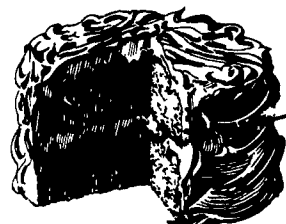


# Home On The Range



## Thanksgiving Dinner To Remember

Turkey and trimmings for Thanksgiving dinner? Of course. But this year try bending tradition a bit by serving an out-of-the-ordinary stuffing. Or, how about trying lamb and stuffing?

Add cranberry salad, sweet potatoes, and pumpkin pie or other pumpkin desserts to complete your meal.

Try these recipes for a Happy Thanksgiving!

### LEEK AND CORNBREAD STUFFING

1 package (16 oz.) cornbread stuffing mix

1 1/4 cups (2 1/2 sticks) butter, divided

1 1/2 cups chopped leek (2 large leeks)

1 cup chopped celery

1/4 cup coarsely chopped pecans

10 slices bacon, cooked, drained and crumbled

1/2 teaspoon salt

1/4 teaspoon pepper

Prepare cornbread stuffing according to package directions using only 1/4 cup (1/4 sticks) of butter. Sauté leek and celery in remaining 1/2 cup butter until leek is tender, about 10 minutes. Stir sautéed vegetables into cornbread mixture. Stir in pecans, bacon, salt and pepper. Yield: 12 cups (enough for a 12- to 14-lb. turkey).

American Dairy Association

### WALDORF STUFFING

1/4 cup (1/2 sticks) butter

1 1/2 cups chopped celery

1 1/2 cups chopped unpeeled red cooking apples (about 2 large)

1/4 cup coarsely chopped walnuts

1 teaspoon salt

1/4 teaspoon pepper

6 cups toasted whole wheat bread cubes

6 cups toasted white bread cubes

2 cups chicken OR turkey broth

2 eggs, beaten

Melt butter in 4-quart Dutch oven. Sauté celery until tender, about 5 minutes. Stir in apples, nuts, salt and pepper. Add bread cubes. Combine broth and eggs; toss with bread mixture. Yield: 12 cups (enough for a 12- to 14-lb. turkey).

American Dairy Association

### LAMB TETRAZZINI

1 (8 ounce) package of linguine, cooked according to package directions

2 cups cooked fresh American lamb, cubed leg or shoulder

2 tablespoons butter or butter

1 small onion, diced (1/4 cup)

1/4 cup flour

2 1/4 cup low-fat milk

4 ounce can sliced mushrooms

1/2 teaspoon salt

1/4 teaspoon black pepper

1/4 cup grated Parmesan cheese

#### Topping

4 slices bread, crumbled and mixed with 2 tablespoons of melted butter. For easy soft bread crumbs, spread softened butter over slices of bread and process briefly in a food processor.

Melt 2 tablespoons butter in medium skillet, add onion and cook until tender but not brown. Sprinkle flour over onion and stir. Add milk gradually, stirring constantly. Add mushrooms with liquid, salt and pepper. Cook over medium heat until slightly thickened and stir in Parmesan cheese. Remove from heat.

Mix cooked linguine, sauce and lamb. Spoon into a greased 12"x8" greased casserole. Bake in 350° oven for 25 to 30 minutes or until bubbling and slightly browned on top.

American Lamb Association

### DELICIOUS PUMPKIN PIE

#### Crust:

1 cup flour

1/2 cup oatmeal

1/2 cup brown sugar

1/2 cup butter

Combine and press in ungreased pie pan, bake at 350° for 15 min.

#### Pie Filling:

2 eggs

2 cups cooked pumpkin

1/4 cup sugar

1/2 teaspoon salt

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1 1/2 cups evaporated milk

Heat oven to 425°, bake 15-20 min.

Add topping and bake 20 min. or until set.

#### Topping:

1/2 cup chopped nuts

1/2 cup brown sugar

2 tablespoons butter

Mix together.

Janice Lehman

Myerstown, Pa.



There's more than one way to stuff a bird, but you can't go wrong if you use one of the stuffing recipes printed in this column.

### SWEET POTATO CASSEROLE

Sweet potatoes

1/4 - 1/2 cup brown sugar

1/2 cup crushed pineapple and juices

1/2 stick butter or butter

1/4 teaspoon pumpkin pie spice

5-6 slices cooked bacon (crumbled)

Small jar cherries

The ingredients will vary as to how many potatoes you will be using and how many guests you are serving.

Bake sweet potatoes in oven or microwave until soft. Peel and slice and put into buttered oven-safe dish.

Simmer pineapple and juices, brown sugar, butter bacon essence and pumpkin pie spice.

Pour above over sliced sweet potatoes. Top with crumbled bacon and cherries.

Bake 1/2 hour - 350°. This dish may be baked or warmed in the microwave.

Sue Pardo

Jarrettsville, Md.

### CRANBERRY SALAD

1 large package raspberry jello

1 can whole berry cranberry jelly

1 can crushed pineapple

1 jar cherries

chopped nuts

Drain pineapple and cherries.

Reserve juices. Mix jello as the package directs for adding fruit. Use reserved juices as part of the cold liquid. Chill jello. Add rest of ingredients and mix thoroughly before fully jellied. May place in a large mold if desired.

Refrigerate until serving time.

Sue Pardo

Garrettsville, Md.

### NUT PUMPKIN PIE

3 eggs beaten

1 cup mashed pumpkin

1 cup scant sugar

1/2 cup scant dark corn syrup

1 teaspoon vanilla

1/2 teaspoon cinnamon

1/4 teaspoon salt

1/2 cup chopped nuts

Combine all ingredients except nuts. Bake 350° 40 mins. Top pie with nuts.

Janice Lehman

Myerstown, Pa.

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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.

November

28- Venison, Bear & Other Game Recipes

December

5- Christmas Cookies

12- Holiday Desserts

19- Homemade Food Gifts

### PUMPKIN DESSERT

2 cup pumpkin

2 eggs

1 cup milk

1/2 cup sugar

1/4 teaspoon nutmeg

1 teaspoon cinnamon

1 box yellow cake mix

1 cup chopped nuts

1/2 cup melted butter

Put pie filling in bottom of 9x13 pan. Sprinkle cake mix over top.

Sprinkle with nuts. Pour melted butter over nuts. Coconut and sprinkle of cinnamon (optional).

Bake at 325° about 45 mins.

Mrs. Miriam DeLong

Quarryville, Pa.

## Featured Recipe

Versatile cheese spreads for every occasion are found in this new leaflet from American Dairy Association. Most take just minutes to prepare. Many can be made with the most basic on-hand ingredients. Flavor combinations range from Tex-Mex to Italian and sweet to savory — all are delicious. They're great for spreading on everything from crackers to toast, muffins, bagels, fresh veggies and more.

To order your copy of Delectable Spreadables, send a self-addressed, stamped business-size envelope to: Delectable Spreadables, Mid East United Dairy Industry Association, 3592 Corporate Drive, Suite 114, Columbus, OH 43231.

Here is a recipe from the brochure:

### SWISS 'N' BACON SPREAD

Yield: Approx. 1 1/2 cups

8 ounces Swiss cheese, cubed

1/4 cup milk

1/4 teaspoon ground red pepper

6 slices bacon cooked crisp, drained and crumbled

3 tablespoons chopped green onions

Combine Swiss cheese, milk and red pepper in work bowl of food processor. Process until smooth. Stir in bacon and green onions. Refrigerate to blend flavors. Allow to stand at room temperature about 30 minutes prior to serving.

Serve with biscuits, crackers, crudites, toast, bagels or English muffins.

Serving size: 1 tablespoon

Calories per serving: 45

Protein 3gf, fat 3g, carbohydrate 1 g

Calcium 95mg, riboflavin (B2) .04mg