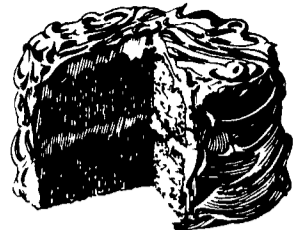


# Home On The Range



## Heaps Of Tomato Recipes

Red, ripe juicy tomatoes—the perfect ingredient for soup, appetizer, dip, salad, pie, or the entree.

Slated as a fruit, but generally more adaptable to vegetable dishes, tomatoes offer variety to the innovative cook. Use them fresh, cooked, or preserve them by canning or freezing, and you'll find tomatoes come to the rescue whenever you'll in a rut with meal planning.

Enjoy their flavor and color now, but before autumn frost, pick them green and bake a green tomato pie. It offers a whole different flavor for pie lovers.

For the industrious and if your garden is overrun by bushels of tomatoes, try canning catsup or spaghetti or pizza sauce. It may be time consuming, but how thankful you will be to see those gleaming jars, filled with tomatoes goodness, setting on your shelf just waiting to be used when you need them.

### SPAGETTI SAUCE

- 6 quarts tomato juice
- 2 peppers
- 6 onions
- 6 cups catsup
- 6 teaspoon oregano
- 2 teaspoon garlic powder
- 2 teaspoon salt
- 3 teaspoons pepper
- Sugar to taste

Put juice, peppers and onions in a blender container and run on medium speed until pureed. Add remaining ingredients and simmer over low heat for several hours. Can in jars. When using, if sauce is not thick enough, add clear jell or cornstarch until the desired consistency.

Marie Mumma  
Manheim

### SCALLOPED TOMATOES

- 2 cups tomatoes
- 1 tablespoons sugar
- 3 tablespoons tapioca
- ½ cup onions, chopped
- 1 cup celery, chopped
- 1 teaspoon salt
- 4 tablespoon butter
- 1 cup crushed corn flakes

Combine first six ingredients and pour into a 1-quart baking dish. Mix melted butter and corn flakes. Sprinkle over tomatoe mixture. Bake for 45 minutes at 350 degrees

Martha Oberholtzer  
Mifflinburg

### BAKED STUFFED TOMATOES

- 1 tablespoon finely chopped onion
- 2 tablespoons melted margarine
- 2-2½ cups soft bread cubes
- ½ teaspoon salt
- 6 firm ripe tomatoes
- 1 can cream of celery soup, optional
- ½ cup milk, optional

Remove inside of tomato, saving center. Salt insides. Put upside down on a plate. Add bread cubes to pulp of tomatoes and onion. Bake 375 degrees for 20 minutes.

Add milk to celery soup, heat slowly. Do not boil. Pour over tomatoes while serving.

Glenna Foose

### TOMATO JUICE

Wash, rinse, and drain fresh, firm tomatoes. Remove core and blossom ends. Quarter and cook slowly in covered pan until soft. Press through fine sieve or food mill to remove skin and seeds. Add 1 teaspoon salt per quart. At this point, juice may be used fresh or canned. If used fresh, seasonings such as lemon juice or Worcestershire sauce may be added.

### THREE CHEESE TOMATO PASTA

- 8 ounces Ricotta cheese
- 1 cup (4-ounce) Blue cheese, crumbled
- 1 package (3 ounce) cream cheese
- ½ cup milk
- ½ cup chopped fresh parsley
- 4 teaspoons dried crushed basil
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder
- 12 ounces spiral pasta

2 packages (10-ounces each) frozen broccoli or 1½ pound fresh broccoli

2 cups cherry tomatoes, halved  
1 cup fresh mushrooms, halved  
Combine Ricotta, Blue and cream cheese in a small mixing bowl. Beat on high speed of mixer until smooth. Add milk; mix well. Stir in parsley and seasonings, set aside. Cook pasta according to package directions; drain well. To serve, place broccoli on one-third of large, heated platter. Toss pasta with half of cheese sauce. Spoon onto center third of platter. Toss tomatoes and mushrooms together. Place on remaining third of platter. Drizzle remaining sauce over vegetables. Serve immediately.



Slice them fresh, cook them, or juice them, tomatoes taste great no matter how you eat them.

### TOMATO SOUP

- 6 onions
  - 6 peppers
  - 1 bunch celery
  - 8 quarts tomato juice
- Cook together all ingredients until soft.
- Add:
- ¼ cup salt
  - 1 cup sugar
  - 1 cup butter
  - 1½ cup flour

Cook until thick and put through a collander to strain. Cold pack in jars for 30 minutes. When ready to serve, heat and add a pinch of soda and milk.

Rachel Zook  
Leola

### TOMATO SOUP DIP

- 1 can tomato soup
- 1 (3-ounce) package lemon-flavored gelatin
- 8 ounces mayonnaise
- 8 ounces cream cheese
- 1 tablespoon chopped onion
- 1 tablespoon chopped green pepper

Heat soup and gelatin until dissolved. Add mayonnaise and cream cheese. Blend all ingredients until smooth. Add chopped green pepper and onion. Place in 4-cup mold. Let set. Unmold and serve with crackers or raw vegetables.

Black & White Cookbook

### REALLY RED CATSUP

- 2 gallon tomato juice
- 7 tablespoons salt
- 2 onions, large
- 2 drops cinnamon oil
- 1 drop clove oil
- 2 cups vinegar
- 2 cups sugar
- 8 tablespoons cornstarch

Make a pulp with onions using a food processor and boil in tomato juice until it is cooked down to ¼ of its original size. Add vinegar and cook again. Add the oils, cornstarch and sugar which have all been mixed together. Then boil ½ hour. Put in jars and seal. Note: very similar to brand name catsup.

Reader from Lancaster

### BAKED STUFFED TOMATOES

(Master Recipe)

Select smooth, medium-sized tomatoes. Cut thin slice from stem ends; remove seeds and pulp. Sprinkle tomatoes with salt, invert and let stand 30 minutes or longer.

Add an equal quantity of bread-crumbs to pulp. Season with salt and pepper, and finely chopped green onion and pepper. Stuff tomatoes with mixture. Place in buttered pan; sprinkle with additional buttered crumbs. Bake in hot oven 400 degrees for 20 minutes.

### TOMATO STUFFING VARIATIONS

**Shrimp Stuffing:** Cut canned, or freshly cooked, cleaned shrimp in 2 or 3 pieces; add a little cream, cheese or curry sauce. Fill tomatoes.

Top with buttered crumbs. Bake in moderate oven until top is browned.

**Curried Meat Stuffing:** Use any leftover cooked meat or cold cuts. Put through food chopper. Moisten with meat broth, if needed. Season to taste with curry powder and a little grated onion. Fill tomatoes.

Top with buttered crumbs. Bake in moderate oven until top is brown.

### TOMATO/VEGETABLE EGG BAKE

- 2½ cups sliced zucchini (about 2 medium)
- 1½ cups sliced onion
- 1 tablespoon oil
- 1 small eggplant, cut into strips
- 1½ cups chopped green pepper
- 2 cloves garlic, minced
- 1½ teaspoon salt
- 1 teaspoon parsley flakes
- ½ teaspoon oregano leaves, crushed
- ¼ teaspoon pepper
- 2 medium tomatoes, peeled and wedged
- 8 eggs

In large omelet pan or skillet over medium heat, cook zucchini and onion in oil until lightly browned, about 8 to 10 minutes, stirring frequently. Add eggplant, green pepper and garlic. Cover and cook an additional 5 minutes. Stir in seasonings. Top with tomato wedges. Cover and cook just until tomatoes are soft about 3 minutes more. Spoon about 1¼ cups of the mixture into each of 4 oven-proof bowls. Break and slip 2 eggs into each bowl on top of vegetable mixture. Bake in preheated 350 degree oven until whites are set and yolks are soft and creamy, about 20 minutes.

American Egg Board  
(Turn to Page B8)

## 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

- Aug. 27- Zucchini and Squash
- Sept. 3- Recipes Using Basic Ingredients
- 10- Poultry
- 17- Brown Bag Lunches

## Featured Recipe

Saranna Miller of Lititz went to her garden last week, gathered some fresh herbs and created a Love Bird Special omelet, which judges at the Lancaster County 4-H Omelet contest selected as the winner. We hope you'll enjoy making and eating this delicious dish as a breakfast, lunch, or even, dinner meal.

### Love Bird Special

- 2 eggs separated
  - 2 tablespoons fresh chopped herbs (a combination of chives, parsley, lovage, thyme, celery salt and pepper)
  - 1 tablespoon melted butter
  - 2 ounces grated cheddar cheese
  - 2 ounces grated country swiss cheese
  - Kohlrabi (a turnip-like root vegetable) cut into round shapes with cookie cutter
- Beat herbs into egg yolks and set aside. Beat egg whites until they are stiff but not dry. Fold into egg yolk mixture. Melt butter into an omelet pan until it sizzles. Add egg mixture stirring until it begins to set. Spread eggs around pan to a uniform thickness. Let omelet set slightly. Add cheeses. Let egg brown slightly. Flip omelet in half and heat about two minutes or until edges are set. Top with kohlrabi birds.