



Home on the Range

Try These Weekend Breakfasts Ideas

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APRICOT STREUSEL SWIRL COFFEE CAKE

- 2 cups all-purpose flour
- 1/3 cup sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1/4 cup milk
- 2 eggs
- 1/4 cup oil
- 1 teaspoon grated lemon peel
- 3 tablespoons lemon juice
- 1/4 cup apricot preserves (peach or cherry may be substituted)

Streusel Topping:

- 1/2 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/4 cup butter
- 1/2 cup chopped pecans, walnuts, or sliced almonds

Preheat oven to 375°F. Prepare Streusel Topping (see below). In medium mixing bowl, stir together flour, sugar, baking powder, salt, and soda. In small mixing bowl, beat together milk, eggs, oil, lemon peel, and juice. Pour liquid mixture into dry ingredients and stir just until moistened — batter will be lumpy. Turn into sprayed or oiled 8x8x2-inch pan. Drop preserves by teaspoons in a checkerboard pattern over top of batter. Sprinkle with Streusel topping. Swirl preserves and Streusel topping into batter with spoon or spatula. Bake until center top springs back when lightly touched and wooden pick inserted in center comes out clean, about 25 to 30 minutes. Let cool on rack for at least 10 minutes before serving (preserves will be hot!).

Streusel Topping:

In small bowl, stir together flour and brown sugar. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Stir in nuts.

MARMALADE MUFFINS

- 2 cups all-purpose flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 eggs
- 1/4 cup oil
- 1/2 cup sweet orange marmalade

Icing:

- 1/4 cup sweet orange marmalade
- 1 1/2 ounces cream cheese, softened or 2 tablespoons butter, softened
- 1 cup confectioners' sugar
- 2 teaspoons milk or water



Very easy and very impressive. Use apricot preserves and choose the nut that pleases your family. For an extra-special finish, stir together 1 cup confectioners' sugar and 2 to 3 tablespoons lemon juice or milk to make an icing to drizzle over the baked coffee cake.

Preheat oven to 350°F. In medium bowl, combine flour, sugar, baking powder, and salt. In small mixing bowl or in blender, combine milk, eggs, oil, and the 1/3 cup marmalade. Pour milk mixture into flour mixture and stir just until moistened — batter will be slightly lumpy. Portion about 1/4 cup batter into each cup of sprayed or oiled 12-muffin pan. Bake until browned and tops spring back when lightly touched, about 25 to 30 minutes. Turn out onto wire rack and cool while preparing icing. When cool, frost with icing.

Stir together marmalade and cream cheese or butter and milk until blended. Beat in confectioners' sugar.

JELLY ROLL PANCAKES

- 1 cup all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 2 eggs

- 3 tablespoons oil
- 1/3 cup your favorite flavor jam, jelly, or preserves
- Confectioners' sugar

In medium bowl, stir together flour, baking powder, and salt. In small bowl or in blender, beat milk, eggs, and oil. Stir egg mixture into flour mixture just until blended — a few lumps may remain. Heat greased or nonstick griddle or skillet over medium-high heat until a drop of water "dances" on the pan surface. Pour about 1/4 cup batter for each pancake. Cook until bubbles on top burst. Turn and cook on second side. Lift out with spatula and let cool slightly. Spread each pancake with about 2 teaspoons jam. Roll up and place on serving plate, seam-side down. Keep warm in 250°F oven. Sprinkle with confectioners' sugar, if desired.

DOUBLE DROP BISCUITS

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 5 tablespoons shortening
- 1/4 cup milk
- 1/2 cup red raspberry, blackberry, or strawberry jam.

Preheat oven to 450°F. In medium bowl, combine flour, baking powder, and salt. With pastry blender or two knives, cut in shortening until mixture resembles coarse crumbs. Gradually add milk, stirring with a fork until dry ingredients are moistened. Mixture will be a little sticky. Drop by rounded teaspoons several inches apart on a greased baking sheet. Pick up about 1/2 teaspoon of jam on tip of a teaspoon and press gently into center of each biscuit. Bake until biscuits are golden brown, about 12 to 15 minutes.



Representatives of the Pennsylvania Beef Council serve up Veal Cutlets with Basil and Pine Nuts to The Book and The Cook Show visitors.

Philadelphia Consumers Sample Veal, Beef At Culinary Market

MIDDLETOWN (Dauphin Co.) — Visitors to The Book and The Cook Culinary Market and Showcase at the Fort Washington Expo Center, Philadelphia, March 21-23, sampled three different veal dishes and a fully cooked beef roast during a recent weekend culinary extravaganza.

The event featured celebrity chefs from across the country, cooking demonstrations, and an opportunity for organizations to sample product to those in attendance.

At the Pennsylvania Beef Council exhibit, veal received rave reviews. Charlie Gipe, Executive Chef at the Giant Center, delighted visitors' senses with three different dishes veal ragout, veal with basil and pine nuts and veal meatballs in Strawberry Patch marinade.

Chef Charlie's recipes are posted on the Beef Council website, www.pabeef.org.

In addition to veal, Beef Council staff sampled a Hormel Fully Cooked Entree. Event participants tasted the Beef Roast in Au Jus, with many people commenting they couldn't believe a heat-and-serve beef product was so tender and juicy. Fully cooked meat products are available in the fresh meat case at local retailers.

More than 9,000 veal and beef samples were served during the three-day event.

For more information on checkoff-funded programs, please call the PA Beef Council at (717) 939-7000 or visit the web site at www.pabeef.org.

Veal and Peppers Ragout

- 2 pounds boneless veal stew meat cut into 1 1/2-inch cubes
- 3 tablespoons shortening
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup chopped celery
- 2 tablespoons flour
- 1 cup chopped onion
- 2 cups sliced red and bell peppers

- 3/4 cup beef bouillon
- 2 cups of canned, diced tomatoes
- 2 cloves of garlic, crushed
- 1/2 cup fresh chopped parsley

Melt shortening in large skillet. Add veal and brown both sides. Season with salt and pepper. Remove veal.

Add more shortening and melt. Add celery, onion, green peppers and cool until tender. Return veal, add bouillon and tomatoes.

Bring to a boil, add garlic and reduce to a simmer until veal is fork tender.

Mix flour with enough water to make a thin paste. Add to veal mixtures and cook until thickened.

Keep warm and finish with fresh parsley for service. Serves 4-6.

Sauteed Veal With Basil And Pine Nuts

- 8 veal cutlets, pounded
- 1/4 cup flour
- 4 slices of bacon, diced
- 4 tablespoons of butter
- 1/4 cup pine nuts
- 6 nice basil leaves, rolled and cut
- 2 tablespoons capers
- Salt and pepper to taste
- Mix flour and salt-pepper together. Dredge veal in flour and remove the extra flour.

In a sautee pan, brown bacon over medium high heat. Remove bacon and add butter.

Heat bacon fat and butter and brown pine nuts. Remove pine nuts after turning a light brown.

Put veal in the pan, saut until light brown on both sides. Remove and keep warm.

Deglaze pan with white wine. Add basil, capers and salt and pepper to taste.

Place veal, bacon and pine nuts back into sauce and serve.

Recipes from Charlie Gipe Executive Chef at the Giant Center, Hershey

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.

May

- 3 — National Egg Month
- 10 — Favorite Recipes Of Readers' Mothers
- 17 — Asparagus, Rhubarb, Springtime Recipes
- 24 — Memorial Day Cookout