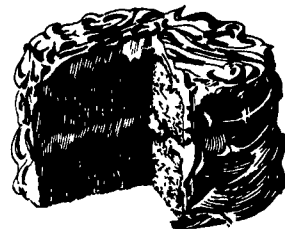


Home On The Range



More Dairy Recipe Contest Entries

CHICKEN MACARONI CASSEROLE

- 1 package (7 ounces) macaroni, uncooked
- 2 cups milk
- 2 hard boiled eggs
- ½ pound orange processed cheese
- 2 cans cream of mushroom soup
- 2 cans cooked, diced chicken
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup corn flake crumbs

Chop hard boiled eggs, grate cheese. Mix all ingredients except crumbs the evening before. Put in refrigerator. Top with crumbs and bake one hour at 350 degrees. This makes one large casserole dish full.

We live on a 38-acre farm. We have steers. My husband makes and fixes tobacco shears. We have two girls and four boys at home yet.

Mrs. Ivan Sensenig
Ephrata

CREAMY FILLED CUPCAKES

Cake:

- 2 cups sugar
- 3 cups flour
- ½ cup baking cocoa
- 2 teaspoons baking soda
- 2 cups water
- ¾ cups vegetable oil
- 2 tablespoons white vinegar

Filling:

- 8-ounces cream cheese
- ½ cup sugar
- 1 egg
- Dash salt

In large bowl, combine all cake ingredients and mix well. Fill paper cups two-thirds full.

For filling: cream all ingredients and drop one teaspoonful in each cupcake. Bake at 350 degrees for 20 minutes or until cupcakes test done.

My husband Wade and our two children, Chase, 3, and Kirstin, 1, are staying with my parents on their farm until we can move into our new house. We all really enjoy living on the farm. I'm glad my children had the opportunity to live on a farm even if it only was for a little while.

Marcia Kuhns
Belleville

CHOCOLATE SPONGE PUDDING

- 2 tablespoons butter
 - 1 cup granulated sugar
 - 1 teaspoon vanilla
 - 4 egg yolks (unbeaten)
 - 2 tablespoons flour
 - ¼ teaspoon salt
 - 4 egg whites
 - 1½ cup milk
 - 2 tablespoons cocoa or 2 squares baker's unsweetened chocolate
- Cream butter, add sugar gradually and cream together until fluffy. Add vanilla and egg yolks at one time. Add chocolate and flour. Add milk and stir until smooth. Beat egg whites and salt and fold in chocolate mixture. Put into individual cups in a pan of hot water. Bake at 425 degrees for 25 minutes.

Katie S. Beiler
Mill Hall

SPAGHETTI PIE

- 1 package (7 ounces) of spaghetti
- 2 tablespoons butter
- ½ cup Parmesan cheese
- 2 eggs (well beaten)
- 1 cup cottage cheese
- 1 pound lean ground beef
- 1 jar (15½ ounces) spaghetti sauce
- ½ cup shredded mozzarella cheese

Cook spaghetti according to package directions, and drain. Add butter, cheese, and eggs to hot spaghetti. Form mixture into crust in 10-inch pie plate. Spread cottage cheese over spaghetti crust. Brown ground beef in skillet. Stir spaghetti sauce in with ground beef. Layer on top of cottage cheese. Bake at 350 degrees for 20 minutes. Sprinkle cheese on top, and return to oven for 5 minutes. Yields six servings.

My husband Carl and I have one daughter, Arlisa. She is 16 months old. Carl is actively involved in dairy and crop farming. He also has a custom chopping and combining business. I'm a stay-at-home mom and help out where Carl needs me.

Audrey Landis
Ronks



Banana Cream Pie is the featured recipe for this week. The buttery shortbread crust sets off the creamy filling studded with ripe banana slices.

CABBAGE SLAW

- ½ cup sour cream
 - ½ cup sugar
 - 2 tablespoons vinegar
 - 1 quart shredded cabbage
- Mix vinegar and sugar and sour cream. Mix with cabbage.

Lena Grill
Reamstown

PINEAPPLE DAPPLE

- 1 cup fine graham cracker crumbs
 - 2 tablespoons sugar
 - ½ cup melted butter
- Combine and press into 8-inch by 8-inch by 2-inch glass dish. Chill.
- One 8½ ounce canned crushed pineapple
 - One 3-ounce package orange gelatin
 - 1½ cup boiling water
 - ¼ teaspoon orange rind
 - 3 tablespoons sugar
 - One 3 ounce package cream cheese
 - ½ teaspoon vanilla
 - 1 cup sour cream

Drain pineapple, reserving juice. Dissolve gelatin in boiling water. Add pineapple juice. Cool. Combine orange rind, 3 tablespoons sugar, cream cheese, and vanilla. Combine ½ cup cooled gelatin with pineapple. Set aside. Gradually add remaining gelatin to cream cheese mixture. Fold in sour cream. Pour over crumb crust. Chill until firm. Spoon pineapple mixture over top. Chill. Serves nine.

Our place is in a country setting, although it is not a farm. We keep a few laying hens and our son raises rabbits. This recipe is refreshing to serve at a picnic or is great for a family gathering.

LuAnn Dennis
Kleinfeltersville

Featured Recipe

American Dairy Association home economists share some tips for making the best cream pies:

- Cooking time and temperature are important, and cooking shouldn't be hurried. If the heat is too high, the filling will cook too quickly, which could affect the thickening and possibly cause curdling.
- The cream filling will thicken noticeably during cooking and also will thicken even more upon cooling.
- Press buttered waxed paper or plastic wrap directly over the surface of the cooked filling to prevent a "skin" from forming as the filling cools.
- Cool the pie completely before serving to ensure that the filling is firm and holds its shape. Cream pies should be stored in the refrigerator, not at room temperature.

BANANA CREAM PIE

Crust:

- 1 cup all-purpose flour
- 2 tablespoons sugar
- ½ cup (1 stick) butter, cut into pieces

Filling:

- ¾ cup sugar
- ¼ cup cornstarch
- 3 cups milk
- 4 egg yolks, slightly beaten
- 2 tablespoons butter
- 1½ teaspoons vanilla
- 2 small bananas
- 1 cup whipping cream
- Banana slices, if desired
- Mint sprigs, if desired

Preheat oven to 400° F. For crust, combine flour, sugar, and butter; process just until dough holds together.* Press into and up sides of 9-inch pie plate. (If dough is too sticky to handle, refrigerate 10 to 15 minutes.) Place in refrigerator about 15 minutes to chill. Bake until golden, 12 to 15 minutes.

For filling, combine sugar and cornstarch in medium saucepan. Stir in milk and egg yolks. Cook over medium heat until mixture thickens and comes to a boil, stirring constantly, 8 to 10 minutes. Boil 1 minute. Remove from heat. Stir in butter and vanilla. Lightly press buttered waxed paper or plastic wrap over surface of filling and cool about 30 minutes. Spoon half of filling into pie shell. Slice bananas and arrange in even layer over filling. Top with remaining filling. Refrigerate to chill completely, about 3 hours. To serve, beat whipping cream until soft peaks form. Spoon dollops over top of pie. Garnish with additional banana slices and mint sprigs, if desired.



Wade and Marcia Kuhns with children Chase and Kirsten.