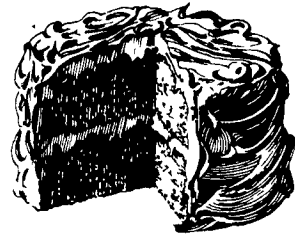


Home On The Range



Pause From Holiday Bustle For A Tasty Fireside Treat

In the midst of the bustle of holiday preparations, nothing is quite as peaceful as a quiet walk on a crisp moonlit night followed by a restful moment beside a glowing fire. Of course, a winter walk must be followed by a snack, which will undoubtedly taste finer when enjoyed by the fire.

We've gathered together a host of treats to enjoy with friends and family this holiday season. We hope you'll pause for just a few moments — or longer if you can spare the time — to relax and pamper yourself with a savory snack.

Merry Christmas to you and your family. Thank you for sharing your kitchen-tested recipes with us throughout the year. We've appreciated receiving them and we're sure our readers have enjoyed preparing and consuming them.

LAZY WOMEN CAKE

Take an 8- or 9-inch square pan. Set the sifter in the pan. (The pan does not need greased.) Fill sifter with:

- 1½ cups pastry flour
- 3 tablespoons cocoa
- 1 teaspoon soda
- 1 cup white sugar
- Pinch of salt

Sift. Mix with fork. (No spoon.) Do not beat. Make 3 holes in the dry ingredients. In one hole, put 1 teaspoon vanilla. In the next, put 7 tablespoons cooking oil and in the last hole put 1 tablespoon vinegar. Pour over this 1 cup cold water. Mix thoroughly with a fork. Bake at 350°F. for 25 to 30 minutes.

Kathryn Byler
Belleville

RIBBON SALAD

- 1 small box lime-flavored gelatin
- 1 cup hot water
- 1 cup cold water
- 1 small box lemon-flavored gelatin
- 1 cup hot water
- ½ cup miniature marshmallows
- 8 ounces cream cheese
- 1 cup pineapples (crushed and drained)
- 1 packaged whipped topping
- 1 small box strawberry-flavored gelatin
- 1 cup hot water
- 1 cup cold water

Dissolve lime-flavored gelatin in hot water; add cold water. Pour into mold and chill until set. Dissolve lemon-flavored gelatin in

hot water over low heat and add marshmallows; stir until dissolved. Remove from heat and add cream cheese and pineapple. Mix well. Cool and fold in topping and mix well. Pour over lime-flavored gelatin layer and chill until set. Dissolve strawberry-flavored gelatin in hot water and add cold water, add as third layer. Serve on lettuce and garnish with salad dressing.

Suetta High
Reinhold

LIGHT LEILANI BARS

- ½ cup butter
- 1½ cups sugar
- 4 eggs
- 1½ cups flour
- 1 teaspoon salt
- ½ teaspoon baking soda
- 1 13½-ounce can crushed pineapple, drained
- ½ cup chopped macadamia nuts
- ½ cup flaked coconut

In large mixing bowl, cream butter until light. Gradually blend in sugar. Add eggs, mix well. Blend in flour, salt and soda. Stir in drained pineapple, nuts and coconut. Spread in greased 15x10-inch jelly roll pan. Bake at 350°F. for 25 to 30 minutes. Cool and cut into bars with sharp knife. If desired, roll bar in confectioner's sugar, or serve squares with ice cream or whipped cream. Makes 48 bars.

Betty Biehl
Mertztown

DATE CRUMBLES

- 2 well-beaten eggs
- 1 cup sugar
- 2 teaspoons baking powder
- 1 tablespoon flour
- 1 cup chopped walnuts
- 1 cup chopped pitted dates

Combine ingredients. Pour into greased pan. Bake at 325°F. until a slight crust forms. Scoop out of pan and allow to cool. Break into pieces the size of a walnut. About an hour before serving, fold gently into 1 pint of whipped cream or serve plain.

Betty Biehl
Mertztown

EGGNOG ICE CREAM

- 2 eggs
- 1 cup sugar
- 2 cups dairy eggnog
- 1½ cups whipping cream
- 2 teaspoons vanilla extract
- 1 teaspoon rum extract



Take a break from holiday preparations to enjoy a sleighfull of microwave candies before a warming fire.

- ¼ teaspoon each: cinnamon, nutmeg, salt

Beat eggs until foamy. Gradually add sugar; beat until thickened. Add eggnog, whipping cream, extracts, spices and salt; mix well. Chill about 1 hour. Churn-freeze according to manufacturer's directions. After freezing, transfer ice cream to a plastic freezer container. Ripen in freezer at least 2 hours before serving.

MACADAMIA NUT FUDGE

- 2 cups sugar
- 2 1-ounce squares unsweetened chocolate
- Dash of salt
- 1 cup light cream or half and half
- 2 tablespoons light corn syrup
- ¼ cup (½ stick) butter
- ¾ cup coarsely chopped macadamia nuts
- 1 teaspoon vanilla extract

Butter a 9x5-inch loaf pan; set aside. Combine sugar, chocolate and salt in 3-quart mixing bowl or casserole. Stir in cream and corn syrup; add butter. Microwave, covered, on high for 5 minutes. Mix well. Microwave, uncovered, 10 to 14 minutes, or until soft ball stage is reached (234 to 240°F.) Cool mixture without stirring to 120°F. on edges. Add vanilla and nuts. Beat until mixture is thick and creamy and starts to lose its shine. Quickly spread in pan. (If fudge is too thick to spread, stir in a few drops of cream.) Cool completely. Cut into 1-inch square pieces. Store in airtight container in cool, dry place for up to two weeks.

BUTTERY CASHEW BRITTLE

- 2 cups sugar
- 1 cup light corn syrup
- ½ cup water
- 2½ cups coarsely chopped salted cashews

- ½ cup butter
- 2 teaspoons baking soda

Butter 2 large cookie sheets; set aside. Combine sugar, corn syrup and water in 3-quart mixing bowl or casserole. Microwave on high 8 to 10 minutes, stirring twice, until soft ball stage (234 to 240°F.) is reached. Stir in cashews. Microwave on high 10 to 12 minutes, until hard crack stage (300 to 310°F.) is reached. Stir in butter and baking soda. Pour half of mixture on cookie sheet, spreading to ¼-inch thickness. Cool completely. Break into pieces. Store between sheets of wax paper in airtight container in refrigerator for up to one month.

COCONUT FRUIT BALLS

- 1 8-ounce can crushed pineapple
- 1 6-ounce package dried mixed fruit bits
- 7 tablespoons butter
- ½ cup firmly packed brown sugar
- 1 egg
- 2 tablespoons pineapple juice

- 1 teaspoon vanilla extract
- 2 cups oven-toasted rice cereal
- 1 cup shredded coconut or finely chopped nuts

Drain pineapple, reserving 2 tablespoons juice. Combine pineapple, dried fruit, butter and sugar in a medium-sized bowl. Microwave, uncovered, on high 4 minutes, stirring twice until butter is absorbed. Combine egg, pineapple juice and vanilla. Stir a small amount of hot mixture into egg mixture. Return all to bowl. Microwave, uncovered, at half power (50 percent), 6 to 8 minutes, or until thickened and mixture forms a ball when stirred. Place on waxed paper. Chill until firm, 3 or 4 hours. Store in tightly covered container in refrigerator for up to two weeks.

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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

27-
January Leftovers

3-
10- Low-Calorie Dishes
Eggs-citing Eggs

Featured Recipe

The Pennsylvania Dairy Promotion Program is offering Pennsylvania residents a free brochure featuring nonalcoholic party drinks.

Jim Harteis, chairman of the PDPP's advisory board, said over 2,500 requests for the brochure have been requested so far, and they have plenty left for others interested in the recipes.

For your free copy write to: "Cheers," PA Dairy Promotion Program, 2301 N. Cameron Street, Harrisburg, PA 17110. Include a self-addressed, stamped business envelope.

Here's a peek at one of the delectable recipes featured in the brochure.

Strawberry Daiquiri

- 2 cups milk
 - 2 cups frozen strawberries, slightly thawed
 - 1 teaspoon fine granulated sugar or sweetener
 - 5 ice cubes
- Combine all ingredients in blender until frothy