

Home on the Range

Congratulations to the 24 winners of the beef recipe contest. We received more than 70 fantastic recipes. Winners were chosen by random drawing. Thank you to everyone who sent in your mouth-watering ideas for a beefy meal.

Thanks also to Pennsylvania Beef Council, through employees Carrie Bryant Bomgardner and Elizabeth Smith, for providing prizes for the award-winning recipes. Results are as follows:

- * Katherine Wagner, Mount Joy; Covered roaster/broiler.
- * Marla Martin, Waynesboro; \$25 gift certificate, Hoss's Steak and Sea House.
- * Kathy Martin, Holtwood; \$25 gift certificate, Doc Holliday's Steakhouse.
- * Mrs. Thomas Maust, Berlin; \$25 gift certificate, Giant Food Stores.
- * Ruthie Martin, Loysville; Faberware 14-piece knife and matching steak set in counter block.
- * Sharon Heacock, Plumsteadville; Faberware 4-piece steak knife set.
- * Charlene Reiff, Lititz; Martha Stewart's complete grill tool set.
- * Mrs. Harlan Burkholder, East Earl; and Nancy Livingston, Dover; Martha Stewart's instant read meat thermometer.
- * Alverna Martin, Wellsboro; Martha Stewart's easy-reach basting brush.
- * Nancy Getz, Bath; Martha Stewart's extra-long grill mitt.
- * Ruby Kwisnek, Clarksburg; Martha Stewart's stainless steel grill skewers.
- * Peter Braeunig, Whitehouse Station, NJ; Deluxe chrome tool set.
- * Jane Zimmerman, Millmont; V. Ringler, Denver; and Virginia Ranck, Paradise; Beef. It's What's For Dinner, aprons.
- * Rachel Stoltzfus, Parkesburg; Augie Catalano, Punxsutawney; Linda Boyer, Narvon; Skinny Beef cookbook.
- * Helen Youndt, Denver; Susan McKinsey, Windsor; Donna Downs, Airville; Jennifer Cassel, Ephrata; and Linda Hake, Dallastown; America's Favorite Beef Recipes cookbook.



Contest Recipes Make End-Of-Summer

SIZZLE

MUSHROOM BURGUNDY BEEFBURGERS

- 2 pounds ground chuck
- 1 cup soft bread crumbs
- 1 egg
- ¼ cup red wine
- 2 tablespoons diced green onions
- 1 teaspoon salt
- ¼ teaspoon pepper

In a large bowl, mix ground chuck, bread crumbs, egg, onion, salt, and pepper. Shape into six burgers, about one-inch thick.

Sauce:

- 4 tablespoons sliced mushrooms
- 2 tablespoons diced green onion
- ½ cup butter
- ¼ cup red wine

Cook onions and mushrooms in butter until tender. Add wine. Brush burgers with sauce. Grill or broil until desired doneness, brushing frequently with sauce. I cook seven minutes on one side while basting and turn over on other side for 4 minutes while basting. Remaining sauce may be heated and served with burgers on a toasted roll. Kaiser rolls are best.

We like this hamburger recipe when we want more than a burger on a paper plate. This is a burger with a candle.

Katherine Wagner
Mount Joy

TAILGATE SOUP

- 1 pound ground beef, browned
- 1 envelope dry onion soup mix
- 3 cups liquid, V-8 juice or water
- ¾ cup dry macaroni or tortellini
- 12-14-ounce can stewed tomatoes

Mix all ingredients together. Simmer 20 minutes on medium heat in large saucepan. May be cooked in crock pot on low setting for 2-3 hours. Add pasta in the last hour to hour and half in crock pot so it does not become too soft.

This is a great recipe. It was given to me by a co-worker. You may make substitutions to adapt whatever you have in the pantry. For the liquid, I have sometimes substituted tomato sauce diluted with water. You may also use different kinds of pasta.

My children really enjoy this dish when I make it with tortellini. It is a quick dish to make at the last minute or to make ahead. My husband and children, Kate, 8, and Kyle, 4, also enjoy helping to make the dish.

We have a herd of registered Angus cows and some shorthorn heifers for 4-H projects and have never stopped.

Nancy Livingston
Dover

VEAL MOZZARELLA

- 1½ pounds veal cutlets, cut ½-inch thick
- ¼ cup olive oil
- 1 small onion, chopped
- ¼ cup chopped green pepper
- 8-ounce can tomato sauce
- ¼ cup tomato juice
- 1 teaspoon garlic salt
- ½ teaspoon pepper
- ½ teaspoon powdered marjoram
- ½ teaspoon powdered oregano
- 4-ounces mozzarella cheese, softened

Brown cutlets on both sides in olive oil in large skillet. Remove meat to shallow 8x12-inch baking dish.

Saute onion and green pepper in skillet.

Stir in tomato sauce, juice, and remaining spices to herbs. Simmer 10 minutes. Pour sauce over cutlets. Bake at 350 degrees for 30 minutes. Sprinkle cheese over meat. Return to oven until cheese melts, 2 to 3 minutes.

Our family really enjoys veal. Besides serving veal sausage for breakfast at our bed and breakfast, we especially enjoy this veal and tomato and cheese combination.

Our (Verdant View Farm in Paradise) specialty sausages served for breakfast include smoked veal sausage, bochwurst and bratwurst.

Virginia Ranck
Paradise

CHEESEBURGER PIE

- 1 pound ground beef
- ½ teaspoon salt
- 1 cup grated cheese (any variety)
- ¾ cup Bisquick baking mix
- ¾ cup chopped onion
- ¼ teaspoon pepper
- 1½ cups milk
- 3 eggs

Preheat oven to 400 degrees. Lightly grease 9-inch pie pan. Brown ground beef and onion until brown. Drain grease. Stir in salt and pepper. Spread in pie pan and sprinkle with cheese.

Beat together eggs, milk, and baking mix until smooth. Pour over meat and cheese.

Bake until golden brown or until knife inserted into center comes out clean, approximately 30 minutes. Let set 5 minutes before serving.

This is a favorite meal for our family. Favorite for mom because it is quick and easy to prepare. The children really like it too. Even my three-year-old who is a picky meat eater, always asks for more.

We live on a dairy farm near Holtwood. We milk 55 cows.

We have four children, Janeice, 17; Stephen, 16; Andrea, 8; and Courtney, 3.

The farm is a good place to not only raise animals but also to raise good healthy children. They love the freedom to run and play.

Elaine Martin
Holtwood

STUFFED FLANK STEAK

- 1½ pounds flank steak
- 8-ounce package crushed corn bread stuffing
- 1 cup chopped onion
- 1 cup chopped celery
- ¼ cup minced fresh parsley
- 2 eggs
- 1¼ cups beef broth
- ½ cup butter, melted
- ½ teaspoon seasoned salt
- ½ teaspoon pepper

In large bowl, combine stuffing, onion, celery, and parsley. In a small bowl, beat the eggs, stir in broth and butter. Pour over stuffing mixture. Sprinkle with seasoned salt and pepper, stir well. Pound steak to ½-inch thickness. Spread 1½ cups stuffing mixture over steak. Roll up, starting with a short side, tie with string. Place in a 5-quart slow cooker. Remaining stuffing can be wrapped tightly in foil and placed over the rolled steak. Cover and cook on low for 6-8 hours or until meat thermometer inserted in stuffing reads 165 degrees. Remove string before slicing.

Note: No liquid is added to the slow cooker, the moisture comes from the meat.

My family looks forward to this dinner every time I make this recipe. I especially like it because it is so easy to prepare, put in the crockpot and forget about it all day. At dinnertime the meat and stuffing is ready and all I do is prepare a vegetable of an excellent meal.

Helen Youndt
Denver