

More Dairy Recipes From Contest Entries

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SOUR CREAM AND CHEESE POTATOES

6 medium potatoes, cooked
2 cups cheese
1 1/4 cups sour cream
1/4 cup butter
1/2 cup chopped onion
1 teaspoon salt

Melt cheese, butter, and onion in a frying pan. Let cool; add sour cream. Mix potatoes with sour cream mixture. If too dry, milk may be added. Sprinkle paprika on top. Bake at 350 degrees for 25 to 30 minutes.

Mary Jane Nolt
Peach Bottom

ALASKA POTATO CHEESE SOUP

1 large onion, thinly sliced
2 ribs celery, diced
1/4 cup butter
4 medium potatoes, peeled, thinly sliced
1 cup chicken broth
3 cups milk
1 cup half and half
2 cups grated sharp cheddar cheese
1 teaspoon thyme
1 tablespoon Worcestershire sauce

15 1/2 ounce can salmon
Salt and pepper to taste
Saute onion and celery in butter until tender. Add potatoes and chicken broth. Cook, covered, until potatoes are tender, about 20 minutes.

Add 2 cups milk. Puree in blender or food processor in several batches. Return mixture to saucepan or crockpot. Add remaining 1 cup milk, half and half, cheese, thyme, Worcestershire sauce, and salmon.

Season with salt and pepper. Cook, stirring until salmon is hot and cheese is melted. Serve hot, garnished with parsley.

I found this recipe several years ago and my family loves it! My daughters, ages 6 and 8, would eat it every week in winter. I have often served it to guests and frequently shared the recipe with others.

We live on 10 acres in the country with a few sheep and a goat, besides cats and a dog, Tasha. Tasha is the most understanding dog. The girls like to play by the creek, feed lambs, go bike riding, climb trees, plant garden, and so forth. I like trying out new recipes, sewing, and crocheting. Paul, my husband, works for Rutter's Dairy.

Delores Hilty
Spring Grove

VELVEETA SNACKS

1 cup flour
1 cup graham cracker crumbs
1/2 cup packed brown sugar
1/2 teaspoon baking soda
1/2 cup margarine, melted
2 cups Velveeta cheese
2 1/2 cups apples, peeled and sliced
1/4 cup granulated sugar
1/2 cup chopped pecans

Combine flour, crumbs, brown sugar, and baking soda. Add margarine; mix well. Reserve 1/2 cup crumb mixture; press remaining crumbs into bottom of 9-inch square pan. Cover with Velveeta cheese. Combine apples and granulated sugar; mix lightly. Arrange apple mixture on cheese layer. Top with reserved crumb mixture and pecans. Bake at 350 degrees for 35 to 40 minutes or until apples are tender. Cool. Cut into bars.

Mary Zimmerman
Carlisle

BUTTERMILK PUFFS

2 cups bread flour
1/4 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon nutmeg
1 teaspoon salt
1/4 cup buttermilk
1/4 cup oil
1 egg

Sift dry ingredients. Stir in buttermilk, oil, and egg with fork. Beat until smooth. Drop by teaspoonfuls into hot fat. Roll into sugar.

Wilma N. Hoover
Shippensburg

PORK CHOP CASSEROLE

6 pork chops
3 large potatoes
1 quart green beans
1 medium onion
1 can mushroom soup
1/2 cup milk
1/2 cup butter

Brown chops in butter until well browned on both sides; remove from heat and set aside. Dice potatoes into 1-inch squares and par-boil. If using frozen beans, parboil them too. Drain water from potatoes and beans and put into pan where chops were browned. Stir until well coated with the brown butter. Add soup and milk. Put into casserole dish. Slice an onion into rings and place over mixture. Top with chops. Cover and bake at 350 degrees for 30 to 35 minutes.

My husband, Tom, and I farm in northern Berks County on a farm deeded by William Penn. We milk on the average 50 Holsteins and ship our milk to Hershey. I'm also an elementary school teacher. We have one son, Steven, who will start school this fall.

Faye Werley
Hamburg

CHICKEN PARMESAN

1 1/4 cups corn bread stuffing
1/2 cup grated Parmesan cheese
1 envelope Italian salad dressing
1 stick butter
1 frying chicken

Combine corn bread stuffing, cheese, and salad dressing in bowl, mixing well. Melt the butter in saucepan over low heat. Dip chicken pieces in butter, then roll in crumbs. Arrange, skin side up, in baking dish and sprinkle with remaining crumbs. Bake at 350 degrees for one hour, basting with drippings occasionally.

My husband, Darrell, and I operate a dairy farm near Middletown, Md. We milk approximately 60 head of Holstein cattle and raise between 40 to 50 heifers as dairy replacements. Our entire herd is registered.

We are the seventh generation of our family to farm in the Middletown Valley, a fact of which we are proud. Ours is a totally run family operation. Our three children, Darren, 12; Stephanie, 10; and Tara, 7; help out by feeding calves, and occasionally helping with the milking. Darren and Stephanie are both active in 4-H and are members of the Middletown Valley Dairy Club. They enjoy showing their dairy projects and participating in dairy bowl and judging contests. Our family also enjoys sports and are active in our area youth sports programs, particularly soccer and baseball. We are members of St. Mark's Lutheran Church in Wolfsville.

Ginny Wolf
Middletown, Md.

CLAM SOUP

4 medium potatoes, diced
1 small onion, chopped
1 small can minced clams
3 hard-boiled eggs
Butter, to taste
Parsley
Salt, pepper to taste
Milk

Cook together potatoes and onion covered with water until potatoes are soft and most of water is used up. Add clams, eggs, butter, salt, pepper, and parsley. Add milk to the desired thickness.

My husband likes some of the potatoes mashed so I use a hand masher after the potatoes are soft. Great on a cold day!

Sandra Sanger
Lebanon

NO SAUCE MACARONI AND CHEESE

1 8-ounce box macaroni
1/4 to 1/2 teaspoon salt
2 cups milk
3 eggs
8 ounces grated sharp cheese
4 tablespoons butter

Cook macaroni according to directions. Drain and place in greased 2-quart casserole. Sprinkle most of grated cheese into the macaroni and add 3 tablespoons butter. Mix with fork. Mix salt, milk, and eggs with beater and pour over macaroni. Sprinkle remaining cheese over top and dot with remaining butter. Sprinkle lightly with paprika. Bake in 350 degree oven, about 30 to 45 minutes, until macaroni is firm and brown.

I've been making this for 15 years and the whole family enjoys it. I've collected cookbooks for years and found this recipe in a book that I purchased in North Carolina.

Joan Woodrick
Trenton, NJ

CARAMEL PUDDING

1/4 cup brown sugar
3 tablespoons water
1 tablespoon butter
Melt brown sugar, water, and butter together until mixture is bubbly. Add:

1/2 teaspoon salt
1/4 teaspoon soda

Boil to hard ball stage. Add 1 quart of milk. Thicken with 3 tablespoons flour
3 tablespoons cornstarch
1 egg, beaten
Make a paste by adding extra milk. Stir constantly. After it boils again, remove from heat and chill.

Anna Mae Martin
Kutztown

EGG AND CHEESE BAKE

1 cup Bisquick
1 1/4 cups cottage cheese
1/2 pound grated Cheddar cheese
1 teaspoon dried onion or 2 teaspoons fresh onion
1 teaspoon dried parsley flakes or 1 tablespoon fresh parsley
1/4 teaspoon salt
6 eggs, lightly beaten
1 cup milk
1/4 cup butter

6 strips bacon, fried
Melt butter in a 13x9-inch baking dish. Mix together remaining ingredients. Pour mixture into baking dish, spreading evenly. Bake at 350 degrees, about 40 minutes. Put strips of bacon on top and enjoy.

My family of six really enjoys this!

Esther Burkholder
New Providence

QUICK FREEZER

STRAWBERRY ICE CREAM
2 cans evaporated milk
2 quarts skim milk
1 1/4 cups sugar
2 teaspoons vanilla
2 cups crushed strawberries
mixed with 1/4 cups sugar
4 eggs
Dash of salt

Beat eggs thoroughly. Add sugar and salt. Mix and stir in milk and vanilla. Stir in crushed strawberries. Pour into ice cream freezer container and make according to the ice cream freezer directions.

John Reichenback
Richfield

CHEESE TETRAZZINI

1 tablespoon butter
1/2 cup chopped onion
1 1/4 pounds lean ground beef
1 teaspoon salt
1/4 teaspoon pepper
1 15-ounce can tomato sauce
1 8-ounce package cream cheese

1 cup cottage cheese
1/4 cup dairy sour cream
1/4 cup chopped green pepper
1/4 cup sliced green onions with tops
8 ounces spaghetti, cooked and drained

1/4 cup grated Parmesan cheese
Preheat oven to 325 degrees. Melt butter in large skillet; add onion and saute until tender. Add beef and cook until lightly browned and crumbly. Drain off drippings. Add salt, pepper, and tomato sauce. Simmer 5 minutes. Remove from heat. Beat together cream cheese, cottage cheese and sour cream. Add green pepper, green onion, and spaghetti. Spread spaghetti mixture in bottom of buttered 3-quart shallow casserole dish. Pour meat sauce over top; sprinkle with Parmesan cheese. Bake 30 to 35 minutes. Garnish with green pepper rings and cherry tomatoes, if desired. Serves 8.

To prepare ahead: assemble casserole, cover and chill. Bake directly from refrigerator, uncovered, 40 to 45 minutes at 325 degrees.

Elsie Sensenig
Ephrata

BAKED MASHED POTATOES

5 pounds potatoes, peeled
6 ounces cream cheese
1 cup sour cream
2 teaspoons onion salt
2 tablespoons butter
1 cup milk
Cheese, shredded

Mix together ingredients. Put into casserole dish. Top with cheese if desired. Bake at 200 degrees for 2 to 3 hours.

Edith Horning
Lebanon

HAM AND CHEESE CASSEROLE

8 ounces noodles, cooked and drained
2 cups cubed ham
2 cups Swiss cheese
1/4 cup onion, chopped
1/2 cup green pepper, chopped

1 can cream of mushroom soup
1 cup sour cream
Mix together all ingredients and put in a casserole dish. Bake at 350 degrees for 30 to 45 minutes.

We have an 11-acre farmette. We have 4-H pigs for our children and some beef cows. We raise our own vegetables for canning. I do some sewing and enjoy reading.

Ressa J. Owens
Beech Creek

SAM'S CORNY CASSEROLE

1 cup yellow cornmeal
1 tablespoon baking powder
1/2 teaspoon salt
Dash pepper
1 cup sour cream
1/2 cup cottage cheese
1/4 cup butter, melted
2 eggs
1 12-ounce can whole kernel corn, drained
2 tablespoons chopped green onion

Combine dry ingredients. Add sour cream, cottage cheese, butter, and eggs, mixing until well blended. Stir in remaining ingredients. Pour into greased and floured baking dish. Bake at 350 degrees for 45 minutes. Serves 6 to 8.

Vickie A. Brown
Colora, Md.

CHICKEN NOODLE AU GRATIN

3 cups noodles
1/4 cup butter
1/4 cup flour
1/2 teaspoon salt
Pinch of pepper
2 tablespoons bread crumbs
2 cups milk
1/2 cup cheese

2 cups diced cooked chicken
1 cup cooked peas
1 1/2 cups diced carrots
1 cup bread crumbs

Cook noodles. Melt butter, blend in flour and seasoning. Add milk and cook until thickened. Add cheese, chicken, peas, carrots, and noodles. Pour into greased casserole. Sprinkle with bread crumbs. Bake at 400 degrees for 15 to 20 minutes.

Naomi Horning
Lebanon

PISTACHIO DESSERT

1 cup flour
1/2 cup nuts
1 tablespoon sugar
1 stick margarine
1 8-ounce package cream cheese

1 cup confectioners sugar
1 9-ounce carton whipped topping
2 packages pistachio instant pudding
3 cups milk

For crust, mix flour, nuts, sugar, and margarine with a pastry blender. Spread in 9x13-inch pan. Bake 10 to 15 minutes at 350 degrees. After removing from oven, cool in refrigerator.

Cream confectioners sugar cream cheese, 1/2 container of whipped topping. Spread mixture on cooled crust. Prepare 2 packages pistachio pudding using 3 cups milk instead of 4 as directed on package. Pour over top of cream cheese and crust. Top with remaining half carton of whipped topping. Chill several hours or overnight before serving.

Our family loves this dessert very much.

Ella Mae Nolt
New Holland

CREAMY OATMEAL

Scald 2 cups milk in a small kettle with a pinch of salt. Add 1 cup quick oats and 1/2 cup brown sugar (more or less to taste). Put lid on kettle and let set for 10 minutes. Stir well. Raisins or fruit may be added.

A favorite breakfast food.
Ruth Ann Zeiset
Manheim

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