



Home On The Range



Dairy Recipe Extravaganza

Every year our readers send in stacks of dairy recipes. Each year, I think, this is the ultimate. No better recipes exist. Originally and creativity have limits, and this batch of recipes is the final result.

But every year, our readers do it again. The most amazing and unusual recipes — and old favorites — again flood the mail.

The creativity and taste of these recipes is actually a tribute to milk and the versatility it offers for endless possibilities.

This is only the first batch of recipes. Each week during the month of June, more recipes from the Dairy Recipe Extravaganza will be printed.

Thanks to each for your contribution. A special thank you to those who included a little note and a picture about themselves and family.

And, a great big thank you to all the dairy farmers who keep producing milk to make good eating an ongoing pleasure.

RIGATONI FAMILY STYLE

- 1 medium-size carrot
 - 1 medium-size onion
 - 1 medium-size celery stalk
 - 8-ounces mozzarella cheese
 - 2 tablespoons olive or salad oil
 - ½ pound ground beef
 - 35-ounce can Italian plum tomatoes
 - 8-ounce can tomato sauce
 - ½ teaspoon sugar
 - Salt
 - 16-ounce package rigatoni or ziti macaroni
 - 15 ounces ricotta cheese
- Chop carrot, onion, and celery. Thinly slice mozzarella cheese. In 12-inch skillet over medium-high heat in hot oil, cook carrot, onion, and celery until tender. Add ground beef and cook, stirring, until all pan juices evaporate and meat is browned. Add tomatoes with liquid, tomato sauce, sugar, and a teaspoon salt; over high heat,

heat to boiling. Reduce heat to low; simmer 5 minutes, stirring occasionally to break up tomatoes.

Preheat oven to 375 degrees. Meanwhile, prepare rigatoni as label directs, using 1 tablespoon salt in water. Drain rigatoni and return to saucepot.

Reserve 1½ cups tomato sauce; stir remaining tomato sauce into rigatoni in saucepot. Into deep 4-quart baking dish, spoon half the rigatoni mixture. Drop half the ricotta by spoonfuls over rigatoni; top with half the mozzarella. Spoon in remaining rigatoni, then remaining ricotta. Spoon reserved tomato sauce over ricotta layer; top with remaining mozzarella. Bake rigatoni, uncovered, 30 to 35 minutes until mixture is hot and bubbly. If necessary, cover with foil during baking to prevent browning. Makes six main dish servings.

This is one of the many dairy recipes our family enjoys. This recipe tastes just as good reheated as the first day it is made. Enjoy!

Jennifer Grimes
Strausstown

CHOCOLATE ECLAIR CAKE

- 2 small packages instant French vanilla pudding
 - ¾ cups milk
 - 1 box graham crackers
 - 2 cups whipped cream
 - 1 can chocolate frosting
- Line 13x9-inch pan with whole graham crackers. Mix pudding and milk, blend in whipped cream. Pour half the pudding mixture over graham crackers. Place second layer of crackers over pudding. Pour remaining pudding over top. Cover with more crackers. Melt icing and spread over top. Chill 24 hours.

Roberta Bashore
Lebanon



Creamy Mexican Chocolate Iced Coffee makes a refreshing sipper or dessert. It's easy, too. Just stir whipping cream, chocolate syrup and cinnamon into cold coffee and top with a dollop of whipped cream.

BANANA SPLIT

- 1½ packs graham crackers, crushed
- 3 bananas, sliced
- ½ gallon chocolate and vanilla ice cream
- 1 cup walnuts, chopped
- 1 cup chocolate chips
- ½ cup butter
- 1½ cups confectioners' sugar
- 1½ cups evaporated milk
- 1 teaspoon vanilla
- 9-ounces whipped cream topping

Press crumbs in 11x15-inch pan. Reserve one cup for topping. Arrange banana slices on crumbs. Slice ice cream into ½-inch thick slices and put over bananas. Sprinkle chopped nuts over ice cream.

Freeze until firm. Melt the chocolate chips and butter. Add sugar and milk. Cook mixture until thick and smooth, stirring constantly.

Remove from heat, add vanilla. Cool chocolate mixture and pour over ice cream. Freeze until firm. Whip the cream. Spread over chocolate and sprinkle with remaining graham cracker crumbs. Soften whipped topping until you can easily spread over all.

Remove from freezer 10 minutes before serving.

I am 18 and have two sisters and three brothers. My parents are Benuel and Priscilla Stoltzfus. We live on a veal farm. We really enjoy this banana split.

Marian Mae Stoltzfus
Morgantown

WHIPPED CHEESE TOPPER FOR BAKED POTATOES

- ½ cup butter, softened
 - 2 cups shredded cheddar cheese
 - ½ teaspoon oregano
- Cream butter until light and fluffy in small mixing bowl. Add cheese and oregano; beat until mixture is smooth. Serve over hot baked potatoes.

We enjoy reading Lancaster Farming and trying the different recipes from it. We have three children who are involved in a dairy operation. I enjoy gardening, cooking, baking, and sewing.

Ruth Ann Bender
Parkesburg

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Featured Recipe

Drink your coffee cold — it's a trendy new drink.

There are many different kinds of iced coffee flavors and combinations, but the one constant ingredient is milk — and lots of it. Iced coffee is definitely catching on. Not surprisingly, the hotter the weather, the more iced coffee is enjoyed.

Specialty coffee shops, supermarkets, and restaurants offer a wide variety of flavors. But it can also be prepared at home. Here a few tips:

- Use freshly brewed coffee, preferably double-strength (use two times more coffee than usual for the same amount) prepared no more than three hours in advance. Allow the coffee to cool before using it. It can be stored, covered, in the refrigerator.

- To keep the ice cubes from diluting iced coffee, make creamy coffee cubes. Stir half and half or milk into leftover coffee; pour into ice cube trays and freeze.

CREAMY MEXICAN CHOCOLATE ICED COFFEE

- 1 cup whipping cream divided
- 6 tablespoons chocolate syrup
- 2 tablespoons sugar
- ¼ teaspoon ground cinnamon
- 3 cups double-strength coffee, cooled to room temperature
- Ground cinnamon
- Chocolate covered coffee beans, if desired

Whip ½ cup cream to soft peaks, set aside. Combine remaining ½ cup cream, the syrup, sugar, and ¼ teaspoon cinnamon in pitcher or bowl. Stir in coffee until sugar dissolves. Fill 4 glasses with ice; pour coffee mixture over ice. Top with whipped cream and sprinkle with cinnamon. Garnish with coffee beans.



Pennsylvania Dairy Princess Jennifer Grimes with her parents Barbara and Kenneth and Jennifer's brother Jonathon.