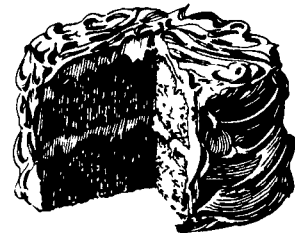


Home On The Range



Celebrate Thanksgiving with a feast

Each of us has something to be thankful for this Thanksgiving. It may be a new baby in the family, the restored health of a loved one, or the bountiful fall harvest. Whatever it is that makes you thankful, celebrate this Thanksgiving with a traditional family dinner, complete with turkey, stuffing and cranberry sauce.

Every cook has time-honored recipes for holiday specialties that are an essential part of the Thanksgiving feast. The favorite family recipe may be for cranberry relish, pumpkin pie, or sweet potatoes.

While it's fun to pass recipes down from one generation to another, it's also fun to try recipes from others' files. Below are a few of our readers' Thanksgiving favorites. Go ahead and add one to your holiday menu this year — you may be starting a new tradition.

But no matter how good your dinner, you'll probably have at least a little left over. Make the most of those leftovers with delicious turkey casseroles. The recipes are all listed below.

ROAST TURKEY

Prepare turkey for roasting; remove pin feathers and clean inside thoroughly. Wash turkey inside and out. Sprinkle with salt and pepper, and stuff. Sew up dressing pockets or fasten with skewers. Tie leg and wings. Rub outside of turkey with fat. Place on rack in shallow pan. (Do not add water or liquid.)

For an 8 to 10 pound bird, roast at 325°F. for 20 to 25 minutes per pound; for a 10 to 14 pound bird, bake at 325°F. for 18 to 20 minutes per pound; for a 14 to 18 pound bird, bake at 300°F. for 13 to 15 minutes per pound; and for a 20 pound turkey bake at 300°F. for 13 to 15 minutes per pound.

Betty Biehl
Mertztown

GIBLET GRAVY

Remove all excess fat from bottom of the pan; allow 1 tablespoon fat for each tablespoon flour. Rub flour into fat in the bottom of the roasting pan. Add liquid (1 cup to 1 to 2 tablespoons flour). Add chopped cooked giblets. Stir until thickened. Salt to taste.

Betty Biehl
Mertztown

SWEET POTATO BON-BONS
3 pounds sweet potatoes, peeled and cooked
¼ cup butter
½ cup brown sugar
Dash of salt
½ teaspoon grated orange rind
6 marshmallows, halved (large ones)
4 cups Corn Flakes, crushed
½ cup melted butter
12 pecan halves

Mash potatoes until fluffy. Add sugar, butter, salt and orange rind. Cool. Divide into 12 portions. Press potatoes around each marshmallow half, being careful to keep marshmallow in center. Shape into ovals. Coat each with melted butter. Roll in crushed Corn Flakes, top with pecan and place on lightly greased baking sheet. Bake in very hot oven (450°F.) for 8 minutes. Makes 12 to serve 6.

Donna Lencoski
Latrobe

CRANBERRY DELIGHT

Dissolve one 3-ounce package raspberry jello and one 3-ounce package lemon jello in 3 cups hot water. Chill until slightly thickened. Combine two cups ground fresh cranberries, ¾ cup drained, crushed pineapple, 1½ cups sugar, 1 cup chopped nutmeats, 2 cups finely chopped celery, 1 ⅔ cups seedless white grapes (seeded red ones may be used). Fold into gelatin. Pour into 9x13-inch cake pan or a mold. Chill until firm.

Sara Jane Fulmer
West Newton

PEAS IN CREAM

½ cup water
2 packages frozen peas
½ teaspoon salt
3 tablespoons butter
1 slightly beaten egg
¼ cup cream
1 teaspoon sugar

Place water, peas and salt in covered saucepan. Turn to high until steaming, then to a lower heat until tender. Drain. Add butter to beaten egg yolk; add cream and sugar and beat thoroughly. Add to peas and heat slowly. Serves 4 to 6.

Betty Biehl
Mertztown



No Thanksgiving feast would be complete without a succulent, juicy turkey stuffed with carefully seasoned filling.

SQUASH SQUARES

Cut unpeeled squash into servings about 2-inch square. Remove all the seed and stringy portion. Place in covered saucepan, sprinkle with salt, pepper and brown sugar. Add ¼ cup water. Dot with butter. Place on high heat; when steaming, reduce to a lower heat and cook until just tender.

Betty Biehl
Mertztown

BROILED BREADED TOMATOES

2 tomatoes, cut in half
Salt and pepper
Little bread crumbs
1 egg, slightly beaten
Season bread crumbs. Dip the tomato halves in the bread crumbs, then the egg and then the crumbs. Broil 3 inches from heat for 6 to 8 minutes.

Betty Biehl
Mertztown

APPLE HARVEST CAKE

1¼ cups all-purpose flour
1 cup wheat flour
1 cup sugar
¾ cup firmly packed brown sugar
1 tablespoon cinnamon
2 teaspoons baking powder
1 teaspoon salt
½ teaspoon soda
¾ cup oil
1 teaspoon vanilla
3 eggs
2 cups (3 medium) apples, finely chopped
¾ to 1 cup chopped nuts

GLAZE

½ cup powdered sugar
¼ teaspoon vanilla
2 to 3 teaspoons milk
Preheat oven to 325°F. Grease (using 1 tablespoon solid shortening and flour 12-cup fluted tube pan. In large bowl, blend first 11 ingredients with 1 cup of apples.

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Top off your turkey feast with this delightful Cranberry Sauce Jubilee. An ignited sugar cube soaked in orange extract makes this an especially elegant finale.

Featured Recipe

This week's featured recipe comes from Linda Weigel of Cochranville. Linda is one of the leaders of the Gum Tree Equestrians, a group of 4-H'ers who hope to ride in the upcoming inaugural parade.

Linda's recipe for Red, White and Blue Jello Salad brings to mind the colors of the flags the 4-H'ers carry when they perform. To learn more about Linda and the Equestrians, see the story featuring them in this section.

Red, White and Blue Jello Salad

Mix 1 cup boiling water with 1 small package cherry jello. Add 1 small can of crushed pineapple. Pour in a bowl and let set. Mix together 1 cup boiling water with 2 packages lemon jello. Mix 2 cups milk with ½ pint sour cream and add to lemon jello. Pour lemon mixture over cherry layer and let set.

For top layer, mix 1 cup boiling water with 1 package black raspberry jello and 1 small can of blueberries. Pour and let set. Serves 30.

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.

November
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December
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Wild Game Recipes
Christmas Cookies
Fireside Treats