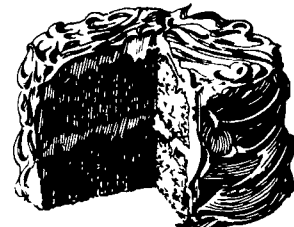


Home On The Range



Oven-Ready Dinners Save Time And Energy

What can you cook when company is coming for dinner and you won't be home to prepare it? Try some oven dinners. Oven meals can be the homemaker's best time and money savers on hectic days.

If your range has an automatic clock, the food can be placed in the oven as much as two hours before cooking begins. Set the clock for the time you want your oven heat to turn on and the time the heat should go off; and the food cooks quietly out of sight while you go about your other business.

Oven meals can save a lot of pot washing too, if the food is baked right in the casserole in which it will be served. Then you can sit down to dinner with a clean orderly kitchen.

Many vegetables can be cooked in the oven in a tightly covered pan. Place just enough water on the vegetables to form steam, usually not more than 2-4 tablespoons. Add seasonings and cover tightly.

If the oven meal is to cook an hour, cut the vegetables into thin slices or small cubes. If the meal takes longer to cook, leave the vegetables in larger pieces or even whole.

Some recipes can be prepared the night before and stuck in the oven before you leave. Others may require morning preparation time, but then bake for hours. Some of the recipes that readers have submitted are one-dish meals. Others are meat or vegetable or dessert dishes. To get a full-course meal, several of these dishes can be baked simultaneously in the oven.

With some planning and the following recipes, you can serve tasty, elegant dinners.

CHICKEN NOODLE BAKE

- 1 can cream of chicken soup
- 1/2 cup milk
- 1 cup diced, cooked chicken
- 2 cups cooked noodles
- 1 tablespoon chopped parsley
- 2 tablespoons buttered bread crumbs

In 1 1/2 quart casserole, blend cream of chicken soup with milk and stir in the chicken, noodles and parsley. Top with crumbs. Bake at 350 degrees for 30 minutes.

CREAMY BAKED CHICKEN

- 4 chicken breasts or thighs
- 4 slices Velveeta cheese
- 1 can cream of chicken soup
- 1/4 cup milk
- 1 box of packaged stuffing.
- 1/2 butter, melted

Split breasts. Lay flat in 9x13 pan. Place slice of cheese on top of each chicken piece. Stir together soup, milk and pour over meat and cheese. Sprinkle stuffing (do not prepare as box instructs, but mix crumbs with the seasonings) over chicken. Drizzle 1/2 cup melted butter on top of stuffing. Bake uncovered at 350 degrees for 1 hour or until chicken is tender.

Mrs. Glyn Geis
Frostburg, MD

SMOKED SHOULDER BUTT AND SPLIT PEA SOUP

- 2 pounds smoked shoulder butt
- 1 cup split peas
- 1 small onion, chopped fine
- 3 stalks celery, chopped fine
- 1/2 pod of red pepper
- 1/2 bay leaf
- 4 cups water
- 1 tablespoon fat
- 1 tablespoon flour
- 1 cup milk

Put meat, vegetables, seasonings and water in covered pan and place in oven. When cooked, remove the meat and slice. To make soup, put the peas and liquid through a sieve. Blend fat and flour to paste. Add milk and mix with the pea mixture. Heat and serve.

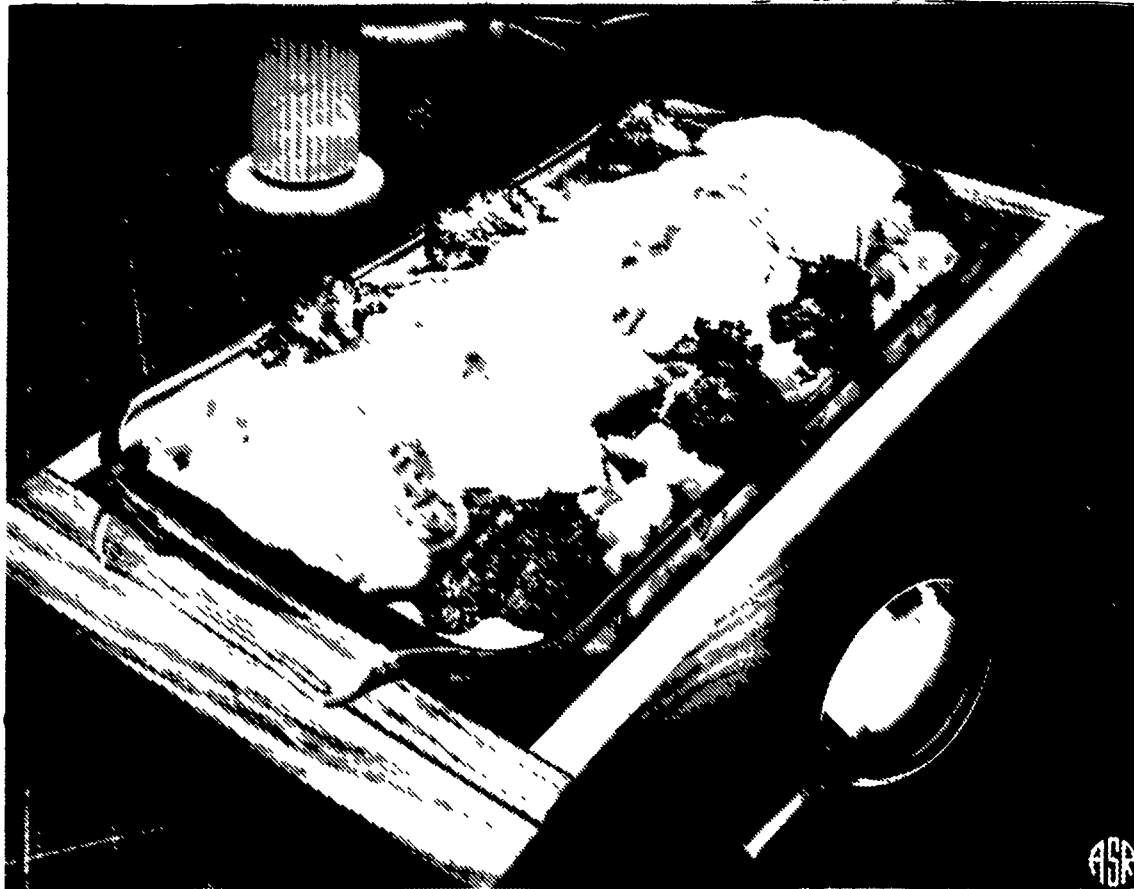
Betty Biehl
Mertztown

BEEF NOODLE CASSEROLE

- Make a white sauce with:
- 2 tablespoons flour
- 1/2 cup milk
- 1/2 cup dry noodles (cook 10 minutes, drain)
- 1/2 - 3/4 cup cooked chopped beef or tuna
- 1/2 cup cheese
- Salt and pepper
- 1/4 cup celery, cooked and chopped

Mix all together. Bake at 350 degrees for 30-40 minutes.

Martha Oberholtzer
Mifflinburg



What can you do when company is coming for dinner and you won't be home to prepare it? Try Chicken Divan when the occasion calls for a dinner that's elegant and convenient. A perfect use for left-over chicken or turkey, it is combined with crunchy green broccoli in a cheesy sauce.

CHICKEN CORDON BLEU

- 10 chicken breasts, halved, boned, skinned
- 10 slices ham
- 10 slices swiss cheese
- 1/4 cup flour
- 1/4 cup parmesian cheese
- 1 teaspoon salt
- 1/2 teaspoon sage
- 1/2 teaspoon pepper
- 1/2 cup oil
- 1 can cream of chicken soup
- 1/2 cup milk

Pound chicken breast flat. Top with ham and cheese slices. Roll up and secure with toothpicks. Roll in mixture of flour, salt, cheese, sage, and pepper and fry until brown. Save any left over mixture and combine with soup and milk, pour over breast and bake in covered casserole for 1 hour at 350 degrees.

Rhoda Martin
Myerstown

PARTY CHICKEN

- 1/2 chicken breast for each person
- 1 can cream of mushroom soup
- 1 cup sour cream
- Bacon
- 1/2 pound chipped dried beef

Place dried beef in bottom of oblong baking dish. Roll up breast and wrap bacon around each. Mix sour cream and soup and pour over chicken. Bake uncovered at 250 degrees for 3 1/2 hours.

Tina Good
Manheim

CHICKEN AND RICE CASSEROLE

- 1/2 stick butter
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can cream of chicken soup
- 1 cup uncooked rice (not minute)

CHICKEN DIVAN

- 2 10-ounce packages broccoli
- 4-6 cups chicken breast, cut in 1-inch pieces
- 2 cans cream of chicken soup
- 1/2 cup mayonnaise
- 1 teaspoon lemon juice
- 1 cup grated cheese
- Bread crumbs

Put broccoli in bottom of casserole. Arrange chicken on top of broccoli. Combine soup, mayonnaise and lemon juice and pour on top of chicken. Sprinkle cheese over chicken. Top with bread crumbs.

Bake 350 degrees for 35-40 minutes.

Marie Mumma
Manheim

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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 Lou Ann Good, Lancaster Farming, P.O. Box 366, Lititz, PA 17543.

- Sept. 26- Apple Lovers' Recipes
- Oct. 3- Pumpkin and Squash
- 10- Diabetic Cooking

GOURMET POTATOES

- 6 medium potatoes
- 2 cups shredded Cheddar cheese
- 1/2 cup butter
- 1 1/2 cup sour cream
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika

Cook potatoes in skins. Cool. Peel and shred coarsely. Melt cheese and butter and stir in sour cream, onion, salt and pepper. Turn into greased 13x9x2-inch casserole. Bake uncovered at 350 degrees for 30 minutes. May be refrigerated overnight in covered container.

Leah Peachy
Belleville

Featured Recipe

This week's featured recipe comes from Cindy Harnish, Willow Street. Cindy is the 1987 Veal Princess. She submitted this recipe during the Veal Cook-off Contest. To read more about the contest, check this section for the article "Veal Cook-off Winners."

VEAL PRINCESS ENTREE CINDY HARNISH, Willow Street

- 10 asparagus spears
- 4 slices scallopine (approx. 1 pound)
- Salt and pepper to taste
- 1/4 cup flour
- 1/2 cup butter
- 1/2 pound sliced mushrooms
- 1-8 ounce can tomato sauce
- 4 thin slices mozzarella cheese
- 1/2 cup Parmesan cheese
- 1 tablespoon lemon juice

Cook asparagus in boiling water until tender (2-3 minutes). Pound veal slices lightly with flat mallet. Sprinkle with salt and pepper and dredge in flour. Heat 1-2 tablespoons butter in large skillet. Add veal. Cook approximately 2-3 minutes on each side. In another skillet heat 2-3 tablespoons butter. Saute mushrooms until golden brown. Arrange veal slices in one layer on baking dish. Sprinkle with mushrooms and tomato sauce. Add asparagus spears to top of veal slices. Cover with cheeses. Place under broiler until cheese melts. Put remaining 3 teaspoons butter into small skillet and melt. Brown until golden. Add 1 tablespoon lemon juice. Pour sauce over veal. (Serves four).