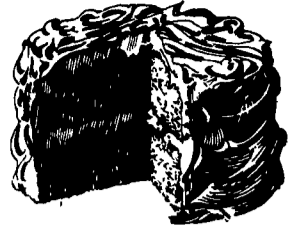


# Home On The Range



## Pennsylvania Dutch Favorites

When Pennsylvania Dutch foods are mentioned, most folks envision such dishes as pork and sauerkraut, roasted meats, potatoes, gravy, and rich desserts.

These type of recipes were not submitted by our readers. But rice pudding, smierkase, oatmeal pie, and the following recipes definitely are Pennsylvania Dutch favorites.

Enjoy!

### OLD-FASHIONED RICE PUDDING

- 1 quart milk
- ¼ teaspoon salt
- ½ cup uncooked rice (not instant)
- ¼ cup evaporated milk
- 2 eggs, slightly beaten
- ½ cup sugar
- ¾ cup evaporated milk
- 1 teaspoon vanilla

Mix milk, salt, and uncooked rice in saucepan. Simmer 20 minutes. Add ¼ cup evaporated milk and continue to cook a few minutes longer. In mixing bowl, combine eggs, sugar, remaining evaporated milk and vanilla. Stir some of hot rice mixture into egg mixture. Return to mixture in saucepan and cook slowly until it thickens a bit. Remove from stove and let cool. Stir often while cooling. Mixture will thicken more as it cools. Sprinkle cinnamon on top when cooled.

Marilyn Shope  
Middletown

### SWEET POTATO AND APPLE COMBO

- 4-6 medium sweet potatoes
- ½ cup firmly packed brown sugar
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- 2 apples, sliced thinly
- 2 tablespoons butter
- ½ cup orange juice
- ½ cup chopped nuts
- ½ cup mini marshmallows

Cook sweet potatoes until soft. Cook, peel, and cut into ½-inch slices. In small bowl, combine brown sugar, ginger, and salt. Set aside.

Arrange sweet potatoes and apples in alternating layers in a greased 1-quart shallow baking dish. Sprinkle each layer with the brown sugar and ginger mixture. Dot with butter and pour the orange juice over layers. Sprinkle with nuts and marshmallows. Bake at 350 degrees for 35 minutes.

Sarah Clark  
Breezewood

### GOAT MILK SMIERKASE

Use a large enamel pan with a lid for making cheese. Be sure to sanitize it with chlorine bleach and a thorough rinsing or by boiling water. Do not use metal pan.

Warm one gallon of goat milk to 72 degrees. Stir in 4 ounces of mesophilic cheese starter culture or commercial buttermilk works equally well. Crush ¼ rennet tablet and dissolve thoroughly in ¼ cup cool water. Stir into the goat milk. Rennet is needed for goat milk because it has a lower volume of solids than cow milk. Allow the milk to set covered at 72 degrees for 18 hours. Cut the curd into ½-inch cubes. Allow to settle for 15 minutes. This helps release the whey.

Slowly heat the curds and whey the next 30 minutes. Heat the curds one degree a minute until the temperature reaches 102 degrees. Keep the curds at 102 degrees for 30 minutes (take pan off heat and wrap in thick towels to hold heat. Stir occasionally to keep the curds from forming a mass.

The curds will gradually become firm and lose that custardy texture on the inside. Allow to set 5 minutes.

Pour off the whey and pour the curds into a cheese cloth-lined colander. Let drain for a few minutes. Rinse with cool clear water if you want a less sour taste. Drain again. Place into a bowl. Break up any large pieces and add several tablespoons of heavy cream. Salt may be added to taste. This will keep in refrigerator for up to a week. Makes 1½ pounds.

Josephine Matenus  
Dallas

### PICKLED RED SWEET PEPPERS

- 1 dozen red sweet peppers
  - 4 cups vinegar
  - 2 cups granulated sugar
- Wash, seed, and cut peppers into ½-inch strips. Boil together vinegar and sugar for 5 minutes.

Pack peppers into jars and cover with vinegar solution. Seal and process 10 minutes in boiling water bath. Makes 3 pints.

This can also be made, if needed, by preparing the solution and wilting the cut peppers in boiling water. Put in jars and leave in refrigerator a few days before using.

Contributor writes: *Our family enjoys this with potato salad or any dish that needs a little dash of color.*

Patricia Shedleski  
Delta



Hearty full-course dinners with plenty of meat, potatoes, and gravy characterize Pennsylvania Dutch meals.

### DUTCH SLAW

- ¼ cup chopped bacon
  - 2 tablespoons lemon juice
  - ¼ teaspoon dry mustard
  - ¼ cup salad dressing
  - 2 cups finely shredded cabbage
  - ¼ cup chopped green pepper
  - 2 tablespoons chopped parsley
  - 1 medium onion, finely chopped
- Brown bacon in skillet until light golden brown. Remove from heat; add lemon juice, salt, and mustard. Mix in the salad dressing. Add to tossed vegetables and toss together. Makes about 3 cups.

Contributor writes: *Bacon and lemon juice do wonders flavor-wise for cabbage slaw. I prefer to add the vegetables to the dressing while it is still in the skillet to heat the vegetables a little.*

### OATMEAL AND RAISIN COOKIES

- 1 cup butter, melted
- 1 cup brown sugar
- 2 eggs
- ½ teaspoon salt
- ¾ teaspoon baking soda
- 2 teaspoons cinnamon
- 1 teaspoon cloves
- 1 teaspoon vanilla
- 4 tablespoons raisin juice
- 1 cup raisins
- 2 cups oatmeal
- 1 cup nuts, chopped
- 2 cups flour

Mix all ingredients. Drop on greased cookie sheet. Bake at 350 degrees.

Lucille Werley  
Hamburg

### CHESS PIE

- 1 cup granulated sugar
  - 1 cup seeded raisins
  - 3 egg yolks
  - ½ cup milk
  - ½ cup butter
  - ¾ cup chopped walnuts
  - Vanilla flavoring
- Boil raisins in 2 cups water until dry, cream butter with sugar, eggs, and milk; combine with raisins and walnuts. Pour into unbaked pie shell. Bake at 350 degrees for 30 minutes.

Mrs. Niles Hartman  
Dillsburg

### CHERRY DELIGHT

- 1½ packs graham crackers, crushed
  - ¼ cup sugar
  - ½ cup butter, melted
- Mix and pat in bottom of 8x8-inch dish.
- 3 ounces cream cheese
  - 1 package Dream Whip, prepared according to package directions
  - 1 tablespoon sugar
- Beat cream cheese until smooth and add Dream Whip and sugar. Pour on top graham cracker crust. Top with cherry pie filling or any other thickened fruit.

Lucinda Lehman  
Honey Grove

### BUTTERMILK PIE

- ½ cup butter
  - 2 cups sugar
  - 3 eggs
  - 2 tablespoons flour
  - 1 cup buttermilk
  - 1 teaspoon lemon extract
- Cream butter thoroughly and add sugar gradually, beating constantly. Add eggs, one at a time, beating after each addition. Stir in flour, lemon extract and buttermilk. Pour into unbaked pie shell and bake at 325 degrees for 45 minutes or until filling is set.

Jean Penney  
Bowling Green, Va.

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## Featured Recipe

Pennsylvania Poultry Queen Melissa Kay Stauffer is the daughter of Clark and Lucy Stauffer. She attends Harrisburg Area Community College, where she studies business administration. She lives in Ephrata on her family's poultry, hog, and produce farm. She is employed at the Cloister Restaurant as a waitress and also works in the family's produce business in the summer. Melissa enjoys reading, playing volleyball, and spending time with family and friends.

As queen, Melissa's duties include promotions, appearances at elementary schools, and attending functions of the poultry industry.

Recently, a brochure of Melissa's favorite recipes was printed. For a copy, send a self-addressed, stamped envelope to Lancaster County Poultry Association, c/o Farm & Home Center, 1383 Arcadia Road, Room 1, Lancaster, PA 17601.

Here is a recipe from the brochure.

### CHICKEN IN A BASKET

- 6 cups soft bread cubes
  - 1 teaspoon celery salt
  - Dash salt
  - ¼ cup minced onion
  - ½ cup butter, melted
- To make basket, combine ingredients and line casserole dish. Bake in 375 degree oven for 15 minutes.

Filling:

- ½ cup butter
  - ¼ cup flour
  - 3 cups cooked chicken
  - 1 cup cooked peas
  - ½ teaspoon salt
  - ½ cup milk
  - 1½ cups chicken broth
  - Dash pepper
- Make a white sauce of butter, flour, milk, broth, salt, and pepper. Cook until thick. Add peas and chicken. Heat and serve in lined basket.

## 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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|--------------|--|
| <b>April</b> | <b>23-</b> Mustards, Sauces & Salad Dressing |
|              | <b>30-</b> Favorite Pies                     |
| <b>May</b>   | <b>7-</b> Mother's Favorite Recipe           |
|              | <b>14-</b> Get Your Strawberry Recipes Ready |