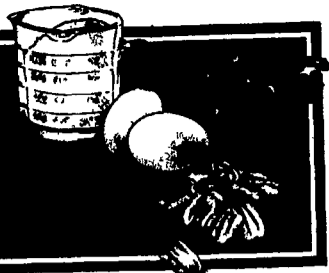




Home on the Range



Food Gifts For The Holidays

DAD'S FAVORITE PEANUT BRITTLE

1 1/2 teaspoons baking soda
1 teaspoon water
1 teaspoon vanilla
1 1/2 cups sugar
1 cup water
1 cup light corn syrup
3 tablespoons butter
1 pound shelled, unroasted Spanish peanuts
Butter 2 cookie sheets and keep warm. Mix together baking soda, 1 teaspoon water, and vanilla. Mix together sugar, 1 cup water, and corn syrup in 3-quart saucepan. Cook over medium heat, stirring occasionally to 240 degrees on candy thermometer or until small amount of mixture dropped into very cold water forms a soft ball that flattens when removed from water.

Stir in butter and peanuts. Cook, stirring constantly to 300 degrees or until small amount of mixture dropped into very cold water separates into hard, brittle threads. (Watch carefully so mixture doesn't burn). Immediately remove from heat. Quickly stir in baking soda mixture until light and foamy.

Pour half of the candy mixture onto each cookie sheet and quickly spread to about 1/4-inch thickness, cool. Break into pieces.

Hint: Do not make on a humid, rainy day, candy will stay sticky!
Yield: approximately 6 dozen pieces.

Arlinda Miller
Wernersville

FOOL'S TOFFEE

40 single saltine crackers (rectangular not square)
2 sticks butter
1 cup light brown sugar
12-ounces semi-sweet chocolate chips
1 1/2 cups pecans or walnuts, chopped
Line a jelly roll pan or cookie sheet with heavy duty aluminum foil. Spray foil with cooking spray. Line crackers on foil close together. Boil butter and brown sugar until foamy. Pour over crackers. Bake at 350 degrees for 12 minutes. Remove from oven and press chocolate chips over hot crackers. When melted, spread evenly. Sprinkle with crushed nuts, pressing into chocolate. Refrigerate. Break into pieces. You can omit chocolate and just add nuts if preferred.

Too many calories, but so good!
Betty Strutin
Scranton

APPLE NUT MUFFINS

1 egg
1/3 cup apple juice or milk
1/2 cup vegetable oil
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup granulated sugar
1/4 cup brown sugar
1 tablespoon baking powder
1/2 teaspoon salt
1/2 - 3/4 cup chopped nuts or corn nuts/raisins

1 large apple, chopped
In bowl, beat egg with juice, oil, and vanilla. Stir in flour, sugars, baking powder, and salt just as flour is moistened (batter will be lumpy). Stir in nuts and apple. Fill prepared muffin cups (greased or lined with paper baking cups); sprinkle with cinnamon sugar. Bake at 400 degrees about 20 minutes or until golden brown. Immediately remove from pan. Makes 12 muffins.

Tracy McDaniel
Ruckersville, VA

CARAMEL KISPIE TREATS

1 pound bag marshmallows
1/2 cup butter
10-ounce box rice crispy cereal, plain, chocolate or apple cinnamon
2 packages caramel candies
Butter two 9x13-inch baking pans and set aside. In a large skillet over medium heat, melt the butter, add marshmallows, stir to coat marshmallows with butter. Melt marshmallows, stirring frequently. Spray a very large bowl with non-stick cooking spray. Pour cereal into bowl. As soon as the last marshmallow is melted, pour over the cereal and stir until covered.

Divide the batch in half and pat into the bottom of each pan. Melt caramels over boiling water. Pour over the top of one pan. Take the other pan, remove Krispie treat and place it over the top of caramel in the other pan. Press down gently. When cooled, cut into 1x3-inch pieces.

Varieties the receive great compliments:

- Spread 1 1/2 cups peanuts over the caramel before setting the second pan of krispies.

- Mix frozen mini marshmallows with the cereal before adding melted marshmallows. This keeps them from melting when the hot syrup is added.

- Mix frozen marshmallows and candy-coated chocolate bits to cereal.

- Mix frozen marshmallows, candy-coated chocolate chips, and peanuts to the cereal mixture.

Wrap squares individually with plastic wrap to keep fresher longer.

CHOCOLATE FRIENDSHIP BROWNIES

1 cups plus 2 tablespoons flour
3/4 teaspoon salt
3/4 cup brown sugar
3/4 cup granulated sugar
1/2 cup cocoa
1/2 cup chocolate chips
1/2 cup walnuts

Layer ingredients in a canning or mayonnaise jar. Put on lid.

Cut material the size of a round dinner plate. May sew lace on the edge of material or let plain. Lay material on lid and snap a rubber band on to keep fabric in place and give the material a ruffled look.

Write the following directions on a card. Then punch hole in the corner and pull a ribbon through the hole and tie around the rubber-band on the jar. Tie in a bow.

Add:

3 eggs
1 teaspoon vanilla
1/3 cup oil

Mix well. Pour into 9x9-inch greased baking dish. Bake at 350 degrees for 27-32 minutes.

Annette Martin, New Holland
Other Readers

BEAN MIX

1 pound dried navy beans
1 pound dried pinto beans
1 pound dried Great Northern beans

1 pound dried split green peas
1 pounds dried split yellow peas
1 pound dried black-eyed peas
1 pound dried lentils
1 pound dried baby lima beans
1 pound dried large lima beans
1 pound dried black beans
1 pound dried red beans
1 pound dried soy beans
1 pound barley pearls

Instead of mixing your own beans, you can use the 15 bean mix found in dried bean section on grocery shelf.

Mix thoroughly in large container and repackage in desired amounts. Can package in jars or bags. Attach the following directions to the gift package.

To make soup:

2 cups bean mix
2 quarts water
1 ham hock
16-ounce can whole tomatoes, undrained, coarsely chopped
1 garlic clove, minced
1 chili pepper, coarsely chopped (optional)

1 1/2 teaspoon salt
1/4 teaspoon pepper
1 large onion, coarsely chopped
1/4 cup lemon juice

Sort and wash beans; place in Dutch oven and cover with water 2 inches above beans. Soak overnight. Drain. Add 2 quarts water and next three ingredients. Cover and bring to boil. Simmer 1 1/2 hours or until beans are tender.

Add remaining ingredients. Simmer 30 minutes, stirring occasionally. Remove ham hock, chop meat, and return to soup. Makes 2 1/2 quarts.

Verna Moll
Temple



For gift giving, quick and yeast breads can be packaged in cellophane wrap in holiday colors or in a bread basket tied with a bow.

RASPBERRY BUTTER

2 cups butter, softened
1 1/2 cups raspberry sauce
1/2 teaspoon nutmeg
Combine all ingredients; mix well. Store, covered in refrigerator until ready to package as gifts. Will keep up to three weeks. Use on pancakes, waffles, French toast or hot breads.

Royell Bashore
Lebanon Co. Lil' Dairy Miss

CHEESE FUDGE

1/2 pounds Velveeta cheese
1/2 pounds butter
2 pounds confectioners' sugar
1/4 teaspoon vanilla
1/2 cup cocoa or 2/3 cup peanut butter

Melt cheese and butter in microwave. Stir in other ingredients. Spread in a greased 9x13-inch pan and let set.

Kristina Baker
Tioga Co. Dairy Princess

Tips To Package Gifts From The Kitchen

"One of the recent gift fads is to attractively package your own special dry mix for a favorite cookie, bread, or appetizer dip," said Fay Strickler, Berks County home economist.

At a recent holiday workshop, Fay showed some of the wonderful ideas for packaging food gifts. Many attractive gift tins, boxes and jars available at discount super stores, are at priced for only a dollar or two.

For other unique containers, Fay also suggests checking with restaurant supply stores, candy making supply businesses, and even the neighborhood yard sale.

Simple lunch bags folded in unique ways or decorated with designs are another possibility.

You can also package a theme basket by combining the food gift with the baking pan or cooking utensils necessary to make the product.

Some examples of attractive containers that relate to the mix as the packaging container would be soup mix placed inside a soup tureen. Spiced cider mix can be placed inside mugs. Bread mix can be packaged in a long, narrow basket that can be used for serving the bread.

Other wrapping supplies include clear and colored cellophane wrap and bags. Small zip type bags are great for spice mixes that may accompany a soup mix. Ribbons of all types can be found at craft outlets and stores with gift wrapping supplies.

Carefully print or type the instructions on a sheet of white paper, decorate the page with rubber stamps or small drawings, then take to a local stationery or photocopy store to reduce instructions so that four copies fit onto a standard sheet of paper. Select a heavy paper in a color of your choice to have the number of copies made for your gifts. Ask the store to cut the cards for you.

When ready to package the gift, punch a hole in the upper left corner of the instruction sheet, and attach with a string or ribbon to the mix.

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 listed below.

December	5 - Christmas Cookies
	12 - Holiday Entertaining
	19 - Holiday Favorites
	26 - Traditional New Year Fare

