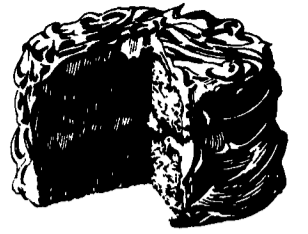


Home On The Range



Easter Dinner Ideas

On Easter Sunday millions of Christians will celebrate the resurrection of Jesus by feasting with family and friends.

Many look forward to eating Easter favorites such as ham, lamb, hard-cooked eggs, and home baked breads, but few understand why these customs have become traditions.

Did you know that eating Easter ham celebrates freedom from the Old Law that forbade eating pork? Lamb is symbolic of Jesus who became the sacrificial lamb to redeem us from the law. Breads remind of the true bread of everlasting life. Eggs are a sign of hope and new life that reminds us of Jesus who came forth from the tomb. Sweets are eaten to express joy and gratitude that originated from the former custom of following a rigorous fast during the Lent season.

Have a joyous Easter!

PEANUT BUTTER EGG PIE

1 9-inch pie crust
Chocolate layer:
 ½ cup semi-sweet chocolate chips
 1 tablespoon margarine or butter
 2 to 3 teaspoons water
 ½ cup confectioners' sugar
Filling:
 1 cup margarine or butter
 1 cup firmly packed brown sugar
 1 cup peanut butter
 12 ounces frozen whipped topping, thawed
Topping:
 ½ cup semi-sweet chocolate chips
 1 tablespoon margarine or butter
 2 to 3 teaspoons milk
 1½ teaspoon corn syrup

Prepare pie crust and let cool completely. In a small saucepan, over low heat, melt ½ cup chocolate chips and 1 tablespoon margarine with 2 teaspoon water, stirring constantly until smooth. Stir in confectioners' sugar; blend until smooth. Add additional water if necessary for a desired spreading consistency. Spread over bottom and up sides of cooled crust. Refrigerate.

In medium saucepan, combine 1 cup margarine and brown sugar. Cook over medium heat until margarine is melted and mixture is smooth, stirring frequently. Refrigerate 10 minutes. In large bowl, heat peanut butter and brown sugar mixture at low speed. Beat 1 minute at medium speed. Add 12 ounces whipped topping; beat an additional minute at low speed or until mixture is smooth

and creamy. Pour over chocolate layer. Refrigerate.

In small saucepan over low heat, melt ½ cup chocolate chips constantly until mixture is smooth. Add additional milk if necessary for desired spreading consistency. Spoon over filling; carefully spread to cover. Refrigerate at least 2 hours to set topping. Contributor writes, "This is a very rich pie. I've gotten a lot of compliments on it."o

Bonnie Lou Koons
 Harrisburg

COCONUT EGGS

¼ cup butter
 ¼ cup light cream
 2 cups sifted confectioners' sugar
 3 cups flaked coconut
Coating:
 1 6-ounce semi-sweet chocolate pieces
 2 teaspoons vegetable shortening

In saucepan slowly heat butter until golden. Gradually stir in sugar, cream and coconut.

Drop by teaspoonfuls on wax paper. Cool, then shape into egg-shapes. Refrigerate.

Over hot water, not boiling, melt chocolate with shortening. Stir until smooth. Dip egg-shaped coconut candy into chocolate. Set on wire rack until candy coating becomes firm. Cover with wax paper. Makes 2 dozen.

Betty Hoffman
 Bloomsburg

HOLIDAY SALAD

1 large package orange-pineapple gelatin
 1 3-ounce package lemon gelatin
 3 tablespoons sugar
 Pinch of salt
 1 9-ounce can well-drained crushed pineapple
 3 cups diced apples
 3 diced bananas

Topping:
 1 cup pineapple juice
 ¼ cup sugar
 1 egg, beaten
 1 tablespoon flour, heaping
 1 cup whipping cream

Mix gelatins with sugar and salt added. Set aside in a 9x12-inch pan. When partially jelled, add pineapple, apples and bananas. Let set. Mix the ingredients for topping. Cook over medium heat until thickened. Let stand to cool. Beat the cream and add to the cooked mixture. Spread on set gelatin and decorate with candies, fruits or nuts.



Thousands will enjoy eating ham during Easter celebrations.

Dauphin Co. Dairy Promotion

BAKED COUNTRY CURED HAM

1 Country cured ham, 10 to 14 pounds
 6 cups hot water
 1 cup vinegar
 1 cup cider
 1 tablespoon Worcestershire sauce
 2 bay leaves
 1 cup molasses

Remove rind or skin from ham without removing the delicate layer of fat. Gently wash the ham under running water. Pat dry and score fat into diamond shapes. Place a whole clove in each diamond. Insert a meat thermometer into a meaty part of the ham, being careful not to touch fat or bone. Place the ham, fat side up, in a large roasting pan with a cover. Use heavy duty foil to make a cover, if necessary. Combine water, vinegar, cider and Worcestershire sauce and pour over ham. Place the bay leaves in liquid. Bake at 325 degrees for 20 minutes per pound or to an internal temperature of 160 degrees. Baste often during cooking time with molasses. Bake uncovered last 30 minutes. Decorate with fruit, if desired. Cool before slicing. Makes 20 to 25 servings.

SPICED APPLE RINGS

12 cooking apples
 1 cup sugar
 8 cups water
 4 teaspoons red food coloring
 1 teaspoon allspice
 1 teaspoon mace
 1 teaspoon whole cloves (about 30)

Wash apples, core and peel. Cut into ¼-inch slices. Tie spices in spice bag or square of cheese cloth. Bring all ingredients to boil and boil until apples are tender but firm.

Remove from heat. Cover apples with solution. Let stand overnight. Pack into pint jars within ½-inch of tops. Screw lid on tightly. Yields 5 pints. Process in boiling water bath for 25 minutes.

BUTTERSCOTCH PIE FILLING

¾ cup brown sugar
 ¼ cup flour
 ¼ teaspoon salt
 2 eggs, slightly beaten
 2 cups scalded milk
 2 tablespoons butter
 1 teaspoon vanilla
 Mix dry ingredients and add to eggs, stir in enough scalded milk to make a thin paste, then add to

scalded milk. Add butter. Cook in double boiler 15 minutes, stirring constantly until mixture thickens. Cool and add vanilla.

Richard Mendenhall
 Concordville

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Featured Recipe

Bring your child's imagination to life in your own kitchen — on an exciting adventure in search of precious nuggets of caramel, chocolate chips, peanut butter, and fresh strawberries.

Land ho! Lower your sails. Drop anchor. Prepare to bake. The buried treasure is minutes beyond your mixing bowl.

Prepare these buried treasure biscuits with your child. When the biscuits have baked and cooled, bite into them and discover the hidden treasures buried in the freshly baked bread.

More recipes are available for parents and children to enjoy in the "Alpha-Bakery Children's Cookbook." The 26 kitchen-tested recipes from A to Z can be obtained by sending \$1.00 for postage and handling to Alpha-Bakery, Gold Medal Flour, P.O. Box 5401, Dept. 849, Minneapolis, MN 55460.

B IS FOR BURIED TREASURE BISCUITS

2 cups flour
 2 tablespoons sugar
 3 teaspoons baking powder
 ½ teaspoon salt
 ¼ cup shortening
 ¼ cup low-fat plain yogurt
 1 tablespoon of milk
 Filling suggestions: 1 rounded teaspoon finely chopped, pared apple or peach sprinkle with cinnamon-sugar; 1 caramel; 5 chewy fruit bits; 1 maraschino cherry; 1 teaspoon peanut butter and 6 chocolate chips; coconut, 10 raisins or 1 small strawberry
 1 tablespoon margarine, melted

Heat oven to 425 degrees. Grease a round or square cake pan. Mix flour, sugar, baking powder and salt in a medium bowl. Cut in shortening with a pastry blender or wire whisk until mixture resembles fine crumbs. Stir in yogurt and milk to form dough.

Sprinkle a cloth-covered surface lightly with flour. Turn the dough onto the surface. Knead lightly 20 to 25 times. Divide dough into 12 equal parts; keep covered.

For each roll, pat 1 piece dough into 3-inch circle on the same surface. Place desired filling in center of circle. Bring edges up over filling; pinch and seal well to form a ball. Repeat with remaining dough pieces.

Place 8 to 9 balls, seam side down, around the edge of the pan; place remaining balls in the center. Brush rolls with melted margarine. Bake 17 to 19 minutes or until golden brown. Cool. Serve.

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. Recipes should reach our office one week before publishing date.

April

- 14- Jello® & Gelatine Recipes
- 21- Veal
- 28- Corn Meal