

Home on the Range

Recipe Ideas To Make Easter Dinner Special

MIXED GREEN SALAD WITH CINNAMON PECANS

8 cups mixed salad greens
 1/3 cup crumbled goat cheese
 1/3 cup Cinnamon Pecans (see recipe below)
 1/3 cup dried cranberries
 3 tablespoons honey
 1/4 cup raspberry vinegar
 3 tablespoons raspberry jam
 1 tablespoon olive oil

In large bowl, toss together salad greens, goat cheese, pecans, and cranberries. In small bowl, whisk together honey, raspberry vinegar, raspberry jam, and oil. Toss with salad. Makes 4 to 6 servings.

CINNAMON PECANS

1 tablespoon margarine
 3 cups pecan halves
 1/2 cup sugar, reserving 1 tablespoon
 2 teaspoons ground cinnamon
 1/2 teaspoon ground ginger
 1/2 teaspoon ground nutmeg

In large nonstick skillet, melt margarine and stir in pecans and sugar. Stir until sugar melts (5 to 10 minutes), watching carefully, tossing pecans so they don't burn. When sugar is melted and pecans brown, remove from heat. In small bowl, mix together the remaining 1 tablespoon sugar, cinnamon, ginger, and nutmeg. Toss with pecans. Spread mixture on wax paper and cool for 20 minutes. Break up any clumps and store in zipper lock bag.

YAM PECAN BISCUITS

1 medium sweet potato (yam) or 1 (15-ounce) can sweet potatoes, drained and mashed
 3 cups all-purpose baking mix
 2 tablespoons sugar
 1/2 teaspoon ground cinnamon
 1/2 teaspoon ground nutmeg
 1/3 cup chopped pecans
 1/4 cup skim milk
 1 teaspoon vanilla
 Place fresh sweet potato and water (enough to cover tops of sweet potatoes) in microwave-safe dish; cover and microwave about 3 to 4 minutes until done; drain, peel, and mash. Preheat oven to 450°. In large bowl, combine baking mix, sugar, cinnamon, nutmeg, and pecans. Add yams, milk, and vanilla, mixing until well combined. Roll on floured surface to 1-inch thick. Cut with 2-inch cutter or glass and place on baking sheet. Bake



Pecans are the secret ingredient of each of these dishes to make Easter dinner especially tasty. Clockwise from upper right are Mixed Green Salad with Cinnamon Pecans, Heavenly Yam Delight, Glazed Ham With Pecan Crust, and Yam Pecan Biscuits.

10 to 12 minutes or until golden. Makes 1 1/2 dozen biscuits.

~Canned sweet potatoes are precooked.

For another way to enjoy these biscuits, cut yam pecan biscuits in half, spread with honey-mustard sauce and place sliced ham inside.

HEAVENLY YAM DELIGHT

1 (29-ounce) can yams (sweet potatoes) drained or 2 medium fresh sweet potatoes
 1 cup all-purpose flour
 1/4 cup plus 1/2 cup confectioners' sugar
 1/3 cup chopped pecans
 7 tablespoons margarine
 1 (8-ounce) package fat-free cream cheese
 1 (8-ounce) container fat-free frozen whipped topping, thawed and divided
 1/4 cup sugar
 1/2 teaspoon ground cinnamon

Place fresh sweet potatoes and water (enough to cover tops of sweet potatoes) in microwave-safe dish; cover and microwave about 3 to 4 minutes until done;

drain, peel, and cut into chunks. Preheat oven to 350°. In large bowl, combine flour, 1/4 cup confectioners' sugar, pecans, and margarine. Press into bottom of 13x9x2-inch baking dish. Bake 20 minutes. Set aside to cool. In mixing bowl, mix cream cheese and 1/2 cup confectioners' sugar until creamy. Fold in 1/4 cup whipped topping. Spread cream cheese mixture over cooled crust. In mixing bowl, beat sweet potatoes, sugar, and cinnamon until smooth. Spread over cream cheese mixture. Top with remaining whipped topping. Refrigerate. Makes 16 servings.

~Canned sweet potatoes are precooked.

MUSTARD EASTER EGGS

10-12 hard boiled eggs
 Mix together and heat to warm.

3 tablespoons prepared mustard

1/3 cup sugar
 1/2 cup vinegar
 1 cup water
 Pinch of salt

Pour over peeled hard cooked eggs. Store in refrigerator for 1 day so to develop flavor. You can put in blender to make mustard mixture smoother.

Clarence Seibert
 Fredericksburg

YELLOW MUSTARD EGGS

2 cups vinegar
 1 cup sugar
 1 teaspoon salt

*Happy
 Easter to all*

PICKLED RED BEET EGGS

Combine and heat to dissolve sugar:

1 15-ounce can sliced red beets
 1/4 cup vinegar
 1/4 cup sugar
 Dash pepper

Cool and add peeled hard boiled eggs. Refrigerate and marinate 12 hours or longer until deep red in color.

Mrs. Clair Rutt
 Denver

PEAS AND PEANUTS

2 cans green peas, well drained
 1/2 pint sour cream
 1/2 cup mayonnaise
 garlic powder to taste
 3/4 to 1 pound salted peanuts (with hulls)

Chill and serve as vegetable or relish.

From Udderly Delicious
 Dairy Maid Stephanie Messick

BUNNY RABBIT VEGETABLE CASSEROLE

3 (15-ounce) cans mixed vegetables, drained
 1/2 cup chopped onion (amount your choice)
 1/2 cup chopped celery (amount your choice)

1 (8-ounce) package Cheddar cheese (sharp or mild)

1 cup mayonnaise
 Topping:
 2 packages white crackers, crushed

2 sticks margarine, melted
 Preheat oven to 350°. Combine first 5 ingredients in bowl and mix thoroughly. Put into a 9x13-inch baking dish.

Combine topping ingredients and mix thoroughly. Put topping mixture onto casserole and spread evenly. Bake 30 minutes or until hot through.

From "Potts" Purcellville
 Dairy Grandma
 Rose Mary Cornett

Featured Recipe

Ham and sweet potatoes are traditional Easter dinner favorites. Both dishes can be dressed up with pecans. Not only do pecans add an appealing aspect to your dinner entree, they also taste magnificent.

Pecans have no cholesterol and provide healthy monounsaturated fat, as well as dietary fiber, vitamin E, and magnesium.

But what's nutrition if taste appeal is missing? The good news is that almost everyone loves snacking on pecans. Try adding pecan crunch and flavor to soups, casseroles, baked goods, meats, vegetables, and fruits.

Pecans are easy to keep on hand to use whenever needed. Store shelled pecans in airtight containers for up to nine months in refrigerator or up to two years in the freezer.

Here's a recipe that transforms an ordinary ham into one with pizzazz.

GLAZED HAM WITH PECAN CRUST

10-pound cooked ham, bone in
 2 cups apple cider
 1 cup light brown sugar
 1 tablespoon Dijon mustard
 1 1/2 cups finely chopped pecans
 Preheat oven to 325 degrees. Insert meat thermometer into center of ham without touching bone. Place ham baking dish and pour cider over it. Roast in oven, basting with cider every 30 minutes for 2 to 2 1/2 hours (12-15 minutes per pound) or until thermometer registers 140 degrees. Meanwhile, in bowl, combine brown sugar, mustard and pecans.

Remove ham from the oven during the last 40 minutes and firmly pat the sugar pecan mixture all over the ham. Return to oven and continue roasting until crust is brown and ham is done.

Slice and serve with pan sauce, making it the perfect accompaniment to the ham. Makes 20-25 servings.

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.

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