

Home on the Range

This 'N That For Hungry Appetites

Our files are overflowing with recipes that never get printed because we run out of space, readers send duplicate recipes, the recipes don't reach the office by the print deadline or the recipes don't fit into the specified categories.

Remember, we try to print all the recipes but sometimes, one request receives 25 or more answers — while others receive only one or none.

Some readers have recipes printed often — that's because they seem to have a knack of submitting recipes for which we receive no other answers, and, recipes for the "Home On The Range" section are received on time to print them. Too often, recipes listed in the recipe topics are received after publication date. If you are sending a recipe for one of the recipe topics, it must reach our office at least one week before the date listed as the publication date.

To increase your chances of being published, type or clearly print the recipes with concise instructions. Also, clearly identify if the recipe is answering a request — and which one. Most recipes are easily identifiable, but sometimes, it's difficult to comprehend for which request or recipe topic the recipe is sent.

Also, some readers read old copies of the paper and send answers for requests that have been print months earlier. Make sure, you are answering a current request. Print your name and address on each recipe.

We will try to print your recipes if you follow the guidelines.

These are wonderful recipes and ones that you are sure to enjoy.

HESTON MAIN DISH

4 cups cubed, cooked ham
4 cups hard boiled eggs, diced
4 cups boiled, cubed potatoes
8 tablespoons butter
8 tablespoons flour
1 teaspoon salt
4 cups milk
Shredded cheese
Buttered cracker crumbs
Melt butter, add flour, salt, and milk. Cook until thickened. Add remaining ingredients and bake at 350 degrees for 30 minutes. Sprinkle with cheese and then crumbs.

Stacy Krall
Lebanon

CHEESY HAM CASSEROLE

10-ounce package French-style green beans
4 tablespoons butter
¼ cup chopped onion
4 tablespoons flour
½ teaspoon salt
1½ cups milk
2 cups chopped, cooked ham
2 hard-boiled eggs, chopped
1 cup shredded cheddar cheese
2 tablespoons chopped pimento
1 tablespoon chopped parsley
½ cup herb-flavored croutons, slightly crushed

Cook beans, drain and reserve ½ cup liquid. In saucepan, melt butter, saute onion, stir in flour and salt until blended. Remove from heat, stir in milk and ½ cup liquid. Boil and stir one minute. Add ham, eggs, cheese, pimento, and parsley.

Place beans in baking dish and cover with ham sauce. Sprinkle crumbs on top. Bake at 350 degrees for 20-25 minutes. Serves 6-8.

Stacy Krall
Lebanon Co. Dairy Princess

CHICKEN PARMESAN

¼ cup butter
½ cup parmesan cheese
½ cup bread crumbs
¼ - ½ teaspoon garlic powder
1 tablespoon paprika
½ teaspoon rosemary
½ teaspoon oregano
½ teaspoon basil
6 chicken halves, boned, skinned

Other chicken pieces may be substituted for chicken breasts — allow 7 minutes per pound for cooking. Melt butter in a 8x12-inch glass pan. Dip both sides of chicken in butter. Combine remaining ingredients on paper plate, roll chicken in mixture. Place chicken in dish with thicker edges toward outside.

Cover loosely with waxed paper. Microwave on high for 12 minutes, rotating dish once.

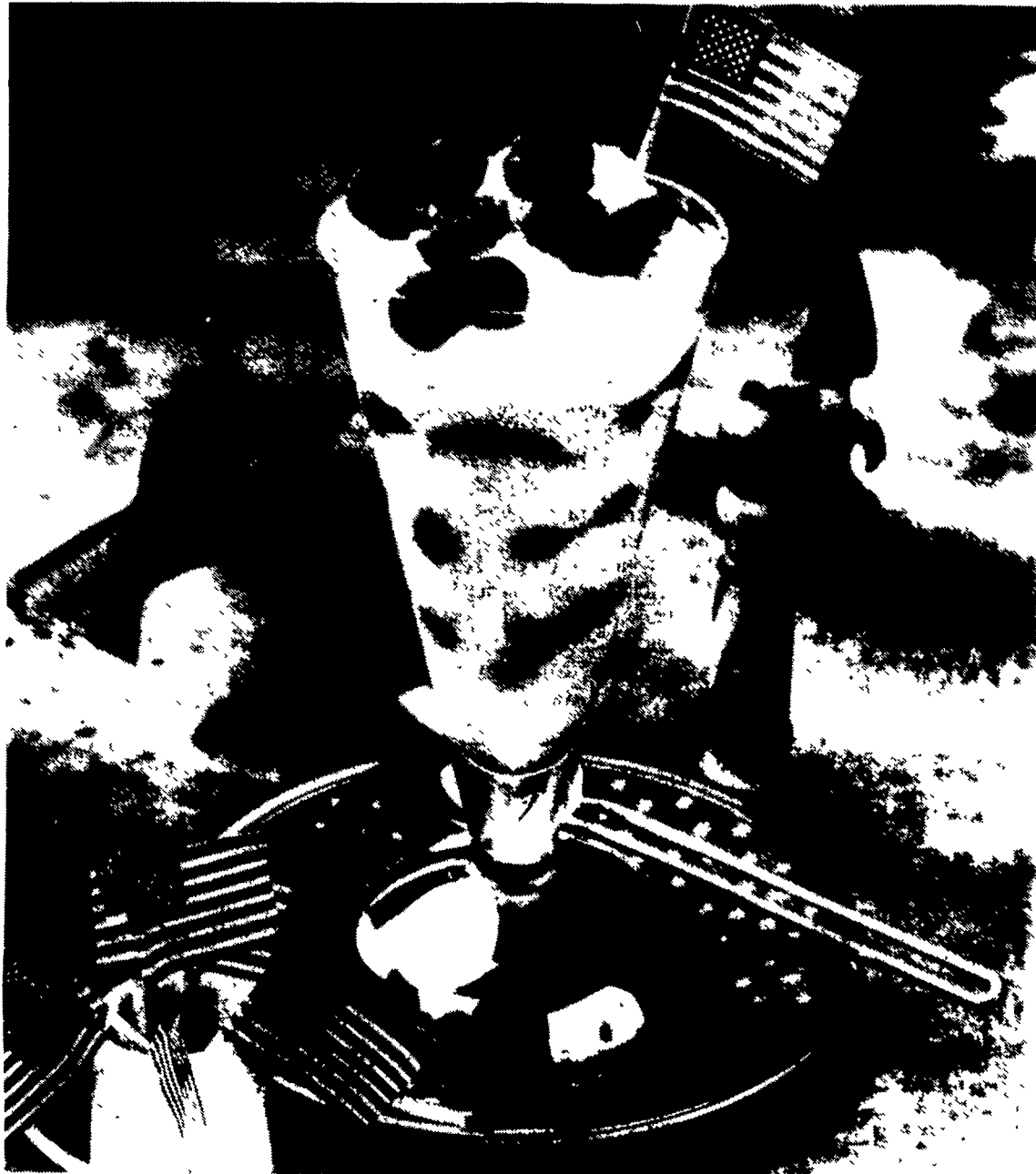
Or, oven method: Bake at 350 degrees for 35-45 minutes.

Yields 6 servings. Delicious. My husband Karl and I are retired from farming. I do work part time as a demonstrator in a personal computer store.

We have four daughters, 5 grandchildren, and 1 great grandchild to be born in August.

My husband enjoy fishing for bull heads.

Vera M. Scott
Cortland, NY



Celebrate July 4 with a patriotic ice cream sundae — vanilla ice cream with strawberries and blueberries or raspberries.

EDIBLE COMFORTS CHOCOLATE ELEPHANT

This is expensive, very rich, terribly fat, and it is not good for you. It is also disgustingly delicious — with all the right attributes for the serious chocolate lover.

12 eggs
1 teaspoon vanilla
½ pound butter
3 tablespoons almond liqueur
1 pound German sweet chocolate
4 tablespoons sugar
Whipped cream, optional
Separate eggs. Beat the yolks with vanilla and butter. When thoroughly blended, add the almond liqueur. Melt the chocolate in a double boiler. Allow to cool a bit. Beat the egg whites and sugar until stiff.

Blend the chocolate with the butter and yolk mixture, adding the chocolate to the yolks a little at a time. Finally, gently fold in chocolate into the egg whites. Pour into dessert glasses and chill.

Top with whipped cream when ready to serve.

Will keep covered in the refrigerator for 2 to 3 days, but is best served the first day.

Sarah Clark
Breezewood

Featured Recipe

Free Recipe Leaflet

Speed Scratch Cooking With Cheese

One of the hottest food trends of the day is speed-scratch cooking—which means using convenience foods (such as shredded cheese) in creative ways to come up with quick and tasty meals. This leaflet offers seven speed-scratch recipes from the kitchen of Mr. Food, a nationally-syndicated TV chef and personality.

For a free copy, send a self-addressed, stamped business size envelope to: Recipes Mamma, 810 Glencagles Court, Suite 106, Towson, MD 21286.

Here is a recipe from the brochure.

Crunchy Vegetable Stir-Fry Pizza

Know why stir-fry is so popular? Because it's quick and easy. Now try it on a pizza teamed with Muenster and blue cheeses.

1 large (1 pound) Italian bread shell
2 tablespoons butter
1 bag (16 ounces) Oriental-style frozen mixed vegetables, slightly thawed
2 cups (8 ounces) shredded Muenster cheese
¼ cup crumbled blue cheese
¼ teaspoon garlic powder
¼ teaspoon onion powder

Preheat oven to 375°F. On an ungreased 12-inch pizza pan or large baking sheet place bread shell. In a large skillet melt butter. Over medium heat, add vegetables; cook, stirring frequently, until crisp-tender, about 5 minutes. Using a slotted spoon, transfer vegetables from skillet to reserved bread shell, distributing evenly. Sprinkle with Muenster and blue cheeses, and garlic and onion powders. Bake until cheeses are melted and crust is hot, 15 to 20 minutes. Serve with knives and forks. YIELD: 3 to 4 servings.

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.

July

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