

Home On The Range



Try a peach-perfect meal

July is peach month! Help us celebrate this delectable fruit by trying some recipes.

A word on purchasing peaches: Make sure they are plump, smooth skinned, and well filled out. The color on the underside of a peach should be creamy white or yellow, blushed with red.

Refrigerator Cake

2 c. vanilla wafer crumbs
1/2 c. butter
1 c. confectioners' sugar
2 beaten eggs
1 c. heavy cream, whipped
1/2 c. chopped nuts
1 c. drained, crushed pineapple

Place 1 c. crumbs in ungreased, 8-inch square pan. Thoroughly cream butter and sugar; add eggs and beat well. Spread carefully over crumbs.

Combine cream, nuts, and pineapple. Spread over creamed mixture, then sprinkle with remaining crumbs. Let stand 18 to 24 hours. Cut in squares and serve on lace-paper doilies.

GLACIER PEACHES

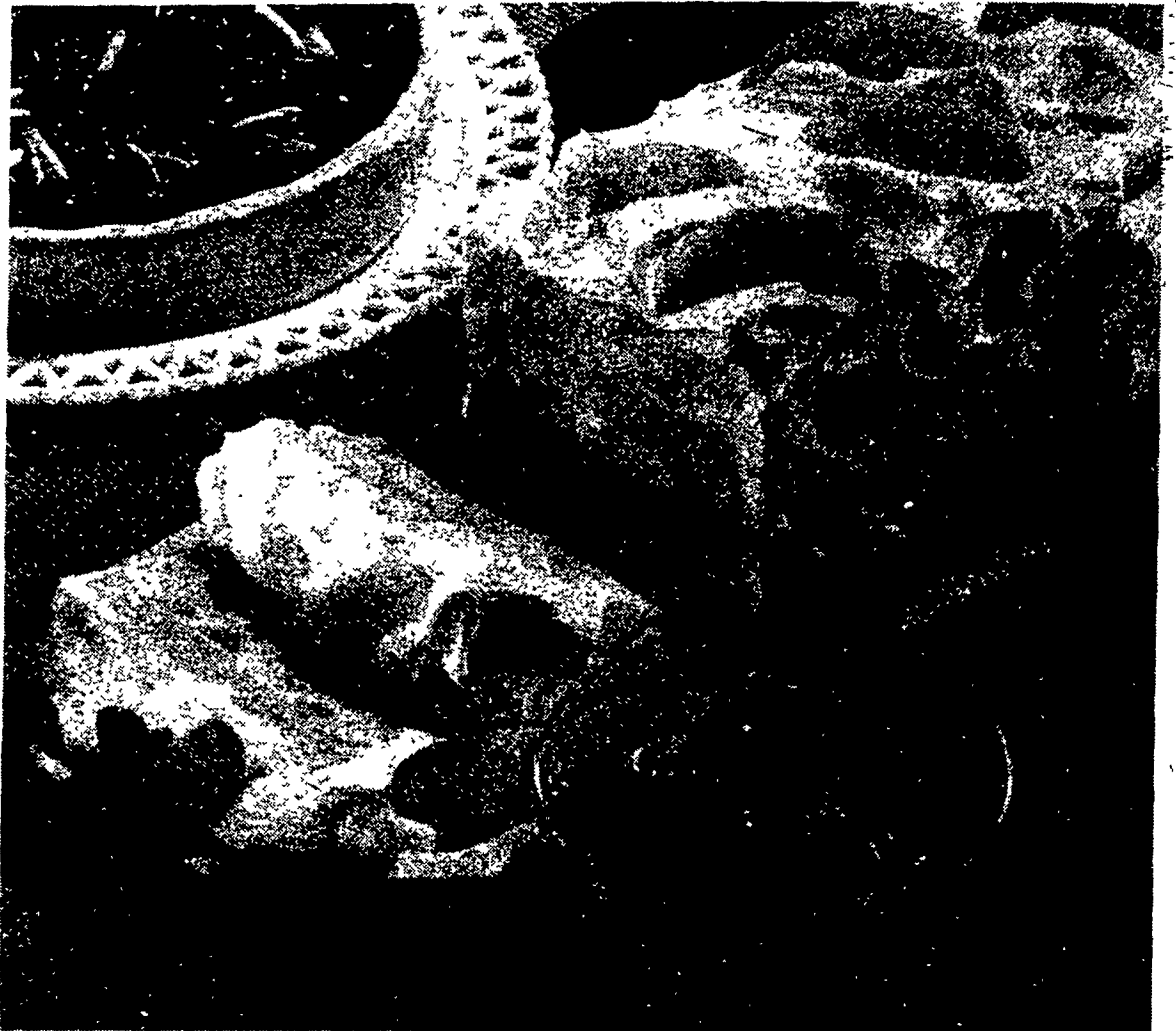
1 can (1 pound, 13-ounce) cling peach halves
1/4 c. brown sugar, packed
2 or 3 T. wine vinegar
1 t. instant minced onion
1/4 t. seasoned salt

Topping:
18-ounce pkg. cream cheese
2 T. spiced syrup from peaches
2 T. mayonnaise or sour cream
2 or 3 drops Tabasco sauce
1/4 t. seasoned salt
2 T. sweet pickle relish, drained

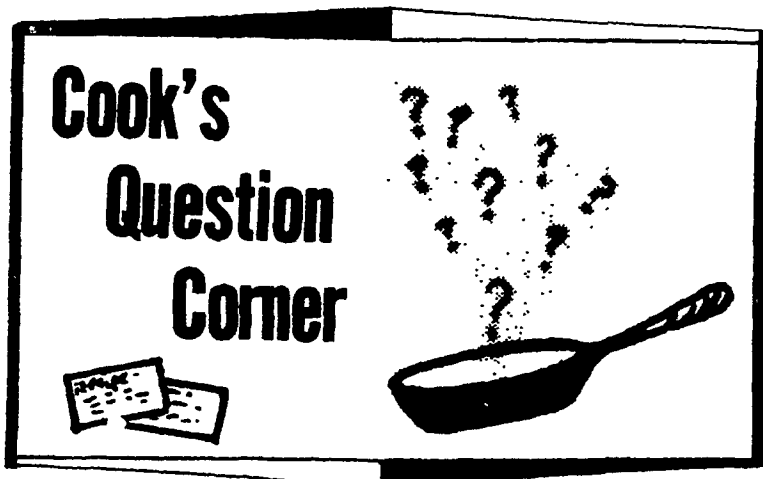
Drain peaches, saving syrup. Combine 1 cup peach syrup with sugar, vinegar, onion, and salt. Bring to boil; pour over drained peaches and chill thoroughly 4 to 5 hours or overnight.

When ready to serve, drain peaches and fill each one with a snowy cap of Glacier Topping. Serve with sandwich-salad plates or with barbecued or other meats or turkey.

Topping: Soften cheese and beat in syrup and mayonnaise until smooth. Add all remaining ingredients. Chill until ready to use.



For a peach-perfect dessert, try the peach upside-down cake recipe, this page. Or as shown above, use your favorite white-cake recipe and flavor it with peach slices. Remember, July is peach month; time for a perfect peach!



QUESTION - I would like to know if any of your readers would have a recipe for canning cream-style corn with thickening like you can buy in a store.

Jeanne Wickord, Newburg

ANSWER - In answer to a question by Debra Shultz about oven canning: The Lebanon County Extension issues warnings about this method. It is extremely dangerous because the jars may burst. This can cause great danger.

Nancy Kramer, Newmanstown

CORRECTION: In the June 20 issue I had a recipe printed called "Chocolate Cream Crunch." You missed the 1 cup finely chopped pecans for the crust.

Mrs. David Blank, Kinzers

QUESTION - In November of 1980, Mrs. Adam Miller of Hartley, DI. sent in a recipe for velveeta cheese. The flavor is excellent, but the texture is gritty. I would like to make it a regular at our house if I can get the texture right. Perhaps Mrs. Miller can help me, if she reads this, by telling me her technique.

Ellen Utermoehlen, 8526 Little Cove Road
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Recipe Topics

Month	Topic
July	
18	Bar-B-Q summer fun
25	Jams and Jellies
August	
1	Summer Salads
8	Pears, Zucchini, Plums
15	Tomato tempters

Peach Pie

Line a deep nine-inch pan with pastry. Fill with fresh sliced peaches. Mix together one cup sugar, 2 T. flour, a dash of salt. Pour over the peaches. Add cream or milk to within a little of the top. Sprinkle with cinnamon, dot with butter. Bake at 350 degrees for about one hour or till done. Make sure you use a deep pan or the juice will run out.

Peach Custard

4 eggs, beaten
1 1/2 c. sugar
2 c. peaches, blended
3 c. milk
2 T. flour, heaping
dash of salt

Blend all ingredients well. Pour into two unbaked pie shells. Bake at 450 degrees for 10 minutes, then 350 degrees for 40 to 45 minutes. Chill thoroughly.

Nancy Stolar, Pottstown

Baked Peaches

Peel, cut in halves, and remove pits from firm juicy peaches. Place in baking dish. Fill each hollow with 1/2 t. butter, 1 t. sugar, a sprinkling of lemon juice, and a dusting of nutmeg or cinnamon.

Place 2 T. water in the bottom of dish. Bake in 350 degree oven for 20 minutes.

Brown Sugar Peaches

6 large fresh peach halves, peeled
6 T. brown sugar
2 T. butter
6 maraschino cherries
1/3 c. brandy
whipped cream or chilled custard

Place peach halves in baking dish. Sprinkle hollows with brown sugar and dot with butter. Broil until sugar crusts, about 3 minutes. Serve with cream or custard if desired.

Peach Cream Pie

1 unbaked 9-inch pastry shell
8 large ripe peaches
salt
1/2 c. sugar
2 drops almond flavoring
1 c. light cream
3 T. flour

Peel peaches. Cut each in half and remove the stone. Arrange the halves hollow side up in a pastry-lined pan.

Stir salt, flour, and sugar together until well mixed. Stir in cream and flavoring. Pour over the peaches.

Bake in 350-degree oven until peaches are tender. Cool the pie before serving.

Peach Cocktail

2 1/2 c. diced, fresh peaches
1 T. lemon juice
2 T. sugar
chilled ginger ale
fresh mint

Combine peaches, lemon juice, and sugar. Fill fruit cocktail glasses. Add 1 to 2 T. ginger ale to each glass. Garnish with sprig of mint.

Stuffed Peach Salad

1/4 c. milk
1 3-ounce pkg. cream cheese
1/2 c. chopped walnuts
1/2 c. seedless raisins
8 peach halves
8 large cooked prunes, pitted
leaf lettuce
French dressing

Gradually add milk to cream cheese, blending until smooth. Add nuts and raisins and mix well. Fill centers of peaches with mixture.

For each salad, arrange 2 stuffed peach halves and 2 pitted prunes on lettuce. Serve with French dressing.

Peach Upside-Down Cake

1/2 c. milk
2 t. baking powder
1/2 t. salt
4 T. melted butter
3/4 c. firmly packed brown sugar
3/4 c. sugar
1/4 c. shortening
6 canned peach halves
1 egg, unbeaten
1 t. lemon juice
2 t. grated lemon rind
1 1/2 c. sifted cake flour

Mix butter and brown sugar together and pat into bottom of square 8-inch cake pan. Arrange peach halves over this, cut side down.

Cream shortening and sugar together. Add egg, lemon juice, and rind. Beat until fluffy.

Mix and sift flour, baking powder and salt. Add to creamed mixture alternately with milk.

Pour batter over peaches carefully. Bake in 375 degree oven for 45 minutes.

Turn out upside down. Serve.



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