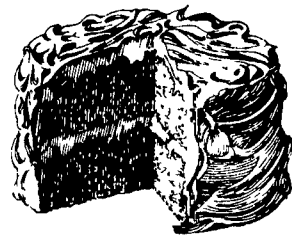


Home On The Range



Serve Your Holiday Guests Tasty Homemade Appetizers

Now that Thanksgiving is past holiday parties will begin in earnest. It may be hard to believe, but Christmas is just a few, short weeks away.

You'll want to have plenty of tempting appetizers prepared for all of those holiday get-togethers you have planned. And, although you probably have a few favorite hors d'oeuvres you serve every year, you may want to augment them with something new, and maybe just a touch more creative.

Our readers have shared a number of recipes that will convince even the most steadfast weight watcher to try just one...and then another, and another.

RADISH BUTTER CANAPES

- 10 small red radishes
- 1/2 cup softened butter
- 2 tablespoons minced parsley
- 2 teaspoons snipped chives
- 2 teaspoons lemon juice
- 1 teaspoon Dijon-style mustard
- Whole grain crackers or thinly sliced bread

Mince the radishes (a food processor fitted with the grating disk works best) and squeeze out the moisture. Beat together the butter, parsley, chives, lemon juice and mustard. Stir in the radishes. Spread thinly on whole grain crackers or thin sliced bread cut into small squares or triangles.

Betty McLaughlin
Leola

MARINATED MUSHROOMS

- 2 pounds mushrooms
- 1 large onion, minced
- 2 cloves garlic, minced
- 1/4 cup olive oil
- 3 bay leaves
- 1/4 teaspoon thyme
- 1/4 teaspoon marjoram
- 1/2 cup sugar
- 1 cup white vinegar
- 3/4 cup salad oil
- Salt to taste
- 1/4 teaspoon pepper
- Chopped parsley

Clean mushrooms and cut off stems. In large saucepan, add olive oil, mushrooms, onion and garlic. Saute over medium heat until 1/4 done. Remove from heat and add remaining ingredients. Marinate over night. When ready to serve, sprinkle with fresh parsley for color.

Betty McLaughlin
Leola

EXOTIC CANAPES

- 1 cup grated sharp Cheddar cheese
- 1 cup chopped black olives
- 2 tablespoons mayonnaise
- 1 medium onion, grated
- 1/2 teaspoon curry powder
- Dash of salt and pepper
- 6 English muffin halves, toasted lightly

Combine all ingredients except muffins and mix well. Spread muffin halves with mixture. Place under broiler 4 minutes. Cut in quarters and serve piping hot. Makes 24.

Betty McLaughlin
Leola

Featured Recipe

That holiday bird may not have looked so big when you put it in the oven, but when the meal was over, there was probably still plenty of meat left on the bones.

If you are still cleaning up Thanksgiving leftovers, this recipe for Giant Turkovery will help in your search for creative ways to get your family to eat turkey — again!

GIANT TURKOVER

Filling:

- 1/2 cup chopped green onion
- 1/2 cup thinly sliced celery
- 1/4 cup butter
- 1 tablespoon flour
- 3 cups finely chopped turkey
- 1/4 cup toasted sliced or slivered almonds
- 3/4 teaspoon salt

Crust:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/3 cup cornmeal
- 3/4 cup shortening
- 6 tablespoons cold water

In a large skillet, saute onion and celery in butter. Stir in flour. Add remaining ingredients and mix thoroughly. Set aside.

In a large bowl, combine flour, salt and corn meal. Cut in shortening until particles are size of small peas. Sprinkle mixture with cold water; stir with fork until dough is moist enough to hold together. Form into a square. Roll out to a 13-inch square on floured surface. Transfer to large, ungreased baking sheet. Spread mixture over half of dough to within a half inch of edges. Moisten edges. Fold over other half to form triangle or rectangle. Seal edges with fork. Cut gashes to mark servings and allow steam to escape. Bake at 425°F. for 25 to 30 minutes. Serve hot with Turkey Mushroom Sauce.

Sauce:

Saute 1/2 cup mushroom pieces in 3 tablespoons butter; add 3 tablespoons flour and 1 1/2 cups turkey broth. Cook until thickened; add 2 tablespoons chopped pimiento, 1/8 teaspoon poultry seasoning, 1/4 teaspoon salt and 1/8 teaspoon pepper. Blend one slightly beaten egg into mixture by first adding small amount of hot sauce to egg and then stirring egg into sauce. Heat one minute, stirring constantly.



Hot appetizers are always popular with party guests, so be sure to treat your holiday visitors to warming treats like these Crusty Potato Tidbits.

FESTIVE RICE SQUARES

- 2 tablespoons butter
- 1 tablespoon olive oil
- 1 1/2 cups chopped onion
- 1/2 cup finely chopped red pepper
- 2 cups cooked long grain brown rice
- 3/8 cup grated Parmesan cheese
- 1/4 cup minced parsley
- 2 tablespoons minced fresh basil or 2 teaspoons dried
- 4 eggs, lightly beaten
- 2 tablespoons grated Parmesan cheese

Place butter and oil in a large frying pan. Add onions and red pepper. Saute until vegetables are soft but not brown. In a large bowl lightly stir the rice, 3/8 cup of Parmesan cheese, parsley and basil, until well mixed and the rice grains are coated with cheese. Fold in the onions and peppers. Stir in the eggs. Butter or oil a 7x11-inch baking dish. Spread the rice mixture evenly in the pan and level the top. Press down lightly. Sprinkle with 2 tablespoons Parmesan cheese. Bake at 350°F. for 40 minutes or until mixture is set and golden brown on top. Let cool in pan for 10 minutes before cutting into 2-inch pieces. Serve warm. Makes 24 pieces.

Betty McLaughlin
Leola

PERKY PINWHEEL APPETIZERS

- 1 cup shredded American cheese
- 1/4 cup cooked, crumbled bacon
- 1/4 cup butter, softened
- 2 tablespoons sliced 1/8-inch green onion
- 7 slices rye bread, crusts removed.

In small bowl, stir together all ingredients except bread. Flatten each bread slice with rolling pin. Spread each bread slice with 1 1/2 tablespoons butter mixture. Roll up jelly-roll fashion beginning with short side. With serrated knife, slice each roll into 4 pinwheels; secure each with wooden pick. Place on cookie sheet. Place oven rack 5 inches from heat. Broil 1 1/2 to 2 1/2 minutes or until lightly browned and cheese is melted. Remove from cookie sheet immediately. Makes 28 appetizers.

CRUSTY POTATO TIDBITS

- 2 pounds hot, cooked Russet potatoes
- 2 tablespoons milk
- 3 tablespoons butter or margarine
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup grated Parmesan cheese
- 2 tablespoons minced green onion
- 2 eggs, beaten
- 3 to 4 cups cornflakes, coarsely crushed

Peel potatoes; mash with milk, butter, salt and pepper. Stir in cheese and green onion; mix well. Shape mixture into balls about 1 inch in diameter. Dip potato balls in eggs, then roll in cornflakes. Place on greased baking sheet and bake at 400°F. for 10 minutes or until balls are hot and crusty. Makes about 70 appetizer balls.

Make ahead tip: Crusty Potato Tidbits can be baked in advance and frozen in freezer-proof containers. Reheat at 425°F. for 10 to 12 minutes.

HOT CRAB DIP

- 1 8-ounce package cream cheese, softened
- 1 teaspoon horseradish
- 1 6-ounce can crabmeat, drained, washed and picked
- 2 tablespoons finely minced onions
- 1 teaspoon milk

Mix all ingredients together by hand. Put in small serving casserole. Bake in 375°F. oven for 15 minutes. Can top with 1/2 cup toasted sliced almonds before serving.

Betty L. McLaughlin
Leola

CHEESE OLIVE PUFFS

- 2 cups grated sharp Cheddar cheese
- 1 cup flour
- 1/2 teaspoon paprika
- 1/2 cup butter
- 3 to 4 dozen small pimento stuffed olives

Mix first four ingredients very well. Chill until firm. For each puff, use a generous teaspoon of dough and shape into a ball. Push finger into center to make a deep depression. Insert olive and shape dough around to fully cover. Bake in 400°F. oven for 15 minutes or until baked but not browned. Serve hot. Makes 3 to 4 dozen.

Betty McLaughlin
Leola

SPINACH BALLS

- 2 boxes chopped spinach, cooked and drained
- 1 large bag seasoned filling crumbs
- 2 large onions, chopped
- 6 well beaten eggs
- 3/4 cup melted butter
- 1/2 cup Parmesan cheese
- 1 tablespoon garlic salt
- 1 teaspoon pepper
- 1 tablespoon accent or dash

Mix well together. Roll into walnut size balls and freeze. Bake frozen at 350°F. for 15 minutes or for 3 to 5 minutes in microwave. Makes about 60 balls.

Susan Moyer
Denver

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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.

December

- 6- Christmas Cookies
- 13- Holiday Desserts
- 20- Fireside Treats