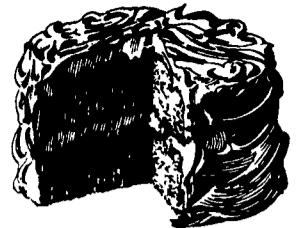


Home On The Range



Novel Ideas For Cereal

It's amazing the recipes that can be made with cereal. Equally amazing is that the cereal generally has a whole new flavor when used in cooking.

Many of these recipes are quick and nutritious. They're sure to give you new options for fun and tasty cooking.

CEREAL COOKIES

½ cup butter
16-ounce bag marshmallows
6 cups crisp rice cereal
5 cups puffed rice cereal
1 cup cut-up fruit-flavored gumdrops

Melt butter in large heavy saucepan; add marshmallows and cook over low heat, stirring constantly until marshmallows are melted and mixture is syrupy. Remove from heat and add cereals and gum drops. Stir until well mixed into a buttered 9x13-inch sheet cake. Press firmly into pan. Bake 5 minutes at 250 degrees.

Betty Biehl
Mertztown

HAMBURGER BAR-B-Q

2 pounds ground beef
2 medium onions, chopped
Salt to taste.

Combine ground beef, onions, and salt. Brown meat and fry until onion is transparent, stirring frequently. Add:

14-ounce bottle catsup
1½ teaspoons dry mustard
2 tablespoons sugar
2 tablespoons vinegar
2 cups water

Simmer 20 minutes, stirring occasionally. Add:

2 cups corn flakes

Stir well until all flakes are coated. Simmer 10 minutes longer, stirring frequently. If too dry, add more water; if too wet, add more corn flakes.

Maybell M. Marushak
Laurys Station

CRACKLIN' OAT BRAN PIE CRUST

2½ cups Cracklin' Oat Bran cereal

3 tablespoons margarine

In a food processor, combine cereal and margarine. Process until finely crumbed and well blended. Firmly press into 9-inch pie pan. Bake at 350 degrees for 5 minutes or until crust starts to brown. Use in recipes that call for graham cracker crust.

B. Light
Lebanon

SPECIAL K KROUTONS

Italian style:

Mix together in small bowl:
1 tablespoon Italian seasoning
½ teaspoon onion salt
¼ teaspoon pepper

3 tablespoons Parmesan cheese

In large plastic bag, place:

5 cups Special K cereal

Add and shake bag gently:

1 tablespoon vegetable oil

Add seasoning mix. Toss gently in plastic bag until cereal is coated.

Use on salads or in soups.

B. Light
Lebanon

FROST LEAP PARFAIT

1 quart ice cream, softened
1½ cups Fruit Loops, slightly crushed

Whipped cream

In a parfait glass, place 1 tablespoon crushed Fruit Loops. Add ¼ cup softened ice cream. Place another tablespoon crushed Fruit Loops and ¼ cup ice cream. Top off with 1 tablespoon Fruit Loops.

Place in freezer until firm, about 1 hour. To serve, top with whipped cream. Serves 8.

B. Light
Lebanon

COWBOY COOKIES

Cream until fluffy:

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
2 beaten eggs

Blend together:

2 cups sifted flour
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon baking powder

Add:

1 teaspoon vanilla
1 cup chocolate bits
2 cups rolled oats

Drop by teaspoonful on ungreased cookie sheet. Bake 15 minutes at 350 degrees.

June Unruh
Adamstown

PEANUT BUTTER SCOTCH TREATS

3 cups crispy rice cereal
6-ounces butterscotch morsels
½ cup peanut butter

Place cereal in large mixing bowl. Set aside. Melt butterscotch and peanut butter over hot water, stirring constantly until smooth. Pour over cereal. Stir until well coated. Press mixture evenly into buttered 9x9x2-inch pan. Chill until firm. Cut into squares. Yield: 36 squares.



Chicken gets a whole new taste when coated in Italian Herb Shake 'N Bake.

PARTY MIX

3 tablespoons margarine
¼ teaspoon garlic salt
¼ teaspoon onion powder
1 teaspoon celery salt
2 tablespoons Worcestershire sauce

2 cups Rice Chex
2 cups Crispix or Wheat Chex
2 cups Cheerios
½ cup nuts

1 cup pretzel sticks
Melt margarine. Add cereal and seasonings. Mix gently. Bake for 45 minutes at 300 degrees, stirring every 15 minutes.

June Unruh
Adamstown

RICE KRISPIES SQUARES

¼ cup margarine
10-ounce package marshmallows
6 cups Rice Krispies

Melt margarine in large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Rice Krispies. Stir until well coated. Using buttered spatula or waxed paper, press mixture evenly into buttered 13x9x2-inch pan. Cut into squares when cool.

June Unruh
Adamstown

CHEX ICE CREAM BARS

¼ cup peanuts
¼ cup coconut
¼ cup brown sugar
1 cup butter
3½ cups crushed Rice Chex cereal

2 quarts vanilla ice cream
Melt sugar and butter. Pour over crushed Chex. Mix in coconut and peanuts. Put half of mixture in pan. Cover with ice cream and freeze.

Shannon Peterman
Lycoming Co. Dairy Princess

BRAN MUFFINS

1½ cups All-Bran high fiber cereal

1 cup milk
¼ cup honey
¼ cup oil
½ cup flour
½ cup whole wheat flour

1 egg
2 tablespoons wheat germ
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon baking soda

½ cup nuts
½ cup dried apricots
½ cup coconut

Combine cereal, milk, egg, honey, and oil; let stand. In a separate bowl, combine both types of flour, wheat germ, baking powder, salt, and baking soda. Mix dry ingredients thoroughly and add to the cereal mixture. Mix together well. Stir in nuts, apricots, and coconut. Spoon into muffin cups and bake 18 to 20 minutes at 400 degrees.

If desired, substitute raisins, apples, pineapple, or other fruits for the last 3 ingredients.

STRAWBERRY PEANUT BUTTER CRUNCH PIE

½ cup peanut butter, creamy
½ cup corn syrup
2 cups crispy rice cereal
1 quart vanilla ice cream, softened slightly

Strawberries, fresh
Peanuts, roasted and chopped

Combine peanut butter and corn syrup in a medium bowl. Add cereal and mix until well coated. Press mixture into buttered 9-inch pie plate. Chill until firm. Spread ice cream evenly in pie shell. Freeze until firm. Top with fresh strawberries and peanuts. Serves 6 to 8.

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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.

February 8- Valentine Delights
15- Cherry Desserts
22- Using Bacon
29- Potato Lover's Month

Featured Recipe

John Hess of Manheim creamed the other contestants during the Ice Cream Churn-off held during the Pennsylvania Farm Show.

With his raspberry ice cream made with his grandmother's specialty jam, John churned his way to the top prize of \$300.

Granted, you don't have access to his grandmother's homemade jam, but maybe you can substitute your own or your favorite brand and still stir up a batch of prize-winning ice cream. Here's John's recipe.

RASPBERRY ICE CREAM

1 quart thin cream
1 can sweetened condensed milk
2 cans evaporated milk
2 cups sugar
2 tablespoons vanilla
Enough milk to fill ice cream freezer

5 eggs
16-ounces homemade raspberry jam

Mix all ingredients together except the milk and jam. When the sugar is completely dissolved and free of lumps, add the milk and begin freezing. Add the jam when the ice cream is about half frozen. Makes 6 quarts.