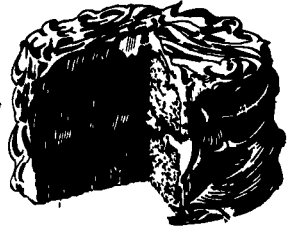


Home On The Range



Easter Favorites

Traditionally, Easter is a time for families to gather in celebration. For dinner, families usually prefer their favorites such as ham or lamb, candied yams, yeast breads, and delectable desserts.

While preparing the meal can be hectic for cooks who also attend Easter church services, this year calls for even more planning strategy, for daylight savings time begins on Easter Sunday.

Here are some tips to rid the pressure that goes along with Easter entertaining.

- Plan your menu early. Select easy-to-prepare recipes that make use of readily available foods and appliances you have on hand.
- Combine attractive, contrasting colors and textures in foods.
- Rely on a well-planned shopping list.
- Consider the presentation of foods. Do you have the necessary serving pieces?
- For the centerpiece, showcase seasonal flowers and dyed eggs.
- Complete as many advance preparation steps as possible so you can enjoy spending time with your guests.

BUTTERFLIED LEG OF LAMB

1 boneless leg of lamb (3-4 pounds)

Marinade:

- ½ cup red currant jelly, melted
 - ½ cup fresh lemon juice
 - 3 tablespoons olive oil
 - 1½ tablespoons salt
 - 4-5 cloves garlic, crushed
 - 1 teaspoon black pepper
 - 4 teaspoons ground coriander
- Trim visible fat from lamb and butterfly. Mix marinade ingredients in a large bowl. Add lamb. Cover bowl and marinate in refrigerator for 8 hours or 2 days, turning several times.

Remove lamb, discard marinade. Grill or broil 4-6 inches from heat source for 10-15 minutes per side. Meat thermometer should register 140 degrees when inserted in the thickest part.

Contributor writes: *This is a favorite of ours for Easter dinner. Preparing the lamb is time-consuming but can be done well in advance. Send the entree with your husband to grill, saving on cleanup and freeing your hands to prepare the remainder of the meal.*

Mary Gruber
Lewisville

HONEY GLAZED HAM

3 to 4-pound boneless fully-cooked smoked ham half

- ¼ cup packed light brown sugar
- 1 tablespoon honey
- ¼ teaspoon ground allspice

Place ham on rack in open roasting pan. Insert roast meat thermometer so bulb is centered in the thickest part. Do not add water. Do not cover. Roast in 325 degree oven until thermometer registers 130 to 140 degrees. Allow approximately 18 to 25 minutes per pound. Meanwhile combine brown sugar, honey, and allspice with fork; mixture will be dry and crumbly. Carefully spread mixture over ham 15 minutes before end of cooking time.

American Dairy Association

CREAMY HERBED POTATOES

- 6 tablespoons butter
- 6 tablespoons flour
- ¼ cup freshly snipped chives
- 2 teaspoons crushed rosemary
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 quart light cream or half-and-half

2 pounds potatoes, peeled and thinly sliced

Preheat oven to 350 degrees. Melt butter in 3-quart heavy saucepan. Stir in flour, herbs, and seasonings until smooth. Remove from heat. Gradually stir in light cream. Bring to boiling over medium heat. Boil and stir 1 minute; set aside. Layer half the potatoes in well-buttered, 3-quart rectangular baking dish. Cover with half the onions. Sprinkle with half the parmesan cheese. Pour half the cream sauce over all. Repeat layers. Bake 55 to 60 minutes or until potatoes are tender and top is golden. Remove from oven and let set 10 minutes before serving.

American Dairy Association

YAM AND CORN CASSEROLE

- 17-ounce yams, drained, sliced
- ¼ cup flour
- 8¼ -ounce can cream-style corn
- 3 eggs, beaten
- 1½ cups milk
- ½ cup flaked coconut
- ¼ cup butter, melted
- ¼ teaspoon ground nutmeg

Toss yams with flour. Place in greased 10x6-inch baking dish. Combine remaining ingredients; pour over yams. Bake at 325 degrees for 40 to 45 minutes. Cool 5 minutes.



Serving guests Easter dinner requires planning ahead, especially this year since the day also marks the beginning of daylight savings time.

LAMB CASSEROLE

- 2 cups diced cooked lamb
 - 10½ -ounce condensed cream of celery soup
 - 4-ounce can sliced mushrooms
 - ½ cup milk
 - ½ teaspoon lamb herbs (rosemary, mint, grated orange peel)
 - Salt and pepper, to taste
 - 3 cups shell macaroni
 - ½ cup grated parmesan cheese
- Combine lamb, soup, mushrooms, milk, herbs, salt and pepper; mix well.

Cook macaroni uncovered in boiling salted water, stirring occasionally until tender. Drain. Add macaroni to lamb mixture; mix well. Turn into 2-quart casserole. Sprinkle with cheese. Bake at 350 degrees for 35 minutes.

Lona Heyd
Nauvoo

BAKED PINEAPPLE AND CHEESE

- ¼ cup flour
- ½ cup sugar
- 1 egg
- ¼ pound mild shredded cheese
- ½ bag mini marshmallows
- 2 tablespoons butter
- 18-ounce can pineapple chunks, drained, reserving juice

Melt butter in pan. Stir in flour, sugar, egg, and pineapple juice. Cook until thickened. Place pineapple on bottom of buttered baking dish. Top with marshmallows. Cover with grated cheese. Pour sauce over all. Bake at 350 degrees for 30 minutes.

Sarah Clark
Breezewood

QUICHE IN PEPPER POTS

- 8 medium sweet green, red or yellow peppers
- 2 cups frozen vegetable blend, thawed
- 8 eggs
- 1 cup milk
- 1 teaspoon garlic salt
- 1 teaspoon Italian seasoning, crushed

Cut tops off peppers and remove seeds. Sawtooth or scallop pepper edges, if desired. Stand peppers

upright in custard cups or muffin-pan cups. Spoon ¼ cup vegetables into each pepper. In large bowl, beat together eggs, milk, garlic salt, and Italian seasoning until well blended. Pour about ½ cup of the egg mixture over vegetables in each pepper. Bake in preheated 325 degree oven until knife inserted near center comes out clean, about 60 to 70 minutes. Let stand 5 minutes before serving. Makes 8 servings.

(Turn to Page B8)

Featured Recipe

Dean and Carole Zeigler operate Country Home Catering out of their Lititz home. The couple got their start in the catering business by roasting pigs for outdoor picnics. They have expanded to buffet and sit down catering for weddings, funerals, and celebrations of all types.

To learn more about the Ziegler's and their catering business, look for their story in this section.

Carole is an excellent cook. Here is one of her great-tasting recipes that is certain to top your hors d'oeuvres list.

HOT SPINACH DIP

- Loaf of round bread
- 10-ounces frozen chopped spinach, thawed, drained, and blotted dry
- 1 cup sour cream
- 1 cup mayonnaise
- ½ cup chopped green onion
- 1 teaspoon parsley flakes
- 1 teaspoon lemon juice
- ½ teaspoon seasoned salt

Put spinach, sour cream, and mayonnaise in bowl. Stir. Add onion, parsley, lemon juice and seasoned salt. Mix together. Chill. Heat before serving.

Cut off top from round loaf of bread. Remove bread from inside leaving a shell about 1-inch thick. (Reserve removed bread for dipping. Fill with dip. Double recipe if loaf is large. Wrap in foil. Heat in 300 degree oven for 2 hours. Remove from oven and turn back foil. Use reserved bread, cut into pieces for dipping. After dip is finished, break off pieces of shell and enjoy best part.

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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| April | 2- What Can You Do With Eggs?
9- Rhubarb, Dandelion and other Spring Favorites
16- Pa. Dutch Cooking
23- Mustards, Sauces & Salad Dressing |
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