

Home on the Range

Great Eating!

It's difficult to pick a favorite recipe when you have lots of them. Depending on the occasion one favorite may do while another would be inappropriate.

Favorite recipes run the gamut from casseroles to desserts. Here are favorite recipes from our readers. Enjoy!

CHOCOLATE SAUERKRAUT CAKE

1/2 cup butter
3 eggs
1/4 cup cocoa
1 1/2 cups sugar
1 teaspoon vanilla
1/4 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup water
2 1/4 cups flour
3/4 cup sauerkraut (chopped fine)

Drain kraut. Cream sugar and butter. Beat together eggs and add to creamed mixture. Add vanilla. Sift dry ingredients and add to above mixture alternately with 1 cup water. Stir in kraut and bake at 350 degrees for approximately 30 minutes or more. Do not overbake.

Frosting:

1/2 cup butter
8-ounces cream cheese
1 box confectioners' sugar
1/4 cup cocoa
Cream together butter and cream cheese. Add sugar and cocoa. Beat. Add a few drops of water if needed to make frosting of spreading consistency.

Nellie M. Edwards
Friendship, N.Y.

BIG BLACK WALNUT CAKE

3 1/2 cups cake flour
5 teaspoons baking powder
1 teaspoon salt
1 1/2 cups shortening
1 teaspoon almond flavoring
1 teaspoon vanilla
1 1/2 cups sugar
4 egg yolks
1 1/2 cup milk
4 egg whites, beaten
1/4 cup sugar

1 1/2 cup black walnuts, chopped
Cream together shortening, almond flavoring, vanilla, 1 1/2 cups sugar, and 4 egg yolks. Beat in milk alternately with dry ingredients.

Beat egg whites until frothy, add 1/4 cup sugar. Beat until it forms a meringue and fold into batter. Fold in chopped walnuts.

Bake in two 9-inch layer cake pans at 350 degrees for 45 minutes or until cake tests done.

Verna Hoover
Lebanon

PAVLOVA

Preheat oven to 450°. Lightly spray 8x8" baking pan with no-stick spray.

Whip to soft peaks:
3 room temperature egg whites
1/4 teaspoon cream of tartar
Reduce speed and gradually add:

1/2 cup sugar
Whip until very stiff peaks form. Spread meringue in baking pan. Place in oven. Immediately turn off oven. Do not open door for at least 8 hours. Remove from oven and spread in:

1 cup nonfat vanilla yogurt
Cover with plastic wrap and refrigerate until meringue is soft, about 4-6 hours. Cut into squares and serve with:

1 cup each raspberries, strawberries, and blueberries

Any seasonal fruits are fine.
Makes 9 servings.

Anne Abrams
Bangor, PA

PLYMOUTH ROCK BURGERS

1 tablespoon butter
1 small onion, finely chopped
1 small celery rib, finely chopped
1/2 cup chicken broth
1/4 cup herb-seasoned stuffing mix
1/4 teaspoon salt
1/2 teaspoon poultry seasoning
1/4 teaspoon pepper
1 1/2 pounds ground turkey

In a small skillet, heat butter. Add onion and celery; cook over medium heat, stirring often, until softened, about 4 minutes. Add broth and bring to a boil. Remove from heat and stir in stuffing, salt, poultry seasoning and pepper; let cool completely. Place burger in large heavy skillet. Over med/high heat, brown on both sides till no pinkness shows. Also can grill them. About 6 servings.

Sarah Clark
Breezewood, PA

CORNSPOON BREAD

2 eggs
8 ounces corn muffin mix
8 ounces creamed corn
8 ounces white kernel corn
8 ounces sour cream
1/2 cup melted butter
1 cup Swiss cheese, shredded

Combine eggs, corn muffin mix, creamed corn, white corn, sour cream, and butter. Pour into 2-quart baking dish. Sprinkle with Swiss cheese on top. Bake at 350 degrees for 50 minutes.

Julie Zepp
Adams Co. Dairy Princess



Lamb Stroganoff is a new lower-fat version that tastes just as delicious but with less calories than the traditional stroganoff.

TAR HEEL PIE

1 cup chocolate chips
1/2 cup butter, melted
1 cup chopped pecans
1 teaspoon vanilla
1/2 cup flour
1/2 cup sugar
1/2 cup brown sugar
2 eggs, beaten
1 unbaked pie shell

Pour warm butter over chocolate chips and stir. Blend all remaining ingredients and stir into chocolate chip mixture. Pour into pie shell. Bake in 350 degree oven for 30-40 minutes.

Mrs. George Grube
Orwigsburg

TURKEY PARMIGIANA

1 lb. ground turkey
1/2 cup dried bread crumbs or cracker crumbs

1 tablespoon vegetable oil
1 1/2 cup pizza sauce
5 slices mozzarella cheese
1/4 cup grated parmesan

Gently shape turkey into 5 patties. Coat with bread crumbs, topping off any excess. In a large skillet, heat oil over medium heat. Add patties and brown lightly on each side. Transfer patties to oblong baking dish. Pour sauce over patties. Cover with mozzarella cheese. Sprinkle parmesan cheese on top. Bake in upper third of 400° oven for 10 to 15 minutes. Delicious way to serve ground turkey!

QUICK LAMB STROGANOFF

12 ounces lamb sirloin, cut into thin strips

1 large onion, cut into wedges
2 teaspoons olive oil or cooking oil

1 teaspoon dried thyme, crushed
12-ounces stroganoff gravy
1/2 cup light sour cream
1 tablespoon red wine vinegar
6 to 8 ounces dry noodles.

In a 10-inch skillet, cook onion in hot oil over medium-high heat

until crisp tender. Remove onion from skillet. Add lamb; cook and stir over medium-high heat for 3 to 5 minutes or until no pink remains. Return onion to skillet with meat. Stir in thyme. Combine stroganoff sauce, sour cream, and vinegar; stir into skillet. Bring to boil; reduce heat and cook 1 minute to heat through. Serve over hot cooked noodles.

Am. Lamb Council

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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.

January

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- 13- Low-Fat Recipes
- 20- Meatless Meals
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Featured Recipe

Offer guests a warming cup of hot buttered cider during your New Year's gathering. The cider may be made several hours in advance. After simmering, cool slightly and refrigerate. To serve, reheat over medium heat, stirring frequently.

HOT BUTTERED CIDER

1/2 cup unsalted butter
1/2 cup packed dark brown sugar
1/2 gallon apple cider or apple juice
3 oranges, sliced crosswise into 14 slices (seeds removed), divided
1/2 teaspoon ground cloves
2 cinnamon sticks, 2 to 3 inches long
Cinnamon sticks for garnish
Butter pats

In large saucepan over medium heat, melt butter. Add brown sugar, stir 2 to 3 minutes. Add cider; continue stirring until sugar is dissolved. Add 4 orange slices, cloves, and cinnamon sticks, stir. Bring to a boil; reduce heat and simmer 10 minutes. Ladle warm cider into cups or mugs garnished with remaining orange slices, cinnamon sticks, and butter pats.

Yields: 10 servings.