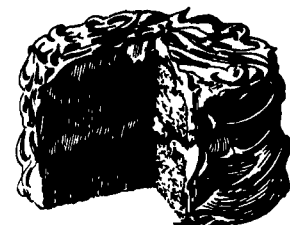


Home On The Range



Gifts From Your Kitchen

In this happy season, homemade food gifts offer a pleasurable and practical answer to getting a grip on holiday gift-giving.

The secret is a strategy that produces delicious homemade gifts in a minimal amount of time.

Make these recipes early in the season, if you like.

KIWI FRUIT JELLIES

2 pounds kiwi, peeled and chopped

Juice of 1 lemon

1 cup sugar

Puree kiwi, juice, and sugar in food processor. Line 8x10-inch pan with wax or parchment paper. Pass the liquid through a food mill or fine strainer. Pour into large saucepan. Add 2 cups sugar, bring to a boil, stirring constantly. Boil 3 minutes. Add 2 tablespoons unsalted butter, still stirring 3 more minutes. Remove from heat. Stir in 1 cup liquid pectin. Pour into prepared pan and pectin. Pour into prepared pan and allow to set overnight in cool place. Cut into pretty diamonds and roll in superfine sugar. Store in cool place in airtight cans with wax paper between layers. Keeps one week. Makes 2 pounds.

Donna Lencoski
Latrobe

SNACK MIX

½ cup butter

¼ cup soy sauce

1 teaspoon seasoned salt

1 cup blanched whole almonds

3 cups bite-size crispy rice squares

1 pound salted cocktail peanuts

1 cup golden raisins

1 3-ounce can chow mein noodles

¼ cup sesame seed

¾ -ounces flaked coconut

Preheat oven to 350 degrees.

Heat butter, soy sauce, and seasoned salt in large skillet over low heat until butter is melted. Stir in almonds. Cook, stirring constantly, 5 minutes. Stir in cereal, peanuts, raisins, noodles, and sesame seed. Cook, stirring constantly, until noodles begin to brown, about 10 minutes. Stir in coconut. Spread half of the mixture in a 15x10-inch jelly roll pan. Bake 10 minutes. Cool on paper toweling. Repeat with remaining mixture. Store in airtight container at room temperature until ready to package as gifts. Will keep up to one month.

LEMON CURD

1 cup sugar

¼ cup butter, chopped

Grated peel of 2 lemons

Juice of 3 lemons

3 eggs, beaten

In double boiler, combine all except eggs. Cook over low heat until butter melts. Stir in eggs, but don't allow to boil as eggs will curdle. Stir over heat until thickened. Pour into sterile jars, refrigerate. Use as a filling in tart shells or as a spread on muffins. Makes 1 pint.

Donna Lencoski
Latrobe

CHOCOLATE TRUFFLES

1½ cups whipping cream

1 pound semi-sweet chocolate, broken in pieces

½ cup unsalted butter

1 cup sifted confectioners' sugar

½ teaspoon orange extract

Cocoa

Place whipping cream in 3-quart heavy saucepan. Heat until cream just begins to boil, stirring frequently. Remove from heat. Stir in chocolate and butter until melted. Stir in sugar. Cool to lukewarm; stir in orange extract. Refrigerate, covered, 2 hours. To form, shape approximately 1 tablespoon into ball. Work with half of mixture at a time. Keep remaining half refrigerated. Dust hands lightly with cocoa while shaping, repeat as needed. Roll ball into cocoa. Store in covered container in refrigerator until ready to package as gifts. Will keep up to 3 weeks.

PISTACHIO FUDGE TARTS

2 eggs, beaten

¾ cup light corn syrup

½ cup sugar

3 tablespoons butter, melted

1 teaspoon vanilla

Dash salt

½ cup semi-sweet chocolate morsels, melted

1 cup pistachios, coarsely chopped

Pastry for single crust 9-inch pie

Cut pastry into 4 (6-inch) circles; fit circles into 4-inch tart pans. Combine all ingredients except semi-sweet chocolate and pistachios; stir in chocolate then ¼ cup pistachios. Pour into pastry shells; sprinkle with remaining pistachios. Bake at 375 degrees for 25 to 35 minutes or until center is set. Cool on wire rack. Makes 4 (4-inch) tarts.



Chocolate truffles, cranberry nut coffee cake, tarragon cream dressing, raspberry butter, and Swiss-bacon spread are gifts to present with pride.

CANNED

APPLESAUCE CAKE

¼ cup shortening

¾ cups sugar

4 large eggs

2 cups applesauce

1½ cups raisins, optional

¾ cup chopped nuts, optional

¾ cups flour

½ teaspoon baking powder

2 teaspoons baking soda

1½ teaspoons salt

1 teaspoon cinnamon

1 teaspoon cloves

Cream shortening with sugar. Beat in eggs and applesauce. Sift together flour, baking powder, soda, salt, and spices. Blend into applesauce mixture. Add and mix chopped nuts and raisins, if desired.

Fill nine, clean, greased wide-mouth jars half full with prepared batter. Bake open jars about 45 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece, wide mouth canning lid. The lid will form a vacuum seal as the jar cools.

Jars of cooled cake may be stored with other canned foods or placed in a freezer. The cake is safe to eat as long as jars remain vacuum sealed. These cakes make attractive gifts. The cake is delicious and provides a conversation piece.

Pat Greene, Biglerville
Norma Miller, Spring Mills
Sandy Merwine, Ashland

CHEESE LOG

Soften and mix with mixer:

1 pound Velveeta cheese

8 ounces cream cheese

Add:

½ teaspoon garlic salt

Form into log or ball. Sprinkle with paprika.

Janice Lehman
Myerstown

HERB BUTTERS

Basil:

½ cup butter softened

8 to 10 fresh basil leaves, minced

Mixed:

1 cup butter, softened

1 teaspoon each finely minced parsley, sage, oregano, rosemary

Garlic:

½ cup butter

4 cloves garlic, crushed

½ teaspoon white pepper
2 tablespoons finely chopped parsley

Mix all butters. Roll into cylinders with wax paper and refrigerate until firm. You can also roll into small balls or put into molds.

Donna Lencoski
Latrobe

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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 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

December 22- Cooking For The Holidays
29- Friendship Dough Recipes
January 5- Celebrate Beef Month
12- Warm Up With Soup

Featured Recipe

Pennsylvania Lamb and Wool Queen Arlisa Snavelly is convinced that those who taste lamb, will love it.

She said, "I meet a lot of people who have never tasted lamb. When they do, they are surprised how good it tastes."

The Lancaster County teen, raises registered Shropshire sheep and has won numerous top awards at farm shows and Keystone International Livestock Exposition. For many years, she has enjoyed watching the queen coronation and is delighted to assume responsibilities to promote lamb and wool.

She promotes wool by wearing it and by participating in several lead line competitions. To read more about this well-qualified sheep spokesperson, look for a feature on her in this section. And don't forget to try this recipe, one of Arlisa's favorites.

LAMB BALLS WITH SOUR CREAM

1½ pounds ground lamb

½ cup onion, chopped

1 clove garlic, minced

½ cup bread crumbs

1 egg, beaten

2 tablespoons parsley

¼ teaspoon thyme

2 tablespoons dill

½ teaspoon lemon juice

Mix meat and other ingredients. Roll into balls. Saute meat balls until lightly browned. Remove from pan and pour off excess fat. Sauce:

1½ tablespoons butter

½ cup onion, chopped

1 tablespoon paprika, optional

½ teaspoon thyme

1 cup chicken broth

2 tablespoons cornstarch dissolved in 2 tablespoons water

1 cup sour cream

2 tablespoons dill, chopped

Salt and pepper to taste

Saute onion in ½ tablespoon butter. Add paprika and thyme; bring mixture to a boil and add chicken broth. Bring to a boil again and thicken slightly with cornstarch and water mixture.

Add meatballs, sour cream, dill, and salt and pepper. Heat but do not boil. Serve on rice.