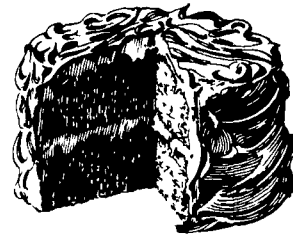


Home On The Range



Spruce Up the Entree with Tasty Side Dishes

Side dishes can enhance a tasty entree to make a good meal great! And they don't have to take a lot of extra time either.

A cold salad, glorified applesauce, or a favorite vegetable with a slightly different twist, can be just what you need to enliven a familiar entree.

Below are some side dish recipes Lancaster Farming cooks shared this week. Try one today and save the rest for your files.

Don't forget, June Dairy Month is almost here! We need your recipes featuring fresh dairy products to make our June Home on the Range pages successful. To thank you for your support during Dairy Month and throughout the year, we'll reward you with a spaghetti measurer/server to use in your kitchen!

TRIPLE CHEESE POTATOES

- 3 tablespoons butter or margarine
- ¼ cup dry bread crumbs
- 4 medium potatoes, about 1½ pounds
- ½ cup hot milk
- 1 egg yolk
- ½ teaspoon salt
- 1/8 teaspoon pepper
- 1 teaspoon Italian seasoning
- 1 cup grated mozzarella cheese
- 1 cup grated provolone cheese
- ½ cup freshly grated Parmesan cheese

Preheat oven to 375°F. Spread 1 tablespoon butter on bottom and sides of 5-cup ovenproof baking dish or cake pan. Sprinkle with bread crumbs. Peel potatoes and cut into quarters. Boil or steam until tender.

Mash with hot milk, remaining butter, egg yolk, salt, pepper and seasoning. Spread about half mixture in bottom of prepared dish. Combine mozzarella and provolone and sprinkle half of mixture on potatoes. Top with remaining potatoes and layer of cheese. Top with Parmesan cheese and bake for 35 to 40 minutes or until golden brown. Makes 6 to 8 servings.

CONFETTI RICE PILAF

- 2 tablespoons salad oil
- 1 cup uncooked long grain rice
- ½ cup chopped onion
- 1 small clove garlic, minced
- 1 15½-ounce jar spaghetti sauce
- 1 cup water
- 2 cups broccoli flowerets or cauliflowerets-
- 1 cup sliced fresh mushrooms
- ½ cup chopped carrots

In 10-inch skillet over medium heat, in hot oil, cook rice, onion and garlic until rice is lightly browned. Add spaghetti sauce, water, broccoli, mushrooms and carrots. Heat to boiling. Reduce heat to low; cover. Simmer 25 minutes or until rice is tender, stirring occasionally. Makes 5 cups or 6 servings.

COLD SALAD

- 1 can green beans
 - 1 can kidney beans
 - 1 large sweet onion, sliced
 - 1 can yellow beans
 - 2 cups diced celery
- Mix all ingredients. Serve with Dressing.

Dressing

- 1 cup oil
- ¾ cup sugar
- ½ cup vinegar
- Salt and pepper to taste

Mrs. Betty Biehl
Mertztown

ZESTY GREEN BEANS

- ½ cup water
 - 1/8 to ¼ teaspoon dried crushed red pepper
 - 1 small onion, thinly sliced
 - ¼ teaspoon or less salt
 - 1½ pounds fresh green beans, cut in ½-inch pieces
 - 1 to 2 tablespoons oil
- Combine water, salt and red pepper in saucepan. Heat to boiling. Add green beans. Cover. Cook beans in boiling water for 10 minutes or until tender. Drain. Saute onion in oil until onion is tender. Stir in green beans. Cover. Cook 1 to 2 minutes or until everything is hot. Makes 6 servings.

OVEN FRENCH FRIES

- 2 medium size potatoes, pared or not
- 1 cup cold liquid skim milk
- 1 tablespoon polyunsaturated vegetable oil
- Salt and pepper
- Paprika, optional

For flavor and extra fiber, don't pare the potatoes; simply wash them and pat dry. Cut potatoes in half lengthwise. Then slice each half lengthwise into thick slices (so that some of the peel is on each slice.)

Put the potato slices in a plastic bag with the milk. Place the bag in a bowl (to catch leakage) and allow potatoes to soak in the milk 5 or 10 minutes.

Meanwhile, preheat oven to very hot (475°F.) Spray a nonstick cookie sheet or baking pan liberally with cooking spray (or wipe with vegetable oil).

Drain milk thoroughly from the plastic bag. Add oil to the plastic bag, close top tightly and shake up with potato slices to lightly coat them. Arrange potatoes in single layer on baking pan.

Heat, uncovered, in preheated very hot oven (475°F.), stirring and turning occasionally so they will brown evenly. Sprinkle with salt and pepper (and paprika, if you wish).

FRESH CARROTS WITH APRICOTS

- 1 pound fresh carrots, shredded
 - 6 dried apricots, sliced into fine strips
 - 2 tablespoons water
 - 2 tablespoons butter
 - 1 tablespoon sugar
 - 1 tablespoon good wine vinegar
- Heat butter and water in large skillet over medium-high heat. Add carrots and apricots. Saute 2 to 3 minutes. Sprinkle the sugar over the top. Add vinegar. Stir and cook rapidly until nicely glazed for 1 minute and serve.

SWISS CHEESE SALAD

- ½ pound baby Swiss, cut into thin strips
 - Bibb lettuce
 - Leaf lettuce endive
 - ½ cup shredded carrots
 - ½ cup French dressing
- Wash lettuce and tear into small pieces. Chill for at least 1 hour. Marinate the cheese in the French dressing for 1 to 2 hours. Drain. Toss the lettuce with the carrots and place the cheese on top. Chill until serving time.

Mrs. Kitty Wagner
Elizabethtown

GLORIFIED APPLESAUCE

- Juice of 1 lemon
 - 1 cup cottage cheese
 - ½ cup applesauce
 - 3 tablespoons sour cream
 - 1 teaspoon grated lemon rind
 - 3 tablespoons sugar
 - Nutmeg
- Combine the first 6 ingredients; mix thoroughly. Sprinkle with nutmeg. Chill ½ hour before serving.

Mrs. Kitty Wagner
Elizabethtown

PASTA SALAD WITH GREEN BEANS AND WALNUTS

- 8 ounces corkscrew pasta
- 3 cups cooked fresh green beans
- 1 cup walnuts, coarsely chopped
- 4 tablespoons olive oil
- 2 tablespoons white wine vinegar
- 1 cup ham or salami, diced
- 4 green onions, thinly sliced
- 2 tablespoons parsley, minced
- 1 tablespoon dried dill weed or 3 to 4 tablespoons fresh dill, finely chopped
- 1/8 teaspoon cayenne pepper
- Salt to taste

Cook pasta, drain and immediately rinse with cold water. Drain well and pour into large bowl. Cut green beans in 1-inch pieces. Toss with pasta. Toast chopped walnuts in oven until hot to the touch. Combine olive oil and white wine vinegar. Pour over pasta and green beans. Gently toss with two forks. Add ham, walnuts, onions, parsley, dill weed, cayenne and salt. Toss well. Serve at room temperature or slightly chilled. Makes 4 to 6 generous servings.

ESCALLOPED POTATOES

- 4 cups potatoes, sliced
 - 1 can cream of celery soup
 - 1 3-ounce package cream cheese
 - ½ cup milk
 - Salt to taste
 - 4 slices cheese
- Slice potatoes into a greased casserole dish. Mix the soup, cream cheese and milk together. Pour mixture over potatoes. Bake at 350°F. for ½ hour; add cheese slices to top and bake an additional ½ hour or until potatoes are tender.

Jan Elliott
Lancaster



In little more time than it takes to boil plain long grain rice, you can create a colorful, nutritious side dish to liven up even the dullest of dinners. Confetti Rice Pilaf includes carrots, mushrooms, and broccoli, so you need not prepare a salad or additional vegetables.

VEGETABLE COLESLAW

- ½ cup cottage cheese
 - ¼ cup mayonnaise
 - 3 tablespoons vinegar
 - 1½ teaspoons grated onion
 - Salt and pepper to taste
 - 1 teaspoon caraway seed
 - 6 cups finely shredded cabbage
 - 2 cups diced apples
 - ½ cup chopped green pepper
 - Cabbage leaves
- Combine first six ingredients to make dressings. Add to cabbage, apples and green pepper. Place in a large bowl lined with cabbage leaves. Garnish with cottage cheese and green peppers. Chill thoroughly.

BROCCOLI POLONAISE

- 1 bunch, about 2 pounds, broccoli
- Separate broccoli into flowerets. Peel the stems, cut across vertically. Cook in small amount of water, 4 to 6 minutes. Serve with Polonaise Sauce.
- Polonaise Sauce**
- ¼ pound (1 stick) butter or margarine
 - ½ cup bread crumbs
 - Salt and pepper to taste
 - 1 hard-boiled egg, finely chopped
 - 1 tablespoon minced parsley
- Melt butter, add bread crumbs and toss until golden. Mix in salt, pepper and chopped egg. Add minced parsley if desired.

CUCUMBER RELISH

- 1 peck large cucumbers
 - 6 large onions
 - 3 cups sugar
 - ½ cup salt
 - 1 tablespoon celery seed
 - 2 tablespoons mustard seed
 - 1½ cups vinegar
 - 1½ cups water
- Grind cucumbers and onions; sprinkle salt over mixture and let stand one hour. Drain. Combine sugar, spices, vinegar and water; pour over cucumbers. Cook slowly for 25 minutes. Pour into jars and seal.

Mrs. Amos Fisher
Willow Street

RISI E BISI

- ¼ cup butter
 - ½ cup finely chopped onion
 - 5 cups chicken broth
 - 1½ teaspoons salt
 - 1½ cups long grain rice, uncooked
 - 1 10-ounce package frozen peas
 - 2 tablespoons soft butter
 - ½ cup grated Parmesan cheese
- Melt butter in 3-quart saucepan; saute onion until tender. Add chicken broth and bring to a boil. Add salt, rice and peas. Cover; simmer 20 to 25 minutes or until rice is tender. Stir in butter and Parmesan cheese.

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.

- 17 Crock Pot Recipes
- 24 May is Egg Month
- 31 Gelatin Desserts

Featured Recipe

This week's featured recipe comes from the Pennsylvania Apple Marketing Board. Last Saturday, apple growers in Adams County hosted the annual Apple Blossom Festival held at the South Mountain Fairgrounds. For a complete story on the festival and a picture of the new apple queen, turn to the story about the event in this section.

This Apple Sour Cream Slaw is another good side dish recipe to add to the others above.

Apple Sour Cream Slaw

- 1 cup dairy sour cream
 - 2 tablespoons lemon juice
 - 2 tablespoons cider vinegar
 - 2 tablespoons sugar
 - 1 teaspoon salt
 - ¼ teaspoon coarsely ground black pepper
 - 1 teaspoon dry mustard
 - 1 cup sliced celery
 - 2 cups shredded cabbage
 - 1 cup shredded carrots
 - 2 large red apples
 - ½ cup raisins
 - ½ cup chopped salted peanuts
- Combine the first 7 ingredients; beat until smooth. Combine remaining ingredients; add to first mixture, toss to mix. Makes 8 servings. (Excellent with all pork cuts.)