

Going To A Picnic? Ideas To Take Along

CONTINENTAL ZUCCHINI CASSEROLE

Saute the following over medium-low heat in 2 tablespoons olive oil for 5 minutes, stirring constantly:

2 cups sliced zucchini (zucchini that are 6-inch to 8-inch long)

1 diced green bell pepper
1 cup grated carrots
1 cup chopped onions
1 clove garlic, pressed or finely chopped

Add salt and pepper to taste

Combine the following:

¼ cup cultured sour cream
½ cup grated Parmesan cheese
2 tablespoons chopped parsley
½ teaspoon thyme

Stir the above into vegetables, and spoon into a 1½ quart buttered casserole dish. Top with ½ cup buttered bread crumbs to which 2 tablespoons grated Parmesan cheese has been added. Bake at 350 degrees for 30 minutes. Serves 4-6.

Elisabeth Keener
Chambersburg

CREAMY VEGETABLES

Cook 2 cups rice at beginning of preparations.

Saute 2 deboned and skinned chicken breasts, either sliced thinly or cut into cubes, just until juices are no longer pink. Set aside and keep warm.

Heat 1 tablespoon olive oil over medium heat in large skillet. Add:

2 cups broccoli florets
1 cup diagonally slice celery
1 large onion, sliced into wedges

2 cloves garlic, pressed

Saute, stirring constantly, for 5 minutes, or until vegetables are tender-crisp. Add:

1½ cup half and half
¼ teaspoon basil
3 tablespoons grated Parmesan cheese

¼ teaspoon pepper (use white pepper, if available)

Bring to boil. Reduce heat to low. Cook, covered for 5 minutes.

Combine 2 tablespoons cornstarch with ¼ cup chicken broth and add to skillet with vegetables. Add:

¼ cup chicken broth
1 cup thinly sliced red bell pepper
½ cup English peas

Cook, stirring until thickened and vegetables are tender, about 5 minutes. Add chicken to vegetables. Serve over rice. Yields 4 generous main-dish servings. Angel hair pasta is a nice alternative to rice.

Elisabeth Keener
Chambersburg

ZUCCHINI SKILLET MEDLEY

Saute in ¼ cup olive oil until tender-crisp:

¼ cup slice celery
½ cup sliced onion
1 clove garlic, pressed or chopped

Add:

1 pound 6-inch to 8-inch zucchini, sliced ¼-inch thick (about 4 cups)

2 peeled, medium sized tomatoes, but into eighths

½ cup green bell pepper strips

½ cup pared and coarsely shredded carrot

Saute 10 minutes.

Stir in the following:

1 (8-ounce) can tomato sauce

2 teaspoons prepared mustard

¼ teaspoon dried basil

¼ teaspoon salt

¼ teaspoon pepper

Simmer 5 minutes.

Yields 6 servings. Sometimes, I'll add 1 pound cooked ground beef or sausage plus an additional can of tomato sauce, and serve the combination over pasta as a main course.

Elisabeth Keener
Chambersburg

SQUASH ALLA PARMA

Saute the following in 2 tablespoons olive oil:

1 small onion, quartered

½ cup fresh parsley leaves, chopped

2 cloves garlic, finely chopped or pressed

Stir the following into the sauteed vegetables:

2 pounds peeled, chopped tomatoes

1 teaspoon salt

¼ teaspoon pepper

Bring to a boil. Reduce heat, and simmer 15 minutes.

Meanwhile, cut into ¼-inch thick slices 2 zucchini and 1 yellow squash (all no more than 8-inch long). Overlap squash slices on top of tomatoes. Cover and cook 5 minutes. Uncover and continue to cook until squash is tender-crisp, about 10-16 minutes. Sprinkle with ¼ cup Parmesan cheese.

Elisabeth Keener
Chambersburg

CHOCOLATE WHOOPIE PIES

2 cups flour (slightly more can be added if dough is to thin)

½ cup cocoa

½ cup brown sugar, packed

½ cup granulated sugar

1 teaspoon baking soda

1 teaspoon baking powder

Sift all together except brown sugar. Add: ½ cup milk, ½ cup water, 1 medium egg, 1 teaspoon



The best picnics include traditional favorites and new ideas for recipe swapping.

vanilla, ¼ cup vegetable oil. Stir well until smooth. Add ¼ cup butter (room temperature).

Stir until creamy. Drop on a greased cookie sheet dusted lightly with flour. Bake at 400 degrees on top rack in oven for 8-10 minutes.

I usually bake mine at 450-475 degrees but then you have to check so they don't burn. Makes for a lighter cookie. Fill with whoopie pie filling. Wrap with cling wrap.

Filling:

¼ cup shortening

1 teaspoon butter or 2 tablespoons vegetable oil

Mix until very creamy. Add: 1 teaspoon instant whipped topping mix. Cream again. Add: ¾ cup confectioners' sugar, ½ teaspoon flour. Mix again. Add: 1 tablespoon vegetable oil. Cream all together.

Ella Reiff
Ephrata

SPANISH BAR BAKE

20 ounce can apple pie filling

4 large eggs

1 tablespoon apple pie spice

¼ teaspoon ground cloves

18 ounce package yellow cake mix

1 cup raisins

1 cup walnuts, chopped

Preheat oven to 325 degrees. In blender combine pie filling, apple pie spice, and cloves; beat until smooth. Place in large bowl and add cake mix. Beat 4-5 minutes. Stir in raisins and nuts. Pour into greased 9x13-inch pan. Bake for 55 minutes or until cake tests done. Cool on wire rack 30 minutes.

Frost with the following:

8 ounce package cream cheese,

Featured Recipe

Having a picnic, a covered dish gathering, a reunion, or a cookout?

No matter what you call it, these events often require guests to bring a hot or cold dish. Maybe Aunt Flossie's crowd-pleasing whoopie pies and Grandma's red beet eggs are required at annual events. But, some cooks look for new recipes to take. They enjoy finding novel recipes to share and swap.

Today's collection includes a bit of both — new and traditional recipes from our readers. Especially of interest are the many recipes submitted using in-season produce.

Here's a novel recipe from Lee Laverty, Mount Joy. She writes that this is best if made the day before serving. Embellish with slices of tomatoes and cucumbers.

Keep in mind food safety at these events. This recipe, in particular, should be kept cold until serving. Never leave food set out longer than two hours.

SEAFOOD SALAD

2 cups elbow macaroni

12 ounces sea legs or krab legs, cut into bite-sized pieces

In a bowl, add the following:

1 teaspoon dried minced onion

1 tablespoon water

Allow to stand five minutes, add:

1 tablespoon fresh lemon juice

½ teaspoon salt

¼ teaspoon pepper

1 cup mayonnaise

½ teaspoon sugar

½ cup minced celery

Mix well and set aside.

In a large bowl, mix macaroni with sea legs. Pour mayonnaise mixture over the macaroni mixture and toss well. Refrigerate eight hours over overnight before serving. Arrange on serving dishes with tomatoes and cucumbers.

softened

½ cup butter

¼ cup dark corn syrup

¼ teaspoon ground cloves

1 tablespoon grated dry orange peel

3½ cups confectioners' sugar

Combine all frosting ingredients. Beat until creamy and of

spreading consistency.

E.L. Schreiter
Hamburg

PINEAPPLE CHEESE SQUARES

Dough:

2 cups flour, sifted

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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.

August

23 — 'Cheesy' Snacks, Meals

30 — What Do You Do With Apples?

September

6 — Grapes, pears, and other fruits

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