

Home on the Range



Add festive touches to a homemade pound cake or a store purchased one.

Party Ideas

The house is decorated and everyone is in a festive mood — it's holiday entertaining time.

Here are some recipes to serve delicious treats to guests and make things simple for the hostess.

TORTILLA ROLL-UPS

8-ounce package cream cheese, softened
3-ounces smoked salmon, chopped
3 tablespoon chopped green onion
2 tablespoons sour cream
1 tablespoon chopped fresh dill
4 flour tortillas (9-10 inches)
1 1/2 cups fresh spinach leaves
Combine cream cheese, onion, sour cream, salmon, and dill into medium bowl. Spread a generous 1/4 cup filling on each tortilla; place spinach leaves on top, leaving a 1/2-inch border. Roll up tightly; wrap in plastic wrap. Refrigerate at least one hour or up to six hours. To serve, cut into 1-inch pieces.

Noreen Rouse
Sullivan Co. Dairy Princess

CAN-DO DRUMMETTES

1-ounce package original ranch salad dressing and recipe mix
1/2 cup butter
3 tablespoons vinegar
24 chicken drumettes
1/2 teaspoon paprika
Optional: additional celery sticks and prepared dip
Melt butter and whisk together with pepper sauce and vinegar in small bowl. Dip drumettes in butter mixture; arrange in single layer in large baking pan. Sprinkle with salad dressing and recipe mix. Bake at 350 degrees for 30 to 40 minutes or until chicken is browned. Sprinkle with paprika. If desired, serve with celery sticks and dips. Makes 6-8 servings of drumettes.

HOLIDAY WREATH COOKIES

30 regular-size marshmallows
1/4 cup butter
1 teaspoon vanilla extract
1/2 teaspoon green food coloring
4 cups cornflakes
Red cinnamon candies
Combine marshmallows, butter, vanilla, and food coloring in the top of a double boiler. Heat simmering water until marshmallows and butter are melted, stirring frequently until no streaks of white remain. Gently stir in cornflakes, a little at a time. Remove from heat. Form small cereal wreaths on a pan that has been greased or lined with waxed paper. Press cinnamon berries onto each wreath. Cool. Wrap and store in airtight container.

Rita Moore
Lebanon Co.

RASPBERRY SWIRL CREAM CHEESE

2 packages (3 ounces each) cream cheese
1/4 cup vanilla yogurt
1-1/2 teaspoons sugar (optional)
3 tablespoons raspberry preserves
Using food processor or electric mixer, combine cream cheese, yogurt, and sugar. Mix until smooth. Alternate spoon cream cheese mixture and raspberry preserves into small serving bowl. Gently stir in circular motion to form swirls, do not mix completely. Serve immediately or store covered in refrigerator up to 5 days. Serve as a spread for bagels, English muffins or toast. Note: If mixture separates during storage, stir to blend.

Noreen Rouse
Sullivan Co.

CHRISTMAS TORTE

1 loaf pound cake (10-12 ounces)
1 cup ricotta cheese
1/4 cup plus 2 tablespoons powdered sugar, divided
1/4 cup chopped dried cranberries or cherries
1/4 cup plus 2 tablespoons chopped pistachios, divided
1 tablespoon orange juice
1 cup whipping cream
1 tablespoon seedless raspberry preserves

Cut cake crosswise into 3 equal layers. Combine ricotta cheese, 1/4 cup sugar, cranberries, 1/4 cup pistachios, and orange juice. Place on cake layer on plate. Spread with half the cheese mixture. Top with remaining cheese mixture. Top with remaining cake layer. Beat whipping cream and remaining 2 tablespoons sugar until almost still. Set aside 1/2 cup; frost cake with remaining mixture. Place reserved whipping cream in pastry bag with star tip. Pipe diagonal lines onto top of cake. Pipe around top edge of cake. Spoon preserves and remaining 2 tablespoons pistachios in alternate lines on top of cake. Refrigerate about one hour or up to 4 hours. Cut into slices.

Noreen Rouse

Sullivan Co. Dairy Princess

MEDITERRANEAN BEEF PINWHEELS

Preparation time: 35 to 40 minutes
Chilling time: 2 to 4 hours
3/4 pound well-trimmed deli roast beef, thinly sliced
1 container (8 ounces) soft cream cheese with chives and onions
4 large (10-inch) flour tortillas
1 cup finely chopped, seeded cucumber
1 cup pitted, chopped Kalamata or ripe olives
Spread cheese evenly over one side of each tortilla. Top each with equal amounts of cucumber and olives. Layer deli roast beef over olives, leaving 1/2 inch border around edge. Roll up tightly; wrap in plastic wrap. Refrigerate at least 2 hours or up to 4 hours before serving.

To serve, cut each roll crosswise into 8 slices; arrange cut side up on platter.

Makes 32 appetizers.

Cook's Tip: Assemble pinwheels up to 4 hours in advance of serving; store covered in the refrigerator.

SWEET AND CHEESY CRACKER TOPPER

1 ounce cubed or sliced Colby-Jack
1/4 cup each sliced apple, pear, grapes, and strawberries
6 water crackers (rye crisp crackers, soda crackers)
6 pre-cut mini carrots, 1 celery stalk, 2 broccoli or cauliflower flowerets
6 ounces nonfat yogurt
Top crackers with slices of cheese and fruit. Have fun by mixing different cheeses and fruits with crackers, then round out your snack with vegetables and yogurt. Enjoy!



An apple tart baked in a quiche dish or tart pan adds a decorative touch.

HOT APPLE BUTTER PUNCH

yield: 4-3/4 cups
1 quart milk
2/3 cup apple butter
1/4 teaspoon ground cloves
Combine all ingredients in a 2-quart saucepan. Heat slowly to serving temperature.

PESTO DIP

1/2 cup prepared pesto
2 cups dairy sour cream
Combine pesto and sour cream; mix well. Chill before serving.

Noreen Rouse

Sullivan Co. Dairy Princess

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Featured Recipe

Easy Entertaining Contest

Submit your easy-entertaining ideas and you could win a bounty of kitchen appliances from Hidden Valley® and Whirlpool® Corporation.

Send a letter (and a photo, if appropriate) that briefly describes (in two pages or less) your most creative and simple original entertaining tip.

Judges will select the 10 best ideas (based on originality, ease of preparation/implementation and general appeal) and post these ideas on the Hidden Valley® Web site.

The 10 winners each will each receive a food processor. From the 10 winners, a grand-prize winner will be determined in a random drawing and will receive a bounty of premium Whirlpool Home Appliances including a refrigerator, range, dishwasher, and microwave oven.

Beginning now through March 15, send your easy entertaining ideas and photos to:

Hidden Valley Easy-Entertaining Contest
P.O. Box 9328
Seattle WA 98109

Be sure to include your name, address, and phone number. Entertaining ideas and photos will not be returned and become the property of the HV Food Products Company. Contest is open only to legal residents of the United States (except residents of New York) and the District of Columbia, 18 years of age and older.

The contest entry deadline is March 15, 2000. Winners will be notified by May 1, 2000. This contest is subject to certain rules and regulations not published here. For contest rules and regulations, send a written request and a self-addressed, stamped envelope to the above address or visit www.hiddenvalley.com. No purchase necessary. Void where prohibited by law.

Party Pefect Pinwheels

1 packet (1 oz.) Hidden Valley Original Ranch Salad Dressing & Recipe Mix
2 packages (8 ounces each) cream cheese, softened
2 green onions, minced
4 (12-inch) flour tortillas
1 jar (4 ounces) diced pimento
1 can (4 ounces) diced green chiles
1 can (2.25 ounces) sliced ripe olives
Mix first three ingredients. Spread on tortillas. Drain vegetables and blot dry on paper towels. Sprinkle equal amounts of vegetables on top of cream cheese, roll tortillas tightly. Chill at least 2 hours. Cut rolls into 1-inch pieces. Discard ends. Serve on a festive platter with spirals facing up. Makes 3 dozen pinwheels.

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	25 - Christmas Dinner
January	1 - Lentils
	8 - Beef
	15 - Soup's Ready

