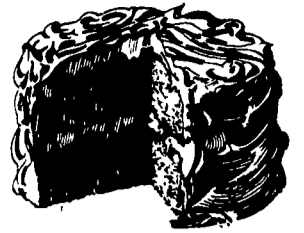


# Home On The Range



## Dairy Recipe Extravaganza

Again and again we hear that our readers not only love these dairy recipes that appear during the month of June but also the comments and pictures that accompany many of the recipes.

If you are one of those persons who enjoy reading these letters and trying the recipes, but have never sent in a picture of your family and told us about yourself, then you are cheating other readers from this pleasure.

Make it a priority to take a family picture, compose a few paragraphs about your family, and select a favorite recipe to be used in this dairy promotion next year. It is our readers who make this a favorite section with many of our subscribers. Thank you and enjoy another week of good reading and good eating!

### THREE CHEESE POLENTA BAKE

3 cups coarse cornmeal (imported if available)  
9 cups water  
1 cup parmesan cheese  
1½ pounds ricotta cheese  
½ pound mozzarella cheese  
1 pint heavy cream

Bring nine cups water to a boil, remove from stove and pour 3 cups cornmeal slowly into water, stirring constantly. Cover and return to stove on low flame. Let simmer and steam for about 30 minutes. All water will be dissolved. When cooking this, it is important to cover cornmeal as it thickens quickly and as it simmers will spurt out of pot. Once you cover it, do not open until cooked. After 30 minutes, set aside.

Grease large casserole with olive oil. Add a layer of cooked cornmeal, then a layer of grated parmesan, then a layer of ricotta, and a layer of shredded mozzarella. Repeat layers ending with cheese. Pour heavy cream over entire cornmeal. Bake at 350 degrees for about 20 minutes or until cheese is melted. Serve immediately with a salad on the side and a glass of red table wine on the other side.

The above recipe has been in the Didero family for many years and originated from Northern Italy and was a favorite dish of my husband's father Serafino Didero and is now also one of our favorites.

Helen Didero  
Equinunk

### BASTICCIA BOLONNESE

6 slices bacon, cut in small pieces  
2 onions, chopped fine  
1 stalk celery, chopped fine  
1 carrot, chopped fine  
2 tablespoons butter  
¼ pound chicken livers  
1 pound chopped meat  
1 teaspoon salt  
½ teaspoon nutmeg  
½ teaspoon pepper  
1 cup tomato sauce  
1 cup white wine for cooking  
½ cup chicken broth  
1 pound fettucine-style noodles (green if available)

Additional seasoning if desired, half bay leaf, half teaspoon rosemary, oregano, and sweet basil.

#### White Sauce:

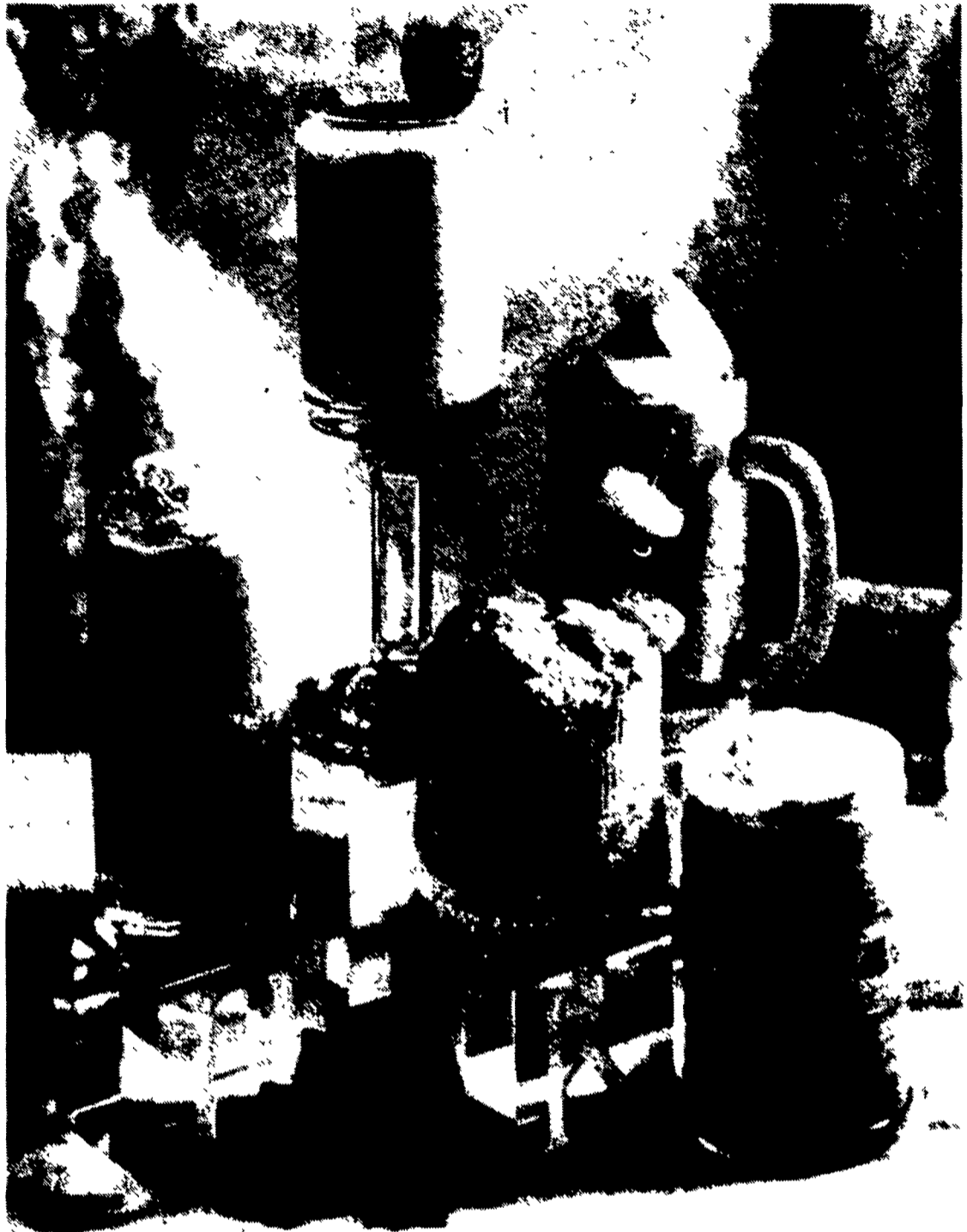
3 tablespoons butter  
3 tablespoons flour  
1 cup milk  
1 cup heavy cream  
1 cup grated parmesan cheese  
Melt butter, blend in flour. Stir in milk and cream and cook until it bubbles, stirring constantly. Add cheese and salt and pepper. Set aside.

Fry and drain bacon, add onions, celery, and carrots, cook until tender, set aside. Add chopped chicken livers to pan and brown, set aside. Add chopped meat to pan and brown. Season. Add tomato sauce, wine and broth and simmer, covered, 30 minutes.

Make white sauce and cook noodles. When all is completed, make layers using a very large greased casserole dish. Start with a layer of chopped meat mixture, then a layer of chopped chicken livers, bacon, onions, celery and carrots mixture, layer of noodles and white sauce. Keep repeating layers ending with noodles. Bake at 375 degrees for 35 to 40 minutes. Let set 10 minutes before serving. This can be made a day ahead, do not bake, this will blend all and then bake the second day.

This is a favorite recipe of the Ranieri family. It originated in Northern Italy. It is an elegant dish that can be made ahead and frozen and saved for that special occasion. It will bring many compliments.

Elena Ranieri  
Duck Harbor



Frosty, delicious, easy-to-make milkshakes are a cool way to beat the summer heat! Tips for a mouth-watering treat made with fresh fruits, milk, ice cream, and assorted flavorings: Pre-chill glasses; start with cold ingredients. Always serve milk drinks immediately; do not make them in advance.

### MAPLE AND SPICE ICE CREAM ROLL

4 eggs  
1 cup brown sugar  
½ cup maple-flavored syrup  
1 cup all-purpose flour  
1½ teaspoons ginger  
1½ teaspoons cinnamon  
¼ teaspoon ground cloves  
¼ teaspoon salt  
½ gallon maple nut ice cream

Sarah Z. Lapp  
Myerstown

### WET BOTTOM SHOO-FLY PIE

Liquid:  
1 egg, beaten  
1 cup corn syrup  
¾ cup boiling water with  
¼ teaspoon baking soda

Crumbs:  
1 cup flour  
½ cup brown sugar  
1 tablespoon butter

Set aside 1 cup crumb mixture. Stir remaining crumbs into liquid mixture. Do not beat. Pour into pastry shell. Sprinkle remaining crumbs evenly over top of pie. Bake at 400 degrees for 10 minutes, lower heat to 350 and bake another 50 minutes.

Naomi Glick  
Bird In Hand  
(Turn to Page B7)

## Featured Recipe

Pizzas are as much fun to make as they are to eat. The latest recipe leaflet from the American Dairy Association features easy pizza recipes for every occasion — appetizers, snacks or a meal.

Toppings and fillings include traditional sausage and tasty tidbits like veggies, pesto, pepperoni and a variety of delicious cheeses such as Mozzarella, Swiss, Blue, Provolone and Parmesan. Crusts include English muffins, tortillas, focaccia and pita bread and an easy home-made version.

For your copy and copies of other delicious dairy recipes, send a self-addressed, stamped, business-size envelope to: Recipes, Middle Atlantic Milk Marketing Association, P.O. Box 19464, Baltimore, MD 21026.

Here is one of the recipes in the brochure:

### MICRO MEXI-VEGGIE PIZZA

1 serving

2 (7-inch) flour tortillas  
1/2 cup (2 ounces) shredded Colby cheese, divided  
1/4 cup refried beans  
3 tablespoons cooked corn  
1 tablespoon salsa  
Sour cream, if desired

Place one tortilla on microwavable plate. Sprinkle with half the cheese. Place second tortilla on top of cheese and spread with refried beans. Sprinkle corn over beans. Top with salsa then remaining cheese. Microwave, uncovered, on HIGH (100%) for 1½ minutes, turning once. Serve immediately with sour cream.

Serving size: 1  
Calories per serving: 230  
Protein 11 g, fat 11 g, carbohydrate 23 g  
Calcium 223 mg, riboflavin (B<sub>2</sub>) .17 mg

## 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.

- July
- 2- Blueberry, Raspberry & Blackberry Favorites
  - 9- Peach Recipes
  - 16- Garden Vegetables