

Cream Of The Crop

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ZUCCHINI CASSEROLE

4 cups zucchini, grated or one quart grated frozen zucchini, lightly thawed
1 onion, chopped
½ cup butter, melted
½ teaspoon salt
3 eggs, beaten
1 cup biscuit mix
1 small can mushrooms, drained and cut up

½ cup parmesan cheese, grated
1 cup cheddar cheese, grated
½ cup milk

½ teaspoon oregano
1 teaspoon parsley
Dash of garlic powder
Dash of black pepper
Mix all ingredients together except ¼ cup cheddar cheese. Pour into large greased casserole dish. Sprinkle reserved cheese on top before baking. Bake at 350 degrees for 40-50 minutes or until lightly brown around edges, and set in center.

I have lived in Lebanon County all my life and especially appreciate the rich fertile limestone soil of Millbach Springs. My husband, Robert, grows many vegetables in our little garden. We usually have an abundance of zucchini. Sometimes we make zucchini chowchow, which is delicious, and we also grate and freeze zucchini in quart freezer boxes. If allowed to completely thaw, it will be watery. But if used for casseroles when only slightly thawed, the results are wonderful. Try it.

Mrs. Robert R. Balsbaugh

RASPBERRY AND ICE CREAM SALAD

1 6-ounce box raspberry gelatin
1 cup boiling water
1 cup vanilla ice cream
3 tablespoons orange juice
1 8-ounce can crushed pineapple

1 large banana, diced
½ cup pecans, chopped
Dissolve gelatin in boiling water. Add ice cream and orange juice. Combine first four ingredients. Blend well. Chill until thickened. Add crushed pineapple, banana, and pecans. Chill at least three hours. Makes 6 servings.

My husband, Lucius and our son, Jody, and I live on a farm in McGaheysville, Va. We raise beef cattle. Besides being the leader of the Mountain View 4-H Club, I am active in our church. I enjoy creating recipes.

Joann Frazier Hensley
McGaheysville, Va.

HAMBURGER CHEESE PIE

¼ pound ground beef
½ cup chopped onion
½ cup drained mushrooms
1 cup drained green beans
2 cups shredded cheddar cheese
¾ cup mayonnaise
¾ cup milk
4 teaspoons cornstarch
3 eggs
½ teaspoon salt
½ teaspoon pepper
1 9-inch unbaked pie shell

Cook ground beef and onion in skillet until browned. Add mushrooms and green beans. Arrange meat mixture and cheese in pie shell. Beat together mayonnaise, milk, cornstarch, eggs, salt, and pepper in bowl until blended. Using rotary beater, bake at 350 degrees for 35 minutes or until golden brown and puffy. Serve pie warm. Serves 6.

We are a dairy farm family that enjoys the new and tasty recipes featured in the Lancaster Farming.

Lucy Oberholtzer
East Earl

STICKY CINNAMON ROLLS

2 packages (¼ ounce each) active dry yeast
¼ cup sugar, divided
½ cup warm water (110 to 115 degrees)
2 cups warm milk (110 to 115 degrees)

¼ cup shortening
1½ teaspoons salt
2 eggs
7¼ - 8¼ cups all-purpose flour
2 tablespoons butter, melted
Topping:

1 cup sugar
¼ cup packed brown sugar
2 tablespoons ground cinnamon
Icing (optional):

1 cup confectioners' sugar
2-3 tablespoons milk
1 teaspoon vanilla extract

In large mixing bowl, dissolve yeast and ¼ cup sugar in warm water. Add warm milk, shortening, salt, eggs, remaining sugar, and 3 cups flour. Beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Place in greased bowl, turning once to grease top. Cover and let rise, about one hour. Punch dough down and divide into thirds. Roll each portion into a 12-inch by 8-inch rectangle and spread with melted butter. Combine topping ingredients and sprinkle over butter. Roll up tightly, starting at long end. Slice into 1-inch rolls. Place in three greased, 11-inch by 7-inch by 2-inch baking pan. Let rise until nearly doubled, about 30 minutes. Bake at 350 degrees for 20-30 minutes or until lightly browned. Remove from pans to wire racks and cool. If desired, make icing. Beat all ingredients until smooth and ice cooled rolls. Yields 3 dozen.

These rolls are delicious when served warm. They never stick around long with my two hungry, growing boys, Justin 7 and Matthew, 5½. Also, Heidi loves them, too. We milk 41 cows.

Louise Kurtz
Morgantown

STRAWBERRIES IN THE SNOW

8 ounces of cream cheese, softened to room temperature
1½ cups confectioners' sugar
1 package (12 ounces) dairy whipped cream

1 teaspoon vanilla flavoring
1 baked angel food cake
1 quart strawberries, sliced
2 packages strawberry glaze

Mix cream cheese and sugar until creamy. Add whipped topping and vanilla. Tear angel food cake into small pieces. Mix strawberries and glaze together in a bowl. Put a layer of cake first in a large bowl, then follow with a layer of cream cheese mixture, then strawberry glaze mix. Continue layers in this manner. Spread cream cheese mixture on top and refrigerate.

I'm a country gal who lives on a dairy farm with her parents and brothers and sisters. I'm kept busy with my jobs away from home, so I don't help out in the barn. When I am at home, I spend time in the kitchen preparing food or doing whatever else needs done in the house. I like looking at the recipes in the Lancaster Farming. We've sure gotten a lot of delicious recipes from the newspaper!

Every summer we have a large garden, so I'll be putting time in it when I'm home from work. Fresh vegetables always taste so good!

Have a safe and happy summer!
Denise K. Wenger
Mifflintown

CHOCOLATE CHEESECAKE

Crust:
2 cups chocolate wafer crumbs
5 tablespoons melted butter

Filling:
3 packages (8 ounces each) cream cheese, at room temperature
1 cup granulated sugar
5 large eggs
2 ounces (2 squares) semisweet chocolate, melted

Frosting:
6 ounces (6 squares) semisweet chocolate, melted
½ cup sour cream

To prepare crust, in a medium bowl, mix together chocolate crumbs and melted butter until well blended. Press into a 9-inch springform pan.

Preheat oven to 300 degrees. To prepare filling, in a large bowl, beat together cream cheese, sugar, and eggs at medium speed until smooth and fluffy. Spoon half of cream cheese mixture into crust. Stir chocolate into remaining cream cheese mixture until well blended. Drizzle over batter in crust to make swirls. Bake cheesecake for 50 minutes. Transfer pan to a wire rack. Cool completely. Transfer cheesecake to a serving plate, cover with plastic wrap, and chill for two hours. Uncover cheesecake. Carefully remove the side of pan.

To prepare frosting, in a small bowl, mix together chocolate and sour cream. Spread over cheesecake. Chill briefly until frosting is set.

I enjoy reading Lancaster Farming, especially the recipe section.

My husband and I are semi-retired and enjoy auction sales, flea markets, garage sales, etc. We do own a farm, but have rented it to a neighbor.

Keep up the good work. I hope to be able to read all the good recipes sent in for the cow mania drawing.

Mary J. Elder
Kittanning

CHEESE CAKE PIE

Crust:
¼ cup graham cracker crumbs
¼ cup granulated sugar
¼ cup butter, melted

Mix together in a 9-inch pie pan. Take out 2-3 tablespoons mixture and keep for topping.

Press remainder of mixture into the 9-inch pie plate.

Filling:
1 package instant vanilla pudding

8-ounce package cream cheese, warmed
1½ - 2 cups milk

Put warmed cheese and pudding in a small mixing bowl along with ½ cup milk. Beat with electric mixer until well mixed. Gradually add remainder of milk while beating.

When thoroughly mixed, pour into pie pan. Top with reserved crumbs. Refrigerate a couple of hours before serving.

My husband Clifton and I moved on our farm almost 44 years ago. He has spent his life dairy farming. I was an elementary school teacher at the time of our marriage. After the birth of our son, I did some substitute teaching and then went back to full-time teaching until retirement.

Our son and his family do most of the farm work and milking the dairy herd of Holstein cows.

The recipe is a "stand by" for covered dish meals, family reunions, and other functions.

"Home On The Range" is a very nice part of Lancaster Farming.

Grace Bachtel
Horse Shoe Run, W.V.

THREE-CHEESE QUICHE

1 9-inch deep dish pie shell, unbaked
4 eggs
1 cup heavy cream
½ cup shredded cheddar cheese
½ cup shredded Swiss cheese
½ cup shredded Colby cheese
½ teaspoon salt
Dash of pepper
½ cup diced broccoli (optional)
½ cup slivered ham (optional)
½ cup slivered mushrooms (optional)

Beat eggs and heavy cream together. Add shredded cheese, salt, and pepper. Mix thoroughly. Stir in optional ingredients. Pour mixture into unbaked pie shell. Bake at 350 degrees for 45 minutes or until set and golden brown.

My family has enjoyed this quiche. I find myself returning to this recipe quite often.

My husband Eric and I have a 17-month-old daughter, Janae. We farm with Eric's father and milk about 60 cows. We also raise about 17 acres of tobacco. I enjoy being outside and gardening. I have a large garden which keeps me busy, canning and freezing all summer.

I enjoy playing volleyball and baking for my husband. I also enjoy traveling.

I am the secretary for our milk co-op (Milk Marketing, Inc.) young cooperators division, which gives us the opportunity to travel a few times a year.

Melissa S. Herr
Lancaster

FRUIT CAKE

2 eggs
1½ cups sugar
½ cup oil
2 cups flour
2 teaspoons soda
½ teaspoon salt
2 cups fruit
Bake in greased 9-inch by 13-inch baking dish. Bake at 350 degrees for 45 minutes or until it's done.

Frosting:
½ cup Carnation milk
¼ cup brown sugar
¼ cup butter
Boil together five minutes. Add nuts if desired.

My name is Fannie Stoltzfus. My parents are Jonas and Sara Stoltzfus. I have two sisters, Emma, 12, and Martha, 14 months. I also have three brothers: Ephraim, 10; Andy, 8; and Mose, 5. We live on a 100-acre farm.

I really enjoy the B section in Lancaster Farming. Well, I should get to work because we have a busy day ahead. Bye-bye.

Fannie E. Stoltzfus
Christiana

CORNSTARCH PUDDING

4 cups milk
4½ tablespoons cornstarch
2 teaspoons vanilla
2 eggs
½ cup white sugar
½ cup brown sugar

Bring milk to boiling, and add sugars to keep from scorching. Mix eggs, cornstarch, and ½ cup milk. Add to boiling milk and boil until thickened. Remove from heat, add flavoring and ¼ teaspoon salt.

I use this recipe a lot. We milk 52 cows, so milk is always plentiful. A good way to use up some cake or cookies that didn't get nice or got too dry: cut them in bite-size pieces and layer them with this pudding and bananas (optional) and put whipped cream on top.

Norma Stoltzfus
Morgantown

BUTTERFUDGE FINGERS

2 squares unsweetened chocolate
½ cup butter
1 cup sugar
2 eggs
¼ cup sifted flour
½ teaspoon baking powder
½ teaspoon salt
½ cup chopped nuts

Heat oven to 350 degrees. Melt chocolate and butter over hot water. Beat in sugar and eggs. Sift dry ingredients together and stir in. Add nuts. Spread in greased 8-inch square pan. Bake 30-35 minutes or until top has dull crust.

Topping:
Brown ¼ cup butter over medium heat. Blend with two cups sifted confectioners' sugar. Blend in 2 tablespoons cream and 1 teaspoon vanilla. Spread on brownies.

Melt 1 square of unsweetened chocolate and 1 tablespoon butter. When cooled, spread very thin coating over topping.

Hi! My name is Becky Fisher. I'm 15 years old. My hobbies are baking, cooking, and sewing. This is our favorite brownie recipe, although we do make others. I look forward to June dairy month because we always find lots of good recipes! I hope you like this recipe!

Becky Fisher
Strasburg

BAKED TORTILLA TWIRLS

8 ounces cream cheese
2 ounces cheddar cheese
¼ cup scallions, chopped
1 teaspoon mild chile powder
¼ cup Monterey Jack cheese (spread)
¼ cup chopped red bell peppers
2 tablespoons fresh cilantro, chopped
6 flour tortillas

Mix together all ingredients except tortillas. Spread about 4 tablespoons of mixture on each tortilla and roll tightly. Wrap in plastic wrap and refrigerate for an hour or up to three days ahead. Heat oven to 400 degrees. Cut rolls into ½ -inch slices. Place on baking sheets. Brush with olive oil. Bake for 5 minutes, turn over. Bake 5 minutes more or until twirls are lightly brown.

You may add any or all of 1 fresh jalapeno pepper, chopped
¼ cup chopped fresh tomatoes, drained
¼ cup roasted pine nuts.

These were served on a local kitchen tour. They were terrific!

Belinda Myers
Dallastown

HAM AND NOODLE CASSEROLE

½ pound egg noodles, cooked
1 pound diced cooked ham
1 cup evaporated milk
1 cup grated cheese (cheddar, American, etc.)

Onion to taste, chopped
Mix cooked, drained noodles with chopped meat, milk, and cheese. Pour into greased casserole dish. Sprinkle a little bread crumbs and grated cheese on top. Bake at 350 degrees for 30 minutes or until crust is golden and heated through.

My family loves casseroles. This is one of their favorites. We raise our own pork and I am always looking for new ways to serve it. My mother-in-law passed this recipe to me and boy, it is a hit at our house.

Susan Stahr
Emporium

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