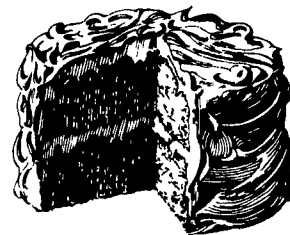


Home On The Range



Nuts add flavor to holiday treats

One sure way to tell the holiday season is upon us is to observe the fare offered on the supermarket shelves. Along with cans of pumpkin, red and green foil wrapped candies, and boxes of instant stuffing mix, you can find rows of any kind of nut imaginable.

The beginning of the holiday baking season triggers an increased demand for these flavorful nuggets and supermarket managers are quick to provide just what the customer requires. However, some homemakers are fortunate enough to have their own supply of nuts in the backyard.

But no matter where you get them, nuts add an extra dimension to your holiday treats. Below are some of our readers' favorites.

WALNUT BALLS

- 1 cup ground walnut meats
- 1 cup soft bread crumbs
- 1/4 teaspoon salt
- 1/4 cup minced onion
- 1 cup grated American cheese
- 1/4 cup milk
- 1 tablespoon chopped parsley
- 1 egg, well beaten
- 1 teaspoon Worcestershire sauce

Mix together all ingredients. Shape into small balls and place in shallow casserole. Cover with a sauce made by blending 1 can cream of mushroom soup and 1/2 can milk. Bake at 350°F. for 30 minutes. Serves 4 to 6. Three recipes makes 2 9x9-inch dishes, which will serve 12 to 15. Freezes well.

A reader

CHRISTMAS TREATS

- 4 cups pecans, cut up
 - 2 8-ounce boxes dates, cut up
 - 2 8-ounce packages coconut
 - 1 can sweetened condensed milk
- Mix together all ingredients and form into balls the size of pecans. Bake in 300°F. oven for 30 minutes.

Mrs. Shirley Smith
Linden

PECAN PIE

- 1 cup brown sugar
 - 1/2 cup granulated sugar
 - 1 tablespoon flour
 - 2 eggs
 - 1 teaspoon vanilla
 - 2 tablespoons milk
 - 1/4 cup melted butter
 - 1 cup pecan halves
- Mix sugars and flour. Beat in eggs, milk, vanilla, and butter. Fold in pecans. Pour into unbaked pie shell. Bake at 375°F. for 40 to 50 minutes.

Phyllis J. Hoover
Newark, N.Y.

'CHINESE FRIED WALNUTS

Boil water; add 2 cups walnuts. Boil 1 minute and drain. Gently stir in 1/4 cup sugar until dissolved completely.

Meanwhile, heat salad oil (one inch deep) in frying pan to 350°F. With slotted spoon, add walnuts and fry until a golden brown (3 to 5 minutes). With slotted spoon, remove walnuts from oil and spread on countertop or hard clean surface and spread out to cool. Sprinkle salt lightly on top. When cool, store in tightly covered container.

Note: don't put on paper towels — they stick!

Brenda Oberholtzer
Ephrata

SPICED PECANS

In large bowl, beat 1 egg white and 1 tablespoon water until frothy. Add 1 2 cups pecan halves and stir until well coated.

In small bowl, mix 1 cup sugar, 1 teaspoon salt, and 1 teaspoon cinnamon. Add to large bowl and stir well.

Line jelly roll pan with foil and spread pecan mixture on it. Stir every 15 minutes, while baking at 300°F. for 45 minutes. After cooling, peel off pecans and store in tin container. Delicious for the holidays.

C. Lois Moyer

APPLE AND NUT PUDDING

- 1 cup sugar
- 1/4 cup melted butter
- 1 egg
- 1 cup flour
- 1 teaspoon soda
- 1 teaspoon cinnamon
- 2 cups finely diced apples
- 1 cup chopped walnuts

Beat together sugar, butter, and egg. Stir in flour, soda and cinnamon. Dough will be very stiff. Stir in apples and nuts. Bake at 350°F. for about 25 minutes. Eat warm with milk or cold with whipped cream.

Lena Shirk

OVERNIGHT PECAN PIE

- 3 egg whites
 - 1 cup sugar
 - 1 teaspoon baking powder
 - 1 cup graham cracker crumbs
 - 1 cup chopped pecans
 - 1 teaspoon vanilla
- Heat oven to 350°F. Butter 9-inch pie plate bottom and sides well. Beat egg whites until foamy. Add sugar and baking powder gradually while beating. Fold in cracker crumbs and chopped pecans. Pile into pie plate just as though you were filling a pie shell with filling. Bake for 25 to 30 minutes or until lightly brown and firm to the touch. Chill overnight. Top with whipped cream.

Beth Ruffaner
Worthington

WALNUT PESTO

- 2/3 cup walnuts
- 1 teaspoon cooking oil
- 1 large clove garlic
- 1 cup lightly packed fresh basil leaves
- 1/4 cup lightly packed parsley leaves
- 1/4 teaspoon marjoram
- 1/4 teaspoon salt
- 1/4 cup cooking oil
- 1/4 cup grated Romano or Parmesan cheese

In skillet over moderate heat, toast walnuts in the 1 teaspoon oil about 5 minutes, stirring frequently; coarsely chop 1/3 cup and reserve for use with pasta. Place remaining walnuts in blender or food processor along with garlic, basil, parsley, marjoram, salt and the 1/4 cup oil. Blend or process until mixture is fine; add cheese and blend again. If storing overnight or longer, place mixture into a jar, spoon an additional teaspoon oil over top; cover and refrigerate until ready to use. Makes about 2/3 cups pesto.

Pasta with Walnut Pesto

Cook 8 ounces of any type pasta as package directs; drain well. While hot, toss with 1/3 to 1/2 cup Walnut Pesto. Add reserved 1/3 cup walnuts and 1/2 cup small cubes Monterey Jack or Cheddar cheese; toss gently, adding a tablespoon or two of butter if a richer sauce is desired. Serve topped with a sprinkling of grated Romano or Parmesan cheese. Makes 4 servings pasta.

LEMON NUT BARS

- 1 1/2 cups flour
- 1 cup oats; uncooked
- 1/2 cup packed brown sugar
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 3/4 cup margarine
- 1/2 cup chopped nuts
- 1 8-ounce package cream cheese
- 1 egg
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind

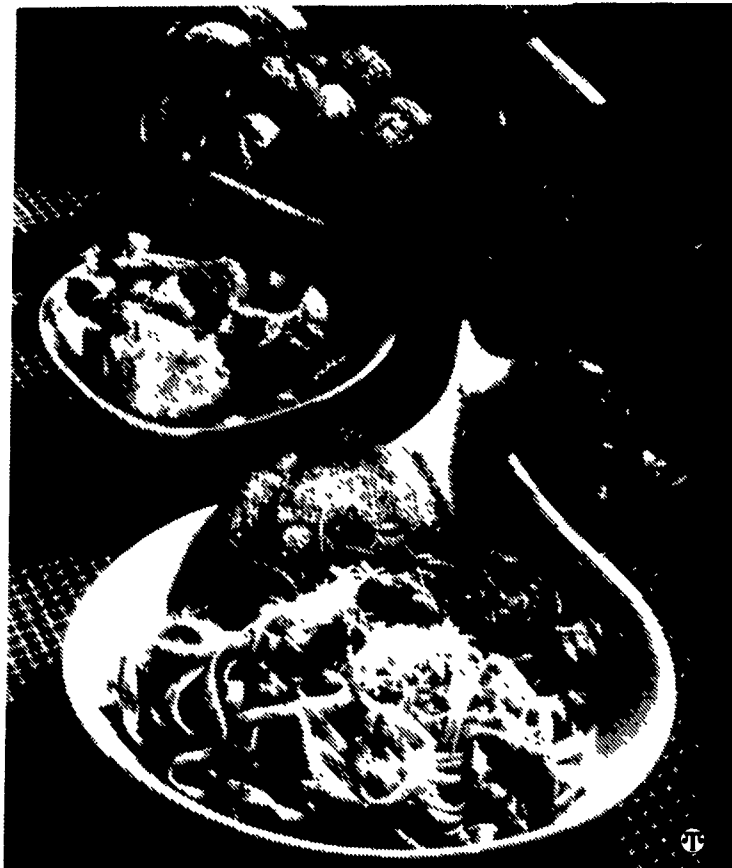
Combine flour, oats, sugars and salt; cut in margarine until mixture resembles coarse crumbs. Stir in nuts. Reserve 1 cup; press remaining crumb mixture onto bottom of greased 13x9-inch pan. Bake at 350°F. for 15 minutes. Combine softened cream cheese and egg, mixing until well blended. Blend in lemon juice and rind. Pour over crust; sprinkle with reserved crumb mixture. Bake at 350°F. for 25 minutes. Cool, cut into bars.

Naomi Blank
Kinzers

NUT COOKIES

- 3/4 cup white sugar
 - 3/4 cup brown sugar
 - 2 cups shortening
 - 4 eggs
 - 1 cup walnuts
 - 5 1/2 cups flour
 - 1 teaspoon soda
 - 1 teaspoon salt
 - 2 teaspoons vanilla
- Cream shortening, sugar and eggs. Add the remaining ingredients. Form into rolls and chill. Slice thin and bake.

Elsie Shirk



Add flavor to your favorite pasta with Walnut Pesto.

ENGLISH NUT BARS

- 3/4 cup butter
- 3/4 cup sugar
- 1 egg yolk
- 1 teaspoon vanilla extract
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1 egg white
- 3/4 cup chopped walnuts

Preheat oven to 325°F. Cream butter in a large mixing bowl; gradually add sugar. Beat until light and fluffy. Beat in egg yolk and vanilla. Combine flour and salt; gradually add to creamed mixture. Spread evenly in un-buttered 13x9-inch baking pan; brush top lightly with egg white and sprinkle with nuts. Bake 30 to 35 minutes. Cool slightly in pan on wire rack; cut into 1-inch wide rectangles or diamonds. Cool completely before removing bars from pan.

SUGARED WALNUTS AND PECANS

- 1/2 pound English walnuts
- 1/2 pound pecans
- 2 egg whites
- 7 tablespoons butter
- 1/4 teaspoon salt
- 1 cup sugar

Put nuts in a cake pan and place

in oven while the oven preheats to 325°F. Beat egg whites, then add sugar and salt. Remove nuts from oven and put in bowl of beaten egg whites and stir until coated. Melt butter in cake pan. Spoon nuts over melted butter. DO NOT STIR BUTTER IN. Put pan back in oven. Bake for 40 minutes or until brown, stirring every 10 minutes. Spread on waxed paper to cool. When cool, it is best to keep in air tight tin or container.

Mrs. Shirley Smith
Linden

WALNUT SYRUP

In a heavy saucepan mix:
1 cup light corn syrup
1/8 teaspoon salt
1/4 cup water and, if desired, 1/4 teaspoon maple flavoring
Add 1 1/4 cups walnuts (black or English)

Bring to a boil. Cover and simmer about 25 minutes. To store, cover tightly and refrigerate. Very good on ice cream.

Gladys K. Gutshall
Blain

Featured Recipe

This week's featured recipe was a winner in the 1985 Farm City Week Cooking Contest held Nov. 16 at the Lebanon Valley Mall. This Orange Marmalade Nut Bread recipe from Linda Young, Rextmont, took first place in the fruit-nut bread category of the contest.

Orange Marmalade Nut Bread

- 2 1/2 cups flour
- 1 teaspoon soda
- 1 teaspoon salt
- 3/4 cup sugar
- 1 egg, beaten
- 1/2 cup thick orange marmalade
- 1/4 cup white vinegar
- 1 cup milk
- 2 tablespoons melted shortening
- 1/2 cup chopped walnuts

Sift flour with soda, salt and sugar. Combine egg and marmalade; stir in vinegar, milk and shortening. Pour into dry ingredients; stir until blended. Add nuts.

Pour into greased 9x5x3-inch loaf pan or pour ingredients in two 1-pound coffee cans to make round loaves. Bake at 350°F. for one hour. Makes 10 to 12 servings. May be sliced and toasted if desired.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Sue Keene, Lancaster Farming, P O Box 366, Lititz, PA 17543

December

- 7 Christmas Cookies
- 14 Holiday Desserts
- 21 Treats for Christmas Carolers