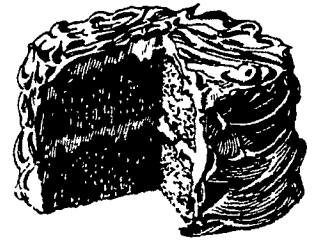


# Home On The Range



## Microwave a quick, easy dish

Quick and easy dishes become even more handy when they are prepared in the microwave oven.

According to Barbara Lockner, microwave consultant from Allentown, microwaves are one of the best purchases you can buy for your home, she said at the recent Porkette program held in conjunction with the PA Pork Congress.

Correct use of a microwave oven — meaning, using it to its fullest potential — produces delicious, quick meals. Don't limit the oven's use to thawing and heating up those leftovers.

Some suggestions for your microwave oven are:

—microwaves cook from the outside to the center so watch cooking time — the outside edge will cook faster and will cook longer;

—always pierce food with skin on it — even hotdogs or it will burst in the oven;

—always undercook food and check it as you go along;

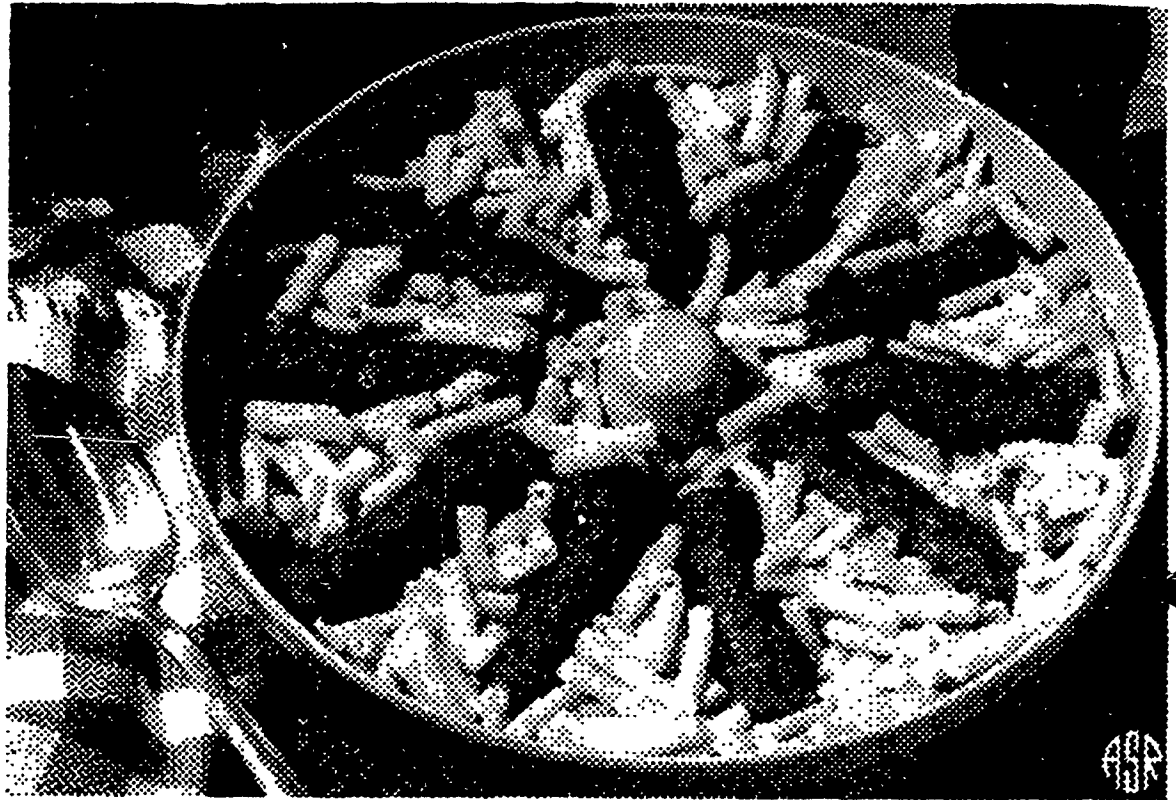
—place the temperature probe away from the bone or you will get an incorrect reading;

Now, try some of these microwave favorites:

### OVEN BAG MANICOTTI

- 1 T. flour
- 8 manicotti shells
- 1 lb. ground beef
- 1/2 c. chopped onion
- 1 clove garlic, minced
- 1 egg, slightly beaten
- 1 c. shredded mozzarella cheese
- 1 t. parsley
- 1 1/2 t. oregano, divided
- 3 cans tomato sauce
- 1 T. sugar
- 1 t. basil

Preheat oven to 350 degrees. Shake flour in large size oven cooking bag and place in baking dish. Cook manicotti shells according to package directions. Brown ground beef; drain fat. Stir in onion, garlic, egg, cheese, parsley and 1/2 t. oregano. In small bowl, combine remaining ingredients; pour 1 c. sauce in bag. Carefully stuff manicotti with meat mixture; place in bag and pour remaining sauce over top. Close bag with rubber band; make 6 half-inch slits in top. Micro-cook 10 to 12 minutes, turning dish once. Makes 4 servings.



Sausage-Macaroni and Cheese Dinner

### SAUSAGE-MACARONI CHEESE DINNER

- 8 oz. pkg. brown 'n serve sausage links, cut in halves
- 7 1/4 oz. box macaroni and cheese dinner
- 1 t. salt
- 3 c. hot water
- 1/2 stick butter
- 1/4 c. milk

Mix together macaroni, salt and water in a 2 quart glass baking dish. Cover and cook on high for 15 minutes. Stir after 10 minutes.

Place sausages on a paper plate and cook on high for 1 1/2 minutes.

Drain macaroni and stir in butter, milk and contents of cheese packet until well blended. Add sausage.

Cover and cook on high for 2 to 3 minutes.

### CREOLE CHOPS

- 4 pork rib chops
- 1 medium onion, chopped
- 1 small green pepper, sliced
- 1/2 c. chopped celery
- 2 t. parsley flakes
- 1 t. salt
- 1/2 t. pepper
- 1/8 t. garlic powder
- 1/2 oz. stewed tomatoes
- dash bottled hot pepper sauce

Place pork chops in baking dish. Top with onion, green pepper, and celery. Cook, covered with clear plastic wrap at medium high for 7 minutes, giving dish half a turn once. Sprinkle chops with parsley, salt, pepper and garlic. Add tomatoes and hot pepper sauce. Cook, covered at medium high for 9 minutes or till pork is done, giving dish half a turn once. Makes 4 servings.

for 2 minutes. Makes 4 to 6 servings.

### SMOKED SAUSAGE 'N BEANS

- 4 slices bacon
- 3/4 lb. smoked sausage
- 1 can pork and beans
- 1/2 c. molasses
- 2 T. packed brown sugar
- 2 T. prepared mustard
- 1 T. dehydrated minced onion flakes
- 1 T. Worcestershire sauce

Place bacon between paper towels on paper plate. Cook at high for 3 minutes; set aside for topping. Combine all other ingredients in 1 1/2 quart casserole dish. Cook, covered with clear plastic wrap at medium high for 12 minutes or till heated through, giving dish half a turn once. Stir, scraping edges. Lay bacon atop and cook, covered at medium high



Oven Manicotti

for 2 minutes. Makes 4 to 6 servings.

### EASY PEANUT BRITTLE

- 1 c. sugar
- 1/2 c. white corn syrup
- 1 c. roasted, salted peanuts
- 1 t. butter
- 1 t. vanilla
- 1 t. baking soda

In 1 1/2 qt. casserole stir together sugar and syrup. Microwave at high four minutes.

Stir in peanuts. Microwave at high 3 to 5 minutes until light brown. Add butter and vanilla to syrup, blending well. Microwave high 1 1/2 minutes. Peanuts will be lightly browned and syrup very hot. Add baking soda and gently stir until foamy and light. Pour mixture onto lightly greased cookie sheet. Let cook 1/2 to 1 hour. When cook, break into small pieces and store in airtight container.

D. Bair, Gettysburg

### COCKTAIL MEATBALLS

- 1 lb. ground beef
- 1/2 c. dry bread crumbs
- 1/3 c. chopped onions
- 1/4 c. milk
- 1 egg
- 1 T. parsley
- 1 t. salt
- 1/4 t. pepper
- 1/2 t. Worcestershire sauce
- 12 oz. chili sauce
- 10 oz. grape jelly

Mix together first nine

ingredients. Gently shape into one inch balls. Arrange 12-15 balls in a circle in a 9 or 10 inch pie plate. Cover with wax paper. Microwave at high 6 to 8 minutes, rotating dish 1/2 turn after 4 minutes until done.

Combine chili sauce and jelly in a two-quart casserole. Microwave high 6 minutes, stirring every 2 minutes or until jelly is melted. Add meatballs and stir until thoroughly coated. Microwave at high 1 to 2 minutes until hot.

D. Bair, Gettysburg

Combine chili sauce and jelly in a two-quart casserole. Microwave high 6 minutes, stirring every 2 minutes or until jelly is melted. Add meatballs and stir until thoroughly coated. Microwave at high 1 to 2 minutes until hot.

D. Bair, Gettysburg

Following are recipes for Corn Pones as requested by a reader in Cook's Question Corner.

D. Bair, Gettysburg

### CORN PONE

- butter or lard size of an egg
- 1 1/2 c. sugar
- 2 eggs
- 1 pt. thick milk
- 1 pt. cornmeal
- 1 t. salt
- 1 T. soda
- 1 pt. flour

Mix shortening and sugar. Add eggs. Mix, then alternating add dry ingredients with the milk. Beat well after each addition. Bake at 350 degrees for 1/2 hour. Eat with sugar, milk or molasses.

Mrs. Elwood Duncan, Landisburg

(Turn to Page B8)

## Cook's Question Corner



**ANSWER** — Cooks, we have lots of answers in response to a request for corn pone recipes. Find two at the end of the Home on the Range section. "Thanks" for these recipes go to M. Martin, Ephrata, Anna Keens of Lititz, Mrs. Elwood Duncan from Landisburg, Mrs. Chester Coby of Felton and Martha Gerber of Dover.

**QUESTION** — I was wondering if any of your readers could supply me with a yogurt recipe that uses gelatin to keep it from separating.

Emma Martin, Ephrata

**QUESTION** — Does anyone have a crazy crust apple pie recipe?

Jean Enriken, West Chester

**ANSWER** — Here is another Sweetened Condensed Milk recipe to add to your files. This one is short and easy, so if you don't like the ones published previously, try this one:

In electric blender, combine 1 cup instant nonfat dry milk solids, 2/3 c. sugar, 1/3 c. boiling water, and 3 T. melted butter. Blend until smooth. Store in refrigerator until ready to use.

### Recipe Topics

Month	Topic
February	
27	Microwave recipes
March	
6	More microwave recipes
13	Eggs
20	Paper bag lunches
27	Rice dishes
April	
3	Uncommon cake recipes