



Home on the Range

More Udderly Delicious Dairy Contest Recipe Entries

This is the second week we are featuring contest recipe entries celebrating June Dairy Month. More contest recipes will appear in the next three issues of *Lancaster Farming*.

Remember, the entries are printed in no particular order. A list of the winners of the June Dairy Month Recipe Contest will be printed in the June 29 edition.

Enjoy these udderly wonderful recipes celebrating dairy's goodness.

PASKA (Easter Bread)

Basic Dough:

- ¼ pound butter
- 2 cups milk, boiling point
- 1-ounce yeast cake
- ½ cup sugar
- 3 eggs
- 1 cup warm water
- 8 cups flour
- 2 tablespoons salt

Cheese Dough:

- 1 pound dry cottage cheese
- ½ cup milk
- 1-ounce yeast cake
- 1 cup sugar
- 1 cup raisins
- 4 egg yolks
- 1 tablespoon lemon rind
- 1 teaspoon salt
- 1 teaspoon baking powder
- 3 cups flour, sifted

Basic Dough: Dissolve yeast in ½ cup warm water and 1 tablespoon sugar. Set aside. Pour boiling milk over remaining sugar and butter. Add remaining ½ cup warm water. Cool to lukewarm. Sift flour in large bowl, add eggs, salt, milk mixture, and yeast. Knead dough until elastic. Cover. Let rise until doubled in size in a warm place for approximately two hours.

Cheese Dough: Dissolve yeast in ½ cup warm milk and 1 tablespoon sugar. Set aside until foamy for about 5 minutes. In a large bowl, mix cottage cheese, raisins, and yeast mixture. Add egg yolks, remaining sugar, lemon rind, baking soda, salt, and flour and knead well. Cover. Let rise until doubled in size in a warm place for approximately two hours.

When basic dough has doubled in size, turn out onto a lightly floured board divide into four parts. Let dough rest for 15 minutes covered. Take one part of basic dough and lightly punch down and stretch to length of a bread pan on floured surface. Take ¼ of cheese dough filling and place in center of basic dough. Join edges of basic dough



Lori Bowen and her husband, Wytheville, Va., are the parents of Amelia Faith, Sydney, and Anna Grace.

to completely cover the cheese dough.

Place in a bread pan joined edge side down on the bottom of the pan. Cover and let rise 30 minutes. Brush egg yolk on top of dough just before placing in the oven. Bake 50 minutes at 350 degrees. Makes four loaves Paska bread.

If unable to find dry cottage cheese, drain liquid from regular cottage cheese. Large or small curd cottage cheese works well with this recipe, although large curd cottage cheese is preferred.

We recently moved from our farm in Aberdeen, Maryland to a farm on Eastern Shore in Millington, Md. This move was my husband's dream upon retiring from teaching, coaching football, and operating a small trucking company. We live in a log home that we are still working on. I am a special educator who enjoys gardening, canning, making jelly, crafts, and stained glass.

Our son, Scott, graduated from Salisbury University in December with a degree in information management systems and is working full time. Our daughter, Traci, is a senior at the at the University of Maryland Baltimore County majoring in psychology. My parents are lifelong residents of Johnstown, Cambria County.

Michele Bennetta
Millington, MD

CHOCOLATE GOAT MILK FUDGE

- ½ cup cocoa
- 3 tablespoons butter
- ¾ cup fresh goat milk
- 2 cups sugar
- 1 teaspoon corn syrup
- 2 tablespoons butter
- 1 teaspoon vanilla

Melt 3 tablespoons butter in saucepan over medium heat, add milk, cocoa, sugar, and corn syrup. Stir until sugar dissolves, boil gently for about 15 minutes (220 degrees). Stir frequently. Remove from heat and stir in 2 tablespoons butter and cool until lukewarm (110 degrees) without stirring. Add vanilla, beat vigorously until fudge becomes thick and loses its gloss. Quickly spread into buttered 8x8-inch pan. Let set until firm.

If peanut butter fudge is desired, add ½ cup peanut butter with 2 tablespoons butter.

We started raising Nigerian Dwarf goats about 3 years ago. I love their little size and exceptional milk production. I use the milk primarily for my goat milk business and for raising whitetail deer fawns. My husband, Ed, and I have been married 17 years and have five children, ages 16, 14, 9, and 6-year-old twins.

Jodi Winfindale
Hummelstown

DELICIOUS PIZZA

- 1 package dry yeast (1 tablespoon)
- 1½ cups lukewarm water
- 2 tablespoons oil
- 3½ cups flour
- 1 teaspoon salt
- 8-ounce can tomato sauce
- 6-ounce can tomato paste
- ½ teaspoon oregano
- ¼ teaspoon salt
- 8-ounce mozzarella cheese, shredded

Dissolve yeast in water; add oil. Combine flour and salt, add yeast mixture. Mix until well blended. On a floured surface, knead dough until smooth, about 10 minutes. Place dough in a greased bowl; cover and let rise in a warm place until doubled in bulk, about 2 hours. Punch down, divide dough in half. Roll each half to fit a lightly greased 14-inch pan.

Sauce: Combine tomato sauce,

tomato paste, oregano, and salt; mix well. Spread ½ of mixture on each pizza crust. Sprinkle with cheese. Add other toppings you prefer. Bake in preheated 350-degree oven for 20 minutes. 16 servings.

This is a recipe we found in our elementary school cookbook, and it has been a favorite every since. This is a great recipe to use real cheese anytime of the year. Another plus for our family is that the dough can be rising while we are doing the evening milking.

Jenna & Joyce Martin
Lancaster Co. Dairy
Promotion Committee

CHICKEN ENCHILADAS

- 4 cups cooked chicken, cubed
- 16-ounces cream cheese, softened
- 1 large bunch green onions, chopped
- 8-ounces chopped green chilies, do not drain
- 2 tablespoons cilantro
- 1 tablespoon ground cumin
- ¼ cup butter
- 10-ounce can enchilada sauce
- 10 8-inch flour tortillas
- 1½ cups shredded Mexican blend cheese

Non-stick cooking spray

Preheat oven to 350 degrees. Using large skillet, melt butter. Add chopped green onions and green chilies. Cook 5 minutes or until tender. Add cream cheese and allow to melt; stir frequently. Add cilantro and cumin. Once cream cheese is melted and well blended, add chicken and mix well. Remove from heat. Warm tortillas in microwave for one minute.

Spray 13x9-inch dish with non-stick spray. Place large tablespoonful of mixture onto one end of tortilla and roll. Place seam-side down into baking dish. Repeat with remaining tortillas. Pour enchilada sauce over enchiladas and spread evenly. Top with Mexican cheese. Bake for 30 minutes or until cheese is melted and bubbly.

This has been a favorite recipe for both family and friends. It is a great way to use leftover chicken or turkey. The enchiladas refrigerate well and taste great cold too. I usually bake them on the weekend for a fam-

ily gathering.

We live on a small farm in Clearville and raise beef cattle. Hunter will be 6 in July and Emily is 2. Both Hunter and Emily love all the animals we have on the farm. They especially like to feed the cows and dogs, and they have become very good at helping round up the cows that happen to get out and roam. They both love horses and are hoping Daddy gets them one soon.

My husband, Terry, works the farm through the week and works a three-day weekend at the Wal-Mart Distribution Center. I am a registered nurse and work in Cumberland, Maryland as an infusion specialist. Although maintaining the farm gets hectic at times, it is a pure joy to have. In fact, we all feel that we have a little piece of heaven right here on Piney Creek Farm.

Marianne Valentine
Clearville

COMPANY POTATOES

- 1 package frozen hash browns
 - 1 can cream of mushroom soup
 - ½ cup butter
 - 1 can cream of chicken soup
 - 1 cup sour cream
 - 1 cup cheddar cheese
- Put hash browns in 9x13-inch pan. Melt butter and drizzle over hash browns. Heat soup and sour cream together and pour over potatoes. Fork in mixture. Spread cheese on top.

Note: Crushed cornflakes may also be put on top. Bake at 325 degrees for 45 minutes.

I live on small farm in Felton. My husband and I just celebrated our 25th anniversary. We have three children and 5 grandchildren. We raise boer goats, cattle, sheep, and chickens, and have 2 quarterhorses.

We have a large vegetable garden. We call ourselves "homesteaders" because just about everything we eat, we raise ourselves.

I enjoy your paper and all the recipes, and, of course, Mailbox Markets. Hope everyone enjoys the company potatoes.

Tara Smith
Felton

BANANA CREAM DESSERT

- ½ cup butter
- 1 cup flour
- 1 cup chopped pecans, divided
- 8-ounces cream cheese, softened
- 1 cup confectioners' sugar, sifted
- 12-ounces frozen whipped cream topping
- ¾-ounce flaked coconut
- 2 small packages instant vanilla pudding
- 3 cups cold milk
- 3 bananas or fresh strawberries

Cut butter into flour until mix resembles course meal, stir in ½ pecans. Press mixture into 9x13-inch pan. Bake 350 degrees for 20 minutes. Let cool completely.

Combine cream cheese and powdered sugar, beat until fluffy. Stir in one cup whipped topping. Spread over crust. Sprinkle with coconut.

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Hunter and Emily are the children of Terry and Marianne Valentine, Clearville.