

# Home on the Range

## Refreshing Citrus Tastes

Local fresh fruits are gone. But the wonderful taste of fresh fruits are still available thanks to supermarkets that ship in produce from sunny locations.

This is the time of the year when citrus fruits are at their peak. Take advantage of the wonderful refreshing flavors and the nutritious contents of these by using the following recipes.

### FRUIT AND CRAB SALAD

6-ounces lemon gelatin  
 ½ teaspoon crushed rosemary  
 1 cup fresh orange sections  
 1 cup fresh grapefruit sections  
 1 pound fresh crab or imitation crab meat  
 ½ cup chopped onion  
 1 tablespoon chopped fresh parsley  
 3 drops hot sauce  
 ½ cup mayonnaise  
 1 teaspoon prepared mustard  
 ¼ cup sliced celery  
 Dissolve gelatin in 2 cups boiling water. Add 2 cups cold water; chill until partially set. Fold in rosemary, orange, and grapefruit sections; spoon into 1½ -quart ring mold. Chill until firm.

Drain and chop crabmeat. Place in a medium-sized bowl.

Mix onion with parsley, hot sauce, mayonnaise, mustard, and celery. Pour over crab and toss until mixed; chill. Unmold gelatin onto large serving plate; fill center with crab mixture. Garnish with salad greens; serve immediately. Yield: 6 servings.

*I made this without the rosemary and used Miracle Whip salad dressing instead of mayonnaise and it turned out great!*

Helene Hertzler  
 Morgantown

### BROILED GRAPEFRUIT

1 grapefruit  
 1 tablespoon granulated or light brown sugar  
 1 teaspoon butter  
 2 maraschino cherries, drained  
 Cut grapefruit in half. Section each half. Sprinkle each half with 1½ teaspoon sugar and dot each half with ½ teaspoon butter. Place a drained cherry in middle. Broil under broiler until batter is melted and sugar is lightly browned. Serve immediately. Serves 2.

## 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.

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### PINEAPPLE CHEESECAKE TORTE

2 packages (11.1 ounces each) plain no-bake cheesecake mix  
 16-ounce frozen pound cake, thawed, cut into 2x1-inch sticks  
 2 cans (8 ounces each) crushed pineapple  
 2 cups milk  
 2 tablespoons caramel or butterscotch ice cream topping  
 Sliced almonds, toasted (optional)

Spray 8-inch springform pan with vegetable cooking spray. Prepare 1 packet graham cracker mixture according to package directions (reserve second packet for another use). Press mixture onto bottom of pan. Stand pound cake pieces on end around side of pan.

Drain pineapple, reserve 3 tablespoons juice. Set aside ¼ cup pineapple for topping.

Beat together two cheesecake filling packets, remaining pineapple, milk, and reserved juice until well blended. Pour mixture into reserved pan.

Drizzle caramel topping over cheesecake filling. With knife, swirl topping into filling for marbled effect. Cover; chill 4 hours or until firm.

Place torte on serving plate; remove pan sides. If desired, wrap ribbon around torte and tie in a large bow. Garnish top with reserved pineapple and almonds. Remove ribbon before serving.

### PINEAPPLE BANANA SMOOTHIE

1½ cups pineapple juice  
 ½ cup powdered milk  
 1 ripe banana, sliced  
 2 scoops vanilla ice cream or pineapple sherbet

Blend juice, powdered milk and banana. Add ice cream or sherbet. Blend until mixture is smooth. Serves 2.

Melanie Harris  
 Lycoming Co. Dairy Princess

### PINA COLADA

3 cups milk  
 1½ cups ginger ale  
 1½ cups crushed pineapple  
 1 teaspoon coconut flavoring  
 Combine ingredients in a blender until frothy. Before serving, combine mixture with ½ cup crushed ice. Mixture yields 48 ounces.

Jill Broshchart  
 Sullivan Co.  
 Alternate Dairy Princess



Clockwise from left are Mini Upside Down Pineapple Cakes, Pineapple-Pear Tart, Pineapple Cheesecake Torte, and Four-Layer Pineapple Ginger Cake.

### PINEAPPLE-PEAR TART

½ package refrigerated pie crust  
 ½ cup dried apricots, cut in quarters  
 20-ounce can pineapple chunks  
 1 to 2 ripe pears, cored, thinly sliced  
 ½ cup dried cranberries  
 4 teaspoons cornstarch  
 Preheat oven to 450 degrees. Roll one pie crust into 12-inch circle. Lay carefully in 10-inch tart pan with removable bottom or pie plate. Flute edge; pierce dough with fork. Bake 8 minutes; remove from oven.

Reduce heat to 375 degrees. Drain pineapple; reserve juice. Set aside.

Arrange pear slices on bottom of tart; sprinkle evenly with apricot quarters, pineapple and cranberries.

Combine reserved juice and cornstarch in saucepan. Bring mixture to boiling. Reduce heat; simmer 2 minutes or until thickened and clear. Spoon mixture evenly over fruit.

Bake tart 35 to 45 minutes or until crust is golden brown and fruit tender. Cool. Serve warm or at room temperature.

### FUZZY NAVEL

4 cups milk  
 4 cups orange juice  
 2 cups sliced peaches  
 8 scoops vanilla or peach ice cream

Combine ingredients in a blender until creamy. Yields ½ gallon.

Jill Broshchart  
 Sullivan Co.  
 Alternate Dairy Princess

### ORANGE SWEET POTATO TREATS

Cut and juice oranges, figuring on 2 servings per orange. Scoop out each half. Cook, peel, and mash several sweet potatoes, using some of the orange juice, dash of salt, and a bit of honey, and melted butter to taste.

Place about half of mashed potatoes in empty orange rind (more or less depending on size of orange).

Make topping as for apple crisp:  
 ¾ - 1 cup brown sugar  
 ½ cup flour  
 ½ cup oatmeal  
 ¼ teaspoon cinnamon  
 ¼ teaspoon nutmeg  
 ½ cup soft butter

Sprinkle on top sweet potato filling. Bake at 350 degrees until crumbs are browned.

Helene Hertzler  
 Morgantown

### PINEAPPLE COOKIES

1 cup shortening  
 1 cup brown sugar  
 1 cup crushed pineapple with juice  
 1 cup chopped walnuts  
 1 egg  
 4 cups sifted flour  
 1 teaspoon vanilla  
 ½ teaspoon salt  
 ½ teaspoon baking soda  
 Combine all ingredients. Beat until well mixed. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 350 degrees until lightly browned. Remove from oven and let cool for 5 minutes before removing from cookie sheet.

Janice Gee  
 Horseheads, NY

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## Featured Recipe

Here's a delightfully easy and eye-appealing dessert.

### MINI UPSIDE DOWN PINEAPPLE CAKES

2 cans 20-ounces each pineapple slices  
 ½ cup butter, melted  
 ¾ cup packed brown sugar  
 1 package yellow or pineapple-flavored cake mix  
 Red raspberries or maraschino cherries  
 Drain pineapples; reserve juice.

Stir together melted butter and brown sugar. Evenly divide sugar mixture into 3-incy greased muffin cups. Arrange pineapple over sugar mixture.

Prepare cake mix according to package directions; replacing water with reserved juice. Evenly pour batter into muffin cups. Bake at 350 degrees for 20 to 25 minutes or until toothpick inserted in center comes out clean.

Cool 5 minutes. Loosen edges and invert onto serving platter. Place raspberries in center of pineapple slices.