

# Home on the Range

## Holiday Entertaining Made Easy

Although there's never enough time and there's always too much to do, a recent nationwide survey shows that most Americans still find time to entertain during the holidays.

Most report having guests between two to five times post-Thanksgiving through New Year's. Other survey findings indicate a trend toward more casual entertaining. Friends, who drop by for coffee and dessert or fireside chats with snacks.

How about roasting chestnuts by the fire for an old-fashioned custom. Mrs. Wayne Reed gives detailed instructions for making roasted chestnuts.

Dips served with crackers and vegetables remain a favorite throughout the holiday season. Have a bowlful of munchies such as cracker jacks, party mix or peanut snack ready to serve for both unexpected and invited guests. These make great holiday gifts when packaged in a decorative jar or tin.

### ROASTED CHESTNUTS

Cut a cross or an X-shape cut in the flat side of each chestnut, being careful not to damage the nutmeat. (The slit is to keep them from bursting during roasting and to make them easier to peel).

Place the chestnuts in a shallow pan and cover the pan tightly with foil.

Roast in a 425 to 450 degree oven about 30 minutes. Shake pan occasionally during cooking.

Peel chestnuts while they are still warm, taking them from the pan one at a time, and remove their papery inner shell.

To roast chestnuts over an open fire: Cut an x in each chestnut as described above. Wrap the nuts in a sheet of heavy-duty foil that has had a few holes punched in it. Place them about 5 inches from the fire or use a fireplace corn popper or a chestnut roasting basket. Cooking time: 15 to 20 minutes.

Note: I have read that chestnuts in the shell will keep in the refrigerator for about 6 months, stored in a perforated plastic bag.

Mrs. Wayne Reed  
Elkton, Md.

### MUSHROOM-LEEK PINWHEELS

- ¼ cup unsalted butter
- 1½ pounds mushrooms, finely chopped
- ½ cup chopped leeks
- 1 tablespoon finely chopped garlic
- ¾ cup ready-to-serve chicken broth
- 12 ounces cream cheese, cut into pieces
- ½ cup chopped fresh parsley
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper

1 (17¼ -ounce) package frozen puff pastry (containing 2 sheets pastry) defrosted

6 strips bacon, cooked crisp and crumbled

In a large skillet over medium-high heat, melt butter. Add mushrooms and saute 3 to 4 minutes, stirring frequently. Add leeks and garlic and continue sauteing 2 to 3 minutes. Add broth and cook over high heat until all liquid has evaporated, about 5 to 6 minutes longer. Reduce heat to low. Stir in cream cheese; cook, stirring constantly, until cheese is melted. Add parsley, salt, and pepper. Remove mixture from heat; transfer to mixing bowl and refrigerate until well chilled.

To prepare pinwheels, roll out puff pastry, one sheet at a time, on lightly floured work surface to 12x14-inch rectangle. Spread with half the filling, leaving a ½ -inch border of pastry on one long side. Spread filling to edges of remaining three sides). Sprinkle half the crumbled bacon over the filling. Starting with the long side without the border, roll pastry into tight coil. Moisten border lightly with water and press to seal. Repeat process with second sheet of pastry and remaining filling. Wrap rolls in plastic wrap; freeze until firm, about 45 minutes to 1 hour. Remove rolls from freezer. Pre-heat oven to 425 degrees.

With sharp knife, cut rolls into ½ -inch thick slices. Arrange on unbuttered baking sheets. Bake 12 to 14 minutes or until golden brown. Serve warm. Yield: about 80.

Note: Logs may be frozen tightly wrapped up to 2 weeks. Allow logs to stand at room temperature about 30 minutes for easier slicing.



Guests will be impressed with these buttery-crisp Mushroom-Leek Pinwheels, which may be made in advance and frozen two weeks before baking.

### SLOW-BALL DIP

- 1 large round loaf French, Italian or other unsliced crusty bread
- 2 8-ounce packages cream cheese, softened
- 3 cans (6½ -ounces each) chopped clams, drained (reserve ¼ cup liquid)
- 2 tablespoons grated onion
- 2 teaspoons each Worcestershire sauce and lemon juice
- 1 teaspoon hot-pepper sauce, or to taste
- ½ teaspoon salt
- Parsley sprigs for garnish (optional)
- Raw vegetables for dipping

With sharp knife, cut top from bread; set aside. Hollow loaf, leaving a 1½ -2-inch thick shell; cut removed bread in cubes (see note); set both aside. In large bowl, beat cream cheese until smooth; stir in clams, the reserved clam liquid, onion, Worcestershire sauce, lemon juice, pepper sauce, and salt until well blended. On baking sheet, make a cross with two sheets of foil, each long enough to cover loaf. Center bread shell on foil. Pour clam mixture into shell; cover with bread top. Wrap loaf with the foil. Bake in preheated 250 degree oven 3 hours for flavors to blend and clam mixture to get piping hot. Remove top; sprinkle dip with parsley. Serve loaf on large platter surrounded by the bread cubes and raw vegetables for dippers. When empty, the bread shell can be torn apart and eaten. Makes 12 servings.

Note: Toast bread cubes in the oven during last 5 minutes of baking.

Eva Burrell  
Glen Gardner, N.J.

### S'MORES

- For one S'more
- 1 whole graham cracker (4 section cracker)
- ½ chocolate bar
- 2 large marshmallows
- Microwave: Break cracker in half, place on microwaveable plate. Place chocolate bar on half of cracker. Microwave until chocolate starts to melt. Remove cut marshmallows in half, place over chocolate bar, place back in microwave for 7 seconds. Remove and place second half of graham cracker over marshmallow and eat.

### FLAVORED POPCORN

- Parmesan:** Melt ¼ cup butter in a saucepan; add ¼ cup grated Parmesan cheese and ½ teaspoon salt. Pour over 1½ to 2 quarts hot, freshly popped popcorn. Toss.
- Cheddar:** Melt ¼ cup butter in a saucepan; add ½ cup shredded Cheddar cheese and ½ teaspoon salt. Pour over 1½ -2 quarts freshly popped popcorn. Toss.
- Garlic:** Melt ¼ cup butter in a saucepan; add ¼ teaspoon garlic salt, and ½ teaspoon salt. Pour over 1½ quarts hot, freshly popped popcorn. Toss.

Am. Dairy Assoc.  
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## 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.

<b>December</b>	
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<b>January</b>	
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## Featured Recipe

The holidays are a time for families to join together and share their laughter and memories of the past year.

"What better way to greet your family than with a delicious milk punch?" asks Marie Lieb, Cambria County dairy princess.

Marie helps her parents, Mary Beth and Ralph Lieb, and four brothers on their Barr Ridge Farms in Spangler. Together they milk 60 of 130 Holsteins and raise hay, corn, and soybeans on their 300 acre farm.

A senior at Bishop Carroll High School, Marie is a member of the marching and concert bands, drama club, and pro-life club.

She is president of the Cambria County 4-H Dairy Club, and a member of Stich and Snicker 4-H Sewing Club and Cambria County Teen Club.

"By serving milk punch throughout the holidays, you can be assured that you are serving Pennsylvania's official beverage, milk. Milk contains all the important ingredients to keep the family happy and healthy. Try the following recipe when greeting your loved ones," Marie writes.

### HOLIDAY MILK PUNCH

- 3 cups cold milk
- 1 pint vanilla ice cream
- 1 cup pineapple juice
- ¼ cup strawberry syrup
- Combine all ingredients in mixer bowl or blender and beat until smooth. Makes 8 servings.