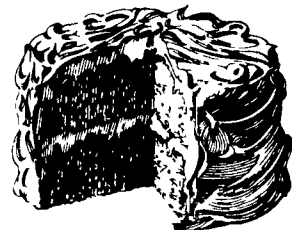


Home On The Range



Dress your St. Patrick's Day meals in green!

Get out your green because Monday is St. Patrick's Day! Even if you're not Irish, you won't want to be caught without at least a bit of green in your attire.

And while you are in the Irish spirit, dress up your St. Patrick's Day meal with a favorite Irish stew or a green salad.

Below are a few ideas to get you started. Mrs. Kitty Wagner, a frequent recipe contributor, shares her Irish stew recipe. Her grandmother came from Cork, Ireland, so she'll certainly be showing off her green Monday.

Other ideas include a Shamrock Coffee Cake dressed up with green icing and a colorful Pear Lime Delight from Mrs. Wilmer Martin.

SHAMROCK COFFEE CAKE

3½ to 4 cups enriched flour
2 packages dry yeast
1 cup milk
½ cup sugar
2 teaspoons salt
1 egg, room temperature
2 tablespoons melted butter
½ cup brown sugar
1 teaspoon cinnamon
1 cup raisins

Sift together 2 cups flour and yeast. Heat milk, sugar, oil and salt until 120°F. to 130°F. Stir to blend. Add to flour mixture and beat until smooth, about 2 minutes. Blend in egg and 1 cup flour; beat 1 minute more. Stir in enough remaining flour to make a stiff dough. Turn onto lightly floured surface and knead until smooth and satiny — 8 to 10 minutes.

Shape into a ball; place in greased bowl; turn to grease all sides.

Cover, let rise in warm place (85°F.) until double, about 90 minutes. Punch down; let rest 10 minutes. Divide dough and shape each half into shamrock as follows:

Roll each half into 5x22-inch rectangle; brush with melted butter. Sprinkle with brown sugar and cinnamon mixed. Top with raisins. Begin with 22-inch edge; roll up like jelly roll. Seal edge. Flatten roll slightly. Cut each roll into 3 6-inch pieces and a 4-inch piece. Fold 6-inch piece in half lengthwise and cut each from folded end to within ½ inch of center.

On greased baking sheet, lay each roll open to form petals of shamrock. Place 4-inch piece at base of petals to form stem. Let rise in warm place until doubled, about 45 minutes. Bake at 375°F. for 20 to 25 minutes. Frost with tinted green icing.

PEAR LIME DELIGHT

2 3-ounce packages lime gelatin
6 ounces cream cheese, softened
1 pound can pears, well drained

2 cups boiling water
2 cups cold water

Dissolve gelatin in 2 cups boiling water as per package directions. Add 2 cups cold water. Place half of mixture in an 8x10-inch casserole dish and refrigerate until firm. Put remaining mixture in blender. Add the cream cheese and mix until cream cheese is blended thoroughly. Drain pears well and cut into small chunks. Place pear chunks on top of firm gelatin. Pour cream cheese and gelatin mixture on top. Chill 4 to 6 hours until firm.

Mrs. Wilmer Martin
Stevens

IRISH STEW

2½ to 3 pounds lamb
4 medium onions
4 large potatoes
4 carrots
4 ribs celery
Salt and pepper
2 cups water
2 tablespoons vinegar

Trim fat from meat. Cut into chunks. Peel and quarter onions. Peel and quarter potatoes; cut carrots and celery in half. Mix all together and season well with salt and pepper. Put in casserole and pour water and vinegar over all. Cover tightly and cook in 325°F. oven 2 hours. Avoid stirring, but shake casserole from time to time to prevent stew from sticking. Long, slow cooking is essential to good Irish stew.

Mrs. Kitty Wagner
Elizabethtown

SPINACH SALAD WITH HOT DRESSING

6 slices bacon
¼ cup vinegar
2 tablespoons water
½ teaspoon salt
¼ teaspoon freshly ground pepper
¼ teaspoon dry mustard
12 ounces fresh spinach, stems removed
4 scallions, thinly sliced
1 cup fresh mushrooms, thinly sliced

1 hard cooked egg, thinly grated
Cook bacon in heavy skillet. Remove bacon when crisp, drain on paper towel. Reserve drippings. Add next five ingredients to drippings and blend well. Cook until mixture boils, about 1 to 2 minutes. Combine spinach, onion and mushrooms in large salad bowl. Pour hot dressing over top and toss lightly. Sprinkle with grated egg and reserved crumbled bacon. Serve immediately.

SPINACH MUSHROOM SALAD

8 cups (about 1 pound) spinach, torn into bite-sized pieces
8 ounces fresh mushrooms, sliced
2 small tomatoes, diced
1 sweet green pepper, cut into strips

Quick Tomato Dressing

¼ cup tomato sauce
2 tablespoons lemon juice
4 anchovy fillets, finely chopped
2 scallions, sliced
1 teaspoon basil
Salt and pepper to taste
½ cup olive oil

In a bowl all dressing ingredients in a bowl and mix or whisk well to blend. Drizzle over salad ingredients and toss. Serves 6.

GELATIN VEGETABLE SALAD

1 3-ounce box lime gelatin
1 cup boiling water
2 teaspoons vinegar
Ice cubes, 7 to 10
½ cup shredded cabbage
½ cup shredded carrots
¼ cup diced celery
1 teaspoon chopped green pepper
Dissolve gelatin completely in boiling water. Add vinegar and ice cubes; stir constantly until thickened, about 3 minutes. Remove any unmelted ice. Fold in cabbage, carrots, celery, and pepper. Chill about one hour. Serve.

Mrs. Robert Bennage
Milton

BROCCOLI SALAD

1 medium head broccoli, use florets only
1 small red onion, diced
1 cup shredded yellow cheddar cheese
½ pound bacon, fried and crumbled

½ cup mayonnaise
¼ cup sugar
1 tablespoon vinegar
Cut broccoli florets into small bite-size pieces. Combine with other ingredients. Stir well. This salad is best if prepared and refrigerated for 3 or 4 hours before serving.

Charlotte Stratton
Chambersburg

LIME SHERBET

1 package lime gelatin
1 cup sugar
1 cup water
¼ cup lemon juice
2½ cups milk

Combine sugar and water. Cook together for 2 minutes. Pour hot syrup over gelatin. Stir until gelatin is dissolved. Add lemon juice and cool. Add milk and blend together well. Pour into freezing trays and freeze until firm. Remove to bowl and break into chunks with a wooden spoon. Beat with electric mixer or rotary beater until smooth. Return to trays and finish freezing. Makes 8 servings.

Faith Martin
Frystown

GREEN BEAN SALAD

1 quart green beans
1 pound can navy beans
1 cup diced celery
¾ cup coarsely diced lunch meat
2 tablespoons chopped pimiento, optional
3 chopped hard-cooked eggs
¼ cup mayonnaise
2 tablespoons chopped green pepper, optional
¼ teaspoon salt
Dash of sweet pickle
½ cup pepper
1 small grated onion
1 teaspoon mustard
Stir all together. Add more mayonnaise if necessary. Serve cold.

Sue Wenger
Manheim



What better way to eat green than a Spinach Mushroom Salad. Made with the freshest ingredients, this salad is topped with a tasty, Quick Tomato Dressing.

CHOCOLATE CHIP MINT ICE CREAM

4 eggs, slightly beaten
1 13-ounce can evaporated milk
1 14-ounce can sweetened condensed milk
½ cup sugar
2 teaspoons vanilla
½ teaspoon mint or peppermint flavoring
2 quarts milk
1½ cups miniature or regular chocolate chips

If you want green ice cream — like for St. Patrick's Day — add a few drops green food coloring.

Mrs. Verna Douts
Quarryville

ASPARAGUS MACARONI CASSEROLE

17-ounce package elbow macaroni
1 pound fresh asparagus OR 1 9-ounce package frozen asparagus spears
1 10¼-ounce can condensed cream of mushroom soup
1 cup milk
1½ cups shredded Cheddar cheese
3 hard-cooked eggs, sliced
½ cup toasted slivered almonds
1 2½-ounce jar sliced mushrooms, drained
¼ cup sliced green onion
¼ teaspoon salt
Dash of pepper

Preheat oven to 350°F. Cook macaroni according to package directions; drain. Cook asparagus just until tender; drain and cut into ½-inch pieces, reserving the tops of seven spears. Combine soup and milk in a large mixing bowl. Stir in 1 cup of the cheese, eggs, almonds, mushrooms, green onion, salt and pepper. Stir in macaroni and cut asparagus. Turn into buttered 2-

quart casserole. Bake 40 to 50 minutes, or until hot and bubbly. Remove from oven and arrange reserved asparagus on top; sprinkle with remaining ½ cup cheese. Return to oven just until cheese is melted, about 5 minutes.

LUSH LIME COOLER

½ pint lime sherbet
1 6-ounce can frozen limeade concentrate
3 cups milk
Scoop of lime sherbet

Beat sherbet in blender or with electric mixer; add limeade. Add milk. Pour into glasses. Top each with scoop of sherbet. Garnish with fresh mint. Serve immediately.

Janae Martin
Lancaster County Dairy Princess

LEMON LIME JELLO SALAD

1 3-ounce package lemon gelatin
1 3-ounce package lime gelatin
2 cups water
16 large marshmallows
1 3-ounce package cream cheese
½ pint whipping cream
1 1/2 cup 2½ can crushed pineapple

In saucepan, heat water to boiling. Stir in both packs gelatin. Add marshmallows; simmer gently to dissolve. Remove from heat. Stir in undrained pineapple. Chill until shakey, but not real firm. Whip cream, beat in cream cheese. Add to gelatin mixture and blend well. Chill several hours until very firm. Serve as a salad, not dessert.

Sarah A. Keeny
New Freedom

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.

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Chicken