

Home on the Range

Meals To Tote

Looking for a dish to take to a covered dish supper? Here are some of our readers' favorites.

ESCALLOPED CORN

¼ cup butter
2 eggs
2 tablespoons sugar
2 tablespoons all-purpose flour
16-ounces canned cream-style corn

1 cup milk
Salt and pepper
Paprika
Set oven to 350 degrees. Place butter in a one-quart glass baking dish and place in preheated oven to melt. In the meantime, prepare the corn batter. In a medium bowl, beat the eggs. Add sugar and flour and blend. Add the corn and milk; combine thoroughly. Pour over melted butter but do not mix in. Sprinkle with salt, pepper, and paprika. Bake for 45 minutes, the pudding will be slightly brown and puffy.

Louise Graybeal
Renick, WV

MACARONI SALAD

3 cups cooked macaroni
2 hard-boiled eggs, chopped
1 cup chopped celery
¼ cup shredded carrots
1 small onion, chopped
Dressing:
1 cup sugar
¼ cup vinegar
½ teaspoon mustard
½ teaspoon butter
2 beaten eggs
Boil slightly until thickened. When cool, add 2½ cups mayonnaise. Mix together and chill.

This is really good. About every time I serve it someone wants the recipe.

Anonymous

POTLUCK CASSEROLE

8 ounces noodles, cooked
1½ pounds lean ground beef
1 onion, chopped
1 teaspoon salt
Pepper to taste
2 8-ounces packages cream cheese
1 cup cottage cheese
¼ cup sour cream
½ cup chopped green pepper
½ cup chopped green onion
Simmer ground beef, onion, salt, pepper, and tomato sauce. In blender, cream the cottage cheese, cream cheese, and sour cream. Add chopped peppers and green onions. Layer noodles, meat, and cheese sauce. Top with grated cheese and bake at 350 degrees for 35-40 minutes.

Sarah Clark
Breezewood

CALICO BROCCOLI SLAW

¼ cup cider vinegar
¼ cup apple juice
1 tablespoon olive oil
1 clove garlic, minced
1 teaspoon sugar
½ teaspoon seasoned salt
2 cups thinly sliced red or green cabbage
2 cups shredded broccoli stems
2 medium carrots, shredded
In large bowl, combine vinegar, apple juice, oil, garlic, sugar, and salt. Add cabbage, broccoli, and carrots. Toss well to blend ingredients.

M.A.
Pine Grove

HALUPPI STUFFED CABBAGE

4-5 pounds loose-leafed cabbage
1½ pounds ground beef or fresh sausage
1½ cups cooked rice
1 onion, chopped
1 can tomato paste or sauce
1 can tomato soup
1 can tomatoes
Core and scald cabbage in large pot for 5 minutes. Outer leaves may be cut off and removed. Brown ground beef and onions. Add rice and tomato paste or sauce. Trim leaf ribs. Fill leaves with mixture and fold rib end over meat then left or right and fold over. Cook in slow roaster, crockpot or in oven slowly for 1-2 hours with tomato soup and tomatoes.

Place a small plate on top of halupki to keep from opening up. Freezes well cooked or uncooked.

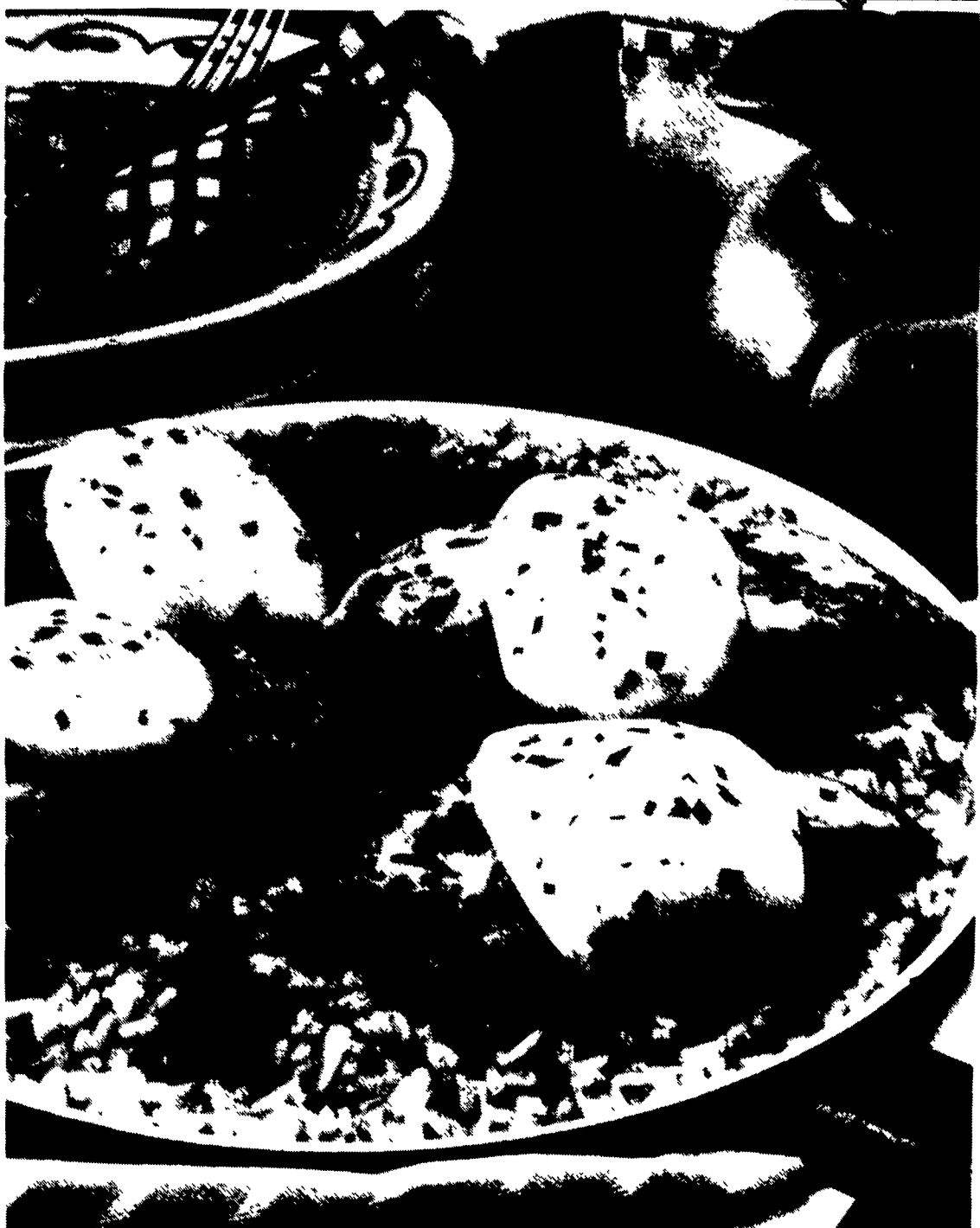
This recipe may be made as a casserole, a layer of cabbage, then meat mixture, then cabbage. If this method is used, no need to steam the cabbage. Just chop it up and add to tomatoes.

M.A.
Pine Grove

SUNSHINE SLAW

4 cups shredded cabbage
1 cup crushed pineapple, drained
1 cup orange slices
½ cup diced celery
1 cup lowfat or nonfat mayonnaise
¼ cup lowfat or nonfat sour cream
2 tablespoons fruit juice
2 tablespoons vinegar
Dash salt
1 teaspoon sugar
Mix well and refrigerate for several hours.

M.A.
Pine Grove



Italian Chicken and Rice is a great tasting dish to make in a hurry and take to a potluck dinner.

ITALIAN CHICKEN AND RICE

½ teaspoon salt
2 tablespoons butter
4 boned and skinned chicken breast halves
½ cup chopped onion
1 can (14½-ounces) Italian stewed tomatoes
1 can (13¼-ounces) ready-to-serve chicken broth
1 cup long-grain white rice (uncooked)
¼ cup grated Parmesan cheese
½ teaspoon Italian seasoning
¼ teaspoon garlic powder
4 ounces mozzarella cheese, cut in ¼-inch slices

Season chicken breasts with salt. In a large skillet over medium heat melt butter. Add chicken and cook until brown, about 2 minutes on each side; remove from skillet. To skillet add onion; cook over medium heat, stirring occasionally, until tender, about 5 minutes. Add tomatoes, chicken broth, rice, ½ cup water, the Parmesan cheese, Italian seasoning, and garlic powder; bring to a boil; reduce heat and simmer for 5 minutes. Return reserved chicken to skillet; simmer covered, until rice is tender, about 15 minutes; remove from heat. Top chicken with mozzarella cheese; cover until cheese melts, about one minute. Yield: 4 servings.

CHICKEN EDDIE

8 ounces spaghetti, cooked
3 cups chicken cubed
¼ cup green pepper, optional
1 cup broth
¼ teaspoon celery salt and pepper
½ pound cheese
2 cans cream of mushroom soup
Mix and put in crockpot for 2 hours on low or 1½ hours on high.

Anonymous

BAKED BEANS

½ pound bacon, chopped, pre-cooked
2 large cans great northern beans or lima beans
1 cup brown sugar
1 cup molasses
2 cups catsup
1 small onion, chopped
Bake at 375 degrees for 2-3 hours uncovered or until thickened. Stir twice while cooking.
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Featured Recipe

Here's help for people who have "no time to cook," but still want to put tasty homemade meals on the table. The recipe leaflet *Speed-Scratch Cooking with Cheese* is a collection of fast and easy recipes by TV's Mr. Food®, star of the nationally syndicated television show. Recipes include Ravioli Lasagna, Crunchy Vegetable Stir-Fry Pizza and Fancy Fast Chicken. For a free copy of this recipe leaflet, send a self-addressed, stamped, business-size envelope to America's Dairy Farmers, SPEED-SCRATCH COOKING, c/o ADADC MID EAST, 5392 Corporate Drive, Suite 114, Columbus, OH 43231-4978. Here is a recipe from the leaflet.

RAVIOLI LASAGNA

You've got an easy shortcut to an all-time favorite (and they'll love it when you tell them how you did it.)
1 jar (16 ounces) spaghetti sauce, divided
1 bag (16 ounces) frozen mini ravioli
1 package (8 ounces) shredded mozzarella cheese (2 cups)
1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
¼ cup grated Parmesan cheese, divided
Preheat oven to 350°F. In an 8-inch square baking pan place 1 cup spaghetti sauce; top with half the frozen ravioli, half the mozzarella cheese, half the spinach and 2 tablespoons Parmesan cheese. Repeat layering. Bake uncovered, until ravioli are hot and cheese is golden, 35 to 40 minutes. Let stand 15 minutes before serving. YIELD: 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.

August

26- Zucchini Recipes

September

2- End of Summer Harvest

9- Apple Recipes

16- Brown Bag Lunches