

Home on the Range

End Of Summer Harvest

Summer is rolling to a halt. Your garden continues to produce tomatoes, zucchini, pickles, and squash. Those recipes you were so eager to make in the beginning of summer are now a bit boring. Here's your chance to use up end-of-summer produce by trying these recipes from our readers.

ZUCCHINI SOUP

½ pound hot sausage
½ pound regular sausage
2 medium seeded with skins zucchini
1 onion, chopped
1 cup celery, chopped
2 cans crushed tomatoes
2 teaspoons Italian seasoning
1 teaspoon oregano
½ teaspoon garlic powder
1 teaspoon sugar
½ teaspoon basil
1 teaspoon salt
2 green peppers, chopped
Brown sausages, add onion and celery. Drain off excess fat. Add remaining ingredients except green pepper. Simmer 20 minutes. Add peppers, cook 10 minutes more.

This is one of the best home-made soups. Marteen's Restaurant in Everett gave permission to have this reprinted.

Sarah Clark
Breezewood

SEVEN MINUTE ZUCCHINI

6 cups seeded, peeled, and coarsely grated zucchini
1 teaspoon salt
½ pound sliced mushrooms
¼ cup butter
¼ cup chopped onions
1 minced garlic clove
½ cup sour cream
1 teaspoon dry basil
Combine grated zucchini and salt in a strainer and let stand. Heat mushrooms in skillet, shaking over high heat until liquid evaporates. Add butter, onions, and garlic to mushrooms and saute. Squeeze excess liquid from zucchini. Add to mushroom mixture, stir, and heat 5 minutes. Carefully stir in sour cream and basil. Heat through. Do not boil. Serves 6.

This is an out-of-the-ordinary dish but tasty.

Sarah Clark
Breezewood

SPAGHETTI SQUASH CASSEROLE

5 cups cooked spaghetti squash
½ cup chopped onion
1 large bell pepper, chopped
1 large tomato, sliced
1½ cups shredded cheese
1½ cups sour cream
2 tablespoons flour
2 tablespoons butter
½ teaspoon garlic powder
1 teaspoon oregano
½ teaspoon basil
1 teaspoon salt
¼ teaspoon pepper
1½ cups crushed potato chips
Microwave butter and flour until bubbly, stirring until smooth, add all seasonings and sour cream. Toss with spaghetti, onion, and bell pepper. Add cheese, mix well. Place in buttered baking dish. Arrange tomato slices on top then cover with crushed chips. Bake 40 minutes or until bubbly and browned. Serves 8.

With an abundance of squash, I made up this recipe and took it to a covered dish supper. I received compliments on how tasty it was.

Vera Kurtz
Stevens

SEVEN DAY SWEET PICKLES

7 pounds medium-size cucumbers
3 cups cider vinegar
1 cup water
5 to 6 whole cloves
8 cups granulated sugar
2 tablespoons canning/pickling salt
2. tablespoons mixed pickling spices (tied in cheesecloth bag)
Wash and trim ends off cucumbers. Put in crock. Cover with boiling water. Let stand 24 hours then drain. Repeat this each day for 4 days, using fresh water each time. On fifth day, slice in ¼-inch slices.

Make syrup of vinegar, sugar, and spices. Bring to a boil. Pour over pickles. Let stand 24 hours. Drain, save liquid, boil, pour over pickles. Let set another 24 hours. On seventh day, drain off syrup and save it. Pack pickles in pint or quart jars leaving 1-inch headspace. Boil syrup (throw away spice bag), pour over pickles to 1-inch headspace. Wipe jar rims. Seal and process pints in 10 minute boiling water bath or 15 minutes for quarts.

James R. Coffey
Elkton, Md.



A mixture of garden vegetables combined with pasta dishes is a tasty way to use odds and ends of vegetables.

CARROT SALAD

6 cups chopped carrots
1 small onion
¼ cup tomato soup or juice
¼ cup vinegar
¼ cup sugar
½ teaspoon pepper
1 teaspoon mustard
¼ cup salad oil
1½ teaspoon Worcestershire sauce
Cook carrots until tender but not soft. Cool. Mix remaining ingredients and add to carrots. Refrigerate overnight.

Mabel Zimmerman
Rushville, N.Y.

SPICED PEACH JAM

4 cups chopped peaches
2 tablespoons fresh lemon juice
1 box Sure-Jell
Mix together all ingredients and boil one minute. Add:
5½ cups sugar
½ teaspoon nutmeg
½ teaspoon cinnamon
Bring mixture to a full rolling boil and boil one minute more. Pour into jars and seal.

Vera Dietz

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SWEET DILL PICKLES

Fill jar with pickles lengthwise or slice. Put in:
½ teaspoon garlic
2 heads dill
¼ teaspoon alum
Heat until clear:
9 cups sugar
3 cups vinegar
9 cups water
3 tablespoons salt
2 teaspoons tumeric
Pour mixture over pickles and screw lids on jars. Put jars in water and bring to a rolling boil for 5 minutes. Uncover. Let set until cool. Makes 10 quarts.

Barbara Glick
New Holland

ZUCCHINI SPICE OR CHOCOLATE CAKE

4 eggs, beaten
1½ cups vegetable oil
3 cups sugar
3 cups finely grated zucchini, drained
3 cups flour
1½ teaspoon baking powder
1 teaspoon baking soda
1½ teaspoon cinnamon
1 teaspoon salt
1 cup chopped walnuts
If a chocolate cake is preferred, add ½ cup baking cocoa instead of cinnamon.

Add sugar, oil, and zucchini to beaten eggs and blend. Combine dry ingredients and stir into mixture. Stir in nuts. Bake in well greased 13x9-inch pan at 350 degrees for 35-40 minutes.

Susan Ney

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.

September

- 9- Apple Recipes
- 16- Brown Bag Lunches
- 23- Rice Month
- 30- Chicken Month

Featured Recipe

What to cook? A hungry family is lurking about. Here is an incredibly easy, one-pot dish made to satisfy in under 30 minutes. Black Bean Chili was created by the king of corner-cutting, TV chef Mr. Food®. He's taught millions of home chefs his "speed-scratch" techniques — using convenience foods like cheese, frozen and canned foods and pre-cut fresh vegetables. Such ingredients help you create meals with all the taste of homemade, but without all the work.

In the mood for something south of the border? Brown a pound of ground beef, then add black beans, tomato sauce, chunky-style salsa and, just before serving, shredded hot pepper Monterey Jack cheese. Fifteen minutes later you've got hearty, flavorful Black Bean Chili. Now that's a quick answer to the "what to cook?" question.

BLACK BEAN CHILI

1 tablespoon butter
1 pound ground lean beef
2 cans (15 ounces each) black beans, rinsed and drained
1 can (16 ounces) tomato sauce
1 jar (11.5 ounces) chunky-style medium-hot salsa
1 cup shredded hot pepper Monterey Jack cheese, divided
In a Dutch oven or large pot over medium heat melt butter. Add beef; cook, stirring frequently, until brown, about 5 minutes. Stir in black beans, tomato sauce and salsa; reduce heat and simmer covered to blend flavors, about 15 minutes. Remove from heat; stir in ¼ cup Monterey Jack cheese until melted. Serve immediately sprinkled with remaining ¼ cup cheese.

YIELD: 4 servings, 5 cups