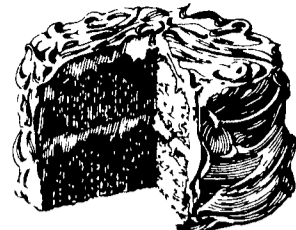


# Home On The Range



## Warm Up with Soup

On blustery afternoons or cold winter nights, nothing takes the nip out of the air quite the way a good hot bowl of steaming soup does.

And there's no end as to how soup can be served. Add one new ingredient to an old favorite and you've created a new soup. Try some of the new ideas found on this page.

### BROCCOLI MUSHROOM SOUP

1 package (10 oz.) frozen chopped broccoli, unthawed  
1 tablespoon minced onion  
2 teaspoons chicken stock base  
1 cup water  
1 can (10 1/2 oz.) cream of mushroom soup  
1 cup sour cream  
1 cup evaporated milk  
salt and pepper to taste  
fresh parsley or chopped broccoli

Combine broccoli, onion and chicken stock base with water in medium saucepan. Cover and simmer for 15 minutes or until vegetables are tender. Cool. Stir in mushroom soup. Pour small quantities into blender jar and puree. Add sour cream and puree again. Add evaporated milk, salt and pepper. Heat to steaming, but do not boil. Garnish with parsley or chopped broccoli.

### BEEF-O-MATO SOUP

Combine: 1 (10 1/2 oz.) can condensed beef broth  
2 cups tomato juice  
1/2 teaspoon instant minced onion  
1 teaspoon Worcestershire sauce  
1 tablespoon lemon juice

Heat and serve. This can also be served cold with a lemon slice on top.

Betty Biehl  
Mertztown

### CREAMY FRENCH ONION SOUP

Soup:  
1/4 cup butter  
7 cups sliced onions  
2 tablespoons all-purpose flour  
1 teaspoon salt  
4 cups water  
3 tablespoons beef stock base or 12 beef bouillon cubes  
4 cups milk  
Croutes:  
1/2 cup butter  
1 small clove garlic, crushed  
8 slices French bread, cut 1-inch thick  
2 cups shredded Swiss cheese

Melt butter in 4-quart saucepan; saute onions until tender (about 15 minutes.) Stir in flour and salt. Add water and beef stock base. Bring to a boil; reduce heat, cover

and simmer 30 to 40 minutes. Stir in milk. Heat to serving temperature (do not boil.)

To prepare croutes: melt butter in saucepan; stir in garlic. Dip both sides of bread in butter. Place on a jelly roll pan and toast in preheated 325 degree oven, 10 minutes; turn and toast an additional five minutes or until lightly browned. To serve: Place about 1 cup soup in ovenproof soup bowls. Top each with 1 croute and 1/4 cup Swiss cheese. Place in oven 10 minutes or until cheese melts.

### CREAM OF CELERY SOUP

3 tablespoons butter  
2 1/2 cups chopped celery  
2 tablespoons flour  
2 teaspoons instant chicken bouillon  
1/2 teaspoon salt  
1/4 teaspoon nutmeg  
1/8 teaspoon pepper  
4 cups milk

Melt butter in saucepan; add celery. Saute until tender. Stir in flour, instant bouillon and seasonings until smooth. Remove from heat; gradually stir in milk. Heat to boiling, stirring constantly. Boil and stir one minute. Garnish with chopped celery leaves, if desired.

### HEARTY MEATBALL STEW AND DUMPLINGS

1 pound ground beef  
1 egg  
1/4 cup chopped onion  
1/2 teaspoon salt  
1/4 teaspoon pepper  
1/4 teaspoon garlic powder  
1 beef bouillon cube  
1 1/2 cups boiling water  
10 3/4 oz. can condensed tomato soup  
3 carrots, cut into 1/2-inch pieces  
2 medium potatoes, cut into 1/2-inch pieces  
1 medium onion, sliced  
1/4 teaspoon thyme  
1/8 teaspoon garlic powder  
7.5 oz. can Pillsbury Refrigerated Biscuits  
paprika

In medium bowl, combine ground beef, egg, onion, salt, pepper and 1/4 teaspoon garlic powder; mix well. Shape into 1 1/2-inch balls. In Dutch oven, brown meatballs; drain. Dissolve bouillon in boiling water. Add water, soup, vegetables, thyme and remaining 1/8 teaspoon garlic powder to meatballs; stir gently. Cover and bring to a boil; reduce heat and simmer 15 minutes. Separate dough into 10 biscuits; cut each biscuit in half. Place biscuit halves on hot stew mixture. Sprinkle with paprika. Simmer



This hearty ham and bean chowder is guaranteed to take that winter chill out of the air! Try it!

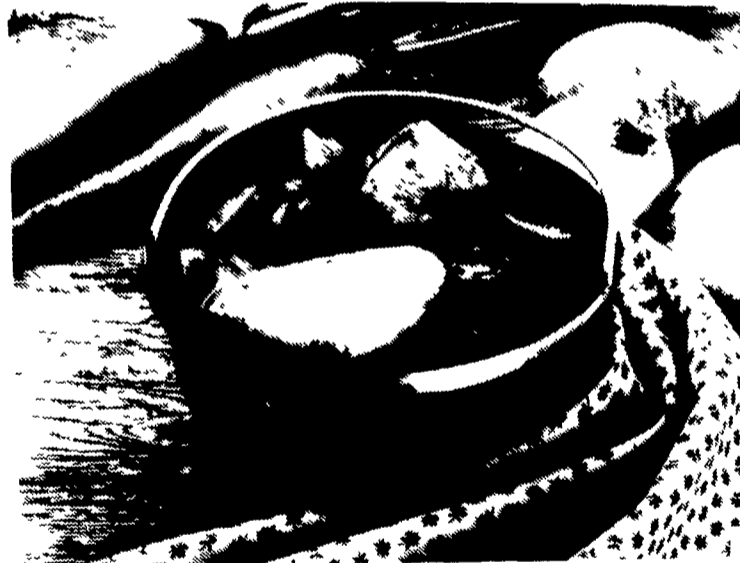
uncovered for 10 minutes; cover and simmer 15 to 20 minutes longer.

### HAM-BEAN CHOWDER

2 quarts water  
2 cups dried Great Northern or pea beans  
3 tablespoons butter  
2 cups finely chopped onion  
1/2 cup finely chopped celery  
2 teaspoons finely chopped garlic  
1 can (13 3/4) condensed chicken broth  
1 ham shank (approximately 4 lbs.) or 2 ham hocks (approximately 1 1/2 lbs. each)  
1 can (1 lb.) tomatoes, undrained or 4-6 medium-sized firm ripe tomatoes, peeled and chopped  
2 whole cloves  
1 bay leaf  
freshly ground black pepper  
2 1/2 cups milk  
2 cups (8 oz.) shredded cheddar cheese

Bring water to boil in 6-quart saucepot. Drop beans in and boil briskly for two minutes. Water should cover beans by at least one inch; add more if necessary. Turn off heat. Let beans soak for one hour; drain, keeping liquid. Return beans to pot. Add four cups of the cooking liquid. Melt butter in a large skillet. Add onion, celery and garlic; cook for five minutes. Scrape entire contents into saucepot. Add chicken broth to saucepot.

Peel skin from ham shank, cut off excess fat. Add shank and skin to saucepot along with tomatoes, cloves, bay leaf and pepper. Simmer for two hours or until ham is tender. Remove ham shank and skin; cool. Transfer soup to large bowl; remove bay leaf and cloves. Cut off meat; return meat to soup mix. Refrigerate. Skim off fat. Transfer to saucepot. Stir in milk. Bring to simmer. Stir in cheese until melted. Extra soup may be stored in the refrigerator and



As a hearty antidote to winter, try this down-home recipe for meatball stew. Homestyle dumplings made from refrigerated biscuits top off this nourishing meal.

reheated, or cooled and poured into freezer containers and frozen. Thaw and reheat over low heat.

### OYSTER STEW

1/4 cup butter

2 tablespoons flour  
1 teaspoon salt  
dash pepper  
1 pint fresh oysters with liquor  
3 cups milk

(Turn to Page B9)

## Recipe Topics

February

- 11 Creative Casseroles
- 18 Puddings and Custards
- 25 Favorite Vegetable Dishes

## Featured Recipe

For Lois Harnish, mother of two children, it is important to make meals that both she and her family will enjoy. One of their current favorites is a bacon and cheese quiche. Read about Lois on the Family Living page.

### Bacon and Cheese Quiche

8 strips bacon, fried and crumbled  
1 cup shredded cheese  
3 eggs  
1/4 cup melted butter  
1 1/2 cups milk  
1/2 cup flour  
dash pepper  
Mix eggs, milk, butter, flour and pepper in blender. Pour into greased 9-inch pie plate. Sprinkle bacon and cheese over surface. Press gently. Bake at 350 degrees for 30 minutes or until knife inserted comes out clean.