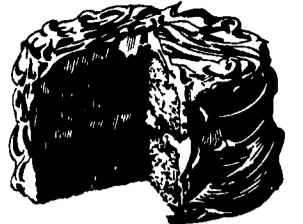


Home On The Range



Party Time Ideas

It's the most festive time of the year. The air sparkles with good will. Hospitality, which often gets pushed aside by everyday routine, warms with the glow of the season.

What better time to have a party?

To help with the menu planning, the National Broiler Council developed three new recipes especially for holiday entertaining. All are finger foods, ideal for a large open house or a drop-in for a few close friends. Because of its high protein content, chicken is an excellent choice for hors d'oeuvres when alcoholic beverages are served. Or, it is light enough to accompany your favorite fruit punch.

Fill the chafing dish with Creamy Tomato Chicken Dip and place a bowl of hot nacho chips nearby. Made with ground chicken, this slightly spicy mixture is an appetizing blend of flavors.

America's favorite finger food, chicken drumettes, get special treatment in this recipe for Dijon Chicken Drumettes Deluxe. They are quick and easy, baked in the oven.

Sesame Chicken Nuggets with Red Plum Sauce adds a bright touch to the party table. The chicken can be prepared in advance and baked at the last minute to serve warm.

Smart hostesses who depend on convenient chicken throughout the year for wholesome everyday meals can also count on chicken for holiday party treats that please their guests and make entertaining a pleasure.

CREAMY TOMATO CHICKEN DIP

- 1 pound ground chicken
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1 can (8 ounces) tomato sauce
- 1/4 cup catsup
- 1/4 teaspoon oregano
- 1 teaspoon sugar
- 1 package (8 ounces) cream cheese
- 1/2 cup grated Parmesan cheese

Heat frypan to medium temperature. Add chicken, onion and garlic and cook, stirring, until chicken is brown and onion is tender, about 5 minutes. Add tomato sauce, catsup, sugar and oregano. Stir well, cover, reduce heat to low and simmer about 10 minutes. Add cheeses, stirring and cooking on low until cheese is melted and well mixed into dip, about 3 minutes. Serve in chafing dish with warm nacho chips for dipping. Makes about 3 cups dip.

SESAME CHICKEN NUGGETS (not pictured)

- 1 1/4 pounds boneless, skinless broiler-fryer chicken breasts, cut into chunky nuggets
- 1 cup non-fat plain yogurt
- 1/4 teaspoon oregano
- 1/4 teaspoon basil
- 1/4 teaspoon rosemary
- 1/4 teaspoon thyme
- 2 cups fresh bread crumbs
- 1 cup sesame seed
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- Red Plum Sauce (recipe follows)

With kitchen shears, cut chicken breasts into about 70 nuggets. In medium bowl, mix together yogurt, oregano, basil, rosemary and thyme. On wax paper, mix together bread crumbs, sesame seed, salt and pepper. Cover a 10 1/2 by 15 1/2 by 1-inch baking pan with foil; spray with vegetable cooking spray. Dip each nugget in yogurt mixture and then roll in crumb-sesame mixture. Arrange nuggets in single layer in prepared pan. Bake in 325° F. oven for about 20 minutes. Turn oven setting to "Broil" and continue cooking until nuggets are brown on top, about 3 minutes. Serve on heating tray with warm Red Plum Sauce for dipping. Makes about 70 hors d'oeuvres.

CHOCOLATE TRUFFLES

- 1 1/2 cups whipping cream
- 1 pound semi-sweet chocolate, broken into pieces
- 1/2 cup unsalted butter, at room temperature and cut in pieces
- 1 cup sifted confectioners sugar
- 2 tablespoons orange flavor liqueur OR 1/2 teaspoon orange extract

Dutch-process cocoa OR regular 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 liqueur. Refrigerate, covered, 2 hours. To form, shape approximately 1 tablespoon into ball.* Roll in cocoa. store in refrigerator until ready to package as gifts. Will keep up to 3 weeks.

* Work with half of mixture at a time. Keep remaining half refrigerated. Dust hands lightly with cocoa while shaping mixture, repeat as needed.

Carrie Bryant
Wayne Co. Dairy Princess



For holiday entertaining, chicken joins the party in two appealing dishes — Creamy Tomato Chicken Dip and Dijon Chicken Drumettes Deluxe.

RED PLUM SAUCE

In small saucepan, mix together the following:
1/2 cup red plum jam
1/4 cup orange juice
Juice and grated peel of 1 lemon
1 teaspoon prepared mustard
1/4 teaspoon ground ginger
1/2 teaspoon hot pepper sauce
Heat until jam is completely melted. Stir in 1 tablespoon dry white wine and serve warm for dipping with Sesame Chicken Nuggets.

CHRISTMAS COOKIES

1 1/2 cups granulated sugar
1 cup butter
4 eggs
1/2 pound grapes, cut up
Pinch salt
1 cup English walnuts
1 cup black walnuts
1 pound dates, cut up
1 teaspoon baking soda
2 teaspoons cinnamon
1 teaspoon baking powder
3 cups flour
1 teaspoon vanilla
Cream sugar and butter. Add eggs and vanilla, beat again. Add dry ingredients, salt, cinnamon, baking powder, baking soda, and flour. Blend. Add walnuts, raisins, grapes, and dates. Drop by spoonful onto cookie sheet. Bake at 375 degrees for 12 minutes. Makes a moist cookie.

Verna Judy
Middletown

BLACK WALNUT SAND TARTS

- 1/2 pound butter
- 1 pound brown sugar
- 3 eggs
- 1/2 cup hot water
- 1 teaspoon baking soda, dissolved in hot water
- 5 cups flour
- 1 cup ground walnuts

Cream together sugar and butter. Add beaten eggs, flour, baking soda, and nuts. Shape into 2 rolls. Chill one hour or overnight in the refrigerator. Slice thin. Place on greased cookie sheets. Bake at 350 degrees about 10 minutes. Watch to prevent burning.

Verna Judy
Middletown

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Featured Recipe

As Lancaster County Dairy Princess, Robyn Groff looks for creative ways to promote milk — nature's most nearly perfect food. Last week she appeared with Santa Cow at an elementary school in Ephrata. She handed out milk, cookies, Real seals, and cups to the students.

Robyn is the daughter of Robert and Esther Groff of Mount Joy. When Robyn was growing up, her dad worked as a herdsman for various farmer. Robyn helped with the milking and feeding calves. She owns two Ayrshire and two Jersey cows.

Here are two recipes that have been handed down through Robyn's family. She hopes you will enjoy them during your holiday entertaining.

CREAM CHEESE DIP

8-ounces cream cheese
2 packets George Washington broth (rich brown variety)
Onion salt
Milk
Soften cream cheese. Add George Washington broth, onion salt (to taste), and small amount of milk. Stir until smooth and creamy. Serve with snack crackers, veggies or fruit.

BERRY DELIGHTFUL PUNCH

1 gallon milk
1/2 gallon strawberry ice cream, softened
1 10-ounce can strawberry daiquiri frozen concentrate, softened
Mix ingredients in a large container. Serves 10 to 15.

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

28- Ideas For Leftovers

January

4- Lo-Cal Recipes
11- Mushroom Ideas
18- Soups and Stews