

Dairy Delicious Recipes From Our Readers

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Jim and Linda Zimmerman and sons are from Ephrata.

CHICKEN OR TURKEY PIE

Filling:
 3 tablespoons butter
 2 stalks celery — diced
 2 carrots — peeled and diced
 1 small onion minced
 ¼ cup flour
 4 cups cooked chicken or turkey
 ½ teaspoon salt
 1 cup milk
 1 cup chicken broth
 1 can (10¼ ounces) cream of mushroom soup, undiluted

Crust:
 1½ cups flour
 ¾ teaspoon baking powder
 1 teaspoon salt
 3 tablespoons butter
 ½ cup milk
 2 cups shredded cheddar cheese

In skillet, melt butter; saute cel-

ery, carrots, and onion until soft. Stir in flour and salt. Gradually add milk and broth, stirring constantly until sauce thickens. Fold in mushroom soup and chicken or turkey. Spoon into 9-inch by 13-inch baking pan, set aside. For crust, combine flour, baking powder, and salt. Cut butter into flour mixture. Add milk and mix to form soft dough. Roll out to a 12-inch by 10-inch rectangle. Sprinkle with cheese and roll up jelly-roll style, starting from long side. Slice into ½ -inch wheels and place on top of chicken mixture. Bake at 350 degrees for 35-40 minutes or until crust is lightly browned. Yields 6-8 servings.

Linda Zimmerman
Ephrata

CRAB AU GRATIN

1 stalk celery, chopped
 1 small onion, chopped
 ½ pound butter
 ½ cup flour
 1 13-ounce can evaporated milk
 2 egg yolks, beaten
 1 teaspoon salt
 1/8 teaspoon red pepper (omit if desired)
 ¼ teaspoon black pepper
 ½ pound grated cheddar cheese
 1 pound crab meat

Saute celery and onion in butter. Add flour, milk, egg yolks, salt, red pepper, and black pepper. Cook until thickened and add to crab meat. Put in casserole dish and sprinkle cheese on top. Bake at 375 degrees 10-15 minutes or longer if desired. Makes 6-8 servings.

Mrs. Frances Smith
White Hall, Md.

RASPBERRY PANCAKES

¾ cup flour
 ¾ cup sugar
 1 tablespoon baking powder
 ¼ teaspoon baking soda
 ½ cup plain yogurt
 1 large egg
 1 tablespoon butter, melted & cooled
 ½ cup milk
 1 cup fresh raspberries

Whisk together flour, sugar, baking powder and soda. Set aside. In larger bowl whisk together yogurt, egg, butter, and milk. Stir flour mixture into liquid mixture until just combined. Fold in raspberries. Cook as pancakes. Change fruit according to season.

Terry Hill
1990-91 Lebanon Co. Dairy Princess

CARAMEL PUDDING

1 stick butter
 2 cups brown sugar
 Cook together until nice and brown
 Add ½ cup water
 Set off of hot burner and add 2 quarts of milk
 Pinch of salt
 Blend together in blender.
 6 eggs
 5 tablespoons flour
 5 tablespoons "rounded" cornstarch
 1 teaspoon vanilla
 Add to milk mixture. Cook until thick.

Miriam Nolt
Ephrata, Pa.

STRAWBERRY SHORTCAKE

2 cups flour
 1½ tablespoons sugar
 ½ cup butter
 1 egg
 ½ cup milk
 3 teaspoons baking powder
 Salt (dash)

Combine ingredients. Bake in glass pie plate. Spread out. Bake at 350 degrees for 20 to 25 minutes. When cool, cut into pieces. To eat, put strawberries and milk over cake.

I am 33 and happily married with two children, Luke 7 and Katie, 3. We have lots of pets. We raise ducks, doves, parakeets, finches, and bunnies. My favorite parts of Lancaster Farming are the mailbox markets, recipes, and the special features you do on people in farming.

Cindy Eshleman
Jonestown, Pa.

WISCONSIN CHEESE PACKETS

2-2½ cups flour
 1 package active dry yeast
 ½ teaspoon salt
 ¾ cup warm milk (115-120 degrees)
 2 tablespoons cooking oil
 1½ cups (6 ounces) shredded mozzarella cheese
 6 ounces salami, chopped and chopped
 1 small tomato, peeled, seeded and chopped
 ½ cup grated Wisconsin parmesan cheese
 1½ teaspoons dried sage, crushed
 1 egg
 1 teaspoon water

In large bowl, combine 1 cup flour, yeast, and salt. Add milk and oil. Blend thoroughly. Stir enough flour to make a soft dough. On a floured surface, knead until dough is smooth and elastic, about four minutes. Place dough in greased bowl; turn once. Cover, let rise in a warm place, until double, about 45-55 minutes. Meanwhile, make filling. In small bowl, combine mozzarella cheese, salami, tomato, and parmesan cheese. Toss to combine; set aside.

Punch dough down; divide into 6 pieces. Roll each piece into a 7-inch circle; sprinkle each with ¼ teaspoon crushed sage. Spoon about ¼ cup filling onto half of each circle. Combine egg and water; brush on outer edges of dough to moisten. Fold circle in half; use tines of a fork to seal edges. Place on greased baking sheet. Prick tops; brush with egg mixture. Bake in 375 degree oven for 20-25 minutes or until golden brown. Remove from baking sheet; cool on wire rack. Makes 6 servings.

Alternate: 2 cans (10 ounces each) canned refrigerated biscuits may be substituted for homemade bread dough. Roll 3 biscuits together to form 7-inch circle. Proceed with recipe directions. Reduce baking time to 15-20 minutes.

My husband Larry and I farm approximately 450 acres in Adams Co., of which we own 250 acres. We milk about 150 registered Holsteins with about 150 younger heifers and calves. We've been farming at our present location for about 18 years.

We have four children. The oldest daughter, Lela, will be a senior at Wesley College in Dover, Delaware, majoring in business marketing. Our oldest son, Lane, is studying electronics at DeVry Technical Institute in Columbus, Ohio. Lisha is 16 years old and will be a junior at New Oxford High School. Our youngest, Ladd, is 14 years old and is also active in football and wrestling. They all know every phase of our business and have helped with the chores between their school activities.

I enjoy collecting recipes from Lancaster Farming and would like to write my own cookbook someday and maybe get my older daughter to help market it. Thank you.

Yvonne S. Mummert
East Berlin, Pa.

FROZEN STRAWBERRY DESSERT

2 cups graham cracker crumbs
 1 tablespoon sugar
 ½ cup butter
 2 8-ounce packs of cream cheese
 ½ cup confectioners sugar
 2 packs whip cream
 4 cups mashed strawberries

Mix — pour over crumbs. Freeze. (Crust is optional.)

Lydia B. Zook

HARVEST TIME APPLE SQUARES

2 cups flower
 1 cup brown sugar
 ½ cup granulated sugar
 1½ teaspoons cinnamon
 ½ cup butter

Combine into crumbs. Reserve 1½ cups. Put the rest of crumbs into a 9-inch by 13-inch pan. Press. 1 8-ounce cream cheese (softened)
 2 tablespoons milk
 1 beaten egg
 ½ teaspoon vanilla
 ¼ cup sugar

Combine and pour over crumbs in pan. ¾ cups chopped apples. Place over cream cheese mixture. Sprinkle reserved crumbs over apples. Press slightly. Bake at 350 degrees for 30-40 minutes. Cool, cut into squares, and chill.

My husband Lynn and I are recently married and have begun dairy farming. I'm 21 and Lynn is 23 years old. I grew up on a dairy farm and Lynn did until he was 10 years old. We both enjoy working with the cows and tilling the land. We enjoy working together as a team in making decisions in the feeding, breeding, and milking programs. We are milking 44 Holsteins and eventually would like to milk 55. We are renting a farm but would someday like to own our own farm.

Sheila Schwenk
Annville, Pa.

LEMON LUSH

1 cup flour
 1 stick butter
 ½ cup chopped nuts

Mix together and press in bottom of 9-inch by 13-inch baking dish. Bake at 350 degrees for 15 minutes. Cool.

Mix:
 1 cup whipped cream
 1 8-ounce package cream cheese
 1 cup confectioners sugar

Put that on crust. Beat together two 3 ounce packages of instant lemon pudding and 3 cups milk. Add 1 cup whipped cream and spread on white layer. Refrigerate 24 hours. Cut into squares.

Variation: For chocolate lush, use chocolate pudding instead of lemon and omit nuts from crust.

My name is Anita Moyer. We live near Bernville, Berks Co. My husband, Llewellyn, farms with his dad and brothers. We have two daughters: Linnea, 3 years and Kayla, 5 months. We like both flavors of this delicious dessert.

Anita Moyer
Bernville, Pa.

CHEESE-FILLED JUMBO SHELLS

1 box (12 ounces) jumbo shells, cooked
 4 cups (2 pounds) Ricotta cheese
 2 cups (8 ounces) shredded mozzarella cheese
 ¼ cup parmesan cheese, grated
 ¼ teaspoon pepper
 3 eggs
 1 tablespoon fresh parsley
 ¼ teaspoon oregano
 ½ teaspoon salt

Combine cheeses, eggs, parsley, oregano, salt, and pepper. Fill each shell. Spread thin layer of spaghetti sauce on bottom of 13-inch by 9-inch baking pan. Put filled shells on top of spaghetti sauce. Sprinkle with rest of spaghetti sauce and top with additional mozzarella cheese and sprinkle with oregano. Bake at 350 degrees for 30-35 minutes or until hot and bubbly and cheese turns a nice golden brown.

Pat Boyer
Hereford, Pa.

PINEAPPLE CHEESE PIE

Crust:
 1 package graham crackers (crushed)
 ¼ cup granulated sugar
 ¼ cup butter (softened)

Mix all ingredients well. Press into a 9-inch pie pan. Bake shell at 350 degrees for 15 minutes. Cool till cold on cake rack.

Filling:
 1 8-ounce cream cheese (softened)
 ¼ cup granulated sugar
 1 cup heavy cream (whipped)
 1½ cups crushed pineapple (drained) (press juice out in sieve)

Whip softened cream cheese and sugar together till smooth, light and fluffy. Stir in drained pineapple, mix into cream cheese/sugar mixture. Fold in whipped cream, then spoon filling into cooled baked crust (do not fuss with the filling too much). Refrigerate 1-2 hours before serving. Great!

This recipe was handed down to me from my grandmother. I can remember enjoying it when I visited with her on my summer vacations.

Marian R. Mosemann
Lehighton, Pa.

CREAM PUFFS

½ cup butter
 1 cup water

Put in pan, cook, and when butter melts, add
 1 cup flour

Stir rapidly, when completely mixed, remove from heat, cool slightly, and add 4 eggs (one at a time), stirring after each addition. Put on greased cookie sheet. Bake at 450 degrees for 15 minutes. Reset oven to 350 degrees for 35 to 40 minutes. Pierce 15 minutes before done to let out steam.

Filling:
 4 cups milk
 ¼ cup sugar
 4 tablespoons cornstarch
 3 eggs
 1 teaspoon vanilla

Place all ingredients together except vanilla. Beat well. Cook in double boiler or heavy pan, stirring continually. When thick, remove from fire, add vanilla, cool and fill in cream puffs.

Mrs. Harold Smith
White Hall, Md.

HEARTY HAMBURGER STEW

2 cups water
 5 cups potatoes (diced)
 1 cup carrots (diced)
 ½ cup celery (diced)
 ¼ cup onion (chopped)
 2 teaspoons salt
 1/8 teaspoon pepper
 2 chicken bouillon cubes
 1 teaspoon parsley flakes
 2 cups tomato juice
 1 pound hamburger, browned
 ½ pound Velveeta cheese
 ¼ cup flour
 ½ cup water
 4 cups milk

Cook water, potatoes, carrots, celery, onion, salt, pepper, bouillon cubes, and parsley flakes together for 15 minutes, then add tomato juice and hamburger. Cook about 5 minutes or until vegetables are soft, then add Velveeta cheese. Make paste with flour and ½ cup water and add to mixture. Cook and stir until thick. Then add the milk.

My husband and I and our three children live on a dairy farm in Lebanon Co. We are all involved in helping with the farm chores. We all enjoy living on a farm and working around animals.

Marian Martin
Lebanon, Pa.

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