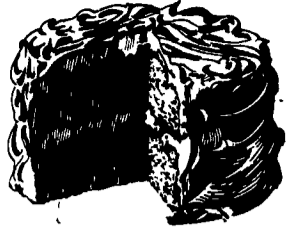


Home On The Range



End-Of-Summer Recipe Melange

Today's recipes are an accumulation of excess recipes from the last few months. Some were received too late for the issue slated, some were duplicate answers, and some did not fit into a particular category.

But they are topnotch recipes that you are sure to enjoy.

HARVARD BEETS

- 1 tablespoon mochiko rice flour*
- 1/2 cup cider vinegar
- 1/2 cup water
- 1/2 cup honey

- 2 whole cloves
- 4 cups sliced boiled beets
- Butter, for serving

In a stainless steel or enamel saucepan, stir together the rice flour, vinegar, and water. When smooth, place over low heat and stir honey and cloves. Turn heat to medium and boil 5 minutes until sauce is thick and clear. Add beets. Spoon into containers and freeze.

When ready to serve, place frozen beets in saucepan, add 1 tablespoon butter for each cup beets, and simmer for 20 minutes. *Traditional thickeners such as wheat flour, potato flour, and cornstarch will curdle in the freezer. Mochicko rice flour is the exception. It thickens without curdling at freezer temperatures. Look for it in Asian food markets.

B.J. Light
Lebanon

PEANUT BUTTER PIE

Crust:

- 1 1/4 cups chocolate cookie crumbs
- 1/4 cup sugar
- 1/4 cup butter, melted

Filling:

- 8-ounces cream cheese, softened
- 1 cup creamy peanut butter
- 1 cup sugar
- 1 tablespoon butter, softened
- 1 teaspoon vanilla extract
- 1 cup heavy cream, whipped
- Grated chocolate or chocolate cookie crumbs, optional

Combine crust ingredients; press into a 9-inch pie plate. Bake at 375 degrees for 10 minutes. Cool. In a mixing bowl, beat cream cheese, peanut butter, sugar, butter and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Garnish with chocolate or cookie crumbs if desired. Refrigerate. Yield: 8-10 servings.

Joan Brigham

VELVEETA CHEESE BALL

- 1/2 box Velveeta cheese
- 2 8-ounce packages cream cheese
- 1 tablespoon Worcestershire sauce
- 1 tablespoon onion flakes or onion salt
- 1 tablespoon dried parsley
- 1 tablespoon seasoned salt
- 1 tablespoon liquid smoke, optional

1 cup bacon bits or dried beef
1/2 cup ground nuts, optional
Have cheese at room temperature so it is easier to mix. Mix together everything but nuts and form into a ball. Roll in nuts and sprinkle with additional parsley. If desired, serve with crackers.

Mabel R. Zimmerman

BACON-ONION CHEESE BALL

- 2 8-ounces cream cheese
- 1/4 cup salad dressing
- 1/4 cup Parmesan cheese
- 10 bacon slices
- 1/4 cup onion

Fry bacon; cool and break into small pieces. Mix all together. Garnish with nuts or parsley if desired.

Mabel Zimmerman

TRISH'S APPLE COFFEE CAKE

- 2 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup sugar
- 1/2 cup shortening
- 2 eggs
- 1 teaspoon vanilla
- 1 cup sour cream
- 2 cups chopped apples
- 1/2 cup chopped nuts
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 2 tablespoons melted butter

Mix together flour, baking powder, baking soda, and salt. Set aside. Cream sugar and shortening. Beat in eggs and vanilla. Add flour mixture alternating with sour cream. Fold in chopped apples and spread in buttered 9x13-inch pan. Mix together nuts, brown sugar, cinnamon, and melted butter. Sprinkle on top of batter in pan. Bake at 350 degrees for 35 to 40 minutes.

Peg Koser
Lancaster



Today's collection of recipes does not fit underneath one category. There's a little bit of something for almost every occasion and every ingredient.

CHOW CHOW

Cut up the following:

- 1 small head cabbage
- 6 carrots
- 4 onions
- 2 or 3 red peppers
- 1/2 stalk celery
- 6 green tomatoes
- 3 big cucumbers
- 1/2 cup salt

Add salt to chopped vegetables. Let stand overnight in refrigerator. The next morning, drain off brine and squeeze lightly. Cut up 1 quart cauliflower and let stand one hour in salt water, drain. Add 1 quart lima beans.

Sauce:

- 3 cups vinegar
- 1 cup water
- 3 cups granulated sugar
- 3 tablespoons whole cloves
- 1 tablespoon turmeric

Cook together everything except the cauliflower and beans for 30 minutes. Add cauliflower and beans and cook for 30 minutes more. Can and seal in boiling water bath.

Contributor writes that this is a very old recipe. She uses frozen lima beans and adds more than 1 quart because her family loves them.

Dorothy Minich
Fairmount City

Featured Recipe

Sopaipillas or Deep Fried Bread as it is often called may be a new recipe for you. According to Bob Downey of Street, Maryland, the hollow "Sofa Pillows" of bread are an immediate favorite of all who try them.

They are easy to make if the fat is very hot and only a few are fried at a time. History reveals they originated in Old Town, Albuquerque, New Mexico about three hundred years ago. They are specially good served with honey. Here is a recipe from Downey.

SOPAIPILLAS Serves 4

- 4 cups sifted flour
- 1 tablespoon baking powder
- 1 1/2 teaspoon salt
- 3 tablespoons granulated sugar
- 1 tablespoon shortening
- 1 cake compressed yeast
- 1/4 cup warm water
- 1 1/4 cups scalded milk, cooled to room temperature
- 2 tablespoons cinnamon
- honey (optional)
- corn oil

Combine the flour, baking powder, salt, and 1 tablespoon sugar. Cut in the shortening.

Dissolve the yeast in lukewarm water and add to the scalded milk. Make a well in the center of the dry ingredients. Add the liquid and work into the dough. Knead the dough 15 to 20 times. Set aside about 10 min.

Roll the dough to 1/4 inch thickness. Cut into triangles. Fry in very hot corn oil (420 F., if you have a fat thermometer), a few at a time until puffy and golden. Drain.

Combine the remaining sugar with the cinnamon. Dust the sopaipillas with the mixture. Drizzle with honey, if desired, before serving. NOTE: Fry only a few sopaipillas at a time so the fat will stay hot. They should puff up and become hollow immediately.

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.

September

- 3- National Rice Month
- 10- Favorite Pancake Recipes
- 17- What do you do with apples?
- 24- National Honey Month