



Home on the Range

Covered Dishes To Go

CUCUMBER SALAD

1 cup mayo or salad dressing
 1/4 cup sugar
 4 teaspoons vinegar
 1/2 teaspoon dill weed
 1/2 teaspoon salt
 4 medium cucumbers, thinly sliced
 3 green onions, chopped
 In a large bowl, combine mayo or salad dressing, sugar, vinegar, dill, and salt. Mix well. Add cucumbers and onions, toss. Cover and chill for at least one hour.

Anonymous

BAKED MACARONI AND CHEESE

10 cups macaroni
 8 1/2 quarts water
 3 tablespoons salt
 1/4 cup butter
 5 tablespoons flour
 7 1/2 cups milk
 3 3/4 pound Velveeta cheese, sliced, grated
 Cook macaroni in salted water and drain. Melt butter. Add flour and stir in butter. Add milk; Cook and stir until mixture makes a smooth paste.

Place layer of macaroni in bottom of greased roaster. Add cheese and white sauce. Repeat in layers. Bake at 350 degrees for one hour. May be made in electric roaster. Recipe may be divided in half or doubled.

Mrs. Ray Keeny
 New Freedom

CHICKEN AND RICE CASSEROLE

1/2 cup butter
 1/2 cup olive oil
 8 pieces skinless, boneless chicken
 1 onion, chopped
 1 green pepper, chopped
 1 sweet red pepper, chopped
 1 clove garlic, minced
 1/2 pound mushrooms, sliced
 12-ounces sliced black olives
 Salt and pepper to taste
 1/2 teaspoon oregano
 1/2 teaspoon rosemary
 1/2 teaspoon thyme
 4 bay leaves
 28-ounce can diced tomatoes
 8-ounce can tomato sauce
 2 cups water
 2 tablespoons soy sauce
 14-ounce box minute rice
 In dutch oven, saute chicken in oil and butter. Brown on both sides. Remove chicken and set aside. Saute onions, peppers, and garlic for 5 minutes. Add mushrooms and olives, saute 2 minutes. Stir in salt, pepper, spices,

tomatoes, tomato sauce, water, and soy sauce. Mix well.

Lay chicken on top and bake 350 degrees for 30 minutes. Increase temperature to 375 degrees and bake 20 minutes more. Remove from oven and take chicken off top, save, add rice to sauce and stir. Cover let stand 10 minute. Place chicken on top and serve.

Katherine Wagner
 Mount Joy

CABBAGE CASSEROLE

4 cups shredded cabbage (wilted)
 1 pound ground meat
 1/2 cup cooked rice (long or short grain)
 3 tablespoons onion
 1 1/2 teaspoon salt
 1/2 teaspoon paprika
 1/8 teaspoon garlic salt
 1 small can sauerkraut
 6-ounce can tomato paste
 Spread cabbage in a 9x13-inch dish. Mix next six ingredients and spread on cabbage. Spread sauerkraut on meat mixture. Mix paste with two cups water and pour over top. Cover with foil. Bake at 300 degrees for 1 1/2 hours.

Grace Beck
 Belle Vernon

SEVEN-LAYER SALAD

10-ounce package frozen peas
 1 head lettuce, shredded
 1/2 cup chopped celery
 1/2 cup chopped green pepper
 1 pint mayonnaise
 2 tablespoons sugar
 4-6-ounces shredded cheddar cheese
 8 strips bacon, fried, crumbled
 1/2 cup chopped onion
 Cook peas until tender; drain. Fill large salad bowl half full with lettuce. Add celery, green pepper, and onion in layers. Add peas. Top with mayonnaise. Sprinkle with sugar. Top with cheese and bacon. Cover with plastic wrap. Chill until ready to serve.

Emily Cloninger
 Centre Co. Dairy Princess

STRAWBERRY PRETZEL SALAD

2 cups crushed pretzels
 1/4 cup butter
 3 tablespoons sugar
 8-ounces cream cheese
 1 cup sugar
 2 cups whipped cream
 6-ounce strawberry gelatin
 2 cups boiled water
 20-ounces frozen strawberries

Mix pretzels, butter, and 3 tablespoons sugar. Place into 9x13-inch pan and bake at 400 degrees for 8 minutes.

Blend cream cheese, 1 cup sugar, and whipped cream. Spread on pretzel crust. Mix gelatin, 2 cups water, and strawberries. Let stand 10 minutes; place on top of whipped cream mixture.

Emily Cloninger
 Centre Co. Dairy Princess

TURKEY WALDORF SALAD

1/4 cup plain nonfat yogurt
 2 tablespoons mayonnaise
 3 tablespoons cider vinegar
 4 teaspoon honey
 1/4 teaspoon salt
 3 cups diced cooked turkey
 1/2 cup chopped scallions
 3/4 cup chopped walnuts
 2 large apples, unpeeled, quartered, cored, diced
 1 1/2 cup chopped celery
 Lettuce leaves (optional)
 Make the dressing: In large serving bowl, whisk yogurt, vinegar, mayonnaise, honey, and salt until well blended.

Add turkey, celery, apples, and scallions, tossing gently to coat. When serving, sprinkle with chopped walnuts. Serves 4 to 6 people.

Emily Cloninger
 Centre Hall

HONEY BAKED BEANS

4 slices bacon, diced
 1/2 cup chopped onion
 4 1/2 cups cooked navy beans
 1/2 cup honey
 1/2 cup ketchup
 1 tablespoon mustard
 1 tablespoon Worcestershire sauce
 Saute bacon and onion until tender, combine with remaining ingredients in shallow 2-quart oven-safe baking dish. Cover with lid or aluminum foil and bake at 350 degrees for 30 minutes. Uncover and bake 45 minutes longer.

Renee Blatt
 PA Honey Queen

MELBA STREUSEL PIE

9-inch pie crust
 Filling:
 1/4 cup sugar
 3 tablespoons corn starch
 1/4 teaspoon cinnamon
 1 tablespoon lemon juice
 1 can (1 pound 13-ounces) peach slices, drained
 10-ounce package frozen raspberries, thawed, drained



To ensure your picnic feast stays healthy and delicious, make sure you have enough cooler space and ice to transport refrigerated or precooked food safely.

Topping:
 1/4 cup all-purpose flour
 1/2 cup firmly packed brown sugar
 1/4 cup butter
 Preheat oven to 375 degrees.

For filling: In large mixing bowl, combine sugar, corn starch, cinnamon, and lemon juice. Stir in peaches and raspberries. Turn into unbaked pastry shell. Sprinkle on topping. Bake at 375 degrees for 30-35 minutes until golden brown and bubbly. Cool.

For topping: In small mixing bowl, combine flour and brown sugar. Cut in butter until mixture is crumbly.

A Subscriber

CHICKEN KIEV

4 large chicken breasts, boned, skinned, halved lengthwise
 Salt
 1 tablespoon chopped green onion
 1 tablespoon snipped parsley
 1/4 pound butter, chilled

All-purpose flour
 1 tablespoon water
 1 beaten egg
 1/2 cup fine bread crumbs
 Fat for frying

Place chicken pieces, boned side up, between two pieces of clear plastic wrap. Working out from center, pound to form cutlets about 1/4-inch thick. Peel off wrap; sprinkle with salt, onion, and parsley. Cut the stick of chilled butter into 8 sticks, place a stick at each end of cutlet. Roll meat as for jelly roll, tucking in sides. Press end to seal well. Coat each roll with flour and dip in mixture of water and beaten egg, then roll in bread crumbs.

Chill thoroughly at least one hour. Fry chicken rolls in deep hot fat (375 degrees) about 5 minutes or until golden brown. Serves 4-8.

Note: pound boned chicken with wooden mallet, work out from center, forming thin cutlets. It is important that the rolls be thoroughly chilled.

Featured Recipe

With summer comes an ideal opportunity for reconnecting family and friendship ties — and what better way to celebrate than with a covered dish gathering?

Perhaps you have a special recipe that family and friends request that you bring to every gathering. But if you are like many people, you're probably searching for new ideas or reminders of past favorites.

In addition to today's selection of recipes from many readers, here is one from Jody Applebee, Prattsburgh, New York. Taco Dip served with corn chips is a popular choice especially among teen-agers and adults. And, Jody writes, it also makes a great meal to serve at home.

TACO DIP

First layer:
 8-ounces cream cheese, softened
 16-ounces sour cream, softened
 Combine cream cheese and sour cream and place in bottom of casserole.
 Second layer:
 1 pound ground beef
 1 package Old El Paso taco mix
 1 jar salsa (mild or medium)
 Brown ground beef. Follow directions on taco dip, add salsa, and simmer until thickened. Chill in refrigerator until cool. Spread on first layer.
 Third layer:
 Shredded lettuce, as desired
 Diced fresh tomatoes, as desired
 Cheddar cheese, shredded, as desired
 Black olives, sliced
 Place lettuce, tomatoes, cheese, and black olives on second layer in order given. Serve with corn chips.

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. Be sure to include your name and address. Recipes should reach our office one week before the publishing date listed below.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522.

August
 19- Garden Vegetables
 26 - Sandwiches

September
 2 - Beef Contest Entries
 9 - National Honey Month
 16 - Cooking With Rice

