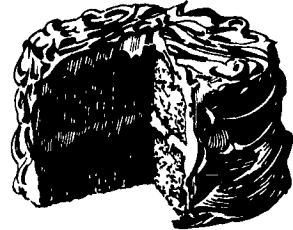


Home On The Range



Tis The Season To Be Snacking

Christmas is the time when even the most reluctant cook is struck by the desire to create culinary delights. Plates of cookies and confections, cheeses and crackers, cakes and cold cuts sit in homes and workplaces tempting passers-bys to sample the holiday fare.

Snacking is among the most popular things to do during the holidays. Choose your favorite foods for nibbling from this range of snacking recipes and plan a party. Then sit back and relax. These recipes can be prepared ahead of time so there's no headaches trying to keep hot dishes hot and cold dishes cold.

CRUSTY POTATO TIDBITS

- 2 pounds hot, cooked potatoes
- 2 tablespoons milk
- 3 tablespoons butter
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 cup grated Parmesan cheese
- 2 tablespoons minced green onion
- 2 eggs, beaten
- 3-4 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 degrees for 10 minutes or until balls are hot and crusty. Makes about 70 appetizer balls.

Make ahead tip: tidbits can be baked in advance and frozen. Reheat at 425 degrees for 10-12 minutes.

LOW-CAL CHOCO BLOCKS

- 4 envelopes unflavored gelatin
- 1 cup water
- 4 envelopes low calorie chocolate powdered milk shake drink
- 1½ cups water
- ¼ granulated sugar
- 2 teaspoons imitation chocolate extract

In small saucepan, sprinkle gelatine over the 1 cup water; let stand 1 minute. Stir over low heat until gelatin is dissolved; cool slightly. In blender container, combine powdered milk shake and remaining ingredients. Cover; process at low speed 30 seconds. Add gelatin mixture; process 30 seconds. Pour into 8x8x2-inch baking dish. Chill until firm, about 2 hours. Cut into 1-inch squares. Makes 64 squares that are 9 calories each.

CHEESEBALL RECIPE

- 4 12-ounce package cream cheese
- medium onion, grated
- ¾ cup blue cheese salad dressing
- chopped walnuts

Mix well, set in refrigerator over night. In the morning, form into a ball and roll into chopped walnuts.

Denise McGarveyh
Reynoldsville

PUPPY CHOW

- 1 15-ounce box rice cereal
 - 1 cup chocolate chips
 - 1 cup peanut butter
 - 1 stick butter
 - 1½ - 2 cups powdered sugar
- Melt chocolate chips, peanut butter, and butter together. Pour over cereal in a large bowl. Cool. Coat cereal with powdered sugar.

Eileen Stahl
Lititz

ALMOJABANAS

- ½ cup flour
- ¼ cup water
- 4 eggs
- 1 cup rice flour
- 2 teaspoon baking powder
- ¼ teaspoon salt
- 1 cup shredded sharp cheddar cheese
- ¼ cup grated Parmesan cheese
- ¼ cup melted butter
- ¼ cup milk

Combine flour and water; let stand 1 hour. Add eggs, one at a time, mixing well after each addition. Stir in combined dry ingredients, cheeses, and butter. Gradually add milk, mixing until well blended. Drop round teaspoonfuls of batter into 1¼ -inches of hot oil. Fry until golden brown, turning once. Makes four dozen.

To make ahead: Prepare as directed and wrap securely before freezing. To reheat, place on a baking sheet, cover, and bake at 375 degrees for 25 minutes.

BLUE CHEESE BOLOGNA WEDGES

- ¼ cup crumbled Blue cheese
- 4 ounce cream cheese, at room temperature
- 18 slices bologna
- 36 pimiento-stuffed olives
- ½ teaspoon vanilla

Combine Blue and cream cheeses; mix until blended. Spread scant 1 tablespoon mixture over each of six slices bologna. Stack. Repeat twice. Chill. Cut each stack into 12 wedges. Garnish with olives secured with wooden pick.



Say "Happy Holidays" with taste tempting snacks using real dairy products.

GRANOLA BARS

- 3 cups oatmeal
- 1 cup chopped nuts
- 1 cup raisin
- 1 cup sunflower seeds
- 1½ teaspoon cinnamon
- 1 14-ounce can condensed milk
- ½ cup melted butter

Preheat oven to 325 degrees. Line 15x10-inch pan with foil and butter the foil. Combine all dry ingredients. Stir in milk and melted butter. Pat into pan. Bake 25 minutes. Cool slightly. Remove from pan. Peel off foil. Cut into bars. Store in loosely covered container.

Mabel Witmer
Myerstown

CHOCOLATE FUDGE

- 3 cups white sugar
 - ½ cup baking cocoa
 - ¾ cup milk
 - 1 tablespoon molasses
- Combine ingredients and boil until mixture forms a soft ball in cold water. Remove from heat and add:

- 1 tablespoon vanilla
 - 2 tablespoons butter
 - 1 cup peanut butter
 - 1 cup marshmallow creme
- Beat until smooth and peanut butter and marshmallow cream is dissolved. Pour into greased 8x8-inch pan. Cut into squares when cool. If vanilla fudge is desired, use same ingredients but omit cocoa.

Mrs. Elmer Renoll
Seven Valleys

SWEET AND SAVORYS APPETIZER SCONCES

- 2 cups flour
- 2 tablespoons sugar
- 2½ teaspoons baking powder
- ½ teaspoon salt
- ¼ cup butter
- ¼ cup currants
- ¾ cup whipping cream
- 2 eggs, slightly beaten
- cinnamon-sugar

Preheat oven to 425 degrees. Combine flour, sugar, baking powder, soda, and salt in large mixing bowl. Cut in butter until mixture resembles coarse crumbs. Stir in

currants. Stir whipping cream and eggs into dry ingredients just until all ingredients are well moistened. Drop by teaspoonfuls onto unbuttered baking sheets. Sprinkle each with cinnamon-sugar. Bake 10-12 minutes, or until golden. Remove from baking sheets and cool on wire racks. Serve hot or cold.

For savory scones, reduce sugar to 1 tablespoon. Delete currants. Add 1 to 2 tablespoons chopped fresh savory or 1 to 2 dried savory. Follow directions above. Do not sprinkle with cinnamon-sugar.

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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.

Dec.

19-

26-

Jan.

2-

Christmas Favorites
The Best of Lancaster Farming Recipes

Pineapples

Featured Recipe

This week's featured recipe comes from Rose Sharp of New Holland. Rose carries on her mother's Christmas holiday tradition of candy making by inviting relatives to join her in the occasion.

In addition to the recipe below, Rose suggested the following candy making hints. Buy large blocks of chocolate, melt over a double boiler or in a microwave oven. To make it the right consistency for dipping, stir in shortening until the mixture is no longer stiff. Cluster several raisins, nuts, marshmallows, krispy rice cereal, tiny pretzels or a combination mixture in tiny cup-sized candy papers. Then drop spoonfuls of melted chocolate over the clusters. Cool outside or in refrigerator before storing.

To learn more about the holiday traditions that warm the hearts and fill the mouths of the Sharp family, read their story in this section.

ROSE'S CHOCOLATE CANDY

- 1 cup peanut butter
- 1 cup crispy rice cereal
- 1 cup confectioner's sugar
- 3 tablespoons margarine
- ½ cup chopped peanuts
- 2 cups melted chocolate

Mix all ingredients except chocolate and form into balls. Dip in melted chocolate. Cool outside or in refrigerator.