



Home on the Range

Holiday Buffet

Whenever you choose to have your holiday gatherings, food is sure to be an important part of the event—whether it's Christmas Day, a New Year's party, an open house, or serving overnight guests.

For many families, the week between Christmas and New Year's is filled with holiday celebrations.

Your menu, whether casual or more formal, is part of the festive season so you want to serve something special.

The more you can prepare in advance for the holidays, the more you'll enjoy the time you have to spend with family and friends. Buffets lend themselves to make ahead dishes. Also, they're great for having guests bring a dish to add to the selection.

Many of these recipes came from readers who forgot to include their names. We appreciate the recipes readers send, and we really do want to give credit. Readers, make sure your name and address is marked on every recipe you mail. Also, it's a good idea to include your phone number in case we have a question about the recipe.

PINEAPPLE CHEESE CASSEROLE

2 16-ounce cans chunk pineapple, drained

1½ cups granulated sugar

¼ cup all-purpose flour

2 cups grated sharp cheddar cheese

1 stack Ritz crackers

2 sticks butter

Preheat oven to 350 degrees. Spread pineapple in a 2-quart casserole. Mix together the sugar, flour, and grated cheese. Add to casserole, mixing into the pineapple. Crush crackers and spread over top of pineapple cheese mixture. Melt butter and pour over crackers. Bake 30 minutes. Can be served hot or cold.

MINTY PEAS

½ cup water

3 tablespoons butter

1 tablespoon dried peppermint leaves

3 10-ounce packages frozen baby peas

Place water, butter, and mint in a large saucepan and bring to a boil. Let boil one minute. Add frozen peas, cover, and cook 3 minutes. Toss gently and serve. Serves 10.

MARINATED FRESH VEGETABLES

Broccoli, washed and broken into small buds

Cauliflower, washed and broken into small flowerets

Broccoli and cauliflower may be blanched in hot water for several minutes and then crisped in cold water before using.

Mushrooms, cleaned and thinly sliced

Sweet peppers (red and green) cleaned, seeded, and thinly sliced

Zucchini, washed (not peeled) and thinly sliced

Other choices include green beans, peas, onions (preferably small green ones), cherry tomatoes, celery, carrots, asparagus, and more.

Dressing:

½ cup cider vinegar

¼ cup granulated sugar

½ cup vegetable oil

1 tablespoon grated onion

Salt and ground pepper, to taste

Mix together the vinegar and sugar in a heavy saucepan over very low heat, stirring until the sugar is completely dissolved. Remove from heat. Whisk in the oil, onion, and seasonings. Refrigerate until ready to combine the vegetables.

Prepare all the vegetables, dropping them in cold water to keep them crisp. When they are all ready, drain, pat dry, and put into a container with a tight lid. Pour the marinade over the vegetables. Cover and refrigerate until ready to serve (at least several hours). To serve, drain or transfer the vegetables to a serving dish or platter with a slotted spoon. Garnish with tomato wedges.

APRICOT SLUSH

2 46-ounce cans apricot nectar

2 46-ounce cans pineapple juice

2 12-ounce cans frozen orange juice concentrate, thawed and undiluted

6-ounce can frozen lemonade concentrate, thawed and undiluted

67.6 ounce bottle ginger ale, chilled

Combine first 4 ingredients in a large container, freeze until firm.

Remove punch from freezer 1½ hours before serving. Place mixture in a punch bowl, break into chunks, add ginger ale. Stir until slushy. Yields: 7 quarts.

Betty Light Lebanon



Hosting a party this holiday season? Try a buffet for a more casual entertaining style.

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LAYERED CRAB TACO DIP

2 6-ounce cans lump crabmeat, drained

2 green onions minced

½ cup diced cucumber

½ cup diced red onion

1 medium tomato, finely chopped

2 tablespoons minced fresh parsley

¼ cup lime juice

¼ cup lemon juice

¼ cup orange juice

Salt and freshly ground pepper to taste

2 8-ounce packages cream cheese, softened

¼ cup mayonnaise

1 avocado, peeled, seeded, and diced

Tortilla chips, to serve

In a glass bowl, combine crabmeat, green onions, cucumber, red onions, tomato, and parsley. In a small bowl, combine juices. Stir into crab mixture. Add salt and pepper to taste. Cover and refrigerate for six hours or overnight.

Combine cream cheese and mayonnaise, blending well. Spread over bottom of serving platter.

Spread avocado over cream cheese mixture. Drain liquid from crab mixture, pressing out as much moisture as possible. Spread mixture over avocado. Serve with tortilla chips. Yields 5¼ cup dip.

Featured Recipe

Mifflin County Dairy Princess Diane Yoder reminds dairy farmers to use an abundance of dairy products in the foods they prepare for holiday entertaining. Have recipes readily available so that when guests ask for the recipes you are able to encourage them to use real dairy products.

Here is a recipe that works well for a holiday buffet or a way to use up leftover turkey and filling.

TURKEY CASSEROLE

6 cups filling OR

16 slices bread, crumbled

1 cup onion, chopped

1 cup celery, chopped

¼ teaspoon salt

¼ teaspoon pepper

Mix together remaining ingredients with filling:

4 cups turkey or chicken, cubed

1 cup mayonnaise

1 can mushroom soup

3 eggs

3 cups milk

1 cup cheddar cheese

Mix filling or equivalent, meat, mayonnaise, eggs, and milk. Place in casserole dish or 14x9-inch pan. Pour mushroom soup over top. Cover and bake at 325 degrees for 2 hours. The last 15 minutes, sprinkle cheddar cheese over top. May be made one day ahead and refrigerated.

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.

December



Your Favorite Recipe From Lancaster Farming

January

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