



Home on the Range

Spreads With Pizzazz

The difference between gourmet dining and everyday fare is most noticeable in the small details. The unique sauce stewed across the sauteed chicken breast, the house salad dressing, and the butter spread with a tinge of "what is that secret ingredient?"

It's details such as these that make dining at upscale restaurants a memorable occasion. You can duplicate many of these touches in your own cooking. Transform everyday fare into a delightful experience. Search for recipes that are easy yet contain an unexpected ingredient. Start with this collection of bread spreads. Ordinary butter can be transformed by adding a sprinkle of your favorite herbs, a touch of your preserves or honey.

Why stick to traditional mayonnaise when adding Dijon mustard and horseradish perks up a homemade turkey sandwich?

Combine yogurt with your favorite chopped veggies for another sandwich idea.

Cream cheese can serve as the basis for tasty spreads by adding fruit flavors or veggies.

Try these easy spreads that will change the way you look at butter, cream cheese, mayonnaise, and other traditional condiments. Adding pizzazz to your meals has never been so easy.

HERB BUTTER

½ cup butter
 ½ teaspoon salt
 ¼ teaspoon paprika
 ¼ teaspoon dried savory or 2 teaspoons chopped parsley
 ½ teaspoon dried thyme
 Few grains red pepper
 Cream all together. Melt for dipping or leave soft for spreading.

This is a good spread for French bread that has been cut lengthwise in half and browned in the oven.

Audrey Minns

BANANA BUTTER

4 cups mashed bananas
 ½ cup fresh lemon juice
 1 teaspoon Ever-Fresh Fruit Protector
 1 box Sure Jel pectin
 ½ teaspoon butter
 6 cups sugar
 Mash bananas thoroughly. Measure 4 cups into a 6-quart saucepan. Stir in next four ingredients. Bring to a full rolling boil

on high heat, stirring constantly. Quickly stir in all sugar. Return to a full rolling boil and boil exactly one minute, stirring constantly. Remove from heat. Skim off foam. Ladle quickly into prepared jars. Seal with two-piece lids.

A reader

SPICED APPLE CHEESE SPREAD

8-ounces cream cheese, softened
 1½ cups shredded Monterey Jack cheese
 1 cup diced unpeeled apple
 ¼ cup chopped walnuts
 2 tablespoons milk
 ¼ teaspoon cinnamon
 ⅛ teaspoon nutmeg

In small mixer bowl, beat cream cheese until light and fluffy. Beat in remaining ingredients until well blended. Refrigerate, covered, 1 to 2 hours to allow flavors to blend. Store in covered container in refrigerator up to one week. Spread on mini bagels, toast, crackers or waffles. Yields 2 cups.

Jennifer McWilliams
 SUN Area Dairy Princess

VEGETABLE SANDWICH SPREAD

¼ cup grated unpeeled cucumber
 ¼ cup grated carrots
 1 small onion, finely chopped
 8-ounces cream cheese, softened
 ¼ teaspoon pepper
 ¼ cup grated unpeeled zucchini
 ¼ cup finely chopped green pepper
 ¼ cup finely chopped celery
 1 tablespoon lemon juice
 Drain vegetables well. Beat together cream cheese and lemon juice until smooth, stir in vegetables and pepper. Yields 2½ cups.

Jennifer McWilliams
 SUN Area Dairy Princess

FRUIT BUTTER

½ cup butter, softened
 3 tablespoons fruit preserves (peach, strawberry, raspberry, etc.)
 Combine ingredients and beat together until smooth.

CREAM CHEESE DRIED BEEF SPREAD

16-ounces cream cheese
 ¼ pound dried beef
 Green pepper



Simple and elegant bread spreads offer intriguing flavors and a touch of class to everyday meals. These spreads make perfect snacks for entertaining guests.

Cut dried beef and pepper into small pieces. Beat softened cream cheese until fluffy. Add dried beef and pepper. Serve on bread. Also works well on crackers and celery.

Elizabeth Young
 Lancaster Co. Alternate Dairy Princess

in syrup until well combined. Store, covered, in refrigerator up to three weeks.
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Featured Recipe

If you find yourself searching for interesting ways to add pizzazz to your menu, bread spreads are the answer.

You can stir up a bread spread in minutes using only a few ingredients. Keep a container full in the refrigerator for enticing snacks or to serve to unexpected guests.

Many of the recipes included in today's collection of recipes contain simple ingredients that you already have on hand. But if you want a really exotic bread spread, try one of these two featured recipes.

DATE AND ALMOND SPREAD

2 8-ounce packages cream cheese
 1 teaspoon chili-garlic sauce
 ¾ cup almonds, chopped
 12-ounce jar roasted sweet peppers, drained and sliced
 1½ cups diced dates
 ½ teaspoon salt

Combine all ingredients in a bowl, using a rubber spatula, gently fold the mixture from the sides toward the center until just thoroughly incorporated, do not overmix. Cover and chill thoroughly before serving. Serve with toast or crackers. Makes approximately 5 cups.

CRAB ARTICHOKE SPREAD

8-ounce can artichoke hearts, drained, chopped
 6-ounce can crabmeat, drained
 ½ cup light mayonnaise
 ½ cup nonfat plain yogurt
 ½ teaspoon lemon pepper seasoning
 ½ cup cheddar shredded cheese
 Preheat oven to 350 degrees. In 1½-quart baking dish combine artichokes, crabmeat, mayonnaise, yogurt, and seasoning. Sprinkle with cheese.

Bake 25-30 minutes or until hot. Serve with crackers or sliced bread.

RECIPE TOPICS

If you have recipes for 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.

April:

- 22 - Easter Ideas
- 29 - Egg Recipes

May:

- 6 - Cooking With Onions
- 13 - Favorite Recipe From Your Mother

CINNAMON-HONEY BUTTER

1 cup butter
 ½ cup honey
 ½ teaspoon cinnamon
 Beat butter in small mixing bowl on high speed of mixer until light and fluffy. Gradually beat in honey and cinnamon until well blended. Store, covered, in refrigerator up to three weeks.

CRANBERRY-ORANGE BUTTER

1 cup butter
 ⅓ cup whole berry cranberry sauce
 2 tablespoons sweet orange marmalade
 Beat butter in small mixing bowl on high speed of mixer until light and fluffy. Gradually beat in cranberry sauce and marmalade until well combined. Store, covered, in refrigerator up to three weeks.

MAPLE BUTTER

1 cup butter
 ½ cup pure maple syrup
 Beat butter in small mixing bowl on high speed of mixer until light and fluffy. Gradually beat