

# Dairy Recipe Extravaganza

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## BAKED ZITI

1 jar (48 ounces) spaghetti sauce  
2 teaspoons dried Italian herb seasoning  
3/4 cups ziti or mostaccioli pasta (about 12 ounces), cooked and drained  
1 large egg  
1 container (16 ounces) ricotta cheese  
1/4 cup grated parmesan cheese  
12 ounces mozzarella cheese, shredded (about 3 cups)  
1 tablespoon dried parsley flakes  
1/2 teaspoon salt

Preheat oven to 350 degrees. Lightly grease a 3-quart oblong baking dish. In a medium bowl, stir together spaghetti sauce and herb seasoning. Remove 2 cups and set aside. Stir remaining mixture into pasta. Place half of the pasta mixture in baking dish. Sprinkle 1 cup of the mozzarella cheese on top.

In a medium bowl, beat egg. Stir in ricotta cheese, parmesan cheese, parsley, and salt until blended. Spread in dish over mozzarella cheese. Top with remaining pasta. Sprinkle with 1 cup of the mozzarella. Spread remaining spaghetti sauce evenly to edges of dish, coating all pasta.

Bake 55 minutes or until very hot in center and edges are bubbly. Sprinkle with remaining 1 cup mozzarella cheese. Bake 3 to 5 minutes longer until cheese melts.

*Even though my husband Rick and I live in town, we still maintain a small garden in our backyard. Hopefully, within the next few years, we'll be able to move to the country. For that's where our hearts really are. We have a 5-year-old daughter, Rachel, who is at that age where she just loves to help mommy in the kitchen (and with everything else, too). Rick and I really enjoy your newspaper.*

**Joyce Maceno  
Tyrone**

## CREAM OF BROCCOLI SOUP

1 large bunch fresh broccoli, chopped  
1/4 cup butter, melted  
1/4 cup flour  
10-ounce can cream of chicken soup  
2 cups half and half  
3 cups cheddar cheese, shredded  
Paprika  
Salt and pepper to taste

Cook broccoli in water in saucepan until tender, drain. Blend melted butter and flour in large saucepan. Combine soup with enough water to measure 2 cups. Add to saucepan. Cook over medium heat until thickened and smooth, stirring constantly. Add half and half; reduce heat. Stir in cheese until melted. Add broccoli. Cook until heated through. Season with paprika, salt, and pepper to taste. Servings: 6.

*My family loves the taste of this soup that I serve with a sandwich for a light lunch. My husband Craig and I have three children, Megean, Aaron, and Adam. Megean and Aaron like working with the calves, and Adam, well, he just likes drinking the milk.*

*My husband has been milking cows a little over 10 years. We have about 65 head. It's a beautiful place to raise a family because we are always together having fun and learning new things all the time*

**Helen Fester  
Berwick**



**Rachel Maceno, 4 years old.**

## FAVORITE CHEESE CAKE

Graham cracker crumbs:  
Mix:  
2 1/2 cups graham cracker crumbs  
1/4 cup granulated sugar  
1/4 cup melted butter  
Spread on bottom of 13-inch by 9-inch cake pan. Bake in oven at 375 degrees for eight minutes. Cool.

3 eggs  
1 cup granulated sugar  
1 cup milk  
1 pack gelatin  
1 teaspoon vanilla  
1 pound cream cheese  
4 cups whipped cream topping  
Five minutes before using gelatin, soak it in 1/4 cup cold water. Separate eggs. Beat egg yolks and add milk and sugar. Put in small pan and cook three minutes. Take off heat and add gelatin and water mixture and vanilla. Cool.

Beat whipped cream topping and add cream cheese and beaten egg whites. Mix cooked mixture with this. Pour on graham crackers. Sprinkle top with graham cracker crumbs, if desired. Refrigerate 5-6 hours before serving.

*A light and fluffy cheesecake. Yummy!*

**Katie L. Beiler  
Ronks**



**Megean, Aaron, and Adam are the children of Helen Fester and her husband of Berwick.**

## INDIANA CHEESE BAKE

1 cup cottage cheese  
8 ounce package egg noodles  
1 cup sour cream  
1 tablespoon butter  
2 cups shredded cheddar cheese  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup minced chives  
Combine all ingredients except butter. Pour into 1 1/2 quart baking dish. Dot with butter. Cover and bake at 350 degrees for 1/2 hour. Serves 6.

*My husband Albert and I are dairy farmers in southeast New York. We are milking about 30 cows, mostly Holsteins. We had a baby girl last December, who takes up a lot of time, so I'm always looking for quick main dishes.*

**Margaret Hess  
Gardiner, N.Y.**

## LIME YOGURT SALAD

8 1/2 ounces pear halves  
2 packages (3 ounces each) lime flavor gelatin  
2 cups boiling water  
8 ounces vanilla flavored yogurt  
Drain pears, reserving 1/4 cup syrup. Slice pears. Dissolve gelatin in boiling water. Measure 1 cup gelatin. Blend in yogurt and pour into 8-inch square pan. Chill until set but not firm. Add measured syrup to remaining gelatin and chill until slightly thickened. Arrange pear slices on gelatin-yogurt layer and top with clear gelatin. Chill until firm, about 3 hours. Cut into squares. Serves 9.

*My mother has been making this salad for our family for many years. Since I now have my own family and live far from the family farm in Connecticut, making it reminds me of the great family dinners my mother made for us each evening after chores. As she was a dietitian before becoming a dairy farmer, she always prepared a balanced dinner and we would review the day together. We sat around the kitchen table and ate without the interruption of TV.*

*My two sons, Matthew and Brian, like to help in the kitchen.*

**Barbara Miller Jones  
McGaheysville, Va.**

## BUSY DAY LASAGNA

16 ounces noodles (wide-type not lasagna)  
8 ounces ricotta cheese  
3/4 cup mozzarella cheese  
1/2 cup parmesan cheese  
2 cups sauce  
1 1/2 pounds ground beef  
Cook noodles. Combine remaining ingredients. Mix together and place in greased casserole.

*This recipe is great when time is of a minimum. It is very filling.*

**Brenda Landis  
Lititz**

## CRACKER DIP

8-ounce package cream cheese  
1 small carrot, grated  
1/4 teaspoon grated onion  
1 package George Washington Golden Seasoning  
5 tablespoons milk  
Mix together all ingredients. Chill. Serve with crackers.

**Katie Ann Beiler  
Leola**



**Barbara Jones' two sons, Matthew and Brian, with their grandparents.**

## GRAHAM CRACKER PUDDING

Mix together:  
4 egg yolks  
2 cups milk  
1/2 teaspoon salt  
1 cup sugar

Cook until thickened in the top of a double boiler or in a heavy pan over medium heat.

Remove from heat and add 1 teaspoon vanilla

While custard is cooking, dissolve 2 packages unflavored gelatin in 1/2 cup cold water.

Add to the custard mixture. Chill just to the consistency of gravy. Combine:

30 graham squares, crushed  
6 tablespoons brown sugar  
6 tablespoons butter, melted  
Line the bottom of a 12x13x2-inch pan with half of the cracker mixture. When the pudding is cold, fold in:

4 egg whites, beaten stiff  
2 cups whipping cream, whipped

Pour into cracker-lined pan and sprinkle the remaining cracker mixture on top and chill.

*This recipe was given to me by my aunt 44 years ago. It was given to her by her mother 40 years before that, and it was given to my grandmother many years before that. It has always been one of the favorite desserts of my son, Dr. Kieren Knapp of Jacobus, and I always try to have it ready whenever he visits us in Iowa.*

**Mrs. Perry Knapp  
Lake Mills, Iowa**

## CHEESE OMELET

5 eggs  
1/4 cup all-purpose flour  
1 cup cottage cheese  
2 cups mild cheddar cheese  
1/4 cup butter, melted  
1 cup chopped green chilies, drained

In a large mixing bowl, beat eggs well. Stir in next four ingredients, and add green chilies. Pour into a greased 8-inch square baking pan. Bake at 350 degrees for 40-45 minutes or until a knife inserted near the center comes out clean. Serve immediately. Serves 6-8.

**Anna Calhoun  
Indiana/Armstrong  
Dairy Princess**

## BUTTERMILK SALAD

2 packages lemon Jell-O  
2 cups orange juice  
2 cups buttermilk  
1 can mandarin oranges  
1 cup tidbit pineapples  
12 maraschino cherries  
Heat juice and mix in Jell-O. Cool. Add chilled buttermilk and let thicken, add fruit. Pour into mold until firm.

*This is a delicious, refreshing salad using buttermilk.*

*We grew up in Lancaster County and now dairy near Astoria, Oregon. My parents subscribe to Lancaster Farming for us the past few years and we enjoy it. It usually arrives a week late.*

*This recipe was given to me by a neighbor Sally Rohne.*

**Janice Weaver  
Astoria, Oregon**

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**Harold and Janice Weaver with sons Ryan, Craig, and Chad live in Astoria, Oregon.**