Dairy Recipe Contest

VERNON SEIBEL

665-2782

(Continued from Page B18) Consequently, the dessert cometition in the Pennsylvania Dairy promotion Program's recipe contest attracted the greatest number of entries of any category. following extensive and delicious leliberations by the judges, Lynn Burger's "Angel Cream" was selected as the grand-prizewinning dairy dessert. "Angel is truly a "heavenly" Cream'' aste treat. Three different dairy creams are delicately flavored

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with vanilla and molded into a ring shape, which is filled with lightly sweetened fresh fruit.

The Pennsylvania Dairy Promotion Program is funded by state dairy producers and designed to increase consumption and marketing of Pennsylvania milk and dairy products.

"We hope that people throughout Pennsylvania will prepare and enjoy these prize-winning dairy recipes and will, in turn, be encouraged to share a favorite

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family recipe in next year's competition," concluded Dairy Promotion Program Chairman Duncan.

FROTHY MILK PUNCH 1¹/₂ quarts vanilla ice cream, softened 4 cups cold milk 3 cups chilled pineapple juice 1/2 cup chilled orange juice 1 tablespoon lemon juice 1 teaspoon vanilla Combine all ingredients in large

mixing bowl and beat until frothy with whisk or electric mixer. Pour into chilled punch bowl and serve with ice ring made of pineapple and orange juice decorated with fresh whole strawberries and mint leaves.

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FIESTA CORN CHOWDER OLE

4 cups milk 1 3-ounce package cream cheese, cubed

1 15-ounce can creamed corn 6 strips bacon, diced

1 small onion, diced

4 medium potatoes, cooked, peeled and diced

4-ounce can chopped green chilies, drained

1/2 teaspoon seasoned salt

Pittsburgh

SHRIMP AND SCALLOPS **AU GRATIN** 1/4 pound fresh shrimp 1/4 pound fresh small scallops 3 tablespoons butter 1 tablespoon chopped green onion 2 tablespoons flour 1 cup heavy cream ½ cup half-n-half 1 cup grated parmesan cheese

Dash of red cayenne pepper 2 tablespoons brandy, optional

Melt butter in large skillet over low heat. Add shrimp, scallops and green onion. Cook 2 to 3 minutes or until shrimp is pink and onion is tender. Stir flour into shrimp mixture. Add cream and half-nhalf, cooking over medium heat, stirring constantly until mixture starts to thicken. Remove from heat. Add ½ cup parmesan cheese and stir until smooth. Add red pepper and brandy, if desired. Serve over fettucine noodles or rice with extra cheese, if desired.

Kristi Morris Philadelphia

ANGEL CREAM 2 envelopes unflavored gelatin ¹/₂ cup cold milk 3 cups half-n-half 2 cups heavy cream 2 cups granulated sugar 2 16-ounce containers sour cream 2 teaspoons vanilla

Sprinkle gelatin over cold water in large, heavy saucepan and allow to stand until softened, about 5 minutes. Add the half-n-half, cream and sugar; stir. Cook slowly stirring often, until the sugar and gelatin are dissolved. Do not scald or boil. Remove from heat. In a large bowl, combine sour cream and vanilla and stir briskly with a wire whisk. Slowly whisk in about 1 cup of the hot mixture until the sour cream is thin. Then combine entire sour cream mixture with gelatin mixture and stir well. Pour into bundt pan or other decorative mold and chill overnight. To serve, unmold and top with fresh sweetened berries or fruits in season.

> Lynn Burger Gilbert

Lancaster Farming, Saturday, November 1, 1986-B19



