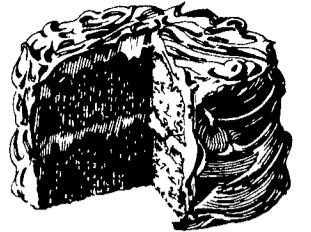


Home On The Range



Guests appreciate delectable appetizers

Summertime is entertaining time, and to get your party rolling serve some delectable appetizers.

Whether you decide to top crackers with creamy spreads or prepare a spicy vegetable dip, your guests will surely appreciate your efforts.

Prepare your appetizers before the party begins so you'll have plenty of time to enjoy the laughter and good conversation that parties invoke.

Remember that June dairy month is just a few days away, so don't stop sending dairy recipes yet. The dairy dessert recipes have been pouring in, but we still need lots of recipes for the other categories. If you decide to send us your favorite dairy recipe, we'll reward your effort with a gift of appreciation.

SNAPPY HAM AND EGG BALLS

¼ pound sharp cheddar cheese, ground
2¼ ounce can deviled ham
2 hard cooked eggs, ground
1 teaspoon prepared mustard
1 egg, beaten
¼ cup milk
1 cup finely crushed potato chips
Combine ground cheese, ham, eggs and mustard. Shape into ball, using ½ tablespoons of mixture for each ball. Mix egg and milk in a small bowl. Roll cheese balls in finely crushed potato chips, then quickly dip the balls in egg mixture and again in potato chips. Fry the cheese balls in hot deep fat (375°F.) until lightly browned - takes less than a minute. Serve on toothpicks. Cheese ball can be rolled in potato chips and served cold if desired.

Betty Biehl
Mertztown

ORIENTAL DIP

½ cup diced green onion
¼ cup chopped parsley
2 tablespoons chopped candied ginger
2 tablespoons diced canned water chestnuts
1 tablespoon soy sauce
½ teaspoon ground coriander
½ teaspoon salt
1 cup dairy sour cream
Combine first 7 ingredients. Fold in sour cream. Cover and chill 1 to 2 hours to allow flavors to blend. Serve with fresh mushrooms and cauliflowerrets as dippers.

FRUIT AND CHEESE DIP

2 cups dry cottage cheese, large curd
¾ cup skim milk
2 teaspoons snipped chives
2 teaspoons lemon juice or vinegar
1 teaspoon salt
Unsweetened mandarin orange segments
Strawberries
Pineapple cubes
Peach slices
Seedless green and Tokay grapes
Mix all ingredients except fruits in blender until smooth, about 1 minute. Cover; chill 3 to 4 hours. To serve, mound cheese dip in small bowl and place on tray with fruits for dipping. Makes 2¾ cups dip.

GARDEN VEGETABLE DIP

1 cup creamed cottage cheese
2 tablespoons skim milk
1 tablespoon chopped green pepper
1 tablespoon chopped green onion
1 tablespoon chopped radish
Pinch of celery salt
In small mixer bowl, beat cottage cheese and milk until creamy. Stir in remaining ingredients. Chill at least 1 hour. Serve with crisp, cold vegetables.

HOT BEEF DIP

¼ cup chopped onion
1 tablespoon margarine
1 8-ounce package cream cheese, cubed
1 cup milk
1 4-ounce can mushrooms, drained
2½ ounces dried beef
¼ cup parmesan cheese
2 tablespoons chopped parsley
Saute onion in margarine. Add cream cheese and milk. Stir over low heat until cream cheese is melted. Stir in remaining ingredients, heat through. Serve hot. Makes 2½ cups. Serve with crackers or chips.

Judi Fulton
Adamstown

FRUIT NIBBLERS

½ cantaloupe
½ honeydew melon
About 3 pounds watermelon
2 or 3 oranges
½ cup orange juice
Scoop balls from melons or cut melons into 1-inch cubes. Place 3 balls on each of 12 skewers. Insert skewers in oranges on serving plate. Serve orange juice in tiny bowls for dipping melon balls. Serves 4.



Please your guests with the Fruit 'n Cheese Dip made with cottage cheese.

RUMAKI

6 chicken livers
4 water chestnuts
Teriyaki Sauce (below)
6 slices bacon, cut in half
Brown sugar
Cut chicken livers in half; cut each water chestnut into 3 pieces. Pour Teriyaki Sauce over chicken livers and water chestnuts, in bowl; refrigerate about 4 hours. Drain. Wrap a piece of chicken liver and a piece of water chestnut in each bacon slice.
Secure with wooden pick; roll in brown sugar. Set oven control at broil and 550°F. Broil 3 to 4 inches from heat for 10 minutes or until bacon is crisp, turning occasionally. Makes 12 appetizers.

Teriyaki Sauce

Mix ¼ cup salad oil, ¼ cup soy sauce, 2 tablespoons catsup, 1 tablespoon vinegar, ¼ teaspoon pepper and 2 cloves garlic, crushed.

PORK SAUSAGE TEMPTERS

1 pound pork sausage meat
¼ cup minced onion
½ cup water
¼ cup lemon juice
2 tablespoons vinegar
2 teaspoons Worcestershire sauce
2 tablespoons sugar
½ teaspoon salt
1 teaspoon prepared mustard
Dash of cayenne or Tabasco sauce
Form sausage meat into ¾-inch balls. Brown slowly on all sides. Remove balls and drain off all but 1 tablespoon fat.
Brown onion lightly, stirring frequently. Add remaining ingredients. Simmer until thickened, about 20 minutes. Pour sauce into a chafing dish or top of double boiler.
Stick each ball with a pick and stand up in sauce. Makes about 4 dozen balls.

BEEF BALLS IN BACON BLANKETS

Season freshly ground beef with salt, pepper and grated onion. Shape into balls.
Rub half slices of bacon with a

piece of cut garlic. Roll a bacon slice around each meat ball and secure with a pick. Broil until the meats are cooked.

(Turn to Page B8)

Featured Recipe

This week's featured recipe comes from Barbara Martin, Neffsville. Barbara is on the cookbook committee of Lancaster Farm Women Society 22 and typed the 300-page cookbook herself.

The mother of two, Barbara said she ate a lot of trifle during a trip to Scotland last year, but discovered her recipe for it here. She has included her trifle recipe in the cookbook. To learn more about the soc.ety's cookbook and Barbara see the story featuring them in this section.

Scottish Trifle

Custard Sauce:

6 cups milk
3 tablespoons cornstarch
4 tablespoons sugar
4 egg yolks
2 teaspoons vanilla

In heavy saucepan, combine 1 cup milk and all the cornstarch. Stir with wire whisk until cornstarch is dissolved. Add the remaining 5 cups milk and sugar; cook over moderate heat, stirring constantly until the sauce thickens and comes to a boil. In a smaller bowl, break up the egg yolks with a fork and stir in about ½ cup sauce; then whisk the mixture back into the remaining sauce. Bring to a boil again and boil for 1 minute, stirring constantly. Remove the pan from the heat and add the vanilla. (This makes about 6 cups and does not taste as sweet as vanilla pudding generally does.)

Trifle:

1 8-inch round sponge layer cake
¼ cup orange juice
¼ cup sherry
Sliced canned peaches
12-15 ounces red raspberry jam
½ pint whipped cream
½ cup chopped walnuts or pecans

Cut the cake layer in half horizontally. Line bottom of trifle dish (or large glass dish with nearly straight sides) with 1 layer of sponge cake. Combine orange juice and sherry and pour half the mixture over the cake. Cover with a thin layer of red raspberry jam. Place the second layer of cake over the jam and pour the remaining orange juice-sherry mixture over it; cover with raspberry jam layer. Next add a layer of sliced peaches followed by the custard sauce; then raspberry jam and another layer of peaches. Top with whipped cream (sweetened with a little sugar and flavored with vanilla) and nuts just before serving.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P.O. Box 366, Lititz, PA 17543

June	
2	Dairy Desserts
9	Cheese Dishes
16	Dairy Drinks
23	Dairy Dinners
30	Puddings & Custards