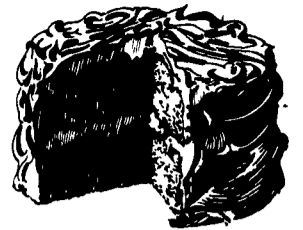


# Home On The Range



## Pizza And Apple Month

October is both National Apple and National Pizza month. We don't expect pizza and apples to be cooked together but they do make a great combo for snacks and celebrations. Or, serve them separately.

Here are some ideas that are sure to add creativity to your October menu.

### PIZZA CASSEROLE

1½ cups uncooked macaroni  
1½ pounds ground beef  
1 chopped onion  
1 teaspoon garlic salt  
1 teaspoon oregano  
¼ teaspoon pepper  
½ teaspoon sugar  
8-ounce can tomato sauce  
14-ounces pizza sauce  
1½ cups shredded cheese  
Sliced pepperoni  
Bring 2 quarts water to a boil in large pan. Add 1 teaspoon salt and uncooked macaroni. Cook 9 minutes. Pour into colander and drain.

In skillet, brown ground beef and onion. Drain off excess fat. Stir in remaining ingredients. Simmer 5 minutes. Add macaroni. Put in casserole dish and top with cheese and pepperoni. Bake at 350 degrees for 30 to 40 minutes.

Kim Orris  
Cumberland Co. Dairy Princess

### APPLE CAKE

In large mixing bowl, blend:  
1 cup vegetable oil  
3 large eggs  
1 cup granulated sugar  
1 teaspoon vanilla  
Add and stir well:  
1½ cups all-purpose flour  
½ cup whole wheat flour  
1 teaspoon cinnamon  
1 teaspoon baking soda  
1 teaspoon salt  
Fold in:  
5 cups raw apples, diced  
½ cup chopped walnuts  
Spread in a greased and floured 9x13-inch pan. Top with a blend of the following:  
½ teaspoon cinnamon  
½ cup granulated sugar  
Bake at 350 degrees for 45 minutes or until tester comes out clean. Cool and serve.

B.J. Light  
Lebanon

### APPLE ORCHARD PORK CHOPS

6 pork loin chops, cut 1½ -inch thick  
2 teaspoons vegetable oil  
2 cups apple cider or apple juice  
½ cup German-style mustard  
3 apples, unpared, cored, sliced ½ -inch thick  
½ cup currants or raisins  
½ cup sliced green onions  
2 tablespoons cornstarch  
¼ cup water

Heat oil in large skillet. Brown pork chops over medium-high heat. Season with salt and pepper. Combine apple cider and mustard; pour over pork chops. Cover; cook over medium-low heat 45 minutes. Add apples, currants, and green onions. Cover; cook 5-10 minutes longer. Place pork chops and apples on serving platter; keep warm. Gradually stir combined cornstarch and water into cider liquid. Cook and stir until thickened. Serve sauce over pork chops and apples.

### APPLE BARS

2 cups flour  
½ cup sugar  
½ teaspoon baking powder  
½ teaspoon salt  
1 cup butter  
2 egg-yolks, beaten  
4 cups apple, cored, chopped  
¼ cup sugar  
¼ cup flour  
1 teaspoon cinnamon  
2 egg whites, slightly beaten  
Combine flour with sugar, baking powder, and salt. Cut in butter until crumbs are the size of small peas. Stir in egg yolks. Divide mixture in half, press one half over the bottom of a 9x13-inch pan. Combine apples, ¼ cup sugar, and ¼ cup flour and cinnamon. Arrange over bottom crust. Crumble remaining dough over apples. Brush egg whites over all. Bake at 350 degrees for 40 minutes. Cool. Drizzle with thin powdered sugar icing, if desired. Cut into bars. Icing with 1 cup powdered sugar and 2 tablespoons milk. Mix well.

Sarah Clark  
Breezewood



Just right for this season is Apple Orchard Pork Chops, which only take 15 minutes to prepare and 60 minutes to cook.

### PEACH PIZZA PIE

**Crust:**  
½ cup butter, softened  
¼ cup confectioners' sugar  
1 cup all-purpose flour  
**Filling:**  
1 tablespoon cornstarch  
2 tablespoons sugar  
¼ teaspoon mace  
½ cup orange juice  
½ cup red currant jelly  
5 cups fresh peach slices  
**Whipped topping**  
Heat oven to 350 degrees. Cream butter and confectioners' sugar; stir in flour. Pat mixture into 12-inch pizza pan. Prick bottom with fork. Bake 10 minutes or until crust is brown on edges. Cool. Combine cornstarch, sugar, and mace. Stir in orange juice and jelly. Cook and stir until thick and mixture boils. Boil and stir one minute. Cool.

Arrange peach slices on crust. Spoon sauce over peaches. Refrigerate until glaze is set. Serve with whipped topping. Makes 12 servings.

B.J. Light  
Lebanon

### APPLE DIP

8-ounces whipped cream topping  
1 teaspoon cinnamon  
2 tablespoons brown sugar  
½ cup chopped walnuts  
Combine all ingredients. Chill. Serve with sliced apples.

Sarah Clark  
Breezewood

**CARAMEL APPLE DIP**  
12-ounce package caramel candies  
1 can condensed milk  
½ cup butter  
Apples  
Remove wrappers from caramel squares and melt in microwave or over double boiler. Add condensed milk and butter. Stir until smooth and creamy.

Wash, core, and cut apples into eight slices. Dip apples slices into warm caramel dip and eat immediately. Great for parties and snacks.

Tina Good  
Lititz

### IMPOSSIBLE FRENCH APPLE PIE

6 cups sliced apples  
1½ teaspoon cinnamon  
¼ teaspoon nutmeg  
1 cup sugar  
¼ cup milk  
½ cup bisquick mix  
2 eggs  
2 tablespoons butter, softened  
Spray vegetable spray in 10-inch pie pan. Mix apples and spices, turn into pan and put remaining ingredients in blender on high for 15 seconds. Pour over apples. Top with butter and crumbs. Bake at 325 degrees for 55 minutes.

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## 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.

- October 29- Pumpkin Time
- November 5- Breads, Muffins, Biscuits
- 12- What can you do with sweet potatoes?
- 19- Thanksgiving Dinner

## Featured Recipe

Need a tasty snack for tailgating or entertaining friends during the fall season? Try this recipe from the American Dairy Association.

### CHEESY PRETZELS FINGERS

2 cups shredded cheddar cheese  
½ cup butter  
1 teaspoon Worcestershire sauce  
¼ teaspoon salt  
1 cup all-purpose flour  
Coarsely chopped pretzels  
Preheat oven to 375 degrees. In large mixer bowl, combine cheese and butter. Beat until well blended. Stir in Worcestershire sauce and salt; mix well. Beat in flour until well combined. Shape dough into ropes ¼ -inch in diameter. Cut into 3-inch long pieces. Roll in chopped pretzels. Bake on unbuttered cookie sheets 15 to 18 minutes or just until firm to the touch. Let cool on pan 5 minutes. Cool completely on wire rack. Store in airtight container at room temperature. Yields approximately 3 dozen.

Pretzels will keep in container with tight-fitting lid up to two weeks. Serving size: 1 piece. Calories 70 per serving, proteing 2 g, fat 5 g, carbohydrate 4 g, calcium 47 mg, riboflavin, .04mg.