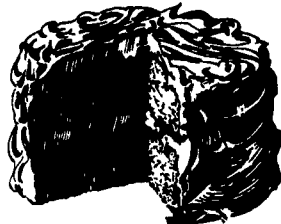


# Home On The Range



## The Last Of The Last Contest Entries

No, you are not imagining things. In last week's edition you read that the final recipe entries were included. Unfortunately, as sometimes happens in newspapers, there was not room to include all of them. So, this week, I promise, this is the final batch of recipes submitted to Lancaster Farming's Dairy Recipe Drawing.

Enjoy them. And, thanks again to every one who submitted a recipe. You made this the best dairy recipe contest ever.

### SUSIE'S CREAMY PUDDING

2 quarts milk  
1 can evaporated milk  
1 cup granulated sugar  
½ teaspoon salt  
½ cup brown sugar  
4 eggs  
½ cup flour  
½ cup cornstarch  
2 tablespoons butter  
2 teaspoons vanilla  
4 drops maple flavoring

Pour milk and evaporated milk in large saucepan. Add granulated sugar and salt. Put over high heat until hot, but not boiling. Beat together brown sugar, eggs, flour, cornstarch and a little hot milk. Pour into hot milk mixture. Bring to a boil stirring constantly. Remove from heat. Whip in butter and flavorings. Put wax paper or cracker paper on top till cool. When cool remove paper and whip again. This pudding may appear very stiff before it is vigorously whipped, then it should be light and fluffy.

Anna Lantz  
Kinzers

### GOLDEN GARDEN DIP

½ pound Velveeta cheese, cubed  
¼ cup milk  
½ cup dairy sour cream  
2 tablespoons chopped green pepper  
2 tablespoons finely chopped onion  
2 tablespoons finely chopped pimiento

Heat process cheese spread and milk over low heat, stir until sauce is smooth. Add remaining ingredients, mix well. Chill. Serve with assorted vegetable dippers.

We live in Hamburg. We have 72 cows and raise all of our replacement heifers. We have 3 children, Tracie, Brandon, and Marc.

Elaine Schroeder  
Hamburg

### RHUBARB CREAM DELIGHT DESSERT

**Crust:**  
1 cup flour  
¼ cup granulated sugar  
½ cup butter  
**Rhubarb Layer:**  
3 cups fresh rhubarb, cut in ½-inch pieces  
½ cup sugar  
1 tablespoon flour  
**Cream Layer**  
8 ounces cream cheese, softened  
½ cup sugar  
2 eggs

**Topping:**  
8 ounces dairy sour cream  
2 tablespoons sugar  
1 teaspoon vanilla

**For crust:**  
Mix flour, sugar and butter. Pat into 10-inch pie plate. Set aside.

**Rhubarb Layer:**  
Combine rhubarb, sugar and flour, toss lightly and pour into crust. Bake 15 minutes at 375°.

**Cream Layer:**  
Beat together cream cheese and sugar until fluffy. Beat in eggs one at a time. Pour this over hot rhubarb layer. Bake 350° for 30 minutes or until almost set.

**Topping**  
Combine topping ingredients, spread over hot layers.  
Chill and serve.

*I live on a dairy farm in Greencastle with my family. I have two younger sisters and one older sister who is married. Although I do not help to milk the cows, I do help with other barn chores and field work.*

*I graduated on June 9, from Greencastle-Antrim High School. I was on the school hockey team and in the band (both field and concert). Next fall I will be attending Shippensburg University, where I plan to major in history. My goal is to become a history teacher.*

Venita Christman  
Greencastle

### BUTTERSCOTCH COOKIES

2 cups brown sugar  
4 cups flour  
1 cup shortening  
2 eggs  
½ cup milk  
1 teaspoon baking soda  
1 teaspoon vanilla

If sticky, add more flour. Divide dough in half. With hands, form 2 rolls on floured board. Chill overnight, then slice. Bake at 350° about 10 minutes or till brown.

Eleanor N. Hoover  
Shippensburg



Pamela McConnell

### BAKED DEVILED ORANGE ROUGHY

1½ pounds fresh or frozen orange roughy fillets or other white fish ½-inch thick

1-8 ounce cream cheese, softened

2 tablespoons mayonnaise or salad dressing

2 tablespoons milk

1 tablespoon dry onion soup mix

1 tablespoon lemon juice

1 teaspoon dried tarragon, crushed

1 teaspoon Dijon-style mustard

1½ cup soft wheat bread crumbs

1 cup parsley

½ cup parmesan cheese

1 teaspoon paprika

Thaw fish, if frozen. Cut fillets into six serving-size portions. Arrange fillets in a single layer in a greased shallow pan. In a small bowl combine cream cheese, mayonnaise or salad dressing, milk, onion soup mix, lemon juice, tarragon, and mustard (May appear lumpy). Spread over fillets. Bake at 450° for 10-12 minutes until flaky. Combine remaining ingredients. Sprinkle on fish. Bake three to four minutes. Serves six.

*I am a senior at Wilmington Area High School where I am active in band and am class treasurer, and on the Who's Who Among American High School students. I will graduate with honors and am a member of the National Honor Society.*

*I am president of the Yankee Dairy 4-H Club and a member and past officer of the P and W Sewers Etc. I am active in the Plain Grove Presbyterian Church and sing in the choir.*

*I am a director of The Pa. Junior Jersey Club.*

*My parents are John and Lois McConnell. I have two sisters Roberta, 15 and Joy, 10. I live on a 198-acre dairy farm in Lawrence County, and own 17 Jerseys. I will relinquish my reign as dairy princess on June 12.*

*I plan to attend Shenango Valley Campus, Penn State this fall majoring in food science.*

Pamela McConnell  
Volant

### SO EASY BROCCOLI CASSEROLE

1 cup Minute rice  
1 cup water  
½ cup onion, chopped  
½ cup celery, chopped  
2 packages frozen broccoli, chopped  
1 can cream of mushroom soup  
1 large jar Cheese Whiz

Place above ingredients in layers in 9x13 inch baking dish. Cover with foil and bake at 350° for 1 hour.

Mrs. Marie Loy  
Pine Grove

### CHICKEN CORN CASSEROLE

¼ cup butter (melted)  
¼ cup flour  
½ teaspoon celery salt  
¼ teaspoon salt  
2 cups milk

Make white sauce with above. Add 2 cups chopped cooked chicken and 2 cups corn. Put in a 2-quart casserole and top with bread crumbs. (1 cup cubed bread and 1 tablespoon melted butter).

Bake at 350° 1 hour.  
*This is a tasty fish that brings cheers from the children whenever I serve it.*

Rebecca Zook  
Bethel

### PINEAPPLE CHEESE TORTE

Pat in the pan crust  
1 cup all-purpose flour  
¼ cups confectioners' sugar  
¼ cup finely chopped almonds  
¼ cup butter or margarine (softened)

**Filling**  
2 packages (8-ounce each) cream cheese (softened)

½ cup sugar  
2 eggs  
¾ cup unsweetened pineapple juice

**Pineapple Topping**  
¼ cup all-purpose flour  
¼ cup sugar

1 can (20-ounce) crushed pineapple, juice drained and reserved

½ cup whipping cream

Fresh strawberries, optional

Combine crust ingredients, pat into the bottom of a 12"x8"x2" baking dish. Bake at 350° for 20 minutes. Beat cream cheese in a mixing bowl until fluffy, beat in sugar and eggs. Stir in juice. Pour filling over hot crust. Bake at 350° for 20 minutes, or until center is set. Cool. For topping, combine flour and sugar in a saucepan, stir in 1 cup of reserved pineapple juice. Bring to a boil, stirring constantly. Boil and stir 1 minute. Remove from heat, fold in pineapple. Cool. Whip cream until stiff peaks form, fold into topping. Spread carefully over dessert. Refrigerate 6 hours or overnight. Garnish with strawberries if desired. Yield 12-16 servings.

Ephraim Zook  
Lititz

(Turn to Page B8)

## Featured Recipe

The 1993 Sizzlin' Lamb Barbecue Recipe Contest \$2,500 grand prize winner is Brazilian Grilled Lamb and Black Beans, submitted by Ellen Burr of Truro, Mass.

Grilled Lamb Chops with Rosemary Plum Sauce, created by Leisla Sansom, Alexandria, Va., was the second place winner of \$1,000. The third place title was taken by Country-Style Rack of Lamb submitted by J.T. Johnson, West Yellowstone, Mont.

The seven regional winning recipes, selected from more than 650 entries, are featured in the four-color pamphlet "Lamb Sizzlin' Barbecue Recipes."

For a free copy of the winning recipes, send a stamped, self-addressed, business-size envelope to: Meat Board Test Kitchens, Dept. SLBR, 444 N. Michigan Ave., Chicago, IL 60611.

### BRAZILIAN GRILLED LAMB AND BLACK BEANS

Total preparation and cooking time: 50 minutes

½ well-trimmed butterflied lamb leg (sirloin half) (approx. 3 pounds)  
1 medium red onion  
2 cans (15 to 16 ounces) black beans, rinsed, drained  
1 bottle (8 ounces) red wine vinegar and oil salad dressing, divided  
1 teaspoon garlic salt  
Ground red pepper  
3 medium red or green bell peppers, cut lengthwise into quarters  
2 large oranges, peeled, cut lengthwise in half and then crosswise into thin slices

Cut onion crosswise in half; cut a thin slice. Separate onion slice into rings; reserve for garnish. Finely chop remaining onion. In medium bowl, combine chopped onion, beans and ½ cup dressing; cover and refrigerate.

Brush surface of lamb with additional ½ cup dressing; sprinkle evenly with garlic salt and ½ teaspoon red pepper.

Place lamb and bell peppers on grid over medium coals. Cover grill; grill 30 to 35 minutes (15 to 20 minutes for bell peppers) until bell peppers are tender and lamb is rare to medium doneness or until thermometer registers 140° for rare, 160° for medium. Turn every 10 minutes. Remove lamb and let stand 10 minutes before carving.

To serve, place bean mixture in center of serving platter. Arrange bell peppers and oranges around beans. Carve lamb into thin slices; arrange over beans. Garnish with reserved onion rings. Drizzle with remaining dressing; season with additional red pepper, if desired.

Makes 10 to 12 servings (serving size: 1/10 to 1/12 of recipe).

## 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.

July

- 10- Salad Dips and Sauces
- 17- Blueberries
- 24- Peaches
- 31- Summertime Vegetables