

Home on the Range

Make It With Berries

BARBECUE BERRY CHICKEN CHEESE BAKE

- 2 cups assorted sliced mushrooms (such as portabello, button)
- 1 tablespoon butter
- 2 tablespoons red wine or grape juice
- 1 cup crouton rounds
- 1 cup aged domestic Swiss cheese, shredded
- 1 cup sharp Vermont cheddar cheese, shredded
- 2 skinless, boneless chicken breasts, diced
- 1 tablespoon smoked barbecue sauce
- 3 tablespoons seedless red raspberry preserves

In a medium saucepan, saute mushrooms in butter over medium heat for five minutes. Add wine or juice and simmer until the liquids cook off. Set aside.

In large saucepan, cook diced chicken pieces over medium heat, stirring frequently. Cook 10-15 minutes, until chicken is cooked through. Set aside and cool.

Line bottom of 9x9-inch square baking dish with crouton rounds. Cover with mushrooms. Sprinkle 1/2 cup Swiss and 1/2 cup Cheddar over mushrooms.

Mix barbecue sauce and raspberry preserves with whisk in small bowl. Add to chicken, mix until chicken is completely coated. Place chicken mixture in dish over cheese. Top with remaining cheese.

Set casserole dish under broiler for about 5 minutes or until cheese gets slightly browned and bubbly.

Wendy Steele
Lancaster

Mid-Atlantic Cheese Winner

BLUEBERRY CAKE

- 1 cup butter
- 2 cups sugar
- 3 eggs
- 3 cups all-purpose flour
- 1 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1 teaspoon lemon flavoring
- 1/2 cup milk
- 2 cups fresh blueberries
- 2 teaspoons sugar
- 2 teaspoons all-purpose flour
- Cream butter and 2 cups sugar until light and fluffy. Add eggs one at a time, beating well after each one is added. Combine the next four ingredients. Add to creamed mixture alternately with milk, beat well. Coat blueberries with 2 teaspoons sugar and 2 teaspoons flour. Fold into batter. Pour into a greased and floured 10-inch tube or bundt pan. Bake at 350 degrees for 70-80 minutes. Cover with glaze while still warm.

Glaze:

- 1 1/4 cups confectioners' sugar
 - 1 teaspoon lemon flavoring
 - 1-3 teaspoons milk
- This is one of the best blueberry cake recipes I have ever found.*

Ruth Ann Walters
Beavertown

BLUEBERRY PUDDING CAKE

- 2 cups fresh or frozen blueberries
 - 1 teaspoon ground cinnamon
 - 1 teaspoon lemon juice
 - 1 cup all-purpose flour
 - 3/4 cup sugar
 - 1 teaspoon baking powder
 - 1/2 cup milk
 - 3 tablespoons butter
- Toss blueberries with cinnamon and lemon juice; place in a greased 8-inch square baking pan. In a bowl, combine flour, sugar, and baking powder; stir in milk and butter. Spoon over berries.

Topping:

- 3/4 cup sugar
 - 1 tablespoon cornstarch
 - 1 cup boiling water
- Combine sugar and cornstarch; sprinkle over batter. Slowly pour boiling water over all. Bake at 350 degrees for 45-50 minutes, or until cake tests done.

Leah Glick
Denver

& An Ephrata Reader

BERRY CREAM PIE

- Unbaked 9-inch pie crust
 - 2 tablespoons butter
 - 1/4 cup corn starch
 - 3/4 cup sugar
 - 1/2 teaspoon salt
 - 2 cups milk
 - 2 egg yolks, beaten
 - 1 teaspoon vanilla
 - 2 cups berries
 - Meringue topping
- Blend butter, corn starch, sugar and salt. Add milk. Heat to boiling and stir in egg yolks. Cook two minutes. Pour 2 cups black raspberries or berries of your choice in bottom of pie shell. Add cream filling on top. Cover with meringue and brown slightly.

Jessica Bross
Lebanon Co. Dairy Maid

BLUEBERRY PIE FILLING

- 6 quarts blueberries
 - 6 cups granulated sugar
 - 2 1/4 cups Clear Jel
 - 7 cups cold water
 - 1/2 cup bottled lemon juice
 - 20 drops blue food coloring (optional)
 - 7 drops red food coloring (optional)
- Wash and drain blueberries. For fresh fruit, place 6 cups at a time in one gallon boiling water.

Boil each batch one minute after water returns to a boil. Drain, but keep heated fruit in a covered bowl or pot.

Combine sugar and Clear Jel in a large kettle. Stir. Add water, and if desired, food coloring. Cook on medium high heat until mixture thickens and begins to bubble. Add lemon juice and boil one minute, stirring constantly. Fold in drained berries, fill jars immediately with mixture, leaving 1-inch headspace and process without delay.

To process in boiling water canner, preheat canner half filled with water to 180 degrees. Load sealed jars into the canner rack and lower with handles; or load one jar at a time with a jar lifter onto rack in canner. Add water if needed to a level of one-inch above jars and cover. When water boils vigorously, lower heat to maintain a gentle boil and process 30 minutes.

After processing is completed, remove jars from canner with a jar lifter and place on a towel or rack. Do not retighten screw bands. Air cool jars 12-24 hours. Remove screw bands and check lid seals. A jar is sealed if the center of its lid is indented or concave. Wash, dry, label, and store sealed jars in a clean, cool, dark place.

Fillings are best if used within one year and safe as long as lids remain vacuum sealed.

Leah Glick
Denver

BLUEBERRY STREUSEL COFFEE CAKE

- 2 cups flour
- 3/4 cup granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 egg, beaten
- 1/2 cup milk
- 1/2 cup softened butter
- 1 cup fresh blueberries
- 1 cup slivered almonds

Streusel:

- 1/2 cup sugar
 - 1/2 cup flour
 - 1/4 cup butter
- In a mixing bowl, combine flour, sugar, baking powder, and salt. Add egg, milk, and butter. Beat well. Add blueberries and almonds.

Spread into a 9-inch square baking pan. In another bowl, add sugar, flour, and cut in butter until crumbly. Sprinkle over batter. If you want, top with a few more almonds. Bake at 35-40 minutes in a preheated 375 degree oven or until a wooden toothpick inserted in the center comes out clean. Yields 9-12 servings. Great served warm with coffee.

Leah Glick
Denver

FRESH BLUEBERRY GELATIN

- 3-ounces
 - 3-ounces lemon gelatin
 - 2 cups whipped cream topping (partially thawed)
 - 2 teaspoons vanilla
 - 3 cups fresh blueberries
- Dissolve gelatin in 2 cups boiling water, add 1 cup ice, stir until slightly thickened. Fold in whipped cream topping, vanilla, and fresh blueberries. Pour mixture

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Featured Recipe

Any meal is great when it includes berries. Blueberries, raspberries, blackberries, and strawberries are best for taste, appearance, and nutrition if used fresh. Plus, fresh is simple to prepare.

Try this cool idea for a refreshing dessert.

SUMMER FRUIT AND YOGURT PARFAIT

- 1 ripe mango
- 3 tablespoons sugar
- 1 1/4 cups water
- 1 pint strawberries
- 1 pint raspberries
- 1 pint blackberries
- 2 cups vanilla or plain yogurt
- 4 sprigs mint

Peel and slice mango; place in a small saucepan with sugar and water. Simmer over medium-low heat until soft, about 15 minutes. Cool thoroughly. Puree cooked mango in blender until very smooth.

Lightly rinse berries and allow to dry. To assemble, alternate layers of cold mango sauce, fresh berries, and yogurt in four parfait glasses. Garnish each with fresh sprig of mint and serve.

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.

July

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August

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