

Home on the Range

Get Cracking For National Egg Month

This spring, dairy farmers from America's heartland are sharing their favorite make-ahead brunch recipes so you can spend less time in the kitchen and more time with family and friends.

Susan Troyer of Frostheart Farm in Waterford, "Grandma" Mary Mack of Kylecrest Holsteins Farm in Elkhorn, Wis., and Dorothy Vold of Dorrich Dairy in Glenwood, Minn., have never met, but they have something in common — all enjoy cooking hearty brunches for their loved ones with delicious farm-fresh foods their families are dedicated to producing.

GRANDMA MACK'S BREAKFAST DELIGHT

1 tube (8-ounce) refrigerated crescent rolls
2 cups cubed fully cooked ham
5 eggs
½ cup milk
Dash of salt and pepper
2 cups frozen hash brown pota-



Grandma Mack's Breakfast Delight.

toes, thawed
½ cups (6-ounce) cheddar jack shredded cheese
Arrange the crescent rolls on the bottom of a 13x9x2-inch baking pan. Place the ham on top of the crescent rolls. Beat the eggs, milk, salt, and pepper; set aside. Layer the hash browns over the ham, then pour the egg mixture over the hash browns. Top with cheese. Bake at 375° for 30 minutes. Makes 8 servings.

Grandma Mary Mack
Elkhorn, Wis.

CHEESY HOLIDAY BREAKFAST BAKE
8 frozen hash brown patties, thawed
4 cups (16-ounce) mild cheddar shredded cheese
1 pound of fully cooked sausage or ham
7 eggs
1 cup milk
½ teaspoon salt
½ teaspoon ground mustard
Place hash browns in a single layer in a greased 13x9x2-inch baking pan. Sprinkle with cheese and sausage or ham. In a bowl, beat eggs, milk, salt, and mustard. Pour over cheese and meat. Cover and bake at 350° for 1 hour. Uncover and bake 15 minutes longer or until edges are golden brown. Check if done by inserting a knife. If it comes out clean, breakfast is ready to eat. Makes 8 servings.

Susan Troyer
Waterford

CHEESE BRAN MUFFINS
1 cup whole bran
½ cup sour milk or buttermilk or yogurt
¼ cup butter
¼ cup white sugar
1 egg
1½ cup all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
¼ teaspoon baking soda
1 cup shredded old cheddar cheese
1 tablespoon ground pepper
Soak bran in sour milk.
Cream butter and sugar. Beat in egg.
Stir together dry ingredients and add to creamed mixture alternately with the bran, starting and ending with flour mixture.
Stir in cheese.
Fill greased muffin cups and bake 375° for 20-30 minutes.
Serve warm!

Ginny Ranck
Paradise

CRANBERRY SOUR CREAM CRUMBLE

¼ cup chopped almonds or walnuts
Topping:
¼ cup all-purpose flour
½ cup sugar
¼ cup chopped almonds or walnuts
¼ cup butter, melted
¼ teaspoon vanilla
Coffee Cake:
1 cup sugar
½ cup butter, softened
1 teaspoon vanilla
2 eggs
2 cups all-purpose flour
1¼ teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
1 cup light sour cream or non-fat sour cream
1 cup whole cranberry sauce
Heat oven to 350°. Sprinkle ¼ cup chopped almonds or walnuts on bottom of greased 9-inch springform pan or 10-inch tube pan; set aside.

In medium bowl stir together all topping ingredients until crumbly; set aside.

In large mixer bowl combine 1 cup sugar, ½ cup butter, and 1 teaspoon vanilla. Beat at medium speed, scraping bowl often, until well mixed (1 to 2 minutes). Add



Enter Lancaster Farming's annual Dairy Recipe Drawing, and you could receive one of these prizes. Lou Ann Good, food and family features editor, displays some of the prizes totaling \$500.

Dairy Recipe Drawing Moo'ves Into The Spotlight

LOU ANN GOOD
Food And Family
Features Editor

EPHRATA (Lancaster Co.) — June Dairy Month is "moving" the calendar of events. That means it's time to send in your favorite recipe using dairy products for Lancaster Farming's annual dairy recipe drawing.

June Dairy Month salutes dairy farmers everywhere for their hard work in providing milk, which we so often take for granted.

Lancaster Farming's annual drawing reminds us of the wonderful dairy products available to produce culinary delights.

To enter the drawing, select your favorite recipe, which must include a substantial amount of at least one dairy product. These ingredients count as a dairy product: milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, dry milk, ice cream, and all hard and soft cheeses.

Please check your ingredients carefully. Margarine and non-dairy substitutes such as frozen whipped topping do not qualify as dairy products.

Dairy recipes are needed for appetizers, soups, breads, entrees, vegetables, desserts, beverages, snacks, and salads.

Clearly print or type your recipe entry. Be sure to give accurate measurements, temperatures, cooking and baking times, sizes of baking dishes to use, and other beneficial information. We reserve the right to disqualify entries if these guidelines are not followed.

With your entry, include a few paragraphs about yourself and your family. Although it is not required, a photograph of you and your family is preferred. We and our readers love to "see" the people who send in the recipe.

Photographs will be returned if you write your name and address on the back of the photo.

Only one entry per family allowed. This contest is for adults who are 18 years old and older. We require this age because children who send in recipes often inadvertently miss measurements, ingredients, or parts of the instructions.

Send your recipe, photo, and accompanying information with your complete address; otherwise, we cannot mail your prize if you win. We are astonished when we see how many people do not include their full address and therefore forfeit receiving a prize.

Send entries immediately. Entries must be postmarked by June 2 to be eligible for the drawing.

The state dairy princess and alternates will select the winners through a random drawing.

Recipe entries will be printed throughout the month of June. A list of the winning names will appear in the June 28 issue of Lancaster Farming.

Send your entry to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, 1 E. Main St. Ephrata, PA 17522, or e-mail your entry and digital photo to LGOOD.EPH@LNPNEWS.COM.

eggs; continue beating, scraping bowl often, until well mixed (1 to 2 minutes). Continue beating, adding 2 cups flour, baking powder, baking soda, and salt alternately with light sour cream or non-fat sour cream, until well mixed (1 to 2 minutes).

Spoon half of batter into prepared pan; spread to cover bottom. Spoon cranberry sauce over

batter; spread to edges. Spoon remaining batter over cranberry sauce; spread to cover. Sprinkle topping over batter.

Bake for 70 to 85 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes on wire rack; remove sides of pan. Makes 12 servings.

Ginny Ranck
Paradise

Featured Recipe

The diets of those who live near the Mediterranean often include an abundance of fish and seafood. Because cold water fish supply beneficial omega-3 fatty acids, it's suggested that Americans include them in greater quantities in our diets. For this dish, choose tuna or salmon to mix with snappy red peppers and garlic mayonnaise. After you spread this flavorful, quick-fix base in rolls and break in eggs, the neat individual servings will bake unattended while you prepare a salad or fruit course. Use mozzarella as the finishing touch on this pretty presentation.

For more easy egg recipes, check out the web site www.ae-b.org.

LAND AND SEA BAKE

3 Kaiser, seeded or other round rolls (about 4-inch diameter), uncut
¼ cup reduced-fat mayonnaise
1 teaspoon chopped garlic
12-ounce jar roasted red peppers, drained, coarsely chopped (about 1 cup)
3-ounce pouch tuna in water, undrained OR 6-ounce can tuna or salmon in water, drained
3 eggs
3 tablespoons shredded part-skim, low-moisture mozzarella cheese

Slice tops off rolls about ½ inch from top. With fork, scrape out insides and bottoms of rolls, leaving about ½-inch wall all around. Save crumbs for another use. Set rolls aside. In medium bowl, stir together mayonnaise and garlic until well blended. Stir in peppers and tuna until evenly coated with mayonnaise mixture. Spoon ½ cup pepper and tuna mixture over bottom and up sides of each roll to form a nest. Place rolls and tops, cut side up, on baking sheet. Break and slip an egg into each nest.

Bake in preheated 325 degree oven until egg whites are completely set and egg yolks begin to thicken but are not hard, about 25-35 minutes. Sprinkle each serving with 1 tablespoon cheese.



This Cheesy Breakfast Bake makes a nutritious a one-dish meal.