



Home On The Range



Savor The Flavors And Aroma Of Crock Pot Cooking

For homemakers on the go, crock pots can be life savers. The ingredients can be placed in the crock pot in the morning hours and not even stirred or watched until eight hours later — presto — a wonderful savory meal.

You need not spend much time preparing food for the crock pot. In fact, Mildred Early of Annville writes that she often places a beef or pork roast in the crock pot and dumps half a package of instant onion soup or instant mushroom soup over it, about 1 cup of water and cooks meats on high for 4 to 4½ hours. You can adjust the temperature to medium and cook 8 hours. This turns into tender delicious meat with its own gravy.

Another easy idea from Mildred is to sprinkle seasoned salt on turkey thighs and cook on high for 4-4½ hours.

CREAMY SCALLOPED POTATOES

6 medium potatoes, sliced thin
1 small onion, thinly sliced
¼ cup flour
1 teaspoon salt
¼ teaspoon pepper
2 tablespoons butter
1 can cream of mushroom soup
4 slices American cheese
Toss potato slices into the following:
1 cup water

½ teaspoon cream of tartar. Drain. Add remaining ingredients, except cheese; mix together. Cover and cook on low for 6 to 8 hours or on high for 3 to 4 hours. Before serving, top with cheese slices and melt.

Lisa Zimmerman

CREAMY SCALLOPED POTATOES

10 to 12 medium potatoes
1 stick butter
8 tablespoons flour
2 teaspoons salt
½ teaspoon pepper
6 cups milk
1 medium onion

Peel potatoes, cut into thin slices. Heat butter over low heat until melted. Blend in flour, salt and pepper. Cook over low heat, stirring constantly, until smooth and bubbly; remove from heat. Stir in milk and onion. Heat to boiling, stirring constantly. Boil and stir 1 minute only. Layer potatoes and sauce 3 times. Cook on low heat for 6 hours or on high for 4 hours. These times may need to be adjusted to suit your crock pot.
McAlisterville Reader

YELLOW RICE

2 cups raw long-grain converted rice
4½ cups water
¼ cup butter, melted
½ cup brown sugar
2½ teaspoons turmeric
2 teaspoons salt
½ to 1 cup raisins

Combine all ingredients in crockpot; stir well. Cover and cook on low setting for 8 to 9 hours or on high setting for 2 to 3 hours. Serves 6 to 8.

For Saffron Rice, substitute ¼ teaspoon saffron threads for the turmeric and omit brown sugar and raisins.

Ruth Kalwasinski

SEVEN LAYER BARS

¼ cup butter, melted
½ cup graham cracker crumbs
½ cup chocolate chips
½ cup butterscotch chips
½ cup flaked coconut
½ cup chopped nuts
½ cup sweetened condensed milk

Layer ingredients in Bread 'N Cake Bake pan in the order listed. Do not stir! Cover and bake in 3½ -quart crock pot on high setting for 2 to 3 hours or until firm. Remove pan and uncover. Let stand 5 minutes. Unmold carefully on plate and cool. Serves 6 to 8.

Ruth Kalwasinski

BAKED NOODLES AND CHEESE

3 tablespoons flour
3 tablespoons butter
1 teaspoon salt
Pepper
2 cups milk
2 cups Velveeta cheese, diced
6 cups raw noodles

Melt butter in saucepan. Add flour, salt and pepper, stir constantly. Slowly add milk and stir. Add cheese, simmer until cheese melts and mixture is a little thick, stirring often. Cook noodles in salted water. Drain. Put in crock pot. Add sauce, mix well and simmer on low for 1 hour.
McAlisterville Reader



Soups and stews simmered all day in a crockpot offer irresistible flavor and aroma.

ITALIAN MEAT LOAF

2 pounds lean ground beef
2 cups cracker crumbs
½ cup tomato soup
1 large egg
2 tablespoons dried chopped onion
1½ teaspoons salt
1 teaspoon garlic salt
1 packet Good Seasons Italian salad dressing mix
¼ teaspoon pepper

Fold a 30-inch long piece of foil in half lengthwise. Place in bottom of a slow cooker with both ends hanging over top edge of cooker.

In a large bowl, mix ground beef, cracker crumbs, ½ cup tomato soup, egg, onion, salt, garlic salt, Italian Seasoning packet, and pepper until well blended. Shape into loaf. Place in slow cooker on top of foil.

Cover tightly and cook on high for 2½ to 3 hours or on low for 5 to 6 hours or until beginning to brown and juices run clear.

Use ends of foil to lift meat loaf and transfer to a serving platter.

Heat 2 tablespoons meat drippings, remaining tomato soup, and ¼ cup water. Serve over meat loaf.

Shelly Taylor
Andreas

GREEN BEAN CASSEROLE

Layer in crock pot, making three layers:
2 pounds fresh cut green beans
10½ -ounce can cream of mushroom soup, undiluted
3-ounce can French-fried onion rings (reserve some for top)
1 cup grated cheddar cheese
8-ounce can water chestnuts, thinly sliced
Slivered almonds, optional
Salt and pepper, to taste
Add:

1 cup water and cook on high for 3 to 4 hours or low 8 to 10 hours. About 20 minutes before serving, sprinkle reserved French-fried onions on top.

If using frozen beans, use 4 10-ounce packages. Cook on high for 2 to 3 hours or on low for 6 to 8 hours.

Lynette Reinford
McAlisterville

BROILED HAM

3 to 4 pounds smoked ham shank
1 bay leaf
Salt
4 to 5 peppercorns

2 cups water
Place ham in crock pot. Add seasonings and pour in water. Cover and cook on low setting for 8 to 12 hours. Serves 8.

Ruth Kalwasinski
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Featured Recipe

Whenever a recipe calls for whipping cream you know it's special. The latest collection of recipes from American Dairy Association brings together the best whipping cream creations you'll find — from creamy pasta entrees and tender biscuits to flavored whipped cream toppers. Tips for whipping cream also are included. To order, send a self-addressed, stamped business-size envelope to:

Whipping Cream Tips and Recipes
DAIRY & NUTRITION COUNCIL MID EAST
3592 Corporate Drive, Suite 114
Columbus, OH 43231

Here is a recipe from the brochure.

BUTTERSCOTCH CREAM PIE

Yield: one 9-inch pie

Crust:

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

Filling:

¼ cup firmly packed brown sugar
¼ cup cornstarch
¼ teaspoon salt
2 cups milk
2 tablespoons butter
2 teaspoons vanilla extract
½ cup whipping cream
Whipped cream, if desired
Toasted sliced almonds, if desired

For crust, combine flour and granulated sugar in work bowl of food processor. Add 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. Preheat oven to 400°F. Remove crust from refrigerator. Bake 12 to 15 minutes or until golden brown. Remove from oven; cool on wire rack. Meanwhile, for filling, combine brown sugar, cornstarch and salt in saucepan. Gradually add milk. Cook over medium heat, stirring constantly, until mixture boils and thickens; remove from heat. Add butter and vanilla; stir until butter melts. Transfer to a bowl; cover and chill about 1 hour or just until mixture is cool. Beat whipping cream on high speed until soft peaks form, scraping bowl occasionally. Fold whipped cream into filling. Pour into cooled crust. Chill 2 to 3 hours. Top with additional dollops of whipped cream and toasted sliced almonds, if desired.

* To make crust by hand, combine flour and sugar in medium bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Stir (or work by hand) just until dough holds together.

Serving size: 1/8 of pie
Calories per serving: 379
Protein 4 g, fat 22 g, carbohydrate 42 g
Calcium 106 mg, riboflavin (B₂) .20 mg

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.

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