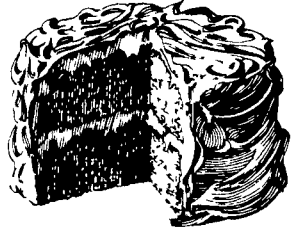


# Home On The Range



## Celebrate February with cherries

Cherries are a traditional part of February, which has been declared National Red Cherry Month. During this month we celebrate George Washington's birthday and remember the story about the cherry tree he chopped down.

February also brings Valentine's Day, a time when bright red cherries work right into special dessert plans for sweethearts.

Pennsylvania's tart cherry production ranks fourth nationally. These tasty little nuggets are excellent served fresh, or prepared in desserts and sauces.

Below are a few cherry recipes for you to try during this special month.

### CHERRY PUDDING

#### Batter

- 1 cup sugar
- 1/3 cup butter
- 1 cup sweet milk
- 2 1/4 cups flour
- Salt to taste
- 2 teaspoons baking powder

#### Dressing

- 1 1/2 cups cherries, fresh or canned
- 1 cup sugar
- 1/2 cup butter
- 2 cups boiling water

Mix sugar, butter, and salt together. Add milk, then add flour and baking powder; mix well. Put in pudding pan and put dressing on top. Bake for 45 minutes at 350°F. Serves 8.

Betty Biehl  
Mertztown

### WINTER FRUIT BOWL

- 1 1-pound can pitted dark sweet cherries
- 1 13 1/2-ounce can pineapple tidbits
- 1 11-ounce can mandarin orange segments
- 1 cup seedless green grapes
- 1 tart apple

#### Dressing

- 1/2 cup dairy sour cream
  - 1 tablespoon honey
  - 1 tablespoon orange juice
- Chill all fruit. Drain thoroughly, place in large bowl with grapes. Cut apple into thin wedges, add to fruit. Combine dressing ingredients, add to fruit if desired. Toss until fruit is well coated.

### ARABIAN DELIGHT

- 1 cup uncooked regular rice
- 1 medium onion, chopped
- 1/2 cup butter
- 2 teaspoons instant chicken bouillon
- 1 teaspoon curry powder
- 1/2 teaspoon salt
- 2 1/4 cups water
- 1 cup frozen tart cherries, or 1 can water pack cherries, drained
- 1/2 cup raisins
- 1/4 cup toasted slivered almonds

Melt margarine or butter in a 2-quart sauce pan. Add rice and onion, stirring constantly. Cook until rice is yellow and onion is tender.

Add all other ingredients except almonds. Cover and cook until liquid is absorbed, about 25 minutes. Stir in almonds. Serve with roasted leg of lamb or kabobs.

### BELGIAN NOUVELLE

#### Waffle

- 4 eggs, separated
- 1/2 teaspoon vanilla
- 3 tablespoons melted margarine
- 1 cup flour
- 1/2 teaspoon salt
- 1 cup milk

Beat egg yolks with vanilla and melted margarine. Add flour, salt and milk. Beat egg whites until stiff. Fold in batter. Bake in Belgian waffle iron.

#### Filling

- 2 pounds ricotta cheese
  - 1 1/2 cups powdered sugar
  - 1 tablespoon vanilla
- Process ricotta cheese with powdered sugar and vanilla. Spread 1/4 cup cheese filling between 2 waffle sections. Stack. Top each stack with 1/2 cup cherry rum sauce.

#### Rum Sauce

- 1 1/2 cups water
- 1/2 cup sugar
- 1 1/2 tablespoons cornstarch
- 1 teaspoon lemon juice
- 2 teaspoons rum extract
- 2 cups dark sweet cherries
- 3 drops red food color

Combine sugar and cornstarch. Add to cold water. Heat until medium thick. Add dark sweet cherries. Heat but do not boil. Stir in lemon juice, rum extract and food color. Should be made 2 to 3 hours before using.

### CHERRY DESSERT SUPREME

#### Crust

- 1 1/2 cups flour
- 2 tablespoons sugar
- 1 cup chopped pecans
- 3/4 cup butter, softened

#### Filling

- 1 8-ounce package softened cream cheese
- 2 cups confectioners sugar
- 1 pint heavy cream, whipped

#### Topping

- 1 can cherry pie filling

For crust, mix ingredients well. Press into bottom of a 9x11-inch pan. Bake at 350°F. about 20 minutes. Cool. Mix together softened cream cheese and sugar. Add whipped cream and blend well. Spread over cooled crust. Pour cherry pie filling over the top. Chill well. Serves 10 to 14.

Mrs. Glair Hurst  
Kirkwood

### DAIRY TART SUPREME

- 1 1/4 cups flour
- 3 tablespoons sugar
- 1/2 cup butter, softened
- 1/4 cup finely chopped pecans

Mix flour, sugar, butter and pecans in small bowl. Mix with fork. Pat firmly on the bottom and sides of 9 1/2-inch tart pan. Bake at 400°F. for 15 to 18 minutes. Cool.

- 1 3-ounce package vanilla instant pudding mix
- 1 cup milk
- 1/2 cup plain yogurt
- 1/2 pint heavy cream
- 1 can cherry pie filling

Combine milk, yogurt and pudding. Mix with heavy cream in medium bowl. Beat with electric beater until thick and smooth. Pour into cooled tart shell. Chill. Arrange cherry pie filling over tart filling. Chill and serve.

Sharon McCracken  
York, NY

### CHERRY ANGEL DESSERT

- 8 cups angel food cake cubes
- 1 number 2 can cherry pie filling
- 1 package instant vanilla pudding
- 1 1/2 cups milk
- 1 cup dairy sour cream.

Place half of cake pieces in a 9x9x2-inch cake pan. Save 1/2 cup cherry pie filling for garnish. Spoon remainder of filling over cake in pan. Top with remaining cake. Combine pudding mix, milk and sour cream. Beat until smooth. Spoon over cake. Chill in refrigerator 5 hours. Cut in 9 squares. Top with cherry pie filling. Serves 9.

Betty Biehl  
Mertztown

### LA GRANDE FINALE

- 10 6-inch flour tortillas
- 1/4 cup cinnamon-sugar mixture
- 32 ounces vegetable oil
- 42 ounces tart cherry piefill
- 2 teaspoons almond extract
- 1 quart ice cream
- Slivered almonds, optional

Pour oil to depth of 6 inches in deep-fat fryer or deep saucepan. Heat to 325°F., add one tortilla. Fry, forming basket shape by holding tortilla under oil with a soup ladle and tongs. Fry about 2 minutes until light brown and crisp. Drain on paper towel. Sprinkle with cinnamon/sugar mixture. Heat cherry piefill and almond extract. When ready to serve, place a scoop of ice cream in tortilla basket, and top with warm cherry mixture. Sprinkle with slivered almonds.



### ORIGINAL COLONIAL

- 1 10-inch pie pastry, baked
- 21 ounces blueberry pie filling
- 8 ounces cream cheese
- 1 cup powdered sugar, sifted
- 12 ounces whipped topping
- 21 ounces tart cherry pie filling

Bake 10-inch pie pastry. Pour blueberry pie filling in bottom of crust. Chill 30 minutes.

Beat cream cheese, adding powdered sugar until smooth. Fold in whipped topping. Spread cheese mixture on top of blueberry pie filling. Chill 30 minutes. Gently spread cherry pie filling on top. Chill at least 4 hours.

### CHERRY TAPIOCA

- 1 1/2 cups canned sour cherries
- 2 1/2 cups cherry juice and water
- 2 teaspoons lemon juice
- 1 1/2 tablespoons melted butter
- 3/4 cup firmly packed brown sugar
- 3/4 teaspoon salt
- Dash of nutmeg

Combine ingredients in buttered casserole, mixing well.

Bake in moderate oven (375°F.) 30 minutes, stirring every 10 minutes and again when removing from oven.

If desired, top with halved marshmallows and leave in oven just long enough to lightly brown.

## Featured Recipe

This week's featured recipe comes from Pennsylvania Cherry Queen Monya Trostle. February is National Red Cherry Month and the Keystone State ranks fourth nationally in red cherry production.

The Cherries in the Snow recipe below is one way you and your family can enjoy this tasty fruit this month.

### Cherries in the Snow

- 1 cup flour
- 1/2 cup melted butter
- 1/4 cup light brown sugar
- 1/2 cup chopped nuts

#### Filling

- 2 cups powdered sugar
- 1 8-ounce package cream cheese
- 1 teaspoon vanilla
- 1 package dream whip-prepared as directed on package

#### Topping

1 can cherry pie filling

Combine first four ingredients and pat into 13 x 9 x 2-inch pan. Bake for 10 minutes at 350°F. Cool. Break apart with a fork to a crumbly consistency. Filling - beat the soft cream cheese, vanilla and sugar with a mixer until fluffy. Fold in prepared dream whip and spread over crumb mixture. Cover with cherries. Chill over night. Serves 12.

## 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

### February

- 8 Candy
- 15 Breakfast Break
- 22 Hamburger Recipes