salt
½ teaspoon pepper
2 cups shredded sharp cheese, 8 ounces
1 quart milk
1 package small smoked sausage links, about 12 ounces
In the oven, melt the butter in a baking dish, 11x7x1½ inches. Add macaroni, salt and pepper. Stir to coat the macaroni with the butter. Sprinkle with cheese. Pour milk over macaroni and cheese. Bake uncovered 45 minutes. Arrange sausage links on casserole. Bake 15 minutes longer or until sausages are hot.

Carol Fantom, Delta

ZUCCHINI SQUARES

3 cups thinly sliced unpared zucchini
1 cup Bisquick
½ cup finely chopped onion, optional
½ cup grated Parmesan cheese
2 tablespoons snipped parsley
¾ teaspoon salt
½ teaspoon oregano
dash of pepper
dash of garlic salt, optional
½ cup vegetable oil
4 eggs, slightly beaten
Heat the oven to 350° F. Grease an oblong pan, 13x9x2 inches. Mix all the ingredients. Spread in the pan. Bake until golden brown, about 30 minutes. Cut into small or large squares.

Mrs. Carl S. Bacon, Felton

BROILED LEMON PORK CHOPS

4 pork loin or rib chops, cut 1 inch thick
½ cup frozen lemonade concentrate, thawed
½ cup currant jelly
1 tablespoon brown sugar
¼ teaspoon dry mustard
lemon slices, optional
Place the pork chops on the rack of a broiler pan. In a saucepan, combine lemonade concentrate, currant jelly, brown sugar and dry mustard and stir. Bring to a boil and boil for 2 minutes. Cool slightly. Brush the sauce on the chops. Broil 4-5 inches from heat for 12-15 minutes per side. Brush with the sauce before turning and brush the second side with the sauce. If desired, place lemon slices on each chop 3-4 minutes before the end of the broiling time. Brush with the sauce. Makes 4 servings.

TWO-TONE FUDGE

2 cups firmly packed brown sugar
1 cup granulated sugar
1 cup evaporated milk
½ cup butter
15-10 ounce jar marshmallow creme
1 teaspoon vanilla
1 6-ounce package butterscotch morsels
½ cup coarsely chopped walnuts
1 package semi-sweet chocolate morsels
½ cup coarsely chopped walnuts
Combine the sugars in a saucepan with the evaporated milk and butter. Bring to a full boil over moderate heat, stirring constantly. Boil 10 minutes, stirring occasionally. Remove from heat and add the marshmallow creme and vanilla. To 2 cups of the hot mixture, add the butterscotch morsels and ½ cup of walnuts. Stir until the morsels are melted and the mixture is smooth. Pour evenly into a greased 9-inch square pan. To the remaining hot mixture, add the semi-sweet chocolate morsels and the remaining walnuts. Stir until the morsels are melted and the mixture is smooth. Pour evenly over the butterscotch mixture in the pan. Chill until firm. Makes about 2½ pounds.

Mrs. Leon K. Martin, New Providence

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FROSTED MEAT LOAF

2 pounds ground beef
2 cups soft bread crumbs
2 eggs
¾ cup tomato juice
2 teaspoons salt
1 tablespoon prepared mustard
1 large onion
mashed potatoes
Mix all the ingredients except the potatoes and pack into a greased 9-inch pie pan. Bake at 350° F. for 45 minutes. Just before serving, top with the hot mashed potatoes. Cut in wedges to serve. Makes 6-8 servings.

Mrs. Charles Biehl, Mertztown

CRUSTLESS COCONUT PIE

2 cups milk
4 eggs
¼ cup butter or margarine
½ cup biscuit mix
¾ cup sugar
1½ teaspoons vanilla
1 cup coconut
Put everything in the blender except the coconut. Blend on low speed for 3 minutes. Pour in a pie pan. Let the mixture set for 5 minutes, then sprinkle the coconut over the top. Bake at 350° F. for 40-45 minutes.

Mrs. Mearo Zimmerman, Ephrata

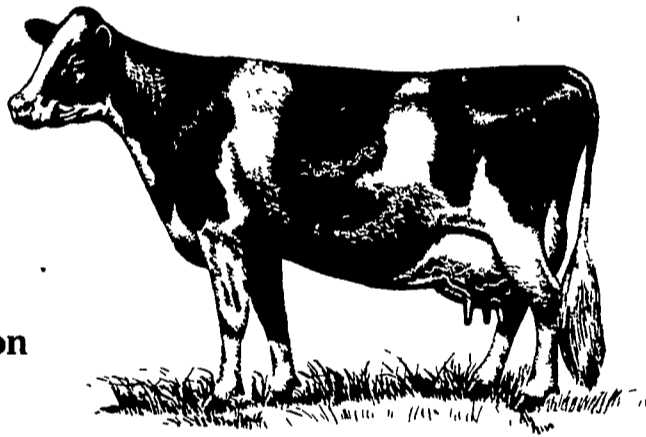
HONEY COOKIES

1½ cups honey
1½ cups brown sugar
¼ teaspoon salt
1 tablespoon soda in vinegar
2 tablespoons vinegar
3 eggs, unbeaten
2 pounds flour
1 teaspoon baking powder
Drop with a spoon on greased tin and bake 12-15 minutes or until brown at 350° F.

Mrs. Charles Biehl, Mertztown

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LANCASTER COUNTY DAIRYMEN:



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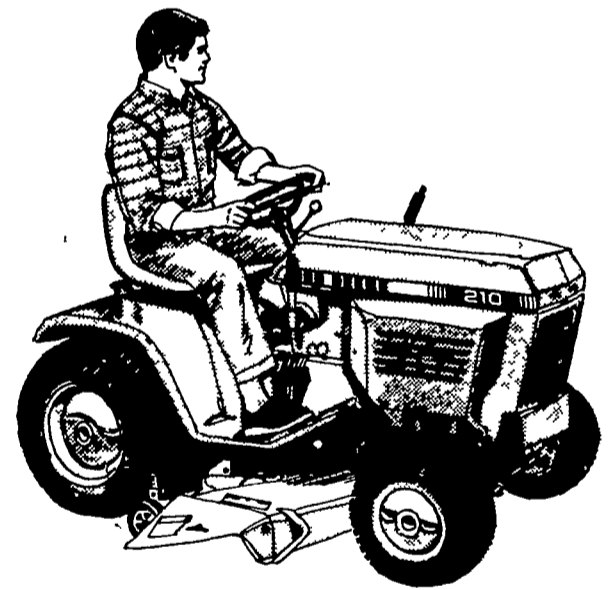


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