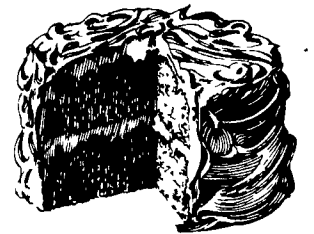


Home On The Range



Casseroles You Can Prepare In A Jiffy

If lazy days are few and far between in your summer schedule, you've probably already discovered that casseroles are a great way to make dinner in a jiffy. They also offer an opportunity to combine leftover meat with fresh garden produce to create a tasty dinner.

Most casseroles take only a few minutes to combine, then bake in the oven for a half hour or so. While dinner is baking, you can fold the laundry, make a few beds, catch up on your phone calls, read your kids a book, or prop your feet up and enjoy the newspaper.

However you decide to spend those extra minutes, they'll convince you casseroles are a good idea. And when your family tastes your creation, they're sure to agree.

ONE-DISH DINNER

- 1½ pounds hamburger
- 1 can corn
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 3 cups cooked noodles
- 1 cup sour cream
- 1 onion
- 1 cup bread crumbs

Brown the beef and onion, drain. Cook noodles and drain. Mix all ingredients together, put in a greased dish and top with bread crumbs. Bake at 350°F. for 45 to 60 minutes.

Doreen Becker
Elizabethtown

HAM, POTATO AND CHEESE CASSEROLE

- 3 cups cooked cubed ham
- 3 cups cooked cubed potatoes
- 1 medium onion
- 3 tablespoons green pepper (optional)
- ½ stick margarine
- 2½ tablespoons flour
- 2 cups milk
- ¾ cup shredded cheese
- Salt and pepper to taste

Cook onion and pepper in butter 5 minutes. Add flour and stir. Add milk and cook until thickened, season and add potatoes and ham. Put in 2-quart casserole and top with shredded cheese and bake at 350°F. for 25 to 30 minutes. You can also use weiners in place of ham.

EGGPLANT CASSEROLE

- 1 medium or 2 small eggplants, pared and cubed
- 1 beaten egg
- ½ cup milk
- 2 tablespoons melted butter
- 1 small onion, chopped
- 1 cup dry bread crumbs
- ½ cup buttered crumbs

Cook eggplant in boiling, salted water 8 minutes. Drain. Add milk, egg, onion and crumbs. Put buttered crumbs on top in greased casserole. Bake at 350°F. for about 45 minutes.

Mrs. Kenneth Wright
Middletown, Del.

BISCUIT PINWHEEL CASSEROLE

- Casserole Base:**
- ¼ cup butter
 - 1 cup thinly sliced celery
 - ½ cup chopped onion
 - ¼ cup all-purpose flour
 - ¾ teaspoon celery salt
 - ½ teaspoon salt
 - ¼ teaspoon pepper
 - 3 cups milk
 - 2 teaspoons instant chicken bouillon
 - 3 cups chopped cooked chicken or turkey
- Pinwheel Biscuits:**
- 2 cups all-purpose flour
 - 1 tablespoon baking powder
 - ¾ teaspoon salt
 - ¼ cup butter
 - ¼ cup milk
 - 1 cup shredded Cheddar cheese

For casserole base, melt butter in saucepan; add celery and onion and saute until tender. Stir in flour, celery salt, salt and pepper until blended. Remove from heat. Gradually stir in milk and instant chicken bouillon. Bring to a boil over medium heat, stirring constantly. Boil and stir 1 minute. Add chicken. Keep warm while preparing biscuits.

For pinwheel biscuits, combine flour, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Add milk; stir just until dry ingredients are moistened and mixture forms a ball. Knead gently a few seconds. Roll out dough on a lightly floured surface to form a 12x9-inch rectangle. Sprinkle evenly with cheese. Roll up as for a jelly roll, starting with 9-inch side. Cut into 12 slices.

Heat casserole base just to boiling; pour into a shallow 2½-quart baking dish. Arrange biscuits over hot base, cut-side up. Bake in preheated 400°F. oven 25 to 30 minutes. Makes 6 servings.

SUMMER SQUASH CASSEROLE

- 2 pounds yellow summer squash, sliced (6 cups)
- ¼ cup chopped onion
- 1 can condensed cream of chicken soup
- 1 cup dairy sour cream
- 1 cup shredded carrot
- 1 8-ounce package herb seasoned stuffing mix
- ½ cup melted butter
- Grated Cheddar cheese, optional

In saucepan, cook sliced squash and chopped onion in boiling, salted water for 5 minutes; drain. Combine cream of chicken soup and sour cream. Stir in shredded carrot. Fold in drained squash and onion. Combine stuffing mix and butter. Spread half of stuffing mix in bottom of baking dish. Spoon vegetable mixture on top. Shake grated cheese on top vegetable mixture. Sprinkle remaining stuffing over cheese. Bake at 350°F. for 25 to 30 minutes.

DAIRY CASSEROLE

- 8 ounces noodles, cooked
 - 1 pound hamburger, fried
 - 2 cups corn, cooked
 - 8 ounces cream cheese
 - 1 can cream of mushroom soup
 - 1 cup milk
 - Salt and pepper to taste
 - Onion salt
- Combine all ingredients and mix well. Bake 30 minutes at 350°F.
Carol Fahnestock
Lewiston, Maine

HAM AND GREEN BEAN CASSEROLE

- ½ pound fried bacon
 - 2 cups bite sized pieces ham (precooked)
 - 1 medium sliced onion
 - 1 quart stewed tomatoes
 - 1 quart green beans, cut
 - Salt and pepper to taste
- Fry bacon until crisp, remove. Stir fry in bacon grease, onion and ham. When onion is soft and ham slightly brown, add drained green beans and stir fry until grease is about gone. Add stewed tomatoes. (Drained of most of the water.) Stir, pour into casserole or cake pan and crumble bacon on top. Bake 1 hour at 250°F. to 300°F.

NOODLE SKILLET CASSEROLE

- ¾ pound lean ground beef
 - 1 onion, sliced
 - 1 clove garlic, minced
 - 1 cup sliced mushrooms
 - 1 teaspoon basil
 - 1 small can tomato paste
 - 3 cups water
 - 2 cups pasta — wide noodles, shells or elbows
 - Salt and pepper to taste
- Saute beef, onion, garlic and mushrooms. Drain off fat. Add water and noodles. Bring to a boil. Reduce heat and simmer 15 minutes or until noodles are tender. Stir during cooking to prevent sticking. Makes 6 servings.

BROCCOLI-POTATO CASSEROLE

- 4 medium potatoes
 - ½ pound broccoli, chopped
 - 2 tablespoons butter
 - 1¼ cups milk
 - 1 tablespoon flour
 - 1 cup diced natural cheese, any kind
 - ¼ teaspoon pepper
- Cut potatoes into quarters. Boil in water until tender. Drain and mash with ¼ cup milk. Beat until fluffy. Cook broccoli in small amount of boiling water or steam until tender. Drain. Combine potatoes, broccoli, and pepper in greased 2-quart baking dish. Melt butter in saucepan, stir in flour and add milk, stirring constantly until thickened. Add cheese and stir until melted. Pour cheese sauce into baking dish and stir. Bake at 350°F. for 20 minutes.

PIZZA CASSEROLE

- 1 pound hamburger
 - 1 small onion, chopped
 - 1 can pizza sauce
 - 1 can tomato soup
 - 1 cup shredded mozzarella cheese
 - 8 ounces wide noodles
 - 1 teaspoon oregano
 - 1 teaspoon salt
 - Dash of pepper
 - ½ cup catsup
 - 2 to 3 tablespoons brown sugar, optional
- Brown meat; add chopped onion, sauces and seasonings. Simmer while you cook the noodles. Combine noodles and sauce in a greased casserole and top with mozzarella cheese. Bake 30 minutes or more at 350°F.



Cheese pinwheel biscuits grace a leftover casserole.

MEXICAN CHILIES RELLENOS CASSEROLE

- 2½ cups and 1 tablespoon water
- 1 cup rice
- 1 tablespoon butter
- 1 pound ground beef
- 2 10-ounce cans mild enchilada sauce
- 1 cup shredded zucchini
- 1½ teaspoons salt
- ¾ cup (3 ounces) shredded Monterey Jack cheese
- 2 4-ounce cans whole peeled mild green chilies
- 6 to 8 slices Monterey Jack cheese
- 3 eggs, separated
- 3 tablespoons flour

Bring 2½ cups water to a boil in medium saucepan. Stir in rice and butter. Cover tightly and simmer 20 minutes. Remove from heat. Let stand covered until all water is absorbed, about 5 minutes. Brown ground beef in 10-inch skillet. Drain excess fat from skillet. Stir

in rice, 1 cup of enchilada sauce, zucchini and 1¼ teaspoons salt; mix well. Spoon into 9-inch square baking dish. Top with shredded cheese. Carefully remove chilies from can. Slit each chili lengthwise along one side; remove seeds. Place one slice of cheese in each chili. Arrange chilies on top of meat mixture. Bake at 375°F. for 10 minutes.

Combine egg yolks, flour, remaining 1 tablespoon water and ¼ teaspoon salt in medium bowl; mix well. Beat egg whites until stiff but not dry. Gently fold into egg yolk mixture. Spoon over casserole, spreading to edges of dish. Bake an additional 15 to 20 minutes or until top is golden brown. Heat remaining enchilada sauce in small saucepan and serve with casserole. Makes 6 to 8 servings.

Featured Recipes

This week's featured recipes feature herbs and come from Maryland herb gardener Belle Fangmeyer. Belle sells her homegrown herbs from the springhouse of her family's farm in Westminster, Md. To learn more about Belle and raising and using herbs, look for this week's homestead notes.

Herb Jellies

- Sage, Tarragon, Thyme or Mint (use one)
- 2 cups infusion
- ¼ cup vinegar
- 2½ cups honey
- ½ bottle fruit pectin (3 oz.)

To make infusion pour 2½ cups boiling water over 4 tablespoons dried herbs. Let stand 15 minutes. Strain. Add vinegar and honey. Bring to a boil stirring constantly. Add fruit pectin and boil hard for one minute. Remove from heat, skim, and pour in sterile jar containing sprig of herb you are using.

Rose Geranium Honey Jelly

- 2½ cups honey
- ¾ cups water
- 6 or 7 Rose Geranium leaves
- ½ bottle fruit pectin (3 ounces)
- 2 tablespoons lemon juice

Combine honey, water, Rose Geranium leaves and quickly bring to a boil. Add pectin, stirring constantly. Bring to a full rolling boil. Add lemon juice, remove from heat. Remove leaves from mixture. Place fresh leaf in hot sterile jars and cover with jelly. Seal with paraffin and store for a few weeks to allow flavor of leaves to saturate jelly.

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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