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Send Your Favorite **Dairy Recipe Now**

EPHRATA (Lancaster Co.) --It's time to send in your favorite recipe using dairy products for Lancaster Farming's annual dairy recipe drawing.

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 nondairy 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.

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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.

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.

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. En-

tries must be postmarked by June 2 to be eligible for the 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@LNP-NEWS.COM.

Springtime's Bounty: Asparagus, Rhubarb

AMAZING ASPARAGUS 15-ounce can asparagus, drain-

ed 8-ounce can sliced water chestnuts, drained

15-ounce can baby peas, drained

- 10.75-ounce can condensed
- cups shredded cheddar
- 1 cup butter
- 1 pound loaf white bread, crusts trimmed

Laver asparagus in the bottom of a medium baking dish. Top with water chestnuts, peas, and cream of mushroom soup. Sprinkle with cheddar cheese.

Melt butter in a medium skillet Sprinkle with Parmesan cheese.

Bake in preheated 350-degree oven 35 minutes or until bubbly and golden brown.

Cristin Crile Washington Co. **Dairy Princess**

APPLE-RHUBARB DELIGHT

1/2 cup unsalted butter, melted 6-ounces brioche, torn into 1/2inch pieces

- 3 cups diced rhubarb
- 1 Granny Smith apple, peeled,
- cored, sliced thin
- % cup dark brown sugar ¹/₄ teaspoon ground cinnamon
- 1 pinch ground nutmeg
- 1/2 lemon, zested, juiced
- 1 tablespoon butter, diced
- % cup warm water

Preheat oven to 375 degrees. Butter shallow one-quart baking dish.

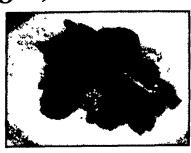
In medium bowl, combine melted butter and brioche. Line the bottom of baking dish with one-third of the mixture.

In another bowl, combine rhubarb, apple, brown sugar, cinnamon, nutmeg, lemon juice, and zest. Let set until juices begin to run, about 5 minutes. Spread half the mixture over the brioche in the dish. Top with half the remaining brioche. Spread the remaining rhubarb over that and top with the last of the brioche. Dot with 1 tablespoon butter. Spoon the warm water evenly over the top.

Cover and bake in preheated oven 25-35 minutes, until rhubarb is tender. Increase oven temperature to 400 degrees, uncover dish and bake until top is crusty, rhubarb is soft and bubbles form at the edges of the dish, 10-15 minutes.

Serve warm with vanilla ice cream.

Cristin Crile Washington Co. Dairy Princess



BABY ASPARAGUS IN PARMESAN CREAM WITH PROSCIUTTO

4 teaspoons butter

- 4 slices cheese bread, 3¹/₂-inch slices
- 2-ounces Prosciutto cut paper thin in 2-inch strips
- 1 pound asparagus
- 8-ounces heavy cream 4-ounces water
- Salt and pepper to taste
- 4 teaspoons fresh chives, slivered
- 4 teaspoons extra virgin olive oil

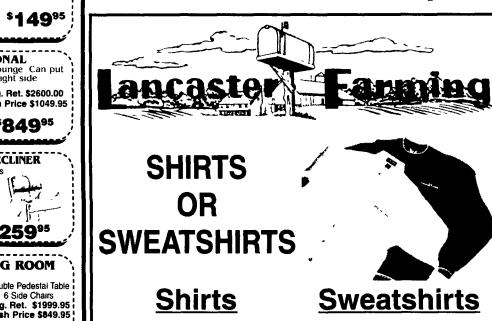
In saute pan large enough to hold all bread slices flat, melt butter until bubbles disappear. Add bread and brown on both sides. Remove from pan and hold warm until ready to serve.

In same pan, add prosciutto and fry until crispy. Remove prosciutto, leaving any fat in pan, and keep warm. Cut bottom 2-inches off asparagus and add to pan. Pan roast briefly in prosciutto fat. Add cream, water, and bring to a boil. Grate in fresh Parmesan cheese and season with pepper only. (Parmesan and Prosciutto will lend salt to the dish).

Reduce to a simmer and cook until asparagus is tender and cream is slightly thick. Check if cream mixture needs any salt.

To plate, place one slice bread in center of a wide-rimmed bowl. Carefully place asparagus on top of bread and spoon sauce over and around asparagus. Top asparagus with crispy prosciutto and some shaved Parmesan. Sprinkle with chives. Drizzle a small amount of olive oil around bread and serve.

Bill Scepansky Kegel's Produce





- cream of mushroom soup
- cheese
- 1 cup grated Parmesan cheese

Preheat oven to 350 degrees.

over medium heat. Slice bread into 1/4-1/2-inch strips and place in butter. When butter has been absorbed, layer bread in the baking dish on top of cheddar cheese.

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