

# More Dairy Recipe Contest Entries

(Continued from Page B8)

## CARAMEL PUDDING

2-quart milk  
5 tablespoons cornstarch  
5 tablespoons flour  
6 eggs, beaten  
½ cup butter  
2 cups brown sugar  
2 tablespoons vanilla  
Melt butter and brown sugar. Mix together milk, flour, and cornstarch; add to brown sugar mixture. Add beaten eggs and vanilla. Heat slowly until it thickens, stirring constantly.  
Pudding may be poured into a blender for extra smoothness after it is thickened.

Mary Jane Nolt  
Peach Bottom



Lisa and Brad Risser

## ASPARAGUS POTATO SOUP

14 ounces chicken broth  
3 medium potatoes, diced  
½ cup onion, chopped  
5 ounces American cheese  
¼ teaspoon nutmeg  
1¼ cup half and half  
10-ounces asparagus

Combine broth, vegetables, and nutmeg. Bring to a boil. Cover, reduce heat, and simmer 15 minutes or until vegetables are tender. Stir in remaining ingredients and heat thoroughly. Makes 6 cups.

*We have a 100-acre, 55-cow dairy operation in Lancaster County along the Conestoga River. Our son Brad, 2½, helps us out by helping to get the cows up from the meadow, spreading newspaper bedding, and sometimes bottle-feeding the calves. Because one of his first words was "moo," we figure he will love farming and cows in particular. We can't wait for him to begin helping to milk the cows! We live a mile from Brad's grandparents, whom he loves to visit. The readers of Lancaster Farming hear a lot about Brad, because his grandmother likes to write about him in Ida's Notebook.*

Lisa, Phil, and Brad Risser  
Leola



Ruth Schaffer with husband, son, and daughter look forward to receiving *Lancaster Farming* every Saturday.

## HAM AND POTATOES IN SOUR CREAM SAUCE

2 cups sour cream  
1 tablespoon melted butter  
1 tablespoon flour  
1 egg, lightly beaten  
Pinch salt  
Pinch nutmeg  
Bread crumbs:  
½ pound ham, thinly sliced  
2 cups cooked potatoes, sliced  
Shredded Swiss cheese  
1 tablespoon butter

Blend together sour cream, 1 tablespoon melted butter and flour. Gradually stir in egg, keeping mixture smooth. Add salt and nutmeg. Cook over medium heat, stirring constantly until smooth and thickened. Remove from heat at once and cool. Sprinkle a well-buttered 1-quart casserole dish with bread crumbs. Arrange ham in casserole. Put layer of potatoes on ham. Cover with sour cream mixture. Repeat until all ingredients are used. Sprinkle top with Swiss cheese, dot with butter. Bake at 300 degrees for 1 hour. Serves 4.

*My husband and I are dairy farmers in southeast New York. We are milking about 40 cows. During this hectic season, I find the following recipe to be a great make ahead dish in addition to being a good way to use up leftover ham.*

Margaret Hess

Gardiner, NY



Margaret Hess and her husband on their New York farm.

## JIMMY CARTER CAKE

**Crust:**  
¾ cup chopped nuts  
1 cup flour  
1 stick margarine  
Blend flour and margarine. Add peanuts and press into greased 9-inch by 13-inch pan. Bake at 350 degrees for 20 minutes and cool.  
**First layer:**  
½ cup peanut butter  
One 8-ounce package cream cheese  
1 cup confectioners' sugar  
1 cup whipped topping  
Cream peanut butter and cream cheese; add sugar. Blend in whipped topping and spread over crust.  
**Second layer:**  
Blend in small package vanilla pudding, one small package chocolate vanilla pudding, and 2½ cups milk. Spread over first layer. Top with whipped topping and chopped peanuts and chocolate bar.

Sarah Ann Lapp  
Myerstown

## CHERRY DELIGHT

1 white cake mix  
8-ounces cream cheese  
1 cup confectioners' sugar  
1 cup whipping cream, whipped  
½ cup confectioners' sugar  
21-ounce can cherry pie filling  
Prepare cake mix according to package directions. Bake in greased and floured 13x9x2-inch pan at 350 degrees until done. Let cool. Mix cream cheese and 1 cup confectioners' sugar; fold in whipped cream combined with ½ cup confectioners' sugar. Spread on cool cake. Spread cherry pie filling on top of cream layer. Refrigerate overnight.

*We live on a dairy farm in Northumberland County. We're a family of four who looks forward to receiving the *Lancaster Farming* every Saturday. My daughter and I grab the recipe section, and my husband and son spend hours over the remaining paper.*

Ruth Schaffer  
Dornsife



The Rosenberry family includes Charles, Pa. Alternate Dairy Princess Jennifer, Jewel, and Carmen.

## FARMER'S FAVORITE CASSEROLE

8 medium-sized potatoes  
16-ounce bag frozen peas and carrots  
1 pound hot dogs, sliced into ½ -inch pieces  
¾ pound Velveeta  
2 tablespoons butter  
½ cup milk  
Wash and peel potatoes. Dice into medium bites. Cook until tender, don't overcook. Cook peas and carrots until tender. Drain vegetables. In a 4-quart pan, melt butter. Add milk and Velveeta. Stir over low heat until cheese is melted. Add vegetables, sliced hot dogs, and salt and pepper to taste. Serves 4 hungry farmers.

*I'm the Pennsylvania First Alternate and Franklin County Dairy Princess. Charles, Jewel, 14-year-old Carmen, and I farm 200 acres of alfalfa, forage, sorghum, sudax, corn, and wheat, and we milk 70 Holsteins.*

*I usually milk in the evenings after school and on weekends when I'm not promoting dairy products. My parents milk in the morning. In the afternoon, my mom milks with me while my dad does the field work. Carmen feeds the calves. We have a hired man who feeds the cows in the morning and evening and helps in the fields.*

*Real dairy products are the only products we use for cooking and snacking because Real dairy products contain vitamins and minerals that build teeth, bones, and muscles and help our bodies to function properly. Sharing a favorite family dairy recipe with other farm families is a pleasure for us, and we encourage farm families to use their Real dairy foods for their cooking and snacking.*

Jennifer Rosenberry  
St. Thomas

## LEMON DESSERT

**Bottom part:**  
½ cup butter  
1 cup flour  
½ cup nuts (chopped)  
Mix together and put into a 9-inch by 13-inch pan. Bake 15-20 in a 350-degree oven. Cool.  
**Center part:**  
1 cup confectioners' sugar  
1 cup whipped cream  
8 ounces cream cheese  
Mix together and spread on crust  
**Top part:**  
2 boxes lemon pudding  
3 cups milk  
Cook pudding with milk. Cool and spread over cream mixture.  
*I live on a 220-acre farm. We have a layer house and about 100 cows. We grow corn and alfalfa, and some beans.*

Denzal Burkholder  
Fredericksburg

## LASAGNE

1½ pounds ground beef  
1 cup chopped onion  
1 can (1 pound, 12 ounces) tomatoes  
1 can (6 ounces) tomato paste  
1 can (4 ounces) sliced mushrooms (drained)  
1 clove garlic, minced  
1½ teaspoons salt  
1½ teaspoons leaf oregano  
1 teaspoon MSG  
¼ teaspoon rosemary  
¼ teaspoon pepper  
Lasagne noodles (8) cooked  
2 cups ricotta cheese  
1 cup grated Parmesan cheese  
2 cups shredded mozzarella cheese

In skillet, brown beef and onion, drain off fat, add tomatoes, paste and mushrooms, garlic, salt, oregano, MSG, rosemary, and pepper. Stir and mash tomatoes. Simmer uncovered 1 hour.

Layer in lasagne pan:

½ meat — noodles (4), 1 cup ricotta, ½ meat, ½ cup Parmesan and 1 cup mozzarella, remaining noodles, meat, remaining ricotta, Parmesan, mozzarella cheese. Bake at 350 degrees for 30 minutes.

*My husband and I own and operate a 100-cow dairy farm and farm more than 200 acres of cropland.*

Mrs. Robert Moser  
Barto

## IMPOSSIBLE TURKEY PIE

2 cups cut-up cooked chicken or turkey  
4½ -ounce jar sliced mushrooms, drained  
½ cup sliced green onions with tops  
½ teaspoon salt  
1 cup shredded natural Swiss cheese

1½ cups milk  
¾ cup buttermilk baking mix  
3 eggs  
Heat oven to 400 degrees. Grease 10-inch pie plate. Sprinkle turkey, mushrooms, onions, salt, and cheese in pie plate. Beat remaining ingredients until smooth in blender or hand beater. Pour into pie plate. Bake until golden brown and knife inserted halfway between center and edge comes out clean, 30 to 35 minutes. Let stand 5 minutes before cutting.

*This is a very easy and good recipe to use leftover holiday turkey and many variations can be used. Ham for the turkey, cheddar cheese and lowfat milk, baking mix and egg substitutes can be used for those on restricted diets.*

Ann Fackler  
Lebanon

(Turn to Page B15)