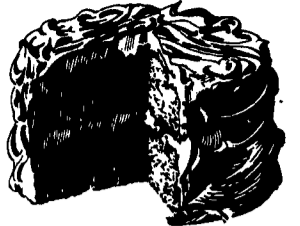


Home On The Range



Pot Luck Ideas

Looking for a dish to take along to a potluck dinner?

Summertime is filled with family reunions, picnics, and gatherings. Some people always like to take the same dish, but others like to be adventurous and try something novel.

Here are several ideas from our readers.

SUCCOTASH CHOWDER

1 large onion, diced
3 tablespoons butter
1 cup fresh or canned corn
1 cup fresh or canned lima beans
2 cups diced potatoes
1 cup water
1 teaspoon salt
¼ teaspoon pepper
3 cups milk
2 tablespoons all-purpose flour
¼ cup water
Chopped parsley for garnish
Saute onion in pressure cooker until translucent, add corn, beans, potatoes, water, salt and pepper. Cover with cooker lid and set the control. When control jiggles, cook 2 minutes then lower the pressure immediately. Remove lid and add milk, bring to a boil. Mix together the 2 tablespoons flour and ¼ cup water and gradually add to the vegetable mixture, stirring constantly until liquids thicken. Remove from heat. Serve. Garnish with parsley. Serve 6 or 8.

**B.J. Light
Lebanon**

COCONUT SUPREME SHOO FLY PIE

Combine:
1 cup sifted flour
½ cup brown sugar, packed
1 rounded tablespoon shortening
1 cup coconut
Beat:
1 egg
1 cup dark corn syrup
1 cup hot water
1 teaspoon baking soda
½ teaspoon vinegar
Mix together flour, sugar, shortening, and coconut. Reserve ¼ cup mixture for crumb top. Dissolve the baking soda in vinegar in ¼ cup hot water and mix in egg, syrup, and remaining water with the flour mixture. Pour in one 9-inch pastry-lined pan or two small pans. Bake at 375 degrees for 35 to 45 minutes.

**Naomi Delp
Souderton**

CHICKEN POT PIE

3 quarts chicken broth
4 medium potatoes, diced
1 onion, cut fine
5 medium carrots, diced
1 cup finely chopped celery
1 teaspoon chopped parsley
2½ -pound cooked chicken, cut up

Bring broth and onion to a boil in medium deep kettle. Add alternately a layer of potatoes and carrot and follow with a layer of dough squares until all are added. Cover kettle and cook 5 minutes. Stir and cook slowly until done, about 15 minutes or more. Serves 8.

Pot Pie Dough:

2 eggs
½ teaspoon salt
¾ cup milk
3 cups flour

Beat eggs, add milk and salt, add flour to make dough. Roll dough into thin sheets and cut into 3-inch squares.

**Joanne Gehman
Newburg**

HOMEMADE MEAT RAVIOLA

Filling:

1 pound ground pork, veal, or chopped meat
1 beaten egg
1 cup bread crumbs
¼ cup chopped onion

Dough:

3 cups flour
2 eggs, beaten
1 teaspoon shortening
Dash salt

Fry meat with onion, break up while cooking. When all meat is cooked, drain off fat and let cool in a mixing bowl. After cooling, add beaten egg and bread crumbs. Mix well. Set aside.

Mix dough ingredients until hard in consistency (you may need to add a little water). Break off a piece the size of a golf ball and place the remainder under a cloth. Roll out dough to the thickness of a heavy edge of a knife blade. Roll out another piece the same. On one rolled out piece of dough, place a tablespoon or so of the meat that has been rolled into a ball. Place balls of meat approximately 4 inches apart. Cover with the second sheet of dough. Using a 2-inch round glass or cookie cutter, cut out ravioli. Seal edges.

To cook, drop ravioli into boiling water. Allow to boil for 15 to 20 minutes. Drain and serve as desired.

Westtown, N.Y.

DRIED BEEF CASSEROLE

6 medium potatoes
¼ pound dried beef
2 tablespoons bacon drippings
2 tablespoons flour
2 cups milk
1 pound grated cheese
¼ pound Velveeta cheese
2 tablespoons bread crumbs
1 tablespoon shortening, melted
Cook potatoes with skins until tender. Shred dried beef in flour and gradually add milk. Stir constantly until the mixture thickens.

Put in cheese, stir over low heat until cheese melts. Stir in potatoes and place carefully in buttered casserole. Alternately layer with dried beef mixture. Bake at 350 degrees for 20 minutes.

Toss bread crumbs with shortening. Sprinkle over top. Bake 5 minutes more. Serve immediately.

**Sarah Clark
Breezewood**

MANICOTTI

1 package manicotti
1½ pounds chopped beef
1 egg
½ pound mozzarella cheese, diced

3 slices bread, diced
1 tablespoon butter or olive oil
¼ tablespoon chopped parsley
Salt and pepper to taste
32-ounce jar spaghetti sauce
Mix together chopped meat, eggs, mozzarella, milk, bread, parsley, salt and pepper. Blend well. Place 4 manicotti at a time in 4-quarts boiling salted water. Par-boil 6 minutes.

Remove from water with strainer, spoon and stuff immediately with mixture (use butter knife or teaspoon). Repeat this procedure until all manicotti have been par-boiled and filled. Cover bottom of baking dish with spaghetti sauce. Arrange filled manicotti side by side in a single layer making sure manicotti fills dish. If this is not possible, use two smaller dishes.

Cover with sauce and bake in a 350-degree oven for 30 minutes. Sprinkle with ronzoni grated cheese. Serve piping hot.

12 manicotti will serve 6.

Stan's Kitchen

YUM YUM SALAD

1 can (20 ounces) crushed pineapple
6-ounces strawberry Jell-O
½ cup sugar

Boil together ingredients for 5 minutes. Set aside and cool. Combine the following:

1 can very cold evaporated milk
8-ounces cream cheese
Whip rapidly with mixer until mixture is fluffy. Add cooked mixture to the milk mixture. Pour into mold and refrigerate.

BLUEBERRY DESSERT

2½ cups graham cracker crumbs
2 tablespoons sugar
¼ pound butter
1 teaspoon cinnamon, optional
Mix together:

½ cup confectioners' sugar
8-ounces whipped topping
8-ounces cream cheese

Line 9x9-inch cake pan with crumbs. Pour over crumbs, top with 1 can blueberry pie filling. Cool.

**Connie Waite
Beavertown**



August provides many opportunities for pot luck gatherings.

SQUASH CASSEROLE

2 pounds squash or zucchini
½ pint sour cream
1 medium onion, chopped fine
1 medium carrot, grated
1 can cream of chicken soup, not diluted

1 stick butter, melted
1 package Pepperidge Farm Herb stuffing mix

Cook squash until tender, but not mushy. Drain and mash. In separate bowl, mix sour cream, carrots, onion, and soup.

Add to squash. Combine melted butter and stuffing mix. Add half to the squash mixture and pour remainder on top. Bake for 30 minutes at 350 degrees.

**Sarah Clark
Breezewood**

PEANUT BUTTER PIE

3 cups milk
3 egg yolks
1 cup granulated sugar
¼ cup cornstarch
¼ teaspoon salt
½ cup peanut butter
2 teaspoons vanilla

Combine milk and egg yolks. Heat in double boiler. Mix sugar, cornstarch, and salt. Combine the two mixtures and cook until thickened. Pour hot filling into bowl; cover with wax paper and chill. When cold, whip with electric mixer until creamy. Add peanut butter and vanilla. Beat until smooth. Pour into baked 9-inch pie shell. Cover with whipped topping.

**Pam Mummert
Glen Rock**

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.

August

- 13- Favorite Salads
- 20- Finger Foods
- 27- End Of Summer Favorites

September

- 3- National Rice Month

Featured Recipe

Turkey burger fans rejoice! Here are fast and easy ways to make ground turkey more tempting. Instant bouillon adds flavor and pizzazz to the basic burger—and a few quick tricks create variations on the theme that will please every palate.

SEASONED TURKEY BURGERS

1 egg white
1 teaspoon chicken-flavor instant bouillon
1 pound ground turkey
Vegetable cooking spray
Combine egg white and bouillon; mix with ground turkey. Shape into patties. Spray grill racks or broiler pan with vegetable cooking spray. Grill or broil until no longer pink. Refrigerate leftovers.
Nutrient value per serving: 169 calories, 21 g protein; 9 g fat; 0g carbohydrate; 83 mg cholesterol; 346 mg sodium.

Variations:

- Oriental burgers — combine turkey mixture with 8-ounce can water chestnuts, drained and chopped, and ¼ cup sliced green onions. Prepare as above. Top with pineapple slice; serve with sweet and sour sauce.
- Mexican burgers — combine turkey mixture with 4-ounce can chopped green chilies, drained, and ¼ cup chopped onion. Prepare as above. Serve with sour cream and salsa.
- Garden burgers — combine turkey mixture with 1 tablespoon chopped green pepper and 2 tablespoons thousand island dressing. Prepare as above. Serve with cole slaw and chopped tomato.
- Mid-West Burgers — combine turkey mixture with ½ -cup frozen hash brown potatoes, thawed, and 2 tablespoons barbecue sauce. Prepare as above. Serve with barbecue sauce.