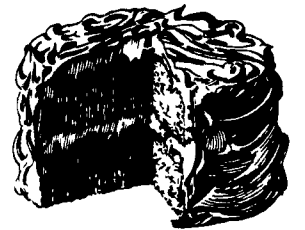


Home On The Range



Mothers' Favorite Recipes

On May 10, more than 63 million mothers will celebrate Mother's Day. Cards, flowers, dinners, and presents will be given to that special person we call Mom.

It's the one special day of the year created to recognize how much mothers have given us.

Mothers are our first teachers. Even before they formally teach us cooking skills, we have developed food likes based upon the foods served by our mothers.

It's impossible to measure exactly how much influence our mothers have had on our culinary expertise, but almost everyone has a favorite recipe handed down from their mother.

Here are some our readers have shared that you will enjoy including in your menus.

CHICKEN CASSEROLE WITH BISCUITS

Mom's Favorite

- ½ cup chopped onions
- ½ cup chopped green peppers
- 4 tablespoons flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic salt
- 2½ cups chicken broth
- ½ cup chopped celery
- 2 tablespoons butter
- 3 cups cubed chicken
- 2 cups biscuit mix
- ¾ cup milk
- ¼ cup grated cheddar cheese
- ½ cup ripe sliced olives
- ¼ teaspoon paprika

Cook onions, celery, and green pepper in butter until soft. Blend in flour, salt, pepper, and garlic salt. Add chicken broth and cook over medium heat, stirring constantly until mixture is thickened and bubbly. Combine onion mixture with chicken and pour into greased 2-quart casserole dish. Place in 425 degree oven to heat while you make the biscuits. Prepare biscuit mix using ¾ cup milk as directed on package. Turn onto lightly dusted surface with biscuit mix and knead several times. Roll out to make an 8-inch square, sprinkle with cheese and olives.

Roll as for jelly rolls, sealing edges. Cut 8 slices, 1-inch thick. Place biscuit pinwheels on top of hot mixture in casserole. Sprinkle with paprika and bake until biscuits are lightly browned, about 25 minutes. Makes 8 biscuits. Casserole can be served alone or with a tossed salad and a cold glass of milk.

Jayne Nadine Hess
Adams Co. Dairy Princess
Gettysburg

CHOCOLATE PRUNE CAKE WITH ORANGE ARMAGNAC SAUCE

- ½ cup walnuts
- ¾ cup flour
- ½ teaspoon baking soda
- ½ cup nonfat milk
- 4 tablespoons unsalted butter
- ½ cup unsweetened Dutch cocoa
- 2 large eggs
- ½ cup sugar
- 6 envelopes sugar substitute
- 1 cup chopped prunes

In a food processor, process walnuts, flour, and baking soda. Lightly oil bottom and sides of an 8x2-inch round cake pan. Cover bottom with a parchment circle. Oil top of circle, dust lightly with flour. Preheat oven to 350 degrees. Heat milk until butter melts. Add cocoa; whisk until smooth. Set aside to cool slightly.

Beat eggs, sugar, and sugar substitute until smooth. Add milk mixture; beat until smooth. Toss 1 tablespoon flour mixture with prunes to prevent them from sticking together. Pour remaining flour over batter; fold until smooth. Add prunes and fold until evenly distributed. Spoon into prepared pan and spread top level. Bake for 25 minutes on lower middle level of oven. Remove from oven, cool 20 minutes on a rack. Run a thin knife around edge to free cake from pan. Turn out onto serving platter. Cover with plastic and chill until 15 minutes before serving.

Sauce:

- 2 navel oranges
- 2 cups orange juice
- 1 tablespoon sugar
- 1 envelope sugar substitute
- 1 teaspoon cornstarch
- 2 tablespoons Armagnac

Using a zester, cut the peel of eating oranges into long thin strips. Set aside. Cut away the remaining peel; cut out sections of fruit leaving the tough inner skin that separates each section. Place in a bowl, cover with plastic; chill until ready to serve.

Boil juice until reduced to 1½ cups. Blend together sugar, sugar substitute, and cornstarch. Stir into juice with armagnac, continue cooking until thickened slightly. Remove from heat and set aside to cool. Cover and chill until ready to serve.

Serve each slice with orange wedges fanned together on one side and pour sauce on the other.



Chocolate Prune Cake with Armagnac Sauce takes some extra effort to make but is sure to please your mother.

STRAWBERRY GELATIN CAKE

- 1 box yellow or white cake mix
- 6-ounces box strawberry gelatin mix
- Small container dairy topping
- Sliced strawberries
- In a 13x9x2-inch pan, bake cake as directed on box. (A glass pan shows the colors better). Prepare gelatin mix but cut water amount in half.
- Cool gelatin to room tempera-

ture. After cake is cooled, make holes in the cake with the handle of your wooden spoon.

Pour the gelatin in the holes and refrigerate the cake.

Just before serving, frost cake with dairy topping. Garnish with sliced strawberries or other favorite fruit. Keep refrigerated until ready to serve.

Sue Pardo
Jarrettsville

(Turn to Page B8)

MOM G'S PORK CHOPS

- 6 to 8 pork chops
- 1 small can tomato paste
- ¼ cup white vinegar
- 2 tablespoons Worcestershire sauce
- 1 teaspoon sugar
- 1 sliced onion
- Pepper

Remove fat from pork chops. Place in baking pan. Mix tomato paste, Worcestershire sauce, vinegar, and 1 can water.

Place sliced onions on top of pork chops. Pour sauce over pork chops. Use sugar and pepper to taste. Bake at 350 degrees for 45 minutes or until done. Serve with rice.

Oven Rice:

If you already have the oven in use, here is a way to prepare rice. Boil 2 to 3 cups water. Pour over 1 cup of rice. Add 2 tablespoons margarine. Bake 30 to 45 minutes or until water has cooked off. You may use chicken broth as part of the water.

Sue Pardo
Jarrettsville, Md.

CRACKER PUDDING

- 10½ cups milk
- 1 cup cornstarch
- 6 egg yolks
- 3 cups sugar
- 1 cup milk
- ¼ teaspoon salt
- 8-ounces cream cheese
- 1 pint cream, whipped or 8-ounces whipped topping
- ¼ cup sugar

Crumbs:

- 3 cups graham cracker crumbs
- ½ cup margarine, melted
- ¼ cup sugar
- ½ cup nuts, if desired

Heat 10½ cups milk. Mix cornstarch, egg yolks, sugar, and salt with remaining milk, add to heated milk. Cook until mixture thickens. Cool and add cream cheese mixed with sugar and whipped cream. Mix crumb ingredients together and alternate layers with pudding. "Delicious."

Mrs. Allen Miller
Smyrna, DE

Featured Recipe

Hickory Bridge Farm provides an eating experience you won't forget. The Ortanna farm serves lavish meals in the barn, which has been adapted for restaurant use. The barn retains its original look and is furnished with numerous farm-related antiques.

If you can't visit this fabulous restaurant, which also has a Bed and Breakfast, you can order a recipe booklet containing many of Hickory Bridge's kitchen-tested farm recipes. Send \$3.50, which includes postage and handling, to 96 Hickory Bridge Road, Ortanna, PA 17353. (717) 642-5261.

Look for the feature story on Hickory Bridge in this section. Here is a recipe that appears in the booklet.

ESCALLOPED CHICKEN

- 1 large stewing chicken, cooked and diced
- 1 cup dry bread crumbs
- 2 tablespoons butter
- ¼ cup celery
- ½ cup chopped onion
- 2 tablespoons parsley
- ½ cup margarine
- 6 cups day old bread
- 1 teaspoon salt
- Dash pepper
- ½ to 1 teaspoon poultry seasoning
- 3 tablespoons chicken broth
- Custard Sauce (recipe follows)

Cook chicken, dice and set aside. Brown dry bread crumbs in the butter and set aside. Saute celery, onion, and parsley in margarine in skillet for about 5 minutes. Cut day-old bread into small pieces. Add sauteed vegetables to the bread, tossing lightly. Turn into greased 13x9-inch casserole. Cover with ½ custard and then with diced chicken. Pour remaining custard over top. Sprinkle with prepared bread crumbs. Bake at 350 degrees for 45 minutes. Serves 10 to 12.

CUSTARD SAUCE FOR ESCALLOPED CHICKEN

- 1 cup chicken fat or part butter
- 1 cup flour
- 4 cups chicken broth
- 1 cup milk
- 1 teaspoon salt
- 4 slightly beaten eggs

Melt chicken fat and butter in large saucepan. Blend in flour, gradually add chicken broth and milk, stirring constantly. Add salt, stirring until mixture becomes very thick. Blend a little of the hot mixture into the eggs — then add to the remaining mixture in the saucepan. Cook 3 to 4 minutes.

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.

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| | 21- | Birthday Ideas |
| | 30- | Fire Up The Grill |
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