



Home on the Range

Ideas To Enjoy Autumn's Harvest

SWEET POTATO PECAN PIE

1 pound yams or sweet potatoes, cooked and peeled
 ¼ cup butter
 1 (14-ounce) can sweetened condensed milk (NOT evaporated milk)
 1 teaspoon each ground cinnamon, grated orange rind, and vanilla extract
 ½ teaspoon ground nutmeg
 ¼ teaspoon salt
 1 egg
 1 graham cracker pie crust
 Pecan topping (recipe follows)

Preheat oven to 425 degrees. With mixer, beat hot yams and butter until smooth. Add remaining ingredients except crust and topping; mix well. Pour into crust.

Bake 20 minutes. Meanwhile, prepare pecan topping.

Remove pie from oven; reduce oven to 350 degrees. Spoon pecan topping on pie.

Bake 25 minutes longer or until set. Cool. Serve warm or at room temperature.

Refrigerate leftovers.

Pecan topping: beat together 1 egg, 2 tablespoons each dark corn syrup and firmly packed brown sugar, 1 tablespoon melted butter and ½ teaspoon maple flavoring. Stir in 1 cup chopped pecans.

Kathy Zimmerman
 Lancaster County Dairy Ambassador

CRANBERRY HARVEST PIE

1 (8-ounce) package cream cheese, softened
 1 cup (½ pint) whipping cream
 ¼ cup sugar
 ½ teaspoon vanilla extract
 1 (16-ounce) can whole berry cranberry sauce
 1 shortbread pie crust

With mixer, beat cheese until fluffy. With mixer in another bowl, beat whipping cream, sugar, and vanilla until soft peaks form. Beat cream mixture into cheese until smooth.

Reserve 2 tablespoons whole cranberries from sauce for garnish; fold remaining cranberry sauce into cream and cheese mixture. Spoon into crust.

Freeze 2 hours or until firm. Remove from freezer 15 minutes before serving. Garnish with reserved cranberries or fresh whole cranberries with mint sprig if desired. Return leftovers to freezer.

Kathy Zimmerman
 Lancaster County Dairy Ambassador

FROSTY APPLE DELIGHT

1 gallon cold milk
 1 (12-ounce) can apple concentrate
 1½ quarts vanilla ice cream
 Cinnamon
 Mix all ingredients together except cinnamon. Pour in punch bowl and top with cinnamon to taste. Makes 25 servings.

Jessica Bross
 Lebanon County Dairy Princess

APPLE CREAM SQUARES

2 cups flour
 2 cups brown sugar
 ½ cup butter
 2 teaspoons cinnamon
 1 teaspoon baking soda
 ½ teaspoon salt
 1 cup sour cream
 1 teaspoon vanilla
 1 egg
 3 cups chopped apple

Blend first three ingredients till crumbly. Press 2¼ cups of mixture into bottom of 13x9-inch baking pan. To rest of mixture add all other ingredients except apple; blend well. Stir in apple and spoon mixture evenly over crumb crust. Bake at 350 degrees for 25-30 minutes.

Jessica Bross
 Lebanon County Dairy Princess

CORNED BEEF AND CABBAGE CASSEROLE

4 cups chopped cabbage
 1 cup sliced celery
 ½ cup chopped onion
 ¼ cup butter
 8 ounce noodles, cooked and drained (2½ cup cooked)
 1 can corned beef, crumbled
 1 cup Swiss cheese, shredded
 ½ to 1 cup milk
 ½ teaspoon dry mustard
 ½ teaspoon caraway seed
 ¼ teaspoon pepper

Saute onions, celery, and cabbage in butter. Add remaining ingredients; mix well. Pour into greased 2-quart casserole dish. Cover. Bake at 350 degrees for 45-50 minutes or until heated through.

Shirley Schwoerer
 Wysox

PEAR BUTTER

2 quarts pear pulp (approx. 20 medium ripe pears)
 4 cups sugar
 1 teaspoon grated orange rind
 ½ cup orange juice
 ½ teaspoon ground nutmeg
 Wash, quarter, and core pears. Cook until soft. Use just enough water to prevent sticking and stir constantly.

Sieve or press pulp through food mill.

Add other ingredients. Cook approximately 15 minutes until thick. Pour into hot jars. Leave ¼-inch head room. Adjust caps. Process 10 minutes in boiling water bath.

Note 1: We always use Bartlett pears.

Note 2: Don't overspice — butters never should be gritty. Burning darkens butters!

DEEP DISH APPLE PIE

Heat oven to 425 degrees.

Prepare pastry for 9-inch one-crust: Measure 1 cup flour and ½ teaspoon of salt into a bowl. Cut in ½ cup plus 1 tablespoon shortening thoroughly. Sprinkle in 2 to 3 tablespoons cold water, 1 tablespoon at a time, mixing until all flour is moistened. Gather dough into a ball; shape into flattened square on lightly floured cloth-covered board. With floured stockinet-covered rolling pin, roll dough in 10-inch square. Fold pastry in half; cut slits near center.

1½ cups sugar
 ½ cup flour
 1 teaspoon nutmeg
 1 teaspoon cinnamon
 ¼ teaspoon salt
 12 cups thinly sliced pared apples
 2 tablespoons butter

Stir together sugar, flour, nutmeg, cinnamon, and salt; mix with apples. Turn into ungreased baking pan, 9x9x2-inch; dot with butter. Unfold pastry over fruit; fold edges under just inside edge of pan.

Bake for 50 minutes or until juice begins to bubble through slits in crust. Makes 9 servings.

Regina Steppe
 Lycoming County Dairy Princess

QUINCE HONEY

2 cups sugar
 2 cups water
 2 cups grated quince (after coring and peeling)

Boil until thick as desired. Fill clean hot jars with hot jam. Add lids and process 15 minutes in a boiling water bath.

SAVORY APPLE ROAST

2 baking apples
 2 sweet potatoes
 2 Vidalia onions
 1 tablespoon olive oil
 2 teaspoons chopped garlic
 1 tablespoon balsamic vinegar
 Preheat oven to 450 degrees. Line roasting pan with aluminum foil.

Core and cut apples into quarters. Cut sweet potatoes into 6-8 large pieces. Cut onions into small wedges. Combine apples, vegetables, olive oil, and garlic.

Roast in pan for 40-45 minutes until sweet potatoes are tender. Sprinkle with balsamic vinegar before serving. Delicious hot or cold. Makes 6 servings.

New York Apple Association



Gail McPherson, Maple Lawn Farms, New Park, writes that The Eight-Great Apple Pie is a fool-proof way to make the all-American dessert.

Featured Recipe

Apples and pears add flavor, nutrition, and color to your menus. In-season fruit is especially flavorful this time of the year.

Some people ask what is the best apple to use to make a pie. Gail McPherson, Maple Lawn Farms, New Park, suggests using one apple from the following eight varieties: York Imperial, McIntosh, Fuji, Mutsu, Granny Smith, Rome, Stayman, and Empire.

"The Eight Great Apple Pie is a foolproof way to make the all-American dessert," Gail writes.

She recommends following her easy recipe as follows:

THE EIGHT GREAT APPLE PIE

Preheat oven to 350 degrees. Select one apple from the following eight varieties: York Imperial, McIntosh, Fuji, Mutsu, Granny Smith, Rome, Stayman, and Empire.

Slice the apples in thin, bite-sized wedges. Place in bowl and mix well until the varieties have blended. Arrange the slices in your favorite pastry pie or graham cracker crust.

Spices and sugar are optional. "You don't need to add any spices or anything. The flavors co-mingle when you bake them," Gail said.

Bake for 50-60 minutes while the natural goodness and flavors of the apples blend together. Serve warm with ice cream.

APPLE MEAT LOAF

2 cups apples, finely chopped
 2½ pounds ground beef
 1½ cups stuffing mix
 1 large onion, minced
 3 tablespoons prepared horseradish
 3 eggs
 ¼ cup ketchup
 2 tablespoons prepared mustard

2 teaspoons salt
 Combine all ingredients, mixing thoroughly. Pack into greased loaf pan 8x3-inch and bake at 350 degrees for 1 hour and 15 minutes.

New York Apple Association

HAM 'N APPLES

3 apples, unpeeled, cored, and sliced
 6 slices baked ham, ¼-inch thick
 ¾ cup firmly packed brown sugar
 3 tablespoons prepared mustard
 1 tablespoons grated orange peel
 3 tablespoons flour
 3 tablespoons lemon juice

Arrange 3 slices of ham in shallow baking dish, spread with half the mustard. Top with half the apples slices and sprinkle half the lemon juice.

Combine the remaining ingredients and sprinkle half over apples. Repeat, layering in the pan.

Bake at 350 degrees about 35 minutes or until apples are tender. Makes 4 to 6 servings.

New York Apple Association

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.

- October
- 25 — Pumpkin, Squash Recipes
- November
- 1 — New Green On The Scene
- 8 — Scones and Tea Time
- 15 — Hunting Recipes

Punkin Chunkin' Fest

YORK (York Co.) — The Farm and Natural Lands Trust will present the fifth annual Punkin Chunkin' and Fall Festival. The event will be conducted Sunday, Oct. 19, from noon to 5 p.m. at the York Expo Center.

Admission is \$5 per person (children 10 and under are free) and parking is free.

Teams competing will hurl a pumpkin to hit a target with their human-powered machine punkin chunkin machine.

Horse drawn wagon rides, children's games, baking contests, and food vendors are also part of this family event. For more information call (717) 843-4411.

All proceeds benefit the Farm and Natural Lands Trust of York County, which has preserved 5,000 acres of farmland and open space in the county.