

Get In the 'Mood' For Great Dairy Recipes

(Continued from Page B8)

CRAB MEAT AND MUSHROOM BISQUE

- 6 tablespoons chicken broth
- 4 tablespoons finely chopped onion
- 4 tablespoons finely chopped green pepper
- 2 tablespoons chopped parsley
- 1 scallion, including top, coarsely chopped
- 1 cup sliced mushrooms
- 2 tablespoons flour
- 1½ cups skim milk
- ¼ teaspoon salt (optional)
- ¼ teaspoon pepper
- Dash tabasco or hot sauce
- 1 cup evaporated skim milk
- 1½ cups cooked crab meat or 6 ounces frozen crab meat, thawed (can use imitation crab meat)

In a medium nonstick skillet, heat broth with onion, green pepper, scallion, parsley, and mushrooms. Saute until soft, but not brown. Set aside. In a large saucepan, heat remaining 2 tablespoons broth. Remove from heat and stir in flour. Gradually add skim milk; cook, stirring constantly, until thickened and smooth. Stir in salt (optional), pepper, and tabasco. Add sauteed vegetables and evaporated skim milk. Bring to a boil, stirring constantly. Reduce heat and add crab meat. Simmer, uncovered, 5 minutes.

Yields 6 servings, 136 calories per serving, 1.2 grams of fat and 10 percent of calories from fat.

My husband, Dan, and I met at Del Val College and are the proud parents of Nathaniel (23 months old) and Gideon (3 months old). Dan works for Moyer and Son in plant nutrients and I stay at home with the boys. Since spring is Dan's busy season, the days are long, but we occupy the time with cooking, reading, playing, and counting the days until the weekend.

This is one of our favorite recipes and it doesn't taste healthy at all! I either serve it alone or with linguine primavera and a salad.

Erica Shoemaker
New Ringgold



June Dairy Month

MISSISSIPPI MUD CAKE

- 1 cup butter
- ½ cup cocoa
- 2 cups sugar
- ½ teaspoon salt
- 4 eggs, beaten
- 1½ cups flour
- 1 teaspoon vanilla
- ¼ cup chopped nuts
- 2 cups miniature marshmallows
- 1 package (2 cups) confectioners' sugar
- ¼ cup milk
- ½ cup cocoa
- ¼ cup butter

In a heavy saucepan, melt together 1 cup butter and ½ cup cocoa. Blend well. Add to sugar and salt. Fold in eggs, flour, vanilla, and nuts. Beat well. Pour into a greased and floured 9- by 13-inch pan and bake at 350 degrees for 30 minutes.

Remove cake from oven and immediately cover with miniature marshmallows. Combine confectioners' sugar, milk, ½ cup cocoa, and ¼ cup butter; blend well. Spread over marshmallows and allow cake to cool before cutting.

We live on a dairy farm with our six children, so we have a real opportunity to try new recipes. Recently our children faithfully did the chores and kept the farm afloat while Jacob and I traveled to Ireland and then to Europe on a Menonite Heritage Tour—the trip of a lifetime! The windmill is in the Open Air Museum in Arnhem, Holland.

Anna Mae Conley
Mount Joy

CHOCOLATE ECLAIRS

- ½ cup butter
- 1 cup water
- 1 cup all-purpose flour
- ¼ teaspoon salt
- 4 eggs
- Filling:
- 1 package instant vanilla pudding mix
- 2½ cups cold milk
- 1 cup whipping cream
- ¼ cup confectioners' sugar
- 1 teaspoon vanilla extract
- Chocolate icing:
- 2 squares (1 ounces each) semi-sweet chocolate
- 2 tablespoons butter
- 1 cup confectioners' sugar
- 2-3 tablespoons hot water.

In a saucepan, combine butter and water. Bring to a rapid boil, stirring until the butter melts. Reduce heat to low. Add flour and salt. Stir vigorously until mixture leaves the sides of the pan and forms a stiff ball. Remove from heat. Add eggs one at a time, beating well after each addition. With a tablespoon, spoon dough into 4-inch long and 1½-inch wide strips on a greased cookie sheet. Bake at 450 degrees for 15 minutes. Reduce heat to 325 degrees and bake 20 minutes longer. Cool on wire rack. Combine pudding mix and milk according to package directions.

In other bowl, whip cream until soft peaks form. Beat in sugar and vanilla and fold in to pudding. Fill cooled shells. (Set aside the remainder of the pudding for another use). For icing, melt chocolate and butter in a saucepan over medium heat. Stir in sugar. Add hot water until icing is smooth and reaches desired consistency. Cool slightly. Spread over eclairs. Chill until serving.

Hello! I enjoy making this easy but rich dessert, a chocolate lover's delight! We live on a two-acre plot with a huge garden and lawn. We both enjoy gardening, so we plant a lot of veggies. I enjoy working with my flowers and crafting. We someday hope to live on a big farm and milk cows. We have two children, Amanda Sue, 3, and Katie Beth, 18 months. They love to play outside.

Warren and Lois Zimmerman
Denver

HAM AND POTATO CASSEROLE

- 1½ cup diced cooked ham
- 3 cups diced cooked potatoes
- 4 tablespoons butter
- 1 small diced onion
- 2 cups milk
- Salt and pepper
- ½ cup grated sharp cheddar cheese
- 2 tablespoons fine dry bread crumbs

Melt 3 tablespoons butter and add onion. Cook until golden, then blend in flour. Add milk gradually and cook until thickened. Season with salt and pepper. Layer ham and potatoes in 1½ quart baking dish. Pour milk and onion sauce over above and top with cheese and bread crumbs. Dot with remaining butter. Bake at 400 degrees for 20 minutes.

I've included with this letter a picture of five generations in our family. Pearl Lebo is the oldest, at 87, and Nicole is the youngest, 4 years old. I am Ginny, Pearl's daughter. Jeffrey is my son, Jessica is Jeffrey's daughter, and Nicole is Jessica's daughter. We all live in the same area and we all love Pearl's cooking. Here is one of our recipes.

Ginny Gallagher
Blandon



Craig Bollinger with daughter Catrina.

BREAD PUDDING

- 4 slices bread
- 3 tablespoons butter (for toast)
- ¼ cup brown sugar
- 1 teaspoon cinnamon
- 3 eggs
- ½ cup sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt

2½ cups milk (scalded)
Preheat oven to 350 degrees. Scald milk and set aside. Butter 1½ quart casserole dish.

Toast bread. Make into 2 sandwiches by buttering toast and sprinkling the cinnamon and brown sugar on 2 pieces of bread. Place remaining pieces of toast on top. Cut off crust. Cut each sandwich into quarters and place on the bottom of the casserole.

Mix eggs, sugar, vanilla, and salt. Add milk. Pour over toast. Place casserole dish in a baking pan with 1 inch of water in pan.

Bake 65-70 minutes. The pudding is done when a knife comes out clean. May be served warm or cold.

My name is Crystal Bollinger and I'm from Mifflinburg. I have lived on the same farm most of my life. I look forward to June each year because I find a lot of new recipes to try throughout the year that I also read in the Lancaster Farming.

Our Lancaster Farming paper starts at my dad's house. He reads it Sunday afternoons. After he is finished, he brings it to my house, where my husband is usually the next to look through it. When I have a moment, I sit down and look through it. When we are all through with it, we pass part of it on to the neighbor and recycle the rest for use in my gardens.

Crystal L. Bollinger
Mifflinburg

JUNE DAIRY MONTH 1998



Ginny Gallagher's family. In back, from left, Jeffrey, son of Ginny, at right. In front, Pearl, Pearl's great-great-granddaughter Nicole, and Nicole's mother, Jessica.



Jacob and Anna Mae Conley traveled to see this windmill in the Open Air Museum in Arnhem, Holland.