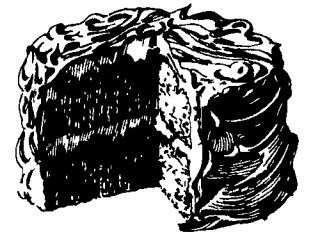


Home On The Range



Whether Traditional Or Trendy, Dairy Recipes Taste Great

Those yummy dairy recipes keep coming. With the wide variety that our readers send, there is no doubt that creative ideas never end.

Try these. And remember, you're getting more than good taste when you use real dairy products, you're getting needed nutrition from nature's most perfect food—milk.

YUM YUM PUDDING

Line a dish with graham cracker crumbs.

Mix:
1 large package instant vanilla pudding
3/2 cup milk

Add:
1/2 gallon ice cream

Mix thoroughly. Pour into dish lined with crumbs. Freeze until ready to use.

Joanne Musser
Lititz

PANCAKES

1 cup flour
2 teaspoon sugar
1 teaspoon baking powder
1/2 teaspoon soda
1 egg
1 1/4 cup milk
2 tablespoons oil

Mix in blender. Heat 1 tablespoon of oil on griddle. Fry on griddle until lightly browned on both sides.

Joanne Musser
Lititz

AUNT EDNA'S CHEESE CAKE

3 (8-ounces) packages cream cheese
1/4 cup sugar
3 eggs
1 teaspoon vanilla
Graham cracker crust for 9-inch pan.

Beat cream cheese and sugar together. Add eggs one at a time, beating well after each one. Add vanilla and pour into springform pan lined with your favorite graham cracker crust.

Bake at 450 degrees for 10 minutes. Turn oven temperature to 350 degrees and continue to bake for about 20 minutes. As soon as the surface begins to crack, it's finished. Cool and remove from pan. Refrigerate until ready to use.

Laurie Sterner
Montgomery Co. Dairy Princess

DAIRY CASSEROLE

8-ounces noodles, cooked
1 pound hamburger, browned
2 cups corn, cooked
8-ounces cream cheese
1 can cream of mushroom soup
1 cup milk

Salt and pepper to taste
Mix together ingredients and bake 1/2 hour at 350 degrees.

Joanne Musser
Lititz

ICE CREAM SUNDAE PIE

1/2 cup sugar
2-ounces unsweetened chocolate
1 tablespoon butter
1 can (5 1/2 -ounces) evaporated milk

9-inch chocolate wafer pie crust
1 quart vanilla ice cream
1/4 cup chopped nuts.

Combine sugar, chocolate, and butter in a saucepan and melt over medium heat. Add evaporated milk and cook until thick and creamy, stirring constantly. Chill.

Soften ice cream and press into pie shell. Freeze. Top with chilled fudge sauce. Sprinkle with pecans. Freeze until serving time.

Laurie Sterner
Montgomery Co. Dairy Princess

FISH & MACARONI PIE

1 1/2 cup macaroni
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
2 1/2 cups milk
1/2 cup chopped onion
2 tablespoons parsley flakes
1 pound cooked salmon
1 cup grated yellow cheese

Cook macaroni in boiling salted water according to package directions. Melt butter in saucepan; blend in flour and salt. Add milk gradually, stirring constantly. Cook and stir until thickened. Place a layer of macaroni in buttered 1 1/2 -quart casserole; spoon over a small amount of white sauce, onion, parsley and cheese. Place a layer of salmon over white sauce; add more white sauce, onion, parsley and cheese.

Continue layers, ending with white sauce and cheese on top. Bake in 350 degree oven for 30 minutes. One pound of canned salmon may be used instead of fresh salmon. Yield: 6 servings.

Jenny Bigelow
Blair Co. Dairy Princess



Serve summer drinks using milk and ice cream to satisfy appetites and taste buds.

APPLE CUSTARD PIE

9-inch unbaked pie shell
1 cup sliced apples
1/2 cup sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
4 eggs, slightly beaten
2 cups milk, scalded
1 teaspoon vanilla
1/4 teaspoon salt

Arrange apple slices in pie crust. Combine 1 tablespoon sugar with cinnamon and nutmeg. Sprinkle over apples. Beat eggs, remaining sugar, milk, vanilla and salt. Pour over apples. Bake at 400 degrees for 30 minutes or until knife inserted in center comes out clean.

M. Musser
Myerstown

DAIRY DINNER CASSEROLE

1 pound ground beef
1/4 cup onion, chopped
1 clove garlic, minced
2 (8-ounce) cans tomato sauce
1 teaspoon salt
1/4 teaspoon pepper
1 pound noodles, cooked
2 cups dairy sour cream
2 cups cottage cheese
1/4 cup parsley, chopped
2 cups sliced, cooked carrots
1 cup Cheddar cheese, shredded

Simmer together the beef, onion, garlic, tomato sauce, salt and pepper. Mix the cooked noodles, sour cream, cottage cheese, parsley and carrots. Layer the noodle mixture alternately with the sauce mixture in a greased 4-quart baking dish. Sprinkle with shredded Cheddar cheese. Bake at 350 degrees for 45 minutes, or until bubbly and the cheese has melted. Serves 6 to 8.

Patty Dunkleberger
Cumberland Co Dairy Princess

MOM'S SALAD DRESSING

1 can condensed milk
1/2 cup vinegar
1/2 cup salad oil
2 egg yolks
1 teaspoon salt
2 teaspoons prepared mustard

Place all ingredients in bowl and beat for 2 minutes. Especially good for macaroni or potato salads.

Patty Dunkleberger
Cumberland Co. Dairy Princess

STUFFED TOMATOES

2 medium ripe tomatoes
1 cup small curd cottage cheese
1 small onion, chopped
1 teaspoon dill weed or basil

Cut off stem end of tomatoes. Scoop out seeds and pulp. Mix pulp, cottage cheese, onion and herbs. Stuff into tomatoes and sprinkle top with parsley. Recipe can be doubled easily.

Marian Zeisert
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.

June	
25-	Ice Cream
July	
2-	Salads
9-	Garden Fresh Vegetables

Featured Recipe

Muriel Brody of Cumberland, Rhode Island, received top honors in the Delmarva Chicken Cooking Contest held in Salisbury, Maryland.

Olympic Seoul Chicken, Mrs. Brody's prize winning entry, was prepared in competition with 24 other finalists representing 12 northeastern states and the District of Columbia. In addition to the honor, Brody received a 10-day Hawaiian vacation for two, \$1,000, a Frigidaire microwave oven, gas grill and numerous household gifts.

The Delmarva Chicken Cooking Contest is sponsored by Delmarva Poultry Industry, Inc., the trade association representing the poultry industry on the Delmarva Peninsula.

OLYMPIC SEOUL CHICKEN

8 broiler-fryer chicken thighs, skinned
1/4 cup white vinegar
3 tablespoons soy sauce
2 tablespoons honey
1/4 teaspoon ginger
2 tablespoons peanut oil
10 cloves garlic, coarsely chopped
1 teaspoon crushed red pepper

In small bowl, mix together vinegar, soy sauce, honey and ginger; set aside. In large frypan, place oil and heat to medium-high temperature. Add chicken and cook, turning, about 10 minutes or until brown on all sides. Add garlic and red pepper; cook, stirring, 2-3 minutes. Add vinegar mixture; cover and cook about 15 minutes or until chicken is fork tender. Uncover, cook about 1-2 minutes more or until sauce is slightly thick. Serve with rice. Makes 4 servings.