



Home On The Range



Recipes From Mother's Kitchen

The aroma of freshly baked cookies and breads lingers long after the last crumb is devoured. The warmth of mother's and grandmother's kitchen is recalled each time we taste the foods which were lovingly prepared. Even if we use the same recipes, the food seldom tastes as good as mother's. But, cooks everywhere never tire of trying to recreate those childhood memories. Here are the recipes for which our readers retain fond memories.

LAYERED SALAD

1 head lettuce
1 cup chopped celery
10-ounce package frozen peas, uncooked
1/4 cup onion or more, chopped
1 cup grated carrot
4 hard-boiled eggs, grated
1/2 cup shredded radish
1 small jar bacon bits
4 ounces Muenster cheese, grated
2 cups mayonnaise
2 tablespoons granulated sugar
Tear lettuce into bite-sized pieces. Layer first nine ingredients in a 9x13-inch dish. Save some bacon bits for garnishing. Mix mayonnaise and sugar; spread over the other ingredients. Cover with plastic wrap and refrigerate 4 to 8 hours. At serving time, garnish with shredded cheese, bacon bits, and sliced tomatoes, as desired.

Julia Brubaker
Carlisle

MOM'S JELL-O CAKE

1 box white or yellow cake mix
1 large box strawberry Jell-O
1 container whipped cream topping

Strawberries for garnish
Prepare cake mix as directed on the box for a 13x9-inch pan. While cake is baking, prepare Jell-O by dissolving in 1 cup hot water. Add 1 cup cool water and let Jell-O cool slightly. Cool cake.

Make holes in cake with handle of wooden spoon. Pour Jell-O over cooled cake. Refrigerate. Prior to serving, top cake with whipped cream. Garnish with strawberries or other favorite fruit.

Instead of Jell-O, you may prepare pudding as directed on box. Add 1 cup confectioners' sugar. Mix well and pour over cake poked with holes. Refrigerate before serving.

Sue Pardo
Jarrettsville, MD

REFRIGERATOR ROLLS

2 cups boiling water
1/4 cup sugar
1/8 cup shortening
1 teaspoon salt
2 packages yeast
1/4 cup warm water
2 eggs, beaten
8 cups flour

Mix together sugar, salt, shortening, and boiling water. Let cool. Dissolve yeast in 1/4 cup warm water and add to cooled mixture. Add beaten eggs. Add 4 cups flour and beat thoroughly. Add remaining 4 cups flour and beat. Do not knead. Cover tightly and store in refrigerator until ready to use. Remove from refrigerator 1 1/2 hours before serving time. Shape into 3-leaf clovers for each roll and place in muffin pan. Let rise until double in size. Bake at 400 degrees for 15 to 20 minutes.

Dough may be kept in refrigerator for seven days.

My mother was the next to the oldest of 12 children. She learned to cook at an early age. She always made homemade rolls for company, which is a specialty of hers. We have 81,000 layers in partnership with my folks. My dad and husband work at full-time jobs away from home. My mom and I pack the eggs each day and the men take care of the maintenance. Three years ago, we built our new cape cod house beside my folks' farm house. My husband and I have two girls, Cari, 10, and Kristen, 8.

Judy Stayman
Chambersburg

MOMA ROSA'S CHOCOLATE CHIP COOKIES

1 stick butter
1 cup sugar
1 cup ricotta cheese
1 egg
1 1/4 teaspoon vanilla
2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking soda
6 ounces chocolate chips
1/2 cup nuts, optional
Cream butter and sugar. Add cheese, egg, and vanilla. Add dry ingredients. Fold in chocolate chips. Drop on cookie sheet. Bake 10 minutes at 350 degrees.

My chocolate chip cookies never turned out good until my mother gave me this recipe.

Doris Nolt
Lititz

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.

May

- 15- Your Favorite Recipe
- 22- Oriental Cooking
- 29- Memorial Day Cookout

June

- 5- Dairy Month Contest Entries



HAMBURG PIE

1/4 cup biscuit mix
1 1/2 cups milk
3 eggs
Pepper, to taste
1 pound ground beef
1 chopped onion
1 #2 can drained chopped vegetables such as green beans or chopped frozen broccoli
6 slices American cheese
Brown ground beef and onion. Arrange the meat mixture in bottom of 9-inch pie plate. Arrange vegetables on top of meat. Blend biscuit mix, milk, eggs, and pepper and pour over meat. Bake 400 degrees for 25 minutes. Arrange cheese over hot baked pie. Serve with catsup.

Contributor writes, I'm sending this for a Mother's Day recipe because I have not had any children of my own or visiting who did not like this pie. It's easy, too, and high in calcium.

Connie Weaner
Gettysburg

CORN FRITTERS

2 cups crushed corn
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 cup flour
1 teaspoon baking powder
1/4 teaspoon pepper
2 tablespoons milk
2 eggs, lightly beaten
Shortening for frying
Put all ingredients except the shortening in the blender and mix well.

Melt the shortening in frying pan and drop corn mixture by spoonfuls into hot shortening. Brown on both sides. Makes about 16 fritters.

I remember my mother making corn fritters and taking them to Sunday school picnics.

She made fastnachts and raised doughnuts. I helped to eat some and she sold some.

She had two sisters and they came to our house to make chow chow. It was delicious.

Recently a cousin talked about the cracker pudding my mother made and another cousin talked about shoo fly cake. She made many kinds of cookies, pies, meats, and salads. She entertained many people.

Alice Kramer
Reinholds

MCKINLEY CAKE PIE

2 unbaked 9-inch pie shells

Lower part:

1 egg
1/2 cup sugar
1 cup molasses
1 tablespoon flour
1 cup water

Mix together sugar, eggs, molasses, and flour. Add water and blend. Divide between 2 pie shells.

Upper part:

2 cups sugar
3 cups flour

1 cup milk
1/2 cup shortening
3 teaspoons baking powder
1 egg

Cream egg, sugar, and shortening. Add milk alternately with flour and baking powder. Divide mixture between the 2 pie shells. Bake at 375 degrees for 35 minutes.

Betty Light
Lebanon

BAR-B-QUEED SPARE RIBS

3 pounds ribs

Sauce:

1 #2 can crushed pineapple (in heavy syrup)
1/2 cup brown sugar
1/2 teaspoon dry mustard
2 cans tomato sauce
1 tablespoon Worcestershire sauce
1/2 cup vinegar

Drain fat from ribs. Combine sauce ingredients. Pour over ribs. Bake 45 to 50 minutes.

This recipe has been a family favorite for 30 years, contributor writes.

Anita Daniels
Waymart



Featured Recipe

What's cooking in America's farm kitchens? Find out this summer when American Dairy Association® introduces its latest recipe leaflet, Farm Kitchen Favorites. The leaflet contains recipes for wholesome, home-style foods like Apple Cinnamon Muffins, Creamy Apple Slaw, Nutty Sour Cream Coffee Cake, Apple Crisp, Cinnamon Nut Bread, Tangy Marinated Basil Chicken and more. To order send 25 cents plus a self-addressed, stamped business-size envelope to Farm Kitchen Favorites, American Dairy Association, P.O. Box 760, Rosemont, Illinois 60018.

Here is a recipe from the leaflet.

Fruit Studded Rice Pudding

8 servings

1/4 cup coconut cookie crumbs, divided
1 1/2 cups milk
1/2 cup firmly packed light brown sugar
3 eggs, beaten
1 tablespoon butter, melted
1 teaspoon EACH: vanilla and grated lemon peel
1/2 teaspoon fresh lemon juice
1/4 teaspoon salt
1 1/2 cups cooked rice
1/4 cup EACH: currants and diced dried apricots

Preheat oven to 325°F. Butter 1 1/2-quart rectangular baking dish. Sprinkle with 2 tablespoons cookie crumbs; set aside. Combine milk, sugar, eggs, butter, vanilla, lemon peel, juice and salt; mix well. Stir in rice, currants and apricots. Pour into prepared dish. Sprinkle with remaining 2 tablespoons cookie crumbs. Bake 40 to 45 minutes, or until knife inserted in center comes out clean. Cool on wire rack. Serve warm or cold.

Serving size: 1/4 of recipe
Calories per serving: 202
Protein 5g, fat 7g, carbohydrate 31g
Calcium 87mg, riboflavin (B2) .15mg