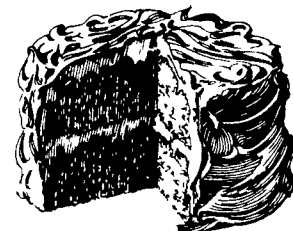


Home On The Range



Try pasta for a quick entree

Pasta is the perfect dish for those busy days when time is the kitchen is short. The term pasta encompasses all the Italian thru-dough products such as macaroni, spaghetti, and noodles.

While many of us know noodles and macaroni as tasty side dishes, we don't always associate them with inviting casseroles and filling main courses. But when combined with other foods in casseroles or topped with tasty sauces, pasta offers a quick and tempting entree.

CHICKEN CARUSO

- 4 cups chicken broth
- 7 or 8 ounces uncooked elbow macaroni
- 2 slices bacon, cut up
- 1/4 cup finely chopped green pepper
- 1/3 cup finely chopped onion
- 2 cups cut-up cooked chicken or turkey
- 2 cups shredded process American cheese (about 8 ounces)
- 1/4 cup chopped pimiento
- 1/4 cup toasted slivered almonds
- 1 10-ounce package frozen green peas, cooked and drained
- 3 tablespoons sherry

In saucepan, heat chicken broth to boiling; add macaroni. Cook 10 minutes or until tender; do not drain.

In large skillet, fry bacon until crisp; add green pepper and onion. Cook and stir until onion is tender; drain off excess fat. Stir in macaroni-broth mixture and remaining ingredients; heat through. Makes 6 to 8 servings.

QUICK TUNA SALAD

- 1 16-ounce can (2 cups) macaroni and cheese
- 1 7-ounce can tuna, drained and flaked
- 1 can peas, drained
- 1/2 cup mayonnaise or salad dressing
- 2 hard-boiled eggs, chopped
- 1 tablespoon chopped green pepper
- 1 teaspoon instant minced onion or fresh onion
- Little salt and pepper
- 6 medium tomatoes

Combine first 8 ingredients and a dash of pepper. Chill. With stem ends down, cut each tomato into 6 wedges, cutting to but not through base. Spread wedges apart slightly. Chill tomatoes. Season inside with salt and fill with tuna mixture.

Betty Biehl
Mertztown

BEEF-MACARONI MOLD

- 2 3-ounce packages lemon flavored gelatin
- 2 tablespoons vinegar
- 3/4 cup mayonnaise
- 1 cup uncooked elbow macaroni
- 1 12-ounce can corned beef, flaked
- 1/2 cup diced celery

2 tablespoons chopped onion
Dissolve gelatin in 2 cups boiling water. Stir in 1 cup cold water and vinegar. Add mayonnaise and beat with rotary beater until smooth. Chill till partially set.

Meanwhile, cook macaroni, following package directions. Drain. Fold drained macaroni, corned beef, celery and onion into gelatin mixture. Pour into a 7 1/2-cup mold. Chill until firm. Serves 8

Betty Biehl
Mertztown

CHILI SAUSAGE SUPPER

- 1 pound bulk pork sausage
- 1 cup finely chopped onion
- 1 cup chopped green pepper
- 1 7-ounce package wide egg noodles
- 1 16-ounce can tomatoes
- 1 cup dairy sour cream
- 3/4 cup water
- 1 tablespoon sugar
- 2 to 3 teaspoons salt
- 1 to 2 teaspoons chili powder

In large skillet, cook and stir meat, onion and green pepper until meat is brown and onion is tender; drain off fat. Stir in remaining ingredients.

Cover, simmer 30 minutes or until noodles are tender, adding more water if necessary to prevent sticking. Makes 4 to 6 servings.

CHICKEN CONFETTI

- 4 to 5 pounds broiler-fryer chicken, cut up
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup salad oil
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 2 16-ounce cans tomatoes
- 1 8-ounce can tomato sauce
- 1 6-ounce can tomato paste
- 2 tablespoons snipped parsley
- 2 teaspoons salt
- 1 teaspoon basil
- 1/4 teaspoon pepper
- 7 or 8 ounces spaghetti, cooked and drained
- Grated Parmesan cheese

Wash chicken pieces and pat dry. Season with 1 teaspoon salt and 1/8 teaspoon pepper. In large skillet or Dutch oven, brown chicken in oil; remove chicken. Pour off all but 3 tablespoons fat. Add onion and garlic; cook and stir until onion is tender. Stir in chicken and remaining ingredients except spaghetti and cheese.

Cover tightly; cook chicken slowly 1 to 1 1/2 hours or until tender, stirring occasionally and adding water if necessary. Skim off excess fat. Serve on spaghetti; sprinkle with Parmesan cheese. Makes 4 to 6 servings.

BEEF PAPRIKA

- 1/4 cup shortening
- 2 pounds beef chuck or round, cut into 1-inch cubes
- 1 cup sliced onion



This easy Double Cheese Delight casserole features noodles with ground beef and cheese.

- 1 small clove garlic, minced
- 3/4 cup catsup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 2 teaspoons salt
- 2 teaspoons paprika
- 1/2 teaspoon dry mustard
- Dash cayenne red pepper
- 1 1/2 cups water
- 2 tablespoons flour
- 1/4 cup water
- 3 cups hot cooked noodles

Melt shortening in large skillet. Add meat, onion and garlic; cook and stir until meat is brown and onion is tender. Stir in catsup, Worcestershire sauce, sugar, salt, paprika, mustard, cayenne and 1 1/2 cups water. Cover; simmer 2 to 2 1/2 hours.

Blend flour and 1/4 cup water; stir gradually into meat mixture. Heat to boiling, stirring constantly. Boil and stir 1 minute. Serve over noodles. Makes 6 to 8 servings.

SAUCY TWIST PORK DISH

- 4 ounces uncooked corkscrew-shaped macaroni
- 1/2 cup finely chopped onion
- 1/3 cup chopped green pepper
- 1 tablespoon butter or margarine
- 1 12-ounce can pork luncheon meat, cut into cubes
- 1 10 1/2-ounce can condensed cream of mushroom soup
- 1/2 cup catsup
- 1/3 cup shredded Cheddar cheese

Heat oven to 400°F. Cook macaroni as directed on package; drain. In large skillet, cook and stir onion and green pepper in butter until onion is tender. Stir in macaroni and remaining ingredients. Pour into ungreased 1 1/2-quart casserole. Cover; bake 30 minutes. Makes 4 to 6 servings.

CHICKEN LIVER SAUCE FOR SPAGHETTI

- 1 medium onion, chopped fine
- 2 cloves garlic, chopped fine
- 4 tablespoons olive or salad oil
- 2 1/2 cups tomatoes
- 1 6-ounce can tomato paste
- 1 3/4 cups water
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 teaspoon poultry seasoning
- 1 bay leaf
- 1/2 pound chicken livers
- 1/4 cup canned sliced mushrooms

Cook onion and garlic in 2 tablespoons hot oil until yellow. Add tomatoes, tomato paste, water, and seasonings. Cut livers into small pieces and cook in remaining oil until browned. Add with mushrooms and liquid to tomato mixture. Simmer uncovered over low heat, 2 hours, stirring occasionally. Serves 6.

EASY LASAGNE

- 9 lasagne noodles, cooked
- 1 1/2 pounds ground beef
- 1/2 onion, chopped
- 1 quart 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 13x9-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

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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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Lamb Recipes
Chocolate Treats
Organ Meats

Featured Recipe

This week's featured recipe comes from Barbara Hehnley, a Lebanon County resident who enjoys making "leb cakes" at Historic Schaefferstown. Lubkuchen are an early Pennsylvania German sugar cookie and Barbara has been making them for about 13 years, using a wood-burning cook stove. She says people stand in line to sample the delicious cookies.

Although the recipe calls for hartshorn, Barbara explains that it is a preservative which is not available. It is, she explains, powdered ammonia, and is not necessary for the success of the cookie.

Lebkuchen

- 3 pounds light brown sugar
- 1/4 pound lard
- 1 quart buttermilk
- 2 tablespoons baking soda
- 1 teaspoon salt
- 1 teaspoon hartshorn, optional
- 4 pounds flour
- 1 egg

Cream sugar and lard, add the egg. Add milk and soda, then add the flour and salt. Mix well. Drop on cookie sheet, and bake for 12 minutes at 350°F.