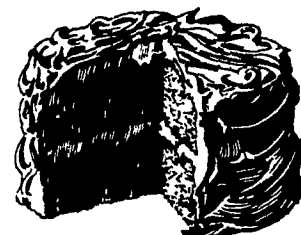


# Home On The Range



## Try a new side dish on Easter

Why stop the creativity and the fun in the kitchen when preparing the Easter meal after the main dish is done?

Don't just throw frozen peas or beans in a pan to cook for dinner. You spend so much time getting that main dish, that favorite meat, to just the right taste; why not keep the tradition running for your side dishes?

A delicious side dish can make the same impact on guests as a good ham will.

Try some of these side dishes — a great many of which are suited perfectly for budget watching and clock watching.

### PENNY-WISE BEAN BAKE

- 1/2 lb. ground beef
- 1/2 c. chopped onion
- 1/2 t. basil leaves, crushed
- 1/4 t. oregano leaves, crushed
- 16 oz. can pork and beans
- 1/2 t. salt
- 1 pkg. frozen chopped spinach, cooked and drained
- 1 c. dry cottage cheese
- 1 small clove garlic, minced
- 1/4 t. salt
- 2 hard-cooked eggs, sliced

In skillet, brown beef and cook onion with basil and oregano until tender (use shortening if necessary). Stir to separate meat.

Add beans and 1/2 t. salt. Meanwhile, in 1-quart casserole, combine spinach, cheese, garlic and 1/4 t. salt. Top with bean mixture. Bake at 400 degrees for 30 minutes or until hot. Garnish with egg.

### SWEDISH RICE PORRIDGE

- 1 c. uncooked rice
- 1 c. water
- 1 t. salt
- 2 T. butter
- 4 c. milk
- 1 2-inch stick cinnamon
- 1 c. light cream
- 2 T. sugar
- 1 t. vanilla extract

Combine rice, water, salt, and butter in saucepan. Heat to boiling, cover and cook 10 minutes. Stir in milk and cinnamon stick. Cover and cook over low heat about 45 minutes or until rice is tender, stirring occasionally. Remove cinnamon stick. Add cream, sugar, vanilla. Pour into hot serving dish. Serve with extra milk, sugar, and cinnamon. Makes 6 servings.

Mrs. Charles Pennington, Pittsburgh



Penny-Wise Bean Bake makes cents for cooks trying to stretch food dollars. The perfect side dish, it includes ground beef which could be your main dish also, and beans, eggs, and cheese.

## Cook's Question Corner



**QUESTION** — In your microwave recipes published March 6, 1982, was included a "Something Special Cheesecake." Can this be made in a regular oven? I would like to try it but I don't have a microwave oven.

Mrs. DePeters, Dallas

**ANSWER** — Mrs. DePeters, for this information we contacted Doris Thomas from the Lancaster County Extension office for she was the contributor of the recipe from one of her favorite workshops. After checking her files, Mrs. Thomas informed us that the recipe can be made by baking the cake at 375 degrees for 25 to 30 minutes or until a knife inserted comes out clean. For anyone else interested in this extra-special cake, find the recipe below.

### SOMETHING SPECIAL CHEESECAKE

- 2 eggs
- 4 (3 oz.) pkg. cream cheese
- 1/2 c. sugar
- 1 teaspoon vanilla
- 1/3 c. semi-sweet chocolate morsels
- 1 9-inch prepared crumb pie shell

Prepare crumb pie shell (recipe below). Beat eggs, cream cheese, sugar and vanilla with mixer until smooth and creamy; pour into crumb crust. In a small glass dish, melt chocolate morsels 1-1/2 minute. Spoon in drops over pie filling and swirl with a fork. Heat 4 minutes, rotating 1/4 turn every minute. When pie has cooled to room temperature, chill until serving. Serves 8.

This pie is good prepared in any crumb crust, but the chocolate crust is very special.

### CRUMB PIE CRUST

- 1 c. crushed crumbs, graham cracker, vanilla wafers, cornflakes, etc.
- 2-3 T. Sugar
- 1/4 c. butter

Combine crumbs, sugar and butter in 9-inch glass pie plate. Heat 2 minutes, stirring after 1 minute to blend ingredients. Press evenly onto sides and bottom of pie dish. Heat 1 minute to "set" crust. Makes 1-9" crust.

For Chocolate Crumb Crust, add 1-1/2 c. chocolate cookie crumbs to the sugar and butter in recipe above. Cook as directed.

### Recipe Topics

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### CHEESY FRANK NOODLE BAKE

- 3 c. uncooked noodles
- 1 can condensed green pea soup
- 1 1/4 c. milk
- 1 c. shredded Swiss cheese
- 1/4 c. chopped onion
- 6 frankfurters
- 2 T. sliced pimiento-stuffed green olives

Cook noodles according to package directions; drain; set aside. Preheat oven to 350 degrees. Meanwhile, combine condensed soup and milk in a medium-sized saucepan. Heat to simmering point; stir in 3/4 c. cheese and onion; remove from heat. Cut frankfurters into 1-inch pieces; set aside 12 pieces. Place remaining frankfurters in bottom of a buttered 1 1/2 quart rectangular baking dish. Top with noodles. Pour soup mixture over noodles. Arrange reserved frankfurters around edges of casserole. Bake, uncovered, 20 to 25 minutes. Remove from oven and sprinkle remaining cheese and sliced olives over top of casserole. Return to oven just until cheese begins to melt, about 3 minutes. Serve immediately.

### POLYNESIAN POTATO SALAD

- 2 cans (1 lb. 2-oz. each) vacuum packed sweet potatoes
- 2 c. cottage cheese
- 1 c. sliced celery
- 1 can water chestnuts, drained and sliced
- 1/2 c. dairy sour cream
- 1/4 c. sweet pickle relish
- 1 pkg. old-fashioned French dressing mix
- 2 T. white vinegar
- 1 T. instant minced onion
- 1/2 t. salt

Cut potatoes into cubes. Combine cottage cheese, celery, water chestnuts, sour cream, pickle relish, dressing mix, vinegar, onion and salt. Fold into potatoes. Turn into a medium size bowl and chill. To serve, invert onto serving plate lined with lettuce.



Rice doesn't have to be served plain to be delicious. Try this Swedish Rice Porridge using a cinnamon stick for great taste.

### BUTTER-CREAM CORN

- 4 c. fresh kernel corn
- 2 T. water
- 1 t. salt
- 3/4 c. light cream
- 2 T. butter
- 1/4 t. paprika
- dash pepper
- 1 T. chopped parsley

In a buttered shallow 1 1/2 quart baking dish mix corn, water and salt; cover with foil. Bake in preheated 400 degree oven for 25 minutes. Remove foil, pour cream over corn, dot with 2 T. butter and sprinkle with paprika and pepper.

Return to oven for 10 minutes, stirring several times. To serve, sprinkle with parsley, if desired.

### SALMON SALAD

Remove the bones from 1 can salmon. Season with salt and pepper.

Boil 2 eggs for 20 minutes. Cut whites into small pieces and either mix with salmon or use as a garnish for the top. Mash the yolks with a lump of butter, about the size of one egg yolk, to a smooth paste. Add a little mustard, if you wish. Then add vinegar, a little at time, until dressing is like cream. Stir well and serve on lettuce leaves.

Mrs. Carl Bacon, Felton

### ONION SHORTCAKE

- 1/2 lg. sweet Spanish onion
- 2 T. butter
- 1 1/2 c. corn muffin mix
- 1 beaten egg
- 1/3 c. milk
- 1 c. cream-style corn
- 1 c. dairy sour cream
- 1/4 t. salt
- 1 c. grated sharp Cheddar cheese

Peel onion slice and saute in butter. Combine muffin mix, egg, milk and corn. Place mix in buttered 8 inch square dish. Add sour cream, salt and 1/2 c. of the cheese to sauteed onions. Spread over the batter. Sprinkle with the remaining cheese. Bake at 425 degrees for 25-30 minutes. Cut in squares and serve warm. Makes 9 servings.

Sara Kresge, New Hope



If you're the lucky owner of a cast iron pot or dutch oven, don't throw it out. . . use it! The available iron in food can increase up to 400 percent when iron cookware is used.