

# Dairy Recipes To Get You 'Mooving'

(Continued from Page B2)

## POTATO CASSEROLE

2 pounds frozen hash brown potatoes  
 ½ cup butter, melted  
 1 can cream of chicken soup  
 2 cups cheddar cheese, grated  
 ½ cup chopped onion  
 2 cups sour cream  
 1 teaspoon salt

Mix together all ingredients. Place in buttered 3-quart casserole. May be prepared the day before and refrigerated, covered. Remove from refrigerator about two hours before baking. Bake at 350 degrees for 45-60 minutes. Serves 12.

My family enjoys this recipe very much.

Our nine grandchildren enjoy playing with the nine llamas that we raise.

I love this paper, especially the recipe section. I have tried to win one of your great prizes before, but will keep trying.

June Baklik  
 Shelton, Conn.



Two of June Baklik's nine grandchildren are Ronny and Ashley who enjoy playing with one of the baby llamas the Bakliks raise.

## RANCH BURGERS

2 pounds ground beef  
 1 cup milk  
 1½ cups cracker crumbs  
 4 eggs

Mix together well. Form into patties, roll patties in flour, and brown quickly. Place in layer in roast pan.

### Sauce:

2 tablespoons chopped onion  
 2 tablespoons chopped celery  
 2 tablespoons butter  
 1 cup ketchup  
 1 tablespoon mustard  
 1½ cups water  
 2 tablespoons Worcestershire sauce  
 ½ cup brown sugar  
 1 teaspoon garlic salt  
 ½ teaspoon black pepper  
 1 teaspoon salt

Combine all ingredients. Simmer 10 minutes. Pour over burgers and bake one hour at 300 degrees.

This recipe is one of our favorites. Especially the sauce. I use it on ham balls, too.

We don't live on a farm, but we still use a lot of dairy products. We have a bike shop plus a few animals. That helps keep Mary Lou, 12, and Wendall, 10, busy over the summer when there is no school. They also help their uncles on the farm.

Edward, Grace, Mary Lou, and Wendall Weaver

## SOUR CREAM CHICKEN

4 boneless, skinless chicken breasts  
 2 cups sour cream  
 2 cans cream of mushroom soup  
 1 cup butter  
 5 cups Ritz crackers, crushed  
 1 cup cheddar cheese (optional)

Parboil chicken. Cut in chunks and lay in 9x13-inch pan. Mix soup and sour cream. Pour over chicken. Melt butter and stir in crackers. Spread on top of sour cream mixture. Top with cheese if desired. Bake at 350 degrees for 45 minutes. Serves 8-10.

I'm sharing this recipe with you because it is one of our favorites. It is also easy and fast to fix. The sour cream and buttery crumb mixture is what makes this dish delicious. Thanks to all dairy farmers for making these products available to us.

Although we are not dairy farmers, my husband farms in his spare time. Besides his full-time job as a mason, he has 30 steers and also boards heifers. He also plants corn and soybeans on about 90 acres.

We have three children, Austin, 5, Kristy, 4, and Derek, 1.

Glendon and Yvonne Horst  
 Newmanstown

(Turn to Page B8)



Juniata County Dairy Princess Bobbi Jo Dressler with sister Mindy, dairy ambassador, and parents Pat and Russ Dressler.

## LASAGNA

1 pound ground beef  
 1 medium onion  
 1 quart jar spaghetti sauce  
 9 lasagna noodles  
 15-ounce cottage cheese  
 12-ounce mozzarella cheese  
 ¼ cup parmesan cheese

Brown meat and onion. Drain grease. Add spaghetti sauce and simmer for 5 minutes. In a separate bowl, blend cottage cheese and parmesan cheese. In a greased 12x8-inch baking dish, layer noodles, sauce, and cheese. Begin with sauce and end with mozzarella cheese. Bake 30-45 minutes at 375 degrees until top cheese is lightly browned. Serves 4-6.

I live on my family's dairy farm with my parents' Russ and Pat Dressler and sister Mindy. We have about 110-head Holsteins, 65 are milking. We farm 210 acres.

I am grateful to my parents for choosing to be dairy farmers even though neither of them had farm background. Growing up on a dairy farm gave my sister and I opportunities other kids did not have, like working side by side with our parents and showing our heifers in 4-H.

On May 7, I was crowned the Juniata County Dairy Princess. I am looking forward to a great year promoting this wonderful industry.

Bobbi Jo Dressler  
 Juniata Co. Dairy Princess

## EGG QUICHE

8 slices bacon or ham, cooked, diced  
 1 cup shredded cheese  
 3 eggs  
 1½ cups milk  
 ½ cup Bisquick  
 ¼ cup butter, melted

Put bacon and cheese in bottom of greased 9-inch pie dish. Mix, in blender, eggs, milk, Bisquick, and butter. Pour over meat and cheese. Bake at 350 degrees for 35 minutes. Let stand 10 minutes, then serve. Serves 4.

This recipe can be doubled to serve 8 and will fit nicely in a 9x13-inch baking dish.

We are not dairy farmers, but we really enjoy this breakfast dish. It is quick and easy to prepare and finds its way to our table at least once a week.

Our family enjoys farming. We have two broiler barns and also an orchard farm market. Most of what we sell is grown here, including peaches, apples, strawberries, raspberries, and a wide variety of vegetables.

Our two sons, Josiah, almost 3 years, and Benjamin, 1½, are a blessing to us, and we are grateful for the privilege to enjoy farming together as a family.

Andrea Martin  
 Mohnton

## VIDALIA ONION PIE

### Pie crust:

1½ cups flour  
 ½ teaspoon salt  
 ½ cup chilled vegetable shortening  
 1 tablespoon butter  
 3-4 tablespoons ice water

### Filling:

2 pounds thinly sliced Vidalia onions  
 ½ cup unsalted butter  
 2 cups sour cream  
 3 eggs, beaten  
 ¼ teaspoon salt  
 ½ teaspoon pepper  
 Dash hot pepper sauce  
 ½ cup freshly grated parmesan cheese

For pie crust, mix flour and salt in large bowl. Cut in shortening and butter until mixture resembles coarse crumbs. Stir in water, 1 tablespoon at a time, just until mixture can be gathered into a ball. Wrap in plastic and refrigerate at least 30 minutes.

Roll dough between two sheets of floured wax paper into a large circle about ⅛-inch thick. Fit into a 9-inch pie pan; trim and flute edge. Refrigerate while you prepare filling.

Heat oven to 450 degrees. For filling, saute onions in butter in large skillet until crisp-tender. Remove from heat. Mix eggs and sour cream in large bowl. Stir in onion mixture, salt, pepper, and hot pepper sauce. Pour mixture into prepared pie crust. Sprinkle with parmesan cheese.

Bake at 450 degrees for 20 minutes. Reduce oven temperature to 325 degrees. Continue baking until top and crust are golden, about 20 more minutes. Cool on wire rack. Serve warm.

Greetings from Rexroth Farm in York County.

We sure have appreciated the good farming weather so far this season. Just hope it continues. We don't need another year like last year.

We have a diversified farming operation — crops, beef cattle, and dairy. And our cows are Holsteins.

I enjoy Lancaster Farming every week, but I really look forward to the June issues. There are so many good recipes to try. And the contest with all the cow prizes — most of them black and white variety — makes it even more enjoyable.

This pie is wonderful if you like onions. People who didn't think they would like it, tried it just because I made it, and they couldn't believe how good it tastes. Hope some of you will try it and I sure hope you like it. Looking forward to preparing lots of new recipes for our farm crews.

Sue McKinsey  
 Windsor



Lucinda Bray  
 Berks Co. Dairy Princess

## DAIRY POTATO SALAD

4 pounds potatoes, cooked, peeled  
 1 cup mayonnaise  
 2 cups sour cream  
 ½ cup vinegar  
 ½ cup chopped onion  
 ¼ cup chopped celery  
 4 hard-cooked eggs  
 Salt, pepper, and dill to taste  
 Slice potatoes and gently mix all ingredients together.

Lucinda is the 18-year-old daughter of John S. and Marcia Bray, Richland. She is the Berks County Dairy Princess and served as the Berks County Alternate Dairy Princess last year.

Lucinda is treasurer of western Berks 4-H Dairy Club and a member of Tulpehocken FFA. Cindy is graduating member of Tulpehocken High School 2000, a member of the National Honor Society, and Tulpehocken's Outstanding Young Woman of the Year.

Cindy is employed by Way-Har Dairy Farm, when not busy with her own Jerseys and Holsteins of Mountain-Edge Farm. She owns eight animals and enjoys showing her dairy cattle and market swine at various county fairs each year.

This fall, Cindy will attend Penn State University, main campus, to study landscape architecture.

Lucinda Bray  
 Berks Co. Dairy Princess



Glendon and Yvonne Horst with children Austin and Kristy. Another son, Derek, is not pictured.

