



Home On The Range



Final Dairy Drawing Recipes

BAKED CHEESE CAKE

1/4 cup graham cracker crumbs
1/4 cup sugar
1/4 cup butter, melted
2 eggs
16-ounces cream cheese
1 teaspoon vanilla
1 cup sugar
1 can pie filling, any flavor
Combine graham cracker crumbs, 1/4 cup sugar and butter. Pat crumbs in bottom and sides of large pie plate. Beat 2 eggs and cream cheese. Whip until smooth, add vanilla and 1 cup sugar. Mix and pour on top of crust. Bake at 375 degrees for 15 to 20 minutes. Cool 1 hour. Cover with pie filling.

This cheesecake tastes like bought ones. I make it for my mother who loves cheesecake. We live on a small farm, which is mostly in alfalfa. My husband also holds a job so he's a busy man during the summer. We have 2 sons, Joshua Anthony, 4, and Jonathan Clare, 10 months.

I'm looking forward to all the recipes. I like to cook.

Arlene Reiff
Shippensburg

BUTTERMILK PIE

1 unbaked 9-inch pie shell
1/2 cup butter, softened
1 1/2 cups sugar
3 tablespoons all-purpose flour
3 eggs, well beaten
1 cup buttermilk
1 teaspoon lemon juice
1 teaspoon vanilla extract
Dash salt
Nutmeg, grated
Preheat oven to 350 degrees. Set out pie shell. Place the softened butter in a large mixer bowl. Add sugar and cream well. Add flour, eggs, buttermilk, lemon juice, vanilla, and salt; mix. Pour into unbaked pie shell. Sprinkle nutmeg lightly over the top. Bake for 1 hour or until the top is golden brown. Serves 6.

My family really enjoys the pie — it's different, sweet, and substantial. My children, J.R., 8, and Kelly, 3, like it plain, but my husband, John, loves it with whipped topping.

Terry Brossman
Carlisle



To make this Cookie and Ice Cream Pie, combine 10 cream-filled chocolate sandwich cookies, finely crushed, and 3 tablespoons melted butter. Press into 9-inch pie plate. Stand 14 whole cookies around edges, pressing slightly into crust. Freeze 1 hour. Fill with 1-quart softened raspberry ripple ice cream. Drizzle with 1/4 cup fudge topping; freeze one hour. Spade 1-quart ice cream on top and drizzle with another 1/4 cup fudge topping. Freeze several hours or overnight. Let pie stand at room temperature for 15 minutes before serving. Garnish with fresh whole raspberries.

Featured Recipe

The recipes of the finalists of the 40th National Chicken Cooking Contest, held in May 1993 in Richmond, Virginia, are now available in a new edition of *The Chicken Cookbook*. All have been judged by a panel of national food experts on taste, appearance, simplicity and appeal. Only one is chosen to win the Cook-Off's \$25,000 first prize; four runners-up share \$11,000 in prizes.

The Chicken Cookbook is a handy paperback, complete with a section of colorful photographs of featured chicken recipes. It includes recipes from the host state of Virginia as well as chicken recipes for celebrating holidays, special chicken salads, low-calorie chicken dishes and a selection of \$10,000 recipes from four decades of previous Contests.

The cookbook also includes a wealth of time-tested reference information from the National Broiler Council. Lessons in basic chicken cookery, guides for buying and handling chicken and nutrition data can help even an inexperienced cook put a healthy, perfectly cooked chicken dinner on the table in a matter of minutes. There is also information on how to enter the 41st National Chicken Cooking Contest in Atlanta, Georgia, in the spring of 1995.

Published by Dell Books and the National Broiler Council, *The Chicken Cookbook* can be ordered at the special price of \$1.75 (including postage) by sending check or money order (no cash) to: Chicken Cookbook, Department NBC, Box 307, Coventry, CT 06238.

CARIBBEAN CHICKEN DRUMS

8 broiler-fryer chicken drumsticks
2 tablespoons oil
1 can (14-1/2 oz.) whole peeled tomatoes, cut in chunks
1 can (4 oz.) diced green chilies
1 tablespoon brown sugar
1/4 teaspoon ground allspice
1/4 cup mango chutney, chopped
1 tablespoon fresh lemon juice
1/4 cup dark seedless raisins
1 large banana, sliced
1 ripe mango, sliced

In frypan, place oil and heat to medium temperature. Add chicken and cook, turning, about 10 minutes, or until brown on all sides. Add tomatoes, chilies, brown sugar and allspice. Bring to a boil, cover, reduce heat to low temperature and cook 20 minutes. Add mango chutney, lemon juice and raisins. Cover and cook about 15 minutes or until fork can be inserted in chicken with ease. Remove chicken to serving platter. Skim off fat from sauce. Add banana to mixture in frypan; heat thoroughly. Spoon fruit and a little sauce over chicken. Garnish with mango slices. Place remaining sauce in separate dish and pass. Makes 4 servings.

CREAMY RASPBERRY DESSERT

1 cup graham cracker crumbs
3 tablespoons sugar
1/4 cup butter, melted
Filling:
10 ounces frozen raspberries, thawed
1/4 cup cold water
1 envelope unflavored gelatin
8-ounces cream cheese, softened
1/2 cup sugar
1 cup whipping cream, whipped
Fresh raspberries and whipped cream for garnish.

Combine crumbs, 3 tablespoons sugar and butter. Press into bottom of 8- or 9-inch springform pan. Bake at 350 degrees for 10 minutes. Cool. Meanwhile, for filling, drain raspberries and reserve juice. Set berries aside. In a small saucepan, combine juice, cold water, and gelatin. Let stand for 5 minutes. Cook and stir over low heat until gelatin dissolves. Remove from heat; cool for 10 minutes. In a mixing bowl, beat cream cheese and sugar until well blended. Add berries and gelatin mixture; beat on low until thoroughly blended. Chill until partially set. Watch carefully as mixture will set up quickly. By hand, gently fold in whipped cream. Spoon into the crust. Chill for six hours or overnight. Just before serving, run knife around edge of pan to loosen. Remove sides of pan. Top with fresh raspberries and whipped cream. Yields: 10 servings.

I live on a dairy farm with my parents, Justin, 9; Janita, 5; David Lamar, 3; and Daryl, 1. I enjoy baking and cooking especially, and I love reading.

Jolene A. Reiff
Anville

DELICIOUS RAISIN COOKIES

1 pound raisins, cooked and drained, keep juice
1/2 cup shortening
1/2 cup butter
1 cup granulated sugar
2 eggs
1/2 cup buttermilk
1/2 cup raisin water
2 cups all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 cup nuts
Beat shortening, sugar, and eggs. Beat well; add buttermilk, baking soda, and raisin water. Add flour and cinnamon. Add raisins and nuts. Bake at 350 degrees for 7 to 8 minutes.

I am 72-years-old and have used this recipe all my life. It is simple and easy to make.

Stella Miller
Lititz

PINK PARTY PUNCH

3 ounces frozen lemonade concentrate (thawed)
1 quart strawberry frozen yogurt, softened
1 quart skim milk
Mix all together. Add:
1 quart cold diet gingerale
Will serve 25 1/2 cup servings
If you don't mind the calories, substitute ice cream for the yogurt and whole milk for skim and use regular soda.

I am a dairy farm wife who has been involved in dairy promotion as the mother of two county dairy princesses. With the public becoming very cautious of their weight, we adapted a favorite punch recipe that Nancy used when she was York County Dairy Princess in 1982. It is a low calorie version that we used when our daughter Susan was 1988-89 York County Dairy Princess.

Sara Eisenhart
Thomasville

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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.

June	17- Blueberries
	24- Peaches
July	3- Great Food For Family Reunions
	10- Salad Dips and Sauces