Dairy Recipe Extravaganza

(Continued from Page B14)

DAIRYLAND CASSEROLE

8 ounces noodle's

11/2 pound ground beef

- 2 cups tomato or chili sauce 1/4 teaspoon Worcestershire
- 1/2 cup onion, chopped 8 ounces cream cheese
- 1 cup cottage cheese
- 1/2 cup sour cream

1 tablespoon green pepper, chopped

Cook noodles until tender. Drain and sqt aside. Brown beef. Add tomato sauce, Worcestershire sauce, onion, and pepper. Combine cheeses and sour cream. Butter large casserole. Pour in ½ of the noodles. Add cream and cheese mixture and cover with remaining noodles. Top with beef mixture. Bake at 350 degrees for 30-45

minutes. I live in Chester County with my husband, Tim, and children Amanda, 7; Ashley, 4; and Nathan, 1. Tim is the manager of Ryers' Farm for Aged Equines, which is a nonprofit organization for horses 18 years and older, and is run entirely on donations. We enjoy living on the farm and all that farm life offers the children. We have enjoyed many recipes from Lancaster Farming.

> Terry Blevins Pottstown **CORN SPOON BREAD**

2 eggs

- 8 ounces com muffin mix
- 16 ounces corn, thawed
- 8 ounces sour cream
- 1/4 cup melted butter

1 cup swiss cheese, shredded Combine the first five ingredients together and place in a 2-quart baking dish. Sprinkle swiss cheese on top. Bake at 350 degrees for 45 minutes or until done.

> Cindy Zepp New Oxford



Amanda, Ashley, and Nathan Blevins.

PINEAPPLE CREAM CHEESE DESSERT

16 graham crackers, crushed

- 8 ounces cream cheese 3 eggs, separated
- 1 cup sugar
- 2 cups crushed pineapple
- l teaspoon vanilla
- I small container whipped cream topping

Pinch of salt

Spread cracker crumbs in dish. Reserve some for top. Whip cream cheese, egg yolks, and sugar in large bowl. Add whipped topping, salt, and vanilla. Mix well. Add pineapple. Beat egg whites and fold in last. Pour over crumbs. Freeze overnight.

I live on a farm. We have steers. pigs, a cow, kittens, dogs, pigeons, hends, and chickens. We raise horseradish and tobacco.

I have five brothers and two sisters. I am 10 years old and I'll be in fifth grade when school starts. I go to Cherry Lane School.

I like to bake and cook.

Anna Mary Lapp Myerstown

COCONUT CREAM CHEESE PIE

Pinch salt

1 cup sugar

8-ounces cream cheese,

Mix together ingredients. Stir

1 cup milk

1 cup coconut

Pour into two 8-inch prepared pie crusts. Bake at 350 degrees for 45 minutes. Do not overbake.

This pie recipe is perfect for my busy family. My husband runs his own construction business as well as keeping a hay and beef farm going at home. We have two daughters, ages 4 and 6.

If you need a delicious dessert to take to a church dinner, reunion or someone's home - try this. Not only is it easy, the recipe makes two pies — one to keep at home.

Jill Orsini Inwood, W.Va.

BAKED ENGLISH OMELET

6 eggs

% cup milk

¼ teaspoon salt

1/4 teaspoon pepper

1% cup shredded cheddar

1 small onion, thin sliced or chopped

3 slices bacon, cooked

1 tablespoon butter

1 tablespoon parmesan cheese More bacon for top (optional)

Beat eggs with wire whisk, add milk. Stir in seasonings, cheese. onion, and bacon. Melt butter in a 9-inch frying pan or omelet pan. Pour egg mixture in and sprinkle with parmesan cheese. Bake at 400 degrees for 20 minutes or until set and golden. Garnish with bacon. Serve immediately.

Sadie Ebersol Leola



CHEESY CHICKEN

4-6 boneless chicken breasts

4-6 slices cooked bacon

½ cup white Monterey Jack cheese, shredded

1/2 cup yellow cheddar cheese, shredded

1/2 white or yellow onion, sliced ½ cup sliced mushrooms

1/2 sliced red and green pepper

½ cup barbecue sauce

Broil chicken until cooked through, about five minutes. Coat with barbecue sauce and broil each side 1-2 minutes more. Place vegetables on top. Broil 1 minute. Add cheeses and bacon. Broil until cheese is melted 1-2 minutes. Serve with rice and fresh, green

Susan and Bruce Pardo Jarrettsville, Md.

BEST-EVER CARMEL CUSTARD

3 cups brown sugar 2 tablespoons butter

In a pan, add the sugar and butter. Stir until dissolved. Mix yolks of 2 eggs.

6 tablespoons flour

6 tablespoons corn starch 6 cups boiling milk

Add this to the mixture above and stir until thick and smooth.

Add 1 teaspoon vanilla. This sure is good. This is my

mother-in-law's recipe. This makes two big pies.

We live on a farm. We have one mule and four dogs, some cats, and some chickens. We raise mostly corn, oats, and hay.

June Masser Klingerstown

(Turn to Page B17)

CHEESE BALL

1/4 cup butter

1 tablespoon dried onion

1 tablespoon garlic powder 1 tablespoon Worcestershire sauce

8 ounces cream cheese, softened

8 ounces cheddar cheese, shredded

Parsley, chopped

Nuts, chopped

Melt butter in a microwave. Add onions, garlic, and Worcestershire sauce. Set aside. In medium bowl, place cream cheese and shredded cheese. Microwave at 50 percent power until soft and almost melted, stirring every minute. When soft, add butter and beat until well blended. Refrigerate for 1 to 2 hours until slightly firm. Shape into ball then roll in chopped parsley or nuts. Refrigerate until ready to serve.

Variation: bacon cheese ball - omit onion and garlic. Add 1 to 2 tablespoons bacon bits.

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RHUBARB COFFEE CAKE

1½ cups brown sugar, packed

1/2 cup vegetable oil 1 egg

2 cups flour

I teaspoon baking soda

½ teaspoon salt

1 cup sour cream

1½ cups rhubarb, chopped Mix together brown sugar, oil, egg, flour, baking soda, salt, cream, and rhubarb. Pour into a greased

and floured 9x12-inch pan. Mix a topping of the following ingredients:

1/4 cup granulated sugar ¼ cup brown sugar

1 tablespoon butter 1 teaspoon cinnamon

Drop evenly on top of cake and bake at 350 degrees for approximately 40 minutes. Moist cake.

Velma Koons Felton



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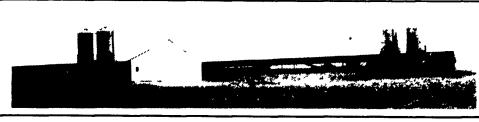
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