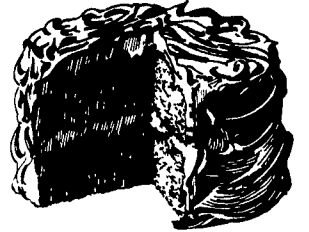


# Home On The Range



## New And Old Ways With Pork

### BAKED HAM

2-3 slices of center cut ham  
Milk  
6 whole potatoes  
6 carrots  
6 turnips or large pieces of rutabaga  
6 onions  
Put ham in roaster cover with milk. Bake 1½ hours in 325-degree oven. Add vegetables and 2 cups boiling milk. Bake another 1½ to 2 hours. Remove meat and thicken drippings for a gravy.  
Delores Sensenig  
New Oxford

### HAM STUFFED POTATOES

6 large baking potatoes  
¾ cup diced ham  
2 tablespoons finely chopped onion  
½ teaspoon salt  
½ teaspoon pepper  
2 tablespoons butter  
1½ cups shredded cheese  
Bake potatoes until done. Cut off and discard a slice off one side of potatoes. Scoop potato out, leaving shell, and mix with ham, onion, seasonings, and butter, chopping up potato with spoon. Put mixture into shells. Place in baking dish and top with cheese. Bake another 15 minutes or until cheese is melted.  
Tammy Herr  
Kirkwood

### SAUSAGE APPETIZERS

½ pound of sausage  
10½ ounces grated cheddar cheese  
2 cups biscuit mix  
½ cup water  
Mix all ingredients and shape into 1-inch balls. Bake at 400 degrees for 20-30 minutes or until golden brown.  
Mrs. Allen Detweiler  
White Haven

### BAKED PORK CHOP DISH

Potatoes, thinly sliced  
Onions, shredded  
Salt, pepper to taste  
Pork chops  
Assemble amount of ingredients needed for one meal. Put a layer of potatoes in baking dish, cover with onions, seasonings, and chops. Add enough milk to moisten and bake in 400-degree oven until everything is done.  
Elva Z. Horning  
New Holland

### PORK ITALIAN IN A CASSEROLE

1 pound loose ground pork  
Oregano, basil, garlic powder, salt, pepper to taste  
5 medium potatoes, sliced and par-boiled  
8 ounces noodles, cooked  
15½-ounce can tomato sauce  
Green peas  
Brown pork in skillet, adding spices. Cook potatoes, drain. Alternate meat in bottom of greased 3-quart casserole with potatoes, noodles, and peas, ending with noodles. Pour tomato sauce over top. Bake 1-1½ hours in 350-degree oven.  
Pat Eimerbrink  
Duncannon

### CABBAGE & SAUSAGE ITALIANO

1 head cabbage, washed, and thinly sliced  
1½ pounds loose sausage  
5-6 medium potatoes, peeled and sliced  
Salt, pepper to taste  
1 cup Italian style salad dressing  
Layer in crock pot: 1 layer cabbage, sausage, potatoes, seasonings and one third of the dressing. Continue to layer until pot is full. Slow cook for 6 hours or cook on high for 4 hours.  
Pam Bange  
Hanover

### CORN-STUFFED PORK CHOPS

1 cup chopped celery  
½ cup chopped onion  
½ cup butter  
4 cups slightly dry soft bread crumbs (about 6 slices)  
1 small can whole kernel corn, drained  
½ teaspoon salt  
½ teaspoon sage  
Pepper  
12 thinly sliced pork chops  
Paprika  
Cook celery and onion in butter until tender. Combine vegetables with bread crumbs, corn, and seasonings. Season chops with salt and pepper. Place 6 chops on rack in shallow baking pan. Spoon about ½ cup of the stuffing on top of each. Then top each with one of the remaining chops. Cover with foil. Bake at 325 degrees until tender, about 1½ hours. Sprinkle with paprika.  
Marjorie Weist  
Breezewood

### LAYERED SAUSAGE BAKE

1 pound lean pork sausage  
2 tablespoons butter  
¾ cup onion, chopped  
¾ cup celery, chopped  
1 small eggplant, peeled & chopped  
½ teaspoon lemon pepper seasoning  
¼ teaspoon basil leaves  
1 teaspoon garlic salt  
1 cup grated sharp cheddar cheese  
2 eggs  
2 cups biscuit mix  
¾ cup milk  
½ salad dressing  
Heat oven to 400 degrees. In a large skillet cook sausage for 5 minutes, breaking it into pieces with a fork. Add butter, onion, celery, eggplant, and seasonings. Add eggs and cheese and combine. Set aside.  
In small bowl mix biscuit mix, milk, and salad dressing. Beat vigorously, 20 strokes. Spread half of dough in greased 8x8x2-inch baking dish. Top with sausage mixture. Spread remaining dough over top. Brush with 1 beaten egg yolk. Bake until deep golden brown, 25 to 30 minutes. Let set 5 minutes before cutting.  
Ethel Strouse  
State College

### SAUSAGE & CREAMED POTATOES

1 pound sausage links  
1 medium onion, chopped  
6-8 potatoes, quartered  
2 tablespoons flour  
1½ teaspoons salt  
¼ teaspoon pepper  
1 cup milk  
Cut sausage in ½ -inch lengths. Mix meat and onion and fry until light brown. Add water to cover and cook 10 minutes. Add potatoes and cook until soft. Make a paste of the flour and milk. Add to mixture and cook until thickened. Serves 6 to 8.  
Mrs. Jacob Harnish  
Willow Street

### HOMESTYLE PORK CHOPS

4 pork chops  
1 tablespoon shortening  
Salt, pepper to taste  
12-ounce jar gravy  
Brown pork chops in shortening. Drain excess fat. Season chops with salt and pepper. Pour gravy over chops and cover pan. Simmer 40-45 minutes or until pork chops are tender. Baste occasionally.  
Denise Frazee  
Friendsville, Md.

### CHEESY PORK CHOP DINNER

4 pork chops, ¾ -inch thick  
Salt, pepper to taste  
1 can cheddar cheese soup  
½ soup can milk  
1 tablespoon minced onion  
4 medium potatoes, peeled and quartered  
Brown chops on both sides. Pour off fat. Season with salt and pepper. Add remaining ingredients. Cover, simmer slowly, stirring occasionally for 30 to 40 minutes.  
Debbie Mast  
Collegeville

### CRANBERRY PORK CHOPS

6 pork chops 1½ -inches thick with pocket  
2 stalks celery, chopped  
1 small onion, chopped  
1 sprig parsley, chopped  
½ cup cranberries, chopped  
2 tablespoons butter  
1 cup bread crumbs  
½ teaspoon salt  
Dash pepper  
¼ teaspoon poultry seasoning  
¼ teaspoon sugar  
Saute celery, onion, parsley, and cranberries in butter for a few minutes. Combine with other ingredients except chops. Stuff chops with filling. Bake in 350-degree oven until done.  
Virginia Yates  
Absecon, N.J.

### COATED PORK CHOPS

½ cup dry bread crumbs  
1 teaspoon sage  
½ teaspoon onion salt  
4 pork chops  
Egg, beaten  
Mix bread crumbs and seasonings. Dip chops in beaten egg then in bread crumb mixture. Bake in 350-degree oven for 50 minutes.  
Jean M. Nestler  
Halifax

### SPICY PORK CHOPS

4 loin or center cut pork chops, 1½ -inch thick  
Salt, pepper  
1 tablespoon fat  
½ cup ketchup  
½ cup water  
½ teaspoon salt  
½ teaspoon celery seed  
3 tablespoons cider vinegar  
¼ teaspoon ginger  
1 teaspoon sugar  
1 teaspoon flour  
Sprinkle chops lightly with salt and pepper. Brown on both sides in fat. Remove chops to casserole or baking dish. Combine remaining ingredients; pour over chops. Bake uncovered in 325-degree oven for 1½ hours. Turn chops often for the first hour of baking.  
Vera Scott  
Cortland, N.Y.

### SINGLE-POT CHOPS & GRAVY

8-10 pork chops, trimmed  
1 large onion, chopped  
1 can cream of mushroom soup  
Water  
Place first three ingredients in pot. Add water until the level is 1 or 2 inches above the chops. Salt and pepper to taste. Boil over medium heat until chops are tender. Add water as needed. Remove chops and continue to boil gravy until it is of desired thickness.  
Teresa Shadd  
Chapmanville, W.V.

### PORKETTE

3- or 4-pound pork roast  
1 envelope onion soup mix  
1 tablespoon oregano  
½ teaspoon fennel seed  
2 garlic cloves, chopped  
Mix dry ingredients together and rub on pork. Place on rack in roaster with a little water to prevent sticking. Roast two hours at 350 degrees.  
Mrs. Karl Pennebaker  
Berwick

### PORK CHOPS IN SOUR CREAM SAUCE

4 center-cut pork chops, ½ -inch thick  
¼ to ½ cup flour  
1-2 tablespoons oil  
4 whole cloves  
¼ cup sour cream  
2 tablespoons vinegar  
1 tablespoon sugar  
½ cup water  
1 bay leaf  
Dredge chops in flour and brown in hot oil. Drain. Insert a clove in the bony portion of each chop. Place in covered casserole. Combine all remaining ingredients except bay leaf. Place leaf in casserole. Pour sour cream mix over chops. Cover and bake in 350-degree oven for 1-1½ hours.  
Add more sour cream and water to pan drippings if they become too thick or cooks away. Pour sauce over chops to serve.  
Debra Shultz  
Halifax

### BRAISED SPANISH PORK CHOPS

5 thick pork chops  
1 tablespoon fat  
1 onion, sliced  
2 cups canned tomatoes  
1½ teaspoons salt  
¼ teaspoon pepper  
1 tablespoon flour  
¼ cup cold water  
4 cups hot, boiled rice  
Brown pork chops slowly on both sides in the fat. Remove chops from pan. Saute onion in same pan; add chops, tomatoes, and seasonings. Cover and simmer 45 to 60 minutes or until tender. Remove meat and thicken the tomato mixture with flour mixed to a smooth paste with ¼ cup water. Boil 2 to 3 minutes, stirring constantly. Place rice in the center of a platter, arrange chops around rice and pour tomato sauce over top. Serves 5.  
Rose V. Fye  
Gettysburg

### CREAMY PORK CHOP CASSEROLE

4 cups sliced potatoes  
¼ cup water  
1 can cream of mushroom soup  
½ cup sour cream  
6 pork chops  
Grease a casserole dish and put potatoes on bottom. Mix soup, sour cream, and water. Brown pork chops and lay on top of potatoes. Pour soup mixture over pork chops. Cover and bake at 375 degrees for 1½ hours.  
Sonya Keller  
East Berlin

### "CITY CHICKEN"

2-pound pork loin or pork shoulder  
1 egg  
½ cup milk  
Bread crumbs  
Trim fat from pork and cut into cubes. Slide onto kabob spears that are about 4 to 5 inches long. Beat egg with milk. Roll pork in mixture then bread crumbs. Place in baking dish and cover. Bake at 350 degrees for 1½ hours.  
For a variation, alternate pork cubes with veal cubes.  
Pam Snyder  
Ashland

## 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 609, Ephrata, PA 17522.

Nov.

- 5- Pumpkins, Squash & Apples
- 12- Pizza
- 19- Thanksgiving Dinner
- 26- Crock Pot Recipes