



Home on the Range



Beat The Clock With Fast And Easy Favorites

It's four o'clock in the afternoon. Have you even started thinking about dinner?

Of course not. You're managing multiple responsibilities: chores in the barn, chauffeuring your kids, finishing the laundry, and balancing the books.

Don't sweat it. Take advantage of convenient products such as ready-to-bake pie crusts, packaged pasta, canned soups, leftover meats, and canned or frozen vegetables.

You can still beat the clock with these fast and easy recipes.

BUTTERSCOTCH SNACK CAKE

1 small package butterscotch pudding mix (cook and serve variety)
2 cups milk
1 box cake mix, white or yellow
Cook pudding with 2 cups milk until thickened and starts to boil. Add dry cake mix and mix well. Batter will be lumpy.

Pour into 9x12-inch pan. Sprinkle with nuts. Bake at 350 degrees for 30-35 minutes.

Optional:

Stir butterscotch chips into cake batter. Change flavors of pudding and cake mix for creativity.

This is easy and delicious.

Debbie Reynolds
Wrightsville

HONEY MUSTARD CHICKEN

4 boneless, skinless chicken breasts
1/4 cup butter
1/4 cup honey
2 teaspoons dry mustard
1/4 teaspoon curry powder

Brown chicken in nonstick skillet sprayed with vegetable spray. Meanwhile heat remaining ingredients in small saucepan. Baste chicken with sauce. Serve with any additional sauce over chicken.

Can also brown chicken, pour sauce over chicken in baking dish. Bake at 350 degrees basting chicken occasionally until done.

Debbie Reynolds
Wrightsville

PIZZA SANDWICHES

2 slices bread
1 tablespoon pizza sauce
2 tablespoons melted butter
1 slice mozzarella cheese
1 slice salami
Dash oregano

Put everything between bread slices except the butter. Spread butter on outside of the bread, place in hot skillet until brown. Makes one sandwich.

Diana Bigelow
Blair Co. Dairy Princess

RASPBERRY COBBLER

1 cup sugar
2 tablespoons baking powder
2 cups flour
1 cup milk
1/4 teaspoon salt

Mix together and pour into 13x9-inch pan. Mix together the following:

4 cups raspberries
2 cups boiling water
1/4 cup sugar

Pour over the batter. Bake at 350 degrees for 50-60 minutes.

Diana Bigelow
Blair Co. Dairy Princess



Top slices of crusty bread with Spicy Gorgonzola Spread.

Featured Recipe

"Cheese is such a versatile food, and it's perfect for any meal or snack," said Deanna Rose, communications specialist with the American Dairy Association/Dairy Council Middle Atlantic. "With more than 200 domestic varieties of cheese available, there is sure to be a flavor and texture to appease every palate."

Most varieties are interchangeable in recipes, but some are better suited to complement the accompanying flavors.

For more ideas and recipes for using cheese, call 1-888-799-6455 to receive a free copy of the "Perfection in a Basket" brochure.

SPICY GORGONZOLA SPREAD

1 pound Gorgonzola cheese, crumbled
1 1/2 cup roasted red peppers, chopped
2 scallions, minced
2 tablespoons sour cream
1 teaspoon sugar
1 1/2 teaspoons Tabasco sauce

Bread

Place all ingredients in food processor. Puree. Hold in refrigerator to stiffen. When ready to serve, spread slices on crusty bread.

If desired, top each slice with scallions, prosciutto, anchovies, roasted red peppers, or cooked bacon.

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.

November

11 - One Dish Wonders
18 - Thanksgiving Dinner Ideas
25 - Breads, Rolls, Biscuits

December

2 - Holiday Cookies

STUFF-IT BAKED POTATOES

For each serving, split baked, medium-size potato lengthwise in half and top with one of the following toppings:

- Spaghetti-Style:
Combine and heat until hot:
1/2 cup spaghetti sauce
3-ounces cooked ground beef
Sprinkle with 1-ounce shredded mozzarella cheese

- Chili Cheese:
Ladle 1/2 cup prepared chili over potato. Sprinkle with 1 ounce shredded cheddar cheese.

- Veggie & Alfredo Sauce
Combine: 1/2 cup cooked frozen vegetable mixture (such as a mix of broccoli, red peppers, and cauliflower) on potato. Ladle 1/4 cup hot alfredo sauce over vegetables.

Nat. Potato Board

ORANGE DREAM SHAKE

1 cup vanilla ice cream, softened
6-ounce can frozen orange juice concentrate, thawed
3 cups cold milk
Mint leaves

Place ice cream and orange juice concentrate in blender container: cover. Blend until smooth. Add milk and mix until smooth and frothy. Pour into tall chilled glasses. Top with scoops of ice cream and garnish with mint, if desired. Serve immediately.

Jessica Bross
Lebanon Co. Dairy Maid

CHEESY TURKEY VEGETABLE BAKE

5 1/2-ounce package au gratin potato mix
2 1/2 cup boiling water
2 tablespoons butter
15-ounce can mixed vegetables, drained
1 cup cooked, cubed turkey
Preheat oven to 350 degrees. Pour au gratin potato mix and sauce packet into large mixing bowl.

Add water, butter, mixed vegetables, and turkey; mix well.

Pour into ungreased 2-quart casserole. Bake 20 minutes or until top is golden brown. Cool five minutes before serving.

SEVEN-VEGGIE MAC 'N CHEESE

15-ounce can mixed vegetables, drained
1 box macaroni and cheese mix, prepared

1 teaspoon prepared mustard
1 teaspoon onion powder
1 tomato, sliced
1 teaspoon dried parsley

Preheat oven to 350 degree. Combine vegetables, prepared macaroni and cheese, mustard and onion powder; mix well.

Pour into greased one-quart casserole. Bake at 350 degrees for 20 to 25 minutes.

Garnish with tomato slices and dried parsley. Serve hot.

TUNA VEGETABLE CASSEROLE

3 cups egg noodles, cooked
9-ounce white tuna in water, drained
15-ounce can mixed vegetables with liquid

1 can cream of mushroom soup
1 cup grated cheddar cheese
Preheat oven to 350 degrees.

Combine all ingredients in 1 1/2-quart casserole. Bake for 30 minutes or until heated through.



At right, place slices of Brie cheese on walnut bread. Top with thin slices of apple.

got milk?