

Commemorative Cookbook Features Traditional, Comfort Food, Gourmet, More

HATFIELD (Montgomery Co.) — Rosenberger's Dairies marks its 75th anniversary this year. In honor of the celebration, the family-owned company put a call out for recipes featuring dairy products. The result is a 234-page commemorative cookbook with close to 300 recipes and lots of interesting stories about family traditions, special occasions and ethnic celebrations.

"Our family loves good food. As children we always had meals together with all of us seated around a very big table," William Rosenberger said. "We still enjoy sitting down to delicious meals at family gatherings."

The cookbook features favorite foods of the Rosenberger family and those from about 250 cooks in the Hatfield area.

Included also are photographs and a write-up about each of the winners of a cook-off that was held earlier this year at Rosenberger's to determine the three top recipes in each category, soups, and appetizers, main courses, and desserts.

In addition, there are historical information and archival photos highlighting the progress of Rosenberger's since 1925 when milk was delivered by horse-drawn carriage.

The cookbook includes an interesting history of the Rosenberger family and dairy from 1925 to the present.

The spiral-bound cookbook is attractive and easy to read.

The cookbooks are available at

Rosenberger's Dairies, Forty Foot Road, Hatfield, or may be ordered by calling cookbook editor Wendy Walter at 215-855-9074. Each book is \$10. A portion of the cookbook sales will be donated to Manna on Main Street.

Here are some of the winning contest recipe entries and the photos of some of the winners.

HOT SHOT CHICKEN

1 cup chunky salsa (mild, medium, or hot)
½ cup Dijon-style mustard
Juice of 2 limes
3 boneless chicken breasts (or 6 halves)

1-2 tablespoons olive oil
¼ cup heavy cream

Combine salsa, mustard, and lime juice; mix well. Add chicken pieces to salsa mixture, turning each piece to coat. Let chicken marinate at least 30 minutes or refrigerate overnight. To cook, heat oil in large skillet over medium heat. Shake excess salsa mixture from each piece of chicken. Add chicken to skillet; cook chicken, turning once after about 10 minutes. When chicken is browned and just cooked through, add remaining salsa mixture to skillet. Cook three to four minutes, turning chicken pieces to coat with salsa mixture. When the salsa mixture begins to glaze slightly, drizzle cream over the chicken, shaking pan to distribute cream. Cook one minute to heat cream. Serve over bed of rice, being sure to ladle sauce over all.

Note: I like to make this dish

and let it simmer for a little while. The chicken will get "extra tender" and will just "melt in your mouth." You may vary the spiciness by using mild, medium, or hot salsa. Also, if you are concerned about the fat content, this dish can be prepared using 2 percent milk instead of heavy cream.

Gloria Bergey
Hatfield

EMMA'S SCALLOPED OYSTERS

4 cups Trenton crackers, crushed
1½ cup fresh oysters cut into 2 or 3 pieces (1½ dozen)
4 tablespoons butter
Salt and pepper
3 cups milk and oyster juice
Butter 3-quart casserole.
Crush crackers and put one layer on bottom. Put half of oysters on crackers. Dot with 2 tablespoons butter. Sprinkle with salt and pepper. Next, layer of crackers, rest of oysters, 2 tablespoons butter, salt and pepper. Cover with remaining crackers. Pour in the milk and oyster juice. Let set for two hours before baking. Bake at 350° for approximately one hour, covering for half the baking time. Serves six.

Note: For easy crushing crackers, put in plastic bag and into microwave a few seconds.

Emma Landis
Lansdale



Third place in the main course division is Hot Shot Chicken made by Gloria Bergey, Hatfield. Rosenberger's computer specialist Lowell Bergey is responsible for the Hotshot Chicken entry. When he added the 75th Anniversary Recipe Contest to Rosenberger's Dairies website, he promptly went home and encouraged his wife to enter the favorite dish of the Bergey family. Gloria, who created the dish herself, points out that it is perfect for weight-conscious people who love zesty-tasting food. You add a lot of flavor, but no fat. Moreover, mustard and salsa provide just enough kick to make it tangy without masking the juicy taste of the chicken.

HOT SAUSAGE DIP

1 package Bob Evans sausage cooked and drained
Add:
5 scallions
8-ounce sour cream
½ cup mayonnaise
½ cup Parmesan cheese
4-ounce pimentos
Place in shallow dish. Top with chopped scallions. Bake at 350° for 25 minutes. Serve hot with crackers.

Deb Detweiler
Perkasie

SAUSAGE CORN SOUP

1½ pound sausage, browned and removed from pan
¼ onion, sauteed in sausage pan
Layer:
2-3 cans creamed corn
2 cups diced potatoes
1 can tomatoes
3 cups water
1 tablespoon sugar
Salt and pepper
Simmer until tender and remove from heat. Add 1 cup hot cream and season to taste.

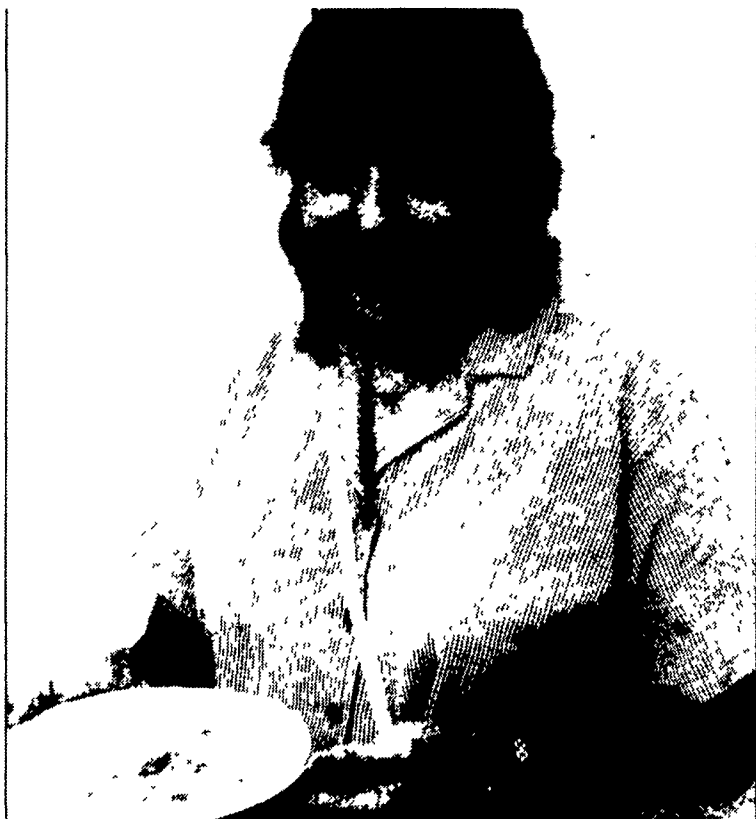
Karen Heckler Knapp
Quakertown



First place in the soup and appetizer division is this Hot Sausage Dip made by Debbie Detweiler, Perkasie. Debbie and her husband Ray have been Rosenberger's Dairies producers for more than 20 years. They live on a 60-acre dairy farm in Bedminster Township and represent the fourth generation working the farm. The historic land dates to 1873 and was put into historic preservation in 1992. When Debbie isn't at work as a nurse at Lansdale Ob-Gyn, she loves to cook. Being a dairy farmer, she prepares many creative dishes featuring milk. The Hot Sausage Dip appetizer is a favorite for family and guests. It's simple and quick to make and gets rave reviews every time.



First place in the main course division is Emma's Scalloped Oysters made by Emma Landis, Lansdale. Emma is one of 12 children. She says that she used her family as guinea pigs for the recipes she created. She lived on her family's farm in Harleysville for 75 years. Now she and her sister are residents of The Acres at Dock Woods. She was director of food services and a cook in the school cafeteria at Christopher Dock until she retired. Her Scalloped Oysters, which she created, was a treasured dish at school banquets and other area special events, including the Rosenberger family Christmas banquet. She says that the recipe is quite adaptable for different tastes. She uses fewer oysters than some may, but more can easily be added.



Third place in the soup and appetizer division is Sausage Corn Soup made by Karen Heckler Knapp, Quakertown. Karen grew up on a dairy farm in Montgomery Square, now the site of Cosco. Her Sausage Corn Soup is from a family cookbook with credit for its creation going to her mother. Her kids, who are 16 and 18, want this tasty soup at least once a month. She is always asked to bring it to family gatherings, to winter parties, and to horseback-riding outings.