

Home on the Range

Ideas For Easter Dining

A delightful Easter dinner with traditional ham or lamb and candied yams and ending with homemade chocolate candy is high on the priority list for most folks.

No doubt by now, Easter dinner makings are well underway, but for the last-minute cook, here are some recipes to fall back on or to add to your next year's repertoire of recipes.

Happy Easter!

ROAST FRESH HAM WITH LEMON-HONEY GLAZE

6-7 pound boneless fresh ham
Preheat oven to 325 degrees. Sprinkle ham with with 1 teaspoon salt and dash pepper; place on rack in a shallow roasting pan. If meat thermometer is to be used, insert in center of roast. Roast ham until thermometer registers 170 degrees for 3½ to 4 hours; during the last half hour, brush with lemon-honey glaze.

Lemon-honey glaze:

1 tablespoon plus 1 teaspoon honey
2 teaspoons firmly packed brown sugar
¾ cup apple cider (no sugar added)
2 to 3 whole cloves
2 tablespoons lemon juice

In small saucepan, combine honey and sugar; heat until melted and bubbly; add cider and cloves and bring to a boil. Add lemon juice and continue cooking until some of liquid evaporates and mixture becomes syrupy, about 5 minutes. Glaze ham as directed above.

EASTER CHEESE

2 quarts milk
4 eggs
2 cups buttermilk or sour milk
1 teaspoon salt
½ teaspoon sugar

Heat sweet milk to boiling point. Beat eggs lightly. Add buttermilk, salt, and sugar. Beat lightly again. Pour slowly into hot milk.

Cover milk and allow to stand for several minutes. Stir slowly until mixture separates. Remove cheese from whey with a large slotted spoon or collander. Place cheese in mold and chill until set.

Delicious spread on bread with honey or molasses.

Stephanie Buck
Lebanon Co. Dairy Maid

KRISPIE EGGS

5 cups rice crispy cereal
2 cups peanut butter
¼ -½ cup butter, melted
2 cups confectioners' sugar
Blend together all ingredients. If mixture seems too dry or too moist, adjust with more or less butter. Add 5 cups rice crispy cereal. Mix and shape into eggs. Let set. For coating, melt 8-10 ounces semi-sweet chocolate bits in double boiler and dip crispy eggs into the melted chocolate.

Cindy Hoffman
Richfield

GREEN SPRING SALAD

¼ cup vegetable oil
¼ cup frozen concentrated apple juice, thawed
½ cup ketchup
3 tablespoons cider vinegar
1 green onion, thinly sliced
½ teaspoon Worcestershire sauce
1 bunch romaine lettuce
8-ounces water chestnuts, thinly sliced
½ cup cooked, crumbled bacon
3 hard-cooked eggs, peeled and chopped

Combine first six ingredients in a small bowl, mix well, set aside. Wash romaine lettuce, tear and place in a salad bowl. Add water chestnuts; bacon, and egg. Pour dressing over salad mixture and toss until well mixed. Serves 8.

COCONUT EASTER EGGS

Mix together:
1 pound potatoes, mashed with no liquid
1 pound butter
6 to 8 pounds confectioners' sugar
1 fresh coconut, ground
½ pound packaged coconut
Add confectionary sugar until it is not too sticky to handle or until it is stiff enough to hold its shape. Form into egg shape in any size preferred. Let stand while you melt chocolate. Melt 2 12-ounce packages of coating chocolate bits over boiling water. Use milk chocolate if you prefer. Dip each egg into the melted chocolate. Place on waxed paper and put in a cool place until set.

Tina Gojeski
Loysburg



Golden brown Lemon-Raspberry Scones served with small butter molds in Easter-y shapes and fresh berries in an egg cup are perfect for Easter brunch or breakfast. See featured recipe.

CANDIED YAMS

5 yams, medium size
¾ cup frozen apple juice, thawed
¼ cup butter

Place yams in large saucepan and cover with cold water. Cover and bring to a boil over high heat. Reduce heat to simmer and cook about 25 minutes or until yams are tender. Drain and let cool to room temperature. Meanwhile, place apple juice concentrate in a small saucepan. Heat concentrate until it's reduced by half, remove from heat and add butter. Peel cooled yams and cut into ¼-inch slices. Place slices in an 8-inch square casserole and pour apple-butter mixture over yams. Bake at 350 degrees for 20 minutes. Serves 6 to 8.

CHEESE FUDGE

½ pound Velveeta cheese
½ pound butter
½ cup cocoa powder
½ teaspoon vanilla
2 pounds confectioners' sugar
½ cup nuts (optional)
Heat cheese and butter until soft enough to combine. Add remaining ingredients and stir and knead until thoroughly mixed. Spread in large buttered pan and allow to cool and become firm. Cut.

Susan Pardoe
Sullivan Co. Dairy Princess

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Featured Recipe

When Easter weekend arrives, many homes have overnight guests. If you are sharing a breakfast or brunch with family and friends, here is a recipe for Lemon-Raspberry Scones that evoke feelings of springtime.

They're quite simple to put together and make a lovely presentation when served with fresh fruit and small butter molds in Easter-y shapes. Served warm from the oven, these scones make the perfect foil for a homey Easter morning brunch.

LEMON-RASPBERRY SCONES

2 cups all-purpose flour
¼ cup sugar
2½ teaspoons baking powder
¼ teaspoon salt
¼ teaspoon nutmeg
½ cup butter, chilled, cut into small pieces
½ cup milk
1 egg
1 teaspoon lemon peel
¾ cup fresh raspberries*
1 tablespoon melted butter
1 tablespoon sugar

Preheat oven to 425 degrees. In large bowl, combine flour, ¼ cup sugar, baking powder, salt and nutmeg. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Combine milk, egg and lemon peel; mix well. Add milk mixture to dry ingredients mixing with fork just until dry ingredients are moist and a soft dough forms. Gently stir in raspberries. Gather dough into a ball and gently knead on lightly floured surface 8 to 10 times. Place dough on lightly buttered baking sheet. Pat into 9-inch circle, ½ inch thick. With sharp knife, cut through dough to form 8 wedges; do not separate. Brush top of dough with melted butter; sprinkle with sugar. Bake until golden brown, 20 to 22 minutes. Cut through scones, separating wedge; serve warm.

*Blueberries may be substituted for raspberries if desired.

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.

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