

Home on the Range

Readers Share Favorite Dinner Recipes

MOM'S COUNTRY BRAISED PORK CHOPS

4 pork shoulder steaks, ¼-inch thick
 2 tablespoons canola oil
 1 small onion, chopped
 1 tablespoon flour or more to coat chops
 1 10-ounce can cream of mushroom soup
 1 3-ounce can sliced mushrooms, do not drain
 8 small red potatoes, quartered
 4 medium carrots, peeled, sliced ¼-inch pieces (about 2 cups)
 1 teaspoon salt
 ¼ teaspoon pepper
 ½ teaspoon dried rosemary

In a large skillet over med-high heat cook onion in canola oil until golden and tender. Push to one side of pan.

To cook floured chops: brown well on both sides. Take out chops and stir in undiluted soup, mushrooms with liquid, remaining ingredients. Heat to a boil.

Put chops back in skillet, reduce heat to low. Cover and simmer 1 hour or until meat and vegetables are tender. This is a one skillet dinner.

Julia Hoover
 Douglasville

TOASTY CHEESE BAKE

8 slices bread
 butter
 1 pound ground beef
 ¼ cup chopped onion
 2 tablespoons chopped celery
 1 tablespoon mustard
 ½ teaspoon salt
 1 cup shredded cheese
 1 egg, slightly beaten
 ¼ cup milk
 ½ teaspoon pepper
 ⅓ teaspoon dry mustard
 Heat oven to 350°.

Toast bread and butter on both sides. Brown meat and onion. Alternate layers of toast, meat, and cheese in greased 9x9x2-inch pan. Mix remaining ingredients in blender. Pour over layers. Bake uncovered 30 to 35 minutes. Makes 4-6 servings.

Irene Horning
 Mifflinburg

TACO PIZZA

Spread a can of crescent rolls on a pizza pan and bake until slightly brown.

Brown 1 pound ground beef and spread about 1 cup spaghetti sauce on crust. Add beef and some cheese. Bake again until hot and cheese is melted. Take out of

oven and top with lettuce, tomatoes, and sour cream or ranch dressing.

Irene Horning
 Mifflinburg

OVEN MEATBALLS

1 egg, beaten
 2 tablespoons milk
 ¼ cup bread crumbs
 1 pound ground beef or turkey
 ¼ cup finely chopped onion
 ½ teaspoon salt
 ⅓ teaspoon pepper
 Heat oven to 425°. Spray 13x9x2-inch pan with nonstick cooking spray.

In a large bowl combine all ingredients. Shape mixture into about 18 (1½-inch) meatballs. Place in pan and bake 15-20 minutes or until fully cooked.

This is a simple but delicious recipe. I have tried both turkey and beef and both are good. This recipe also freezes well. To freeze place on cookie sheet and put in freezer until frozen then you can put them in another container. This way they won't stick together.

Judi Schaffer
 Fogelsville

STUFFED MEATLOAF

2 pounds ground beef
 1½ cup milk
 2 cups bread crumbs
 2 eggs, beaten
 1 tablespoons minced onion
 2 teaspoons salt
 ¼ teaspoon pepper
 1 tablespoon paprika
 1 tablespoon parsley flakes
 Mix well in order given. Then set aside and prepare the following.
 4 cups bread crumbs
 ½ cup minced onions
 ½ cup celery, chopped
 ½ cup hot butter
 2 teaspoons salt
 1 teaspoon poultry seasoning
 ½ cup hot water
 1 tablespoon parsley flakes
 Sauté onions and celery in butter. Toss together the bread, onions, celery, and seasonings then mix in hot water.

Put half of meat mixture into a 8 or 9-inch square baking pan to about 1-inch thickness. Then pat over the bread dressing and finally cover with meat mixture. Bake in 350° oven about 1½ hours or until done.

Place the pan in a shallow pan of water during the baking period to prevent the edges from getting too brown.

The meatloaf is cut in squares and may be served with a mush-

room gravy but since the loaf is quite moist the gravy isn't necessary. Makes 8 to 10 servings.

Cristin Crile
 Washington County Dairy Princes

VEAL PARMESAN

2 pounds ground veal
 ½ cup flour
 1 teaspoon salt
 ½ teaspoon pepper
 1 large egg
 2 tablespoons milk
 ¼ cup flavored bread crumbs
 ¼ cup grated parmesan cheese
 6 tablespoons butter
 6 slices American cheese
 1 10¼-ounce can condensed tomato soup
 ¼ cup water

Divide the ground veal in 6 portions and shape into patties. Dip patties in flour, salt, and pepper mixture then in egg-milk mixture. Place each patty gently in crumbs and grated cheese.

Melt butter in skillet and brown the patties slightly. Place patties in baking dish. Cover with half the tomato soup. Place one slice of cheese on each. Add water to remaining soup and pour in baking dish. Bake at 325° for 30 minutes.

Cristin Crile
 Washington County Dairy Princess

SKILLET LASAGNA

1 16-ounce box of ziti noodles
 1 32-ounce jar of spaghetti sauce
 1 pint of heavy cream
 1 pound of hamburger
 ¼ cup of chopped onion
 1 jar of beef gravy
 8 ounces of mozzarella cheese
 1 teaspoon Italian seasoning
 ¼ cup grated parmesan cheese
 In frying pan cook hamburger, sautéed onion, and Italian seasoning. When hamburger is browned, add spaghetti sauce, gravy, and heavy cream. Cook for approximately 10 minutes. Add parmesan cheese. Cook for additional 5 minutes.

Pour mixture over cooked noodles in a 9x13-inch pan. Place in oven for 30 minutes. Sprinkle mozzarella cheese on top return to oven and heat until cheese is melted. Serve with garlic bread.

Melissa Wolfe
 Sun Area Dairy Princess

SPAGHETTI PIE

3 cups cooked spaghetti (approximately 6 ounces)
 2 tablespoons butter
 ½ cup parmesan cheese
 2 eggs, well beaten
 1 cup cottage cheese
 ¼ cup chopped green pepper
 2 cup spaghetti sauce
 1 pound ground beef
 ½ cup chopped onion
 ½ cup mozzarella cheese

Combine first set of ingredients and form a crust in a 10-inch buttered pie plate. Then layer cottage cheese over bottom of spaghetti crust.

Cook ground beef, green peppers, and onion until tender. Drain. Add spaghetti sauce and heat. Pour over spaghetti crust and bake at 350° for 20 minutes.

Sprinkle with mozzarella cheese and continue baking until cheese melts, approximately 5 minutes. Makes 4-6 servings.

Melissa Wolfe
 Sun Area Dairy Princess



Corned Beef & Cabbage for St. Patty's Day tastes delicious and it's easy enough for a weeknight when the corned beef brisket is prepared in the slow cooker.

Featured Recipe

Even though St. Patty's Day is on a busy Monday this year, don't let that keep you from preparing a traditional feast of corned beef and cabbage. Corned beef brisket is a perfect menu choice for the slow cooker, and the slow cooker is the perfect cooking choice for busy cooks. Just put the corned beef in the cooker with seasonings, onions, and celery and cook — no attention needed!

Whether you're using the slow cooker or cooking the corned beef on the stovetop, the secret to success is simple. Don't try to speed up the cooking. Brisket needs long, slow cooking to result in perfect fork-tender beef. Another must — don't peek during cooking. Every time the lid is lifted, steam escapes, adding extra cooking time.

CORNED BEEF & CABBAGE WITH RED CURRANT MUSTARD SAUCE

2½ to 3 pound boneless corned beef brisket
 3 ribs celery, cut into 3-inch lengths
 2 medium onions, cut lengthwise into quarters
 3½ cups water
 1 pound green cabbage, cut into 3-inch wedges
 1 pound red potatoes, cut into 2-inch pieces
 6 to 8 small carrots, tops trimmed or 4 medium carrots, cut crosswise into thirds
 ½ cup water
 2 tablespoons butter, melted
 salt and pepper
 Red Currant-Mustard Sauce (recipe follows)
 chopped parsley (optional)

Place celery and onions in 4½ to 5½-quart slow cooker; top with corned beef brisket. Add corned beef seasoning packet, if included, and 3½ cups water. Cover and cook on HIGH 7 hours, or on LOW 9 to 10 hours, or until brisket is fork-tender. Remove brisket; set aside. Discard cooking liquid and solids.

Place cabbage, potatoes, and carrots in 2½-quart microwave-safe casserole; add ½ cup water. Cover and microwave on HIGH 15 minutes, or until vegetables are tender, stirring once. Drain vegetables; add butter and salt and pepper, as desired; toss to coat.

Carve brisket diagonally across the grain into thin slices. Serve with vegetables and Red Currant-Mustard Sauce. Garnish with chopped parsley, if desired.

Makes 6 to 8 servings.

Cook's Tip: If corned beef does not come with seasoning packet, substitute 1 teaspoon whole black peppercorns and 1 bay leaf.

Variation: To cook on stovetop, bring corned beef, seasoning, onions, celery, and water to boil. Reduce heat and simmer until fork-tender, about 2½ to 3½ hours. Prepare vegetables as directed above.

RED CURRENT-MUSTARD SAUCE

1 jar (12 ounces) red currant jelly
 3 tablespoons coarse grain Dijon-style mustard
 Place jelly in medium microwave-safe bowl. Cover and microwave on HIGH 1½ to 2 minutes or until smooth, stirring once. Wisk in mustard. Cover and microwave on HIGH 30 seconds. Makes about 1¼ cups.

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.

March

- 22 — Springtime Desserts
- 29 — Ethnic (Mid-Eastern) Recipes

April

- 5 — Italian Recipes
- 12 — Making Easter Candy