

Dairy Recipe Extravaganza

Lancaster Farming, Saturday, June 25, 1994-B13

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GOURMET CHEESE POTATOES

6 large potatoes
1 1/4 cups shredded cheese (cheddar, longhorn, or Velveeta)
1/4 cup sour cream
1/4 cup milk
1/4 cup butter
1/4 cup chopped onion
1 teaspoon salt
1/4 teaspoon pepper

Cook potatoes in the skin. Peel and shred coarsely. Set aside.

In medium to large saucepan, or skillet, saute onion in butter. Add cheese and melt on low setting. Remove from heat, and add sour cream, milk, salt and pepper. Fold in shredded potatoes.

Place mixture into greased 2-quart baking dish, dot with 2 tablespoons butter and sprinkle with paprika. Bake 30 minutes at 350 degrees. Serves six to eight.

Mrs. Glenn Martin
Elliottsburg

SUNSHINE CHEESE PIE

Three 3-ounce packages cream cheese

2 tablespoons butter
1/2 cup sugar

1 egg
2 tablespoons flour
3/4 cup warm milk

1/4 cup fresh lemon juice
2 tablespoons grated lemon rind
2 tablespoons confectioners' sugar

1/2 cup sour cream

Graham cracker crust:

1 1/4 cup graham cracker crumbs
1/2 cup sugar
1/4 cup melted butter

For crust, blend ingredients together and press on bottom and sides of greased 8-inch pie plate. Chill until set, add filling, and bake.

For filling, cream the butter and cheese. Add sugar and whole eggs. Mix well and add flour alternately with milk. Stir in lemon juice and rind. Pour into unbaked 8-inch pan with graham cracker pie shell. Bake at 350 degrees for 45-50 minutes. Cool. Add confectioners' sugar to sour cream; pour over top of pie and bake at 400 degrees for 5 minutes. Chill and serve.

We live in Mertztown. We are involved in outdoor and indoor furniture with oak wood, rocking chairs, other chairs, 4- and 5-foot gliders, 4- and 5-foot porch swings, child swings, rocking horses, new baby cradles, doll cradles, bean bag games, loveseats, child tables and chairs, quick racks, cloth trees, cedar chests, serve carts, coffee tables, toy chests, Adirondack chairs, foot rests, cutting boards, and cedar animals.

We love to work together in the Biehl work shop. We have two cats and no dogs. We go deer hunting and fishing. We love to be together, and are married 25 years this year. I love to collect cookbooks, knit bedspreads, cook, sew, bake, and crochet rugs. I made 10 rugs this winter for my rooms when it snows. I was busy sewing and crocheting rugs of all colors. I take care of my garden, which includes cabbage, peppers, tomatoes, potatoes, sweet potatoes, peas, onion, lettuce, strawberries, yellow and green beans, and purple beans. I make homemade jelly, including peach, grape, and strawberry, and I freeze all my vegetables and fruit for the winter.

I have a vegetable juice. We have carrot juice for breakfast and dinner. Drinking those, you feel good all day.

Charles and Betty Biehl
Mertztown

CARAMEL PUDDING

3/4 cup brown sugar
3 tablespoons water
1 tablespoon butter
1/2 teaspoon salt
1/4 teaspoon baking soda
1 quart milk
3 tablespoons flour
3 tablespoons cornstarch
1 egg, beaten

In a large saucepan, melt the butter, brown sugar and water until bubbling. Then add the salt, baking soda and continue to boil until the mixture becomes a paste. Add the quart of milk.

Then, separately, mix the flour, cornstarch and beaten egg into a paste, adding a little extra milk. Use to thicken the pudding mixture. Stir the pudding constantly while heating until it comes to a boil again. Remove from heat and chill, stirring occasionally. A secret to good pudding is to beat it every so often while it cools. This makes it creamy.

My husband Paul and I live on a dairy farm with our sons ranging from ages 14 years to 8 weeks.

Anna Mae Martin
Kutztown

CHEESY FRANKS AND POTATOES (serves 6)

1/2 cup chopped onion
1/4 cup shortening
1/4 cup flour
1 teaspoon salt
2 cups milk
1 cup shredded American cheese
1 tablespoon prepared mustard
1/2 pound frankfurters or any cooked, cut meat desired
3 cups sliced cooked potatoes

Saute onions in shortening until tender. Stir in flour and salt, add milk. Cook, stirring constantly over low heat until thick and bubbly. Remove from heat, stir in mustard and cheese. Cut hot dogs 1/4-inch thick. Layer the potatoes, frankfurters, and cheese sauce in a 2 1/2 - to 3-quart baking dish. Bake about 350 degrees until hot and bubbly, about 25 minutes.

A can of drained vegetables can be added. Also, this recipe can be prepared in the morning and refrigerated until needed. If pre-refrigerated, allow 10 to 15 minutes additional cooking time.

Robyn Erby
Womelsdorf

LEMON CHEESECAKE

3/4 cup lemon gelatin
1 1/2 cups boiling water
1 package graham crackers
1/2 cup butter
8 ounces cream cheese
2 cups milk
3/4 cup instant vanilla pudding
8 ounces sour cream

Dissolve gelatin in boiling water. Chill until slightly thick. Crush crackers, and combine with butter. Pat into a 13-inch by 9-inch pan and place in freezer. Beat together cream cheese, 1/2 cup milk, and instant pudding. Gradually add remaining milk, sour cream, and gelatin. Beat well. Pour onto crust and refrigerate until firm.

This is a refreshing dessert my mom made up. We live on a 105-acre hog and beef heifer farm. Although we don't have dairy cows, we use a lot of milk and milk products. I have three sisters. Janae, 23, is married. They have a 7-month-old daughter, Rosalie. There is also Christine, 19; me, 14; and Karen, 12.

Lorene Hoover
Lebanon

RICOTTA CHEESE COOKIE

Beat together:
1/2 pound butter
2 cups sugar
1 pound ricotta cheese
2 eggs
2 teaspoons vanilla
Add:
4 cups flour
1 teaspoon baking soda
1 teaspoon salt

Mix well. Drop by teaspoonful on ungreased baking sheet. Sprinkle with cinnamon sugar. Bake at 350 degrees about 12 minutes.

Hi! We raise registered Polled Herefords for breeding stock and a few steers for freezer beef. My youngest son is now in his third year at Penn State, but when all the children were little, they loved this cookie because it's so soft and stays moist.

Mary Jane Gilroy
Dalton

NEVER FAIL CARMEL PUDDING

1 1/2 cups brown sugar
1/4 cup water
4 tablespoons butter
1/2 teaspoon salt
1/2 teaspoon soda
6 cups milk
3 eggs, beaten
1/4 cup flour
1 tablespoon vanilla

Combine first four ingredients and boil for two minutes. Add soda, bring to boil. Mix together the rest of the ingredients and add to first mixture. Cook until thick. Simple and good.

We have a dairy farm. We are milking 23 cows. We have a twin brother and sister named Marvin and Marlene. They were 1 year old on May 25. We also have a brother, Allen Ray. He will be 4 years old on August 31.

Minerva, 10 and
Barbara Ann, 9, Zimmerman
Mifflinburg

CHOCOLATE MALT SHOPPE PIE

1 1/2 cups chocolate cookie crumbs
1/4 cup butter, melted
1 pint vanilla ice cream, softened
1/2 cup crushed malted milk balls
2 tablespoons milk, divided
3 tablespoons instant chocolate malted milk powder
3 tablespoons marshmallow creme topping

1 cup whipping cream
Additional whipped cream
Additional malted milk balls
Combine crumbs and butter. Press into a 9-inch pan. Freeze while preparing filling. In a mixing bowl, blend the ice cream, crushed malted milk balls and 1 tablespoon milk. Spoon into crust. Freeze for one hour. Meanwhile, blend malted milk powder, marshmallow creme, and remaining milk. Stir in whipping cream; whip until soft peaks form. Spread over ice cream layer. Freeze several hours overnight before serving, garnish with whipped cream and malted milk balls. Yield: 6 to 8 servings.

I am a 12-year-old girl who enjoys cooking and baking. My parents are David and Joanne Reiff. I have two sisters and three brothers. Their names are Justin, 10; Janita, 6; David Lamar, 4; Daryle, 12, and Janelle, 8 months. We live on a dairy farm with 48 cows. I enjoy trying to make some of the recipes from Lancaster Farming.

Jolene A. Reiff
Annville

POTATO BOATS

3 large baking potatoes
2 tablespoons butter
1 cup shredded sharp cheddar cheese
1/2 cup sour cream
2 tablespoons chopped chives
4 slices bacon, cooked until crisp, crumbled

Heat oven to 400 degrees. Bake scrubbed and pricked potatoes for one hour or microwave 15 minutes on high. Cut potatoes in half and scoop center into bowl with butter; save potato shells.

Mash potatoes and beat until light and fluffy. Add cheese, sour cream, chives, bacon bits, and season to taste. Fill hollowed-out shells with potato mixture.

Bake 20 minutes in oven or microwave on high for 5 minutes.

I am a nurse — RN and BSN. I am married to a great guy for 23 years. We have two horses (our big boys) and two cats (our little girls).

Joy Darkes
Womelsdorf

PIZZA BURGERS

1 pound ground beef
1 small onion, chopped
1 cup pizza sauce
1/2 pound grated white cheese, any kind
Salt, pepper

Saute the ground beef and onions until meat is browned. Add pizza sauce. Salt and pepper to taste. Cool, then add cheese.

Spread on halves of hamburger buns or English muffins. Cook under broiler until cheese is bubbly and edges of buns are toasted.

Linda Fisher
Hegins

CREAM PUFFS

1/2 cup butter
1 cup boiling water
1 cup flour
4 eggs

Put butter in saucepan with boiling water. Place over heat and bring to a boil. Boil until butter is thoroughly melted. Add flour all at once and stir vigorously. Cook until mixture is thick and smooth and does not stick to sides of pan, stirring constantly so that it will not burn. Remove from heat and cool slightly. Add egg, one at a time, beating in each egg thoroughly until mixture is smooth. Beat mixture well, and drop by teaspoon on cookie sheet, rounding with handle. Bake at 400 degrees for 35 minutes. Cool thoroughly before filling.

Filling:
1 1/2 cups granulated sugar
10 tablespoons flour
2 teaspoons vanilla
4 eggs, beaten
4 cups milk
1/2 teaspoon salt

Warm milk. Beat together remaining ingredients and add to milk. Bring to a boil, stirring constantly until mixture is thickened. Cool before putting it in cream puffs.

Icing:
1 egg
1 1/2 tablespoon cocoa
1 teaspoon vanilla
1/2 cup melted butter
1 1/2 cups confectioners' sugar

I have two sisters and three brothers. My dad's name is Jonas and my mother's name is Sara. On March 8, 1994, sister Martha joined our family. She is two months old today. My hobbies are baking and taking care of my little sister. When the Lancaster Farming comes, I grab Section B and check out the recipes.

Fannie E. Stoltzfus
Christiana

CHERRY CHEESE SALAD (Serves 9)

3 ounces raspberry flavored gelatin
2 cups boiling water
1 pound, 5-ounce can cherry pie filling (or suitable homemade filling)
3 ounces lemon flavored gelatin
3 ounces cream cheese
1/2 cup salad dressing or mayonnaise
8 ounces crushed pineapple
1/2 cup heavy cream, whipped
1 cup miniature marshmallows
3 tablespoons chopped pecans

Dissolve raspberry gelatin in 1 cup boiling water. Stir in cherry pie filling. Pour into a 9-inch square pan and chill to partially set. Dissolve lemon gelatin in 1 cup boiling water. Beat together cream cheese and salad dressing (or mayonnaise). Gradually add lemon gelatin. Stir in undrained pineapple. Fold in whipped cream, then add marshmallows. Spread evenly over cherry layer. Sprinkle top with chopped pecans, and chill.

Grace Ikeler
Bloomsburg

BUTTERSCOTCH PUDDING

1 1/2 quarts milk
1 1/4 cups brown sugar
1 cup mild molasses (or thick syrup)
5 eggs
1 cup flour
1 cup water
1 tablespoon butter
1 teaspoon vanilla

Heat the milk until it forms a skin on top. Meanwhile, mix the other ingredients together, except the butter and vanilla. Add this mixture to the hot milk and stir constantly until it boils. Remove from heat, and add the butter and vanilla. Chill and serve.

Sheryl Lehman
Keedysville

ICE CREAM (makes 8 quarts)

1/4 cup instant clear gelatin
3 cups sugar
6 eggs
2 1/2 tablespoons vanilla
1/2 teaspoon salt
1 quart cream
2 1/2 quarts milk
24 ounces evaporated milk

Mix together the clear gelatin and the sugar. In a separate bowl, combine all other ingredients and beat well. Fold in gelatin and sugar mixture and again beat well. Freeze according to ice cream freezer instructions.

This ice cream is easy to prepare and is smooth and creamy. Delicious!

Esther Lantz
Leola

ASPARAGUS CASSEROLE

2 cups asparagus
1 cup milk
2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
1/2 cup grated cheese
1/2 cup butter bread crumbs
Boil asparagus in salted water for 10 minutes. Make a white sauce of the milk, butter, and salt. Add grated cheese. Drain asparagus. Pour sauce over it. Add crumbs. Bake at 400 degrees for 10 minutes.

We enjoy living and working together on our dairy farm as a family. We have three children who love to help feed calves and do barn chores.

Lucy Oberholtzer
East Earl

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