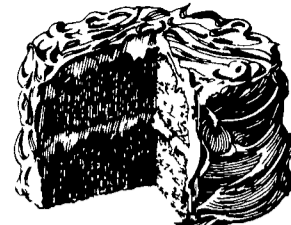


Home On The Range



Try some flaky pastry

The word pastry brings to mind visions of rich, flaky dough that tempts even the most steadfast of dieters. Delicious as the foundation for pies, quiches, and casseroles, pastry is the perfect way to start a dessert or an entree.

No recipe file is complete without a recipe for the "perfect pie crust." Well, it's time to dig out that dog-eared recipe card again and start topping those pastries with fantastic fillings.

And while you're digging, keep in mind that June dairy month is almost here. If you send your favorite dairy recipe (check out the topics below) to Lancaster Farming, we'll reward your effort with a little gift. We appreciate your generosity in sharing recipes throughout the year, and have selected June as the ideal time to say thanks.

PIE PASTRY

1 cup all-purpose flour
 1/2 teaspoon salt
 3 tablespoons each: butter, lard
 3 to 4 tablespoons milk

Combine flour and salt. Cut in butter and lard until mixture resembles coarse crumbs. Sprinkle with milk, one tablespoon at a time, mixing until flour is combined. Shape dough into a ball. Roll out on lightly floured surface to form a 13-inch diameter circle. Line a 9-inch pie plate with pastry; turn edge under and flute, forming a high rim.

FLAKY PIE CRUST

3 cups flour
 1 cup lard
 1 teaspoon salt
 1/2 cup cold water

Work flour, lard and salt together with hands, then add the water and finish working together. Makes enough for 4 pie shells.

Mrs. Glenn Love
 East Waterford

AMISH VANILLA PIE

1/2 cup brown sugar, firmly packed
 1 tablespoon flour
 1/4 cup dark corn syrup
 1 1/2 teaspoons vanilla
 1 egg, beaten
 1 cup water
 1 cup unsifted flour
 1/2 cup brown sugar, firmly packed
 1/2 teaspoon cream of tartar
 1/2 teaspoon baking soda
 1/8 teaspoon salt
 1/4 cup butter or margarine
 1 9-inch unbaked pie shell

Combine 1/2 cup brown sugar, 1 tablespoon flour, corn syrup, vanilla and egg in a 2-quart saucepan. Slowly stir in water. Cook over medium heat, stirring

constantly, until mixture comes to a boil. Let cool.

Combine 1 cup flour, 1/2 cup brown sugar, cream of tartar, baking soda, salt and butter; mix until crumbly. Pour cooled mixture into pie shell, top with crumbs.

Bake in moderate oven (350°F) 40 minutes or until golden brown. Makes 6 to 8 servings.

Joan L. Hollinger
 Manheim

CORNISH PASTIES

Four 9-inch pie crusts
 1 pound beef chuck or top round steak, cut into 1/4-inch pieces
 2 cups diced pared potato
 2 teaspoons salt
 2 cups diced carrot
 1 cup diced onion
 1 cup diced turnip
 Pepper
 4 tablespoons butter or margarine
 Water
 Milk or cream
 Chili sauce or pickles

Heat oven to 350°F. Prepare pastry for two 2-crust pies; divide dough into 4 rounds. Roll 1 round into 12-inch circle; place on one end of ungreased baking sheet.

On half of circle, spoon 1/4 each of meat and potato. Sprinkle with 1/4 teaspoon salt. On potato, layer 1/4 each of the carrot, onion and turnip. Sprinkle with pepper and 1/4 teaspoon salt; dot with 1 tablespoon butter and sprinkle with 1 tablespoon water.

Brush edge of pastry with water; fold pastry half over filling, fold and roll lower edge of pastry over top edge; seal and flute. Cut slits on top; brush with milk.

Repeat with remaining pastry rounds and filling, placing second pastry circle on other end of baking sheet and remaining 2 circles on a second baking sheet. Bake 1 hour. Serve hot or cold with relishes.

JIFFY TARTS

Heat oven to 450°F. Prepare pastry for one 9-inch pie. Divide dough into 8 equal parts; roll each part into round. Fit rounds over backs of muffin cups or small custard cups, making pleats so pastry will fit closely. Prick thoroughly with fork to prevent puffing; place on baking sheet.

Bake 8 to 10 minutes. Cool before removing from pans. Fill with your choice of the following fillings and garnish as desired.

- Favorite flavor of pudding.
- Scoop of ice cream topped with favorite dessert sauce.
- Scoop of ice cream topped with fresh or frozen (thawed) fruit.
- Sweetened fresh or well-drained canned fruit.



Creamy-rich Sweet Spanish Onion Quiche features the luscious flavor of sweet Spanish onions, chopped spinach, bacon and swiss cheese, tucked inside a flaky pastry.

SWEET SPANISH ONION QUICHE

1 9-inch pie shell
 1 large sweet Spanish onion (3 cups chopped)
 4 slices bacon
 1 10-ounce package frozen chopped spinach
 3/4 cup grated Swiss cheese
 3 eggs, beaten
 1 cup milk
 1 teaspoon salt
 1/8 teaspoon pepper
 Dash nutmeg

Bake pie shell in 375°F. oven for 7 minutes, until partially done. Peel and chop onion. Cook bacon in skillet until crisp. Remove and drain on paper towel. Add onions to bacon drippings in skillet and saute until soft, but not brown.

Cook spinach according to package directions, omitting salt. Drain thoroughly, squeezing out excess moisture. Crumble bacon. Layer onion, bacon, spinach and cheese in partially baked pie shell. Combine eggs, milk and seasonings. Pour over onion mixture. Bake at 375°F. for 35 to 40 minutes, or until knife inserted in center comes clean. Let stand 5 minutes. Cut in 6 wedges to serve as an entree, or 15 to 18 wedges as appetizers.

BEEFY QUICHE

1 9-inch pie shell
 6 eggs, beaten
 1/2 pound ground beef
 1/2 cup chopped onion OR 2 tablespoons instant minced onion
 1 11-ounce can condensed tomato bisque soup OR 1 10 3/4-ounce can condensed cream of tomato soup, undiluted

Brush pie shell with small amount of the beaten eggs. Prick bottom and sides with fork. If using metal pie pan, bake shell in preheated 450°F. oven until golden brown, about 5 minutes. If using pie plate, bake shell at 425°F. Cool on wire rack. Reduce oven temperature to 375°F. for metal pan or 350°F. for pie plate.

In large fry pan over medium heat cook ground beef and onion together until beef is lightly browned. Drain well and sprinkle into pie shell. Beat together eggs and soup until well blended. Pour

over beef mixture.

Bake in preheated oven until knife inserted near center comes out clean, 30 to 35 minutes. Let stand 5 minutes before serving.

APPLE CREAM PIE

Crust:
 1 1/8 cups all-purpose flour
 1/2 teaspoon salt
 1/4 cup shortening, chilled, divided into 4 pieces
 1 1/2 tablespoons butter or margarine, chilled
 1 1/2 to 2 tablespoons cold water

Blend together flour and salt. Add shortening and butter and mix until it resembles coarse meal. Add cold water, 1 tablespoon at a time, until dough begins to form a ball.

Chill dough in refrigerator 15 minutes. Roll to 1/8 inch thickness between waxed paper. Fold into quarters; ease into 9-inch pie plate and unfold, pressing firmly against bottom and sides. Trim and crimp edges.

Filling:

4 medium tart apples, peeled, cored and quartered
 1 tablespoon lemon juice
 1 cup whipping cream
 1 egg
 3/4 cup sugar
 3 tablespoons all-purpose flour
 1/4 teaspoon salt
 Walnut Crumb Topping

Slice apples. Sprinkle with lemon juice and arrange in pie shell. Mix cream, egg, sugar, flour and salt. Pour mixture over apples and sprinkle with Walnut Crumb Topping.

Bake at 450°F. for 10 minutes; reduce heat to 350°F. and bake 35 minutes longer. Makes 6 to 8 servings.

Walnut Crumb Topping

3/4 cup whole walnuts
 1/2 cup brown sugar
 1/2 cup all-purpose flour
 1/4 cup butter or margarine, melted
 1 teaspoon cinnamon
 Coarsely chop walnuts. Add brown sugar, flour, butter and cinnamon. Stir to combine.

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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.

May	
25	Memorial Day Picnic Foods
June	
1	Cheese Dishes
8	Dairy Dinners
15	Dairy Drinks
22	Dairy Desserts
29	Puddings & Custards

Featured Recipe

May is egg month and the American Egg Board provides us with this week's featured recipe. Many recipes include eggs in the list of ingredients, and the Popover recipe below is no exception. A very hot oven creates the steam inside the batter that "pops" bread to magnificent heights.

Homemakers take pride in serving them on special occasions, and some elegant restaurants have made them their trademark.

Popovers

3 eggs
 1 cup milk
 2 tablespoons butter, melted
 1 cup all-purpose flour
 1/2 teaspoon salt

In small mixing bowl, beat eggs at medium speed until foamy. Blend in milk and butter. Add flour and salt. Beat at low speed until smooth, about 3 minutes. Fill greased popover pans, muffin cups or 6-ounce custard cups half full.

Bake in preheated 425°F. oven until brown and firm, 35 to 40 minutes. For crisper popovers, prick side of each with wooden pick and bake 3 to 6 minutes longer. Remove from pans or cups immediately.