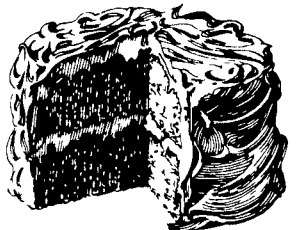


Home On The Range



Plan a dinner with dairy products

It's hard to believe that dairy products have so many uses, but the Dairy Dinner recipes that readers shared indicate that many, many main dishes use milk, cream and cheese.

For a challenge, try making an entire meal, including a salad, main course, vegetable, dessert and beverage, using only recipes that call for at least one dairy product. You should be surprised how easy it really is. The recipes below that our readers shared will give you a headstart in meeting this challenge.

You still have time to send in your favorite dairy recipe and to receive a gift of appreciation. Start looking in your files and decide which ones you would like to share.

DAIRY CASSEROLE

- 8 ounces noodles, cooked
- 1 pound hamburger, fried
- 2 cups corn, cooked
- 8 ounces cream cheese
- 1 can cream of mushroom soup
- 1 cup milk
- Salt and pepper
- Onion salt

Combine all ingredients and bake ½ hour at 350°F.

Doris Weaver
Ephrata

CORN SOUP WITH RIVELS

- 3 cups fresh or canned corn
- 2 quarts water
- 1 cup rich milk
- 1½ cups flour
- 1 egg
- 3 tablespoons butter
- 1½ teaspoons salt
- Parsley

If fresh corn is used, cut kernels from the ear and cook 10 minutes in the water. If canned corn is used, small whole kernel corn is preferred. Bring to a boil but do not cook.

Make a batter by mixing egg, flour and milk together. Pour this batter through a colander, letting it drop into boiling corn. Add butter and salt and cook slowly for 3 minutes in a covered pan. Garnish with parsley. Serves six. This soup should be eaten immediately, so that rivels retain their shape rather than spread through the soup.

Mrs. Phares Burkholder
Kutztown

MACARONI SUPREME

- ½ cup creamed butter
- ½ teaspoon salt
- 1 cup grated cheese
- 1 cup evaporated milk
- 1 cup soft bread crumbs mixed and add
- 3 beaten eggs to crumbs
- 1 cup cooked macaroni

Put in casserole and bake at 350°F. for 25 to 30 minutes.

Mrs. Ray Seldel
Lenhartsville

MACARONI PIZZA

- 2 cups raw macaroni
- 1 egg
- ½ cup milk
- 1 pound ground beef
- ½ cup onion
- 1 15-ounce can tomato sauce
- 1 teaspoon salt
- ½ teaspoon oregano
- ¼ teaspoon pepper
- 1 cup grated velveeta
- 1 cup grated mozzarella
- 1 can mushrooms

Cook macaroni; drain and spread in 7 X 11-inch pan. Beat egg, add milk. Pour over cooked macaroni. Brown meat and onion. Drain grease and add everything else except cheese. Boil until thick and pour over macaroni. Top with cheese. Bake 25-30 minutes at 350°F. until cheese bubbles.

Darlene Martin
Newmanstown

BEEF AND CHEESE CASSEROLE

- 1 pound ground beef
- 1 small onion, chopped
- 1½ cups uncooked spaghetti
- 1 cup tomatoes
- 2 tablespoons butter
- 3 tablespoons flour
- 2 cups milk
- ¾ cup cheese

Cook spaghetti until tender and drain. In a skillet brown beef and onion in the butter. Add flour, seasoning, and milk. Cook until thick. Mix ½ cup cheese with spaghetti. Place half of spaghetti in greased baking dish. Put in meat mixture. Top with tomatoes. Put on the rest of spaghetti. Sprinkle with remaining cheese. Bake at 350°F. for 25 to 30 minutes.

Mary Martin
Middleburg

PURPLE COW SALAD

- 2 3-ounce packages blackberry gelatin
- 2 cups boiling water
- 1 15-ounce can blueberries, drained
- 1 8-ounce can crushed pineapple, drained
- 1 8-ounce package cream cheese
- ½ cup sugar
- ½ pint sour cream
- ½ teaspoon vanilla
- ½ cup chopped pecans

Dissolve gelatin in boiling water. Drain blueberries and pineapple and measure liquid. Add enough water to make 1 cup, add to gelatin mixture. Stir in drained blueberries and pineapple. Pour into a 2-quart flat pan, cover and put in refrigerator until firm. Combine cream cheese, sugar, sour cream and vanilla, and spread over congealed salad. Sprinkle with chopped pecans. Makes 10-12 servings.

Robin Hill
Md. State Dairy Princess
Kennedyville, Md.



Next weekend try this easy make-ahead "Friday Casserole" featuring dairy products.

FRIDAY CASSEROLE

- ¼ cup butter
- ¼ cup all-purpose flour
- 2 teaspoons grated onion
- 1 teaspoon Worcestershire sauce
- ½ teaspoon each: dry mustard, salt
- Pinch of pepper
- 3 cups milk
- 1 8-ounce package egg noodles, cooked and drained
- 1 10-ounce package frozen peas, cooked and drained
- 5 hard-cooked eggs, peeled
- 1 teaspoon prepared mustard
- ¼ teaspoon salt
- Dash pepper
- 2 tablespoons sour cream
- 1 teaspoon vinegar
- ½ teaspoon Worcestershire sauce

Melt butter in a medium-sized saucepan. Stir in flour, onion, Worcestershire, mustard, salt and pepper. Cook until smooth, stirring constantly.

Remove from heat. Gradually stir in milk. Bring to a boil over medium heat, stirring constantly. Boil and stir one minute. Reserve ½ cup of sauce. Combine remaining sauce, noodles, peas and shrimp in a 3-quart round glass casserole. Cut eggs in half lengthwise. Carefully lift out yolks; place in mixing bowl. Mash yolks with a fork and add remaining ingredients; mix until light and fluffy. Fill egg whites with yolk mixture. Press deviled egg halves into mixture around outside edges and in center of casserole. Drizzle reserved sauce over egg halves. Refrigerate, covered, overnight. To reheat, microwave covered with casserole top or plastic wrap, on full power, about 12 minutes, rotating a half turn every 3 minutes, until hot and bubbly. Let stand, covered, 5 minutes before serving.

To reheat in conventional oven, place casserole, uncovered, in preheated 350°F. oven about 30 minutes.

American Dairy Association

EASY LASAGNE

- 9 lasagne noodles, cooked
 - 1½ pounds ground beef
 - ½ onion, chopped
 - 1 quart jar spaghetti sauce
 - 2 cups grated cheddar cheese
 - 2 cups grated mozzarella cheese
 - Few sprinkles parmesan cheese
- Brown ground beef, add onion and spaghetti sauce. Simmer for 5 minutes. In 13 X 9-inch pan put 3

cooked noodles, add meat sauce and sprinkle with parmesan cheese. Top with 3 more noodles, repeat meat layer. Then use 3 remaining noodles and add final meat layer. Sprinkle each layer with parmesan cheese. Top with grated cheeses. Bake at 350°F. for 30 minutes. Sliced mushrooms may be added to each layer if desired.

Luella Reiff
Chester Springs

COTTAGE CHEESE CASSEROLE

- Saute in large skillet:
 - 2 tablespoons butter
 - ½ cup each - chopped mushrooms, onions and celery and 1 clove garlic, minced.
 - Stir in:
 - ¼ teaspoon marjoram, crushed
 - 4½ cups water
 - ¾ cup tomato paste
 - 2 teaspoons salt
 - 1 teaspoon sugar
 - 4 cups macaroni
- Simmer until macaroni is tender - about 25 minutes. Have ready: ½ cup chopped parsley

2 cups cottage cheese
½ cup grated parmesan cheese

Put half the macaroni mixture in a greased 2-quart dish. Top with 1 cup of cottage cheese and ½ of parmesan cheese and parsley. Repeat layers. Bake at 350°F. for about 40 minutes.

Tami Lapp
Port Allegany

OATMEAL HOTCAKES

- 1 cup uncooked oatmeal
 - 1½ cups buttermilk or sour milk
 - ¼ cup brown sugar
 - 2 eggs
 - ¼ cup butter or margarine, melted
 - 1 cup flour
 - 1 teaspoon baking soda
 - 1 teaspoon salt
- Mix oatmeal and buttermilk, let set 10 minutes. Stir in brown sugar, eggs, butter, flour, soda and salt. Stir lightly with wooden spoon. Don't beat. Then make on hot griddle.

Brenda Hoover
Manheim

(Turn to Page B8)

Featured Recipe

This week's featured recipe comes from Michelle Rodgers, a home economist with the Lancaster County Extension. Michelle's fruit leather recipe is a perfect travel treat.

The leather won't easily spoil in hot weather, is nutritious, and doesn't create a mess in the car. For other travel snacks and game ideas, see the story about traveling on the Family Living page.

Strawberry Fruit Leather

- 5 cups halved strawberries
- ¼ cup honey

1. Line a drying tray or baking sheet with plastic wrap. (Do not use foil or wax paper unless you want to eat it with the leather!) Use masking tape to tape down the corners so it does not blow over leather as it dries.

2. Wash fruit and puree in blender until very smooth. Add honey.

3. Pour puree onto prepared drying tray, about ¼-inch thick. Spread puree from center out, leaving the edges thicker.

4. Place in 150° F. oven to dry. Leave oven door open about 4 inches. Place candy thermometer in back of oven. Check temperature periodically to see that it is correct. If necessary, turn oven off for awhile to reduce temperature. Rotate pans every two hours. The leather is dry when the surface is no longer sticky. Drying time is 6-12 hours.

5. When dry, remove from oven. Remove plastic wrap. Let cool completely. When cool, rewrap in plastic wrap by rolling up like a jelly roll.

6. Leathers can be stored at room temperature for one month or in refrigerator for three months. It will keep for one year in freezer. Makes two leathers.

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

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30	Puddings & Custards
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