



# Home on the Range

## Survival Guide To Holiday Entertainment

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### PATCHWORK VEGGIE PIZZA

2 tubes (8-ounces) crescent rolls (may use reduced fat or pita bread)  
8-ounce package cream cheese, softened

1/4 cup Italian salad dressing  
1 cup finely chopped broccoli  
1 cup finely chopped carrots  
1 cup finely chopped cucumbers  
1 cup chopped tomato

Unroll crescent dough and place on an ungreased baking sheet; press seams together to form a 15x12-inch rectangle. Bake at 375 degrees for 11-13 minutes or until browned; cool completely. Combine cream cheese and salad dressing; spread over crust to within one inch of edge. With a knife, mark off 20 squares. Fill each square with one vegetable to make a patchwork design. Refrigerate or serve immediately.

### VEGGIE DECORATED TREE APPETIZER

2 (8-ounce cans refrigerated crescent dinner rolls

8-ounce package cream cheese, softened

1/2 cup sour cream  
1 teaspoon dried dillweed  
1/4 teaspoon garlic powder  
3 cups finely chopped assorted vegetables such as bell peppers, broccoli, carrots, cucumber, and green onions

Remove dough from cans in rolled sections (two sections from each can) do not unroll. Cut each section into eight slices (16 slices from each can). Place slices, cut side down, on ungreased cookie sheets to form two trees.

To form each tree, start by placing one slice for top; arrange 2 slices just below, with sides touching. Continue arranging in a row of 3 slices, then a row of 4 slices, ending with a row of 5 slices. Use the remaining slice for the trunk. Refrigerate one tree.

Bake one tree at 375 degrees for 11-13 minutes or until golden brown. Cool one minute; carefully loosen with spatula and slide onto wire rack to cool. Prepare second tree, bake and cool. Place each tree on a platter.

In small bowl, combine cream cheese, dill, and garlic powder; blend until smooth. Spread the mixture over both trees. Decorate the trees with assorted vegetable pieces. Garnish if desired. Refrigerate until serving time.

Yield: 2 trees; 32 appetizers.

### BACON WRAPPED BREAD STICKS

1 package thin Italian bread sticks

1 pound bacon, room temperature

1/2 cup brown sugar, packed

1/4 - 1 teaspoon chili powder

Wrap bacon slices around bread sticks (diagonally like a barber pole). Mix brown sugar and chili powder on a piece of waxed paper. Roll bacon-wrapped bread sticks in sugar mixture. Lay on a rack in a baking pan, not touching. Bake at 350 degrees for 12-15 minutes or until bacon is browned. Carefully remove to buttered foil (be very careful because the sticks are soft, they will harden as they cool). These will keep unrefrigerated overnight.

### CUCUMBER CUPS

Cucumbers

Wash and peel cucumber. Slice into 1-inch slices. Carefully hollow out seeds in the center, being sure to leave 1/4-inch bottom in cucumber cups.

Chutney Almond Cheese Spread:

16-ounces cream cheese

1/2 cup chutney, chopped

2 teaspoons curry powder

1/2 teaspoon dry mustard

2-3 green onions, chopped

Mix together all ingredients.

Pike or spoon cheese mixture into each cucumber cup.

Chill and roll into a ball. Roll in

toasted almonds if desired.

### PIZZA FONDUE

8-ounces lean ground beef

2 cloves garlic, minced

2 1/2 cups pizza sauce

1/2 teaspoon dried basil

2 teaspoons dried organo

1/2 cup grated Parmesan cheese

1 cup shredded mozzarella cheese

For dipping: breadsticks and

cubes of crusty French or Italian bread

Cook beef and garlic in large

saucepan over medium heat until

no longer pink. Drain off fat. Stir in

pizza sauce and spices. Cook over

medium heat until hot, but not

boiling.

Combine cheese and stir into

meat mixture until melted. Transfer

to fondue to an enamel or ceramic

fondue pot and keep warm over a

fondue burner. Serve immediately. 16 servings.

Note: can also be prepared with-

out meat for vegetarian dish.

American Dairy



Red Pepper Dill-Swiss Fondue is more fun than fancy. Guests will gather round to dunk, nibble, and swap stories.

### BRIE IN PASTRY

Wedge of Brie cheese

1 cup apricot or raspberry Jam

1 package crescent rolls

Use ovenproof plate. Spread

crescent roll to 1/4-inch thickness

filling in holes with fingertips.

Place wedge of cheese on pastry.

Spoon jam over top of cheese to

cover. Fold pastry completely

around cheese and jam and seal.

Bake in 375 degree oven until

browned. Let set for 5 minutes.

Serve with crackers.

### SEAFOOD SPREAD

8-ounce package cream cheese

1 cup cocktail sauce or half salsa

2 (6-ounce) cans shrimp or

crabmeat

2 1/2-ounce can ripe olives,

drained

1 cup shredded cheddar cheese

1 cup shredded Monterey Jack

cheese

Finely chopped parsley or sliced

green onions

4-5 drops hot pepper sauce

(optional)

Assorted crackers or tortilla

chips

Place softened cream cheese in

9-inch glass pie plate. Cover

cheese with cocktail sauce or salsa.

Add hot pepper sauce. Top with

well-drained shrimp. Sprinkle

with olives and cheeses. Sprinkle

with finely chopped parsley and

onions. Spread on assorted crack-

ers or chips.

## Featured Recipe

Fondue "dip dining" is a trendy way to entertain guests during the holidays. Fondue was developed by the Swiss 400 years ago, but the '90-s style is lighter, more healthful serving options.

New for the holidays, the American Dairy Association has developed six fabulous fondue recipes perfect for everything from brunch to dessert.

"It's Hip To Dip With Cheese" features fondue recipes and dipping accompaniments.

To receive this free brochure, send a self-addressed, stamped envelope to "It's Hip To Dip, c/o ADA/DC Middle Atlantic, 405 Park Dr., Suite 207, Carlisle, PA 17013.

Here is one of the fondue recipes to enjoy.

### RED PEPPER-DILL SWISS FONDUE

1 1/2 cups shredded Swiss cheese

1 1/2 cups shredded Gruyere or Gouda cheese

1/4 cup grated Parmesan cheese

2 tablespoons plus 1 1/2 teaspoons cornstarch

1 cup diced red pepper

2 tablespoons butter

1 cup vegetable or chicken broth

1 cup milk

1/4 cup lemon juice

2 tablespoons fresh dill, chopped or 2 teaspoons dried dill weed

1/4 teaspoon ground nutmeg

Salt and ground white pepper to taste

For dipping:

Assorted filled ravioli prepared according to package directions, drained

In a medium-size bowl, toss the cheeses with the cornstarch.

In a medium-size heavy-bottomed saucepan, cook the red pepper in the butter over medium heat 2 to 3 minutes. Add the broth and milk, and heat until barely simmering. Stir in the lemon juice.

Add the cheese, a handful at a time, stirring until the cheese is melted before adding more. When all the cheese has been added, stir in the dill, nutmeg, salt, and pepper. Transfer fondue to an enamel or ceramic fondue pot and keep warm over a fondue burner. Serve immediately.

## 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	19 - Holiday Favorites
	26 - Traditional New Year Fare
January	2 - Lean and Light
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