

County Homemakers Share Their Recipes

(Continued From Page 40)

1 small onion, diced
 ¾ C Pepperidge Farm stuffing
 Mix all ingredients. Pour into buttered dish. Sprinkle ¼ C stuffing on the top and dot with ½ stick butter or margarine. Bake about 35 minutes at 350 degrees.

—Marie Wescott

Crustless Pumpkin Pie

1 quart packed pumpkin
 2 C sugar
 4 eggs, beaten
 1 C milk
 ½ C self-rising flour
 1 stick butter or margarine, melted
 1 T pumpkin pie spice or flavor of choice
 Combine all ingredients. Stir well and put in greased 9 x 13-in. pan. Bake at 350 degrees 45 minutes, or till a knife blade inserted in center comes out clean.

Serve with whipped cream.

—Alma Anderson

Quick Herb Bread

1½ C white flour
 ½ t salt
 1½ t baking powder
 ¼ t marjoram
 1/8 t oregano
 ½ t basil
 pinch thyme
 ½ C raisins
 ½ C chopped nuts
 1 egg
 2 T honey
 4 T melted butter
 ¾ C buttermilk
 Sift together flour, salt, baking powder and soda. Sprinkle in herbs and toss with fork till evenly distributed.

Mix in raisins and nuts and toss again. In a large bowl beat egg till light and thickened. Add honey and beat to blend. Beat in melted butter and buttermilk.

Blend dry and wet ingredients with a few strokes. Turn out onto a well-floured board. Using a spatula or egg-turner, reach under the dough and lift it up and over itself in a gentle form of kneading several times. Pat mixture together with floured hands, adding a little flour if necessary. When dough just holds together but is still lumpy, put it in a buttered cake tin. With lightly floured palms, pat lightly to fill the pan.

Bake at 400 degrees about 20 minutes or until lightly browned and the middle feels springy when pressed. Don't overcook. Cut into wedges and serve warm with butter. Serves 6 to 8.

—Susan Kelly

Pecan Roll

1 can Eagle Brand condensed milk
 1 large box vanilla wafers, crushed
 1 C candied cherries, chopped
 ½ C candied pineapple, chopped
 1 can shredded coconut
 1 C seedless raisins, chopped
 2 C chopped pecans
 1 C chopped dates
 Mix all ingredients in large bowl. Shape into three one-pound rolls. Roll each in powdered sugar, wrap in waxed paper and store in refrigerator. May be frozen.

—Louise Harrison

Venison With Sour Cream

2 lbs venison (or beef)
 ¼ C oil

1 C diced celery
 ½ C minced onion
 1 bay leaf
 4 T butter
 1 clove garlic
 1 C diced carrots
 2 C water
 1 t Salt

4 T flour

1 C sour cream

Cut meat in pieces and heat oil in heavy frying pan. Add meat and garlic and brown on all sides. Arrange in dish, and cook vegetables in the fat for two minutes. Add salt, pepper and water. Pour over meat. Bake

in slow oven until meat is tender.

Melt butter in pan and stir in flour. Add water the meat was cooked in and boil till thick. Add sour cream and more salt if necessary. Pour over meat and vegetables. Serve with buttered noodles and currant jelly.

—Hilda Lewis

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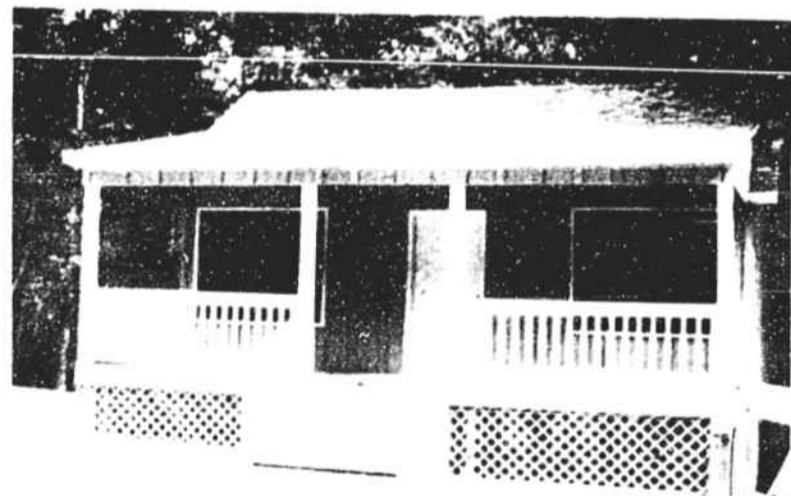


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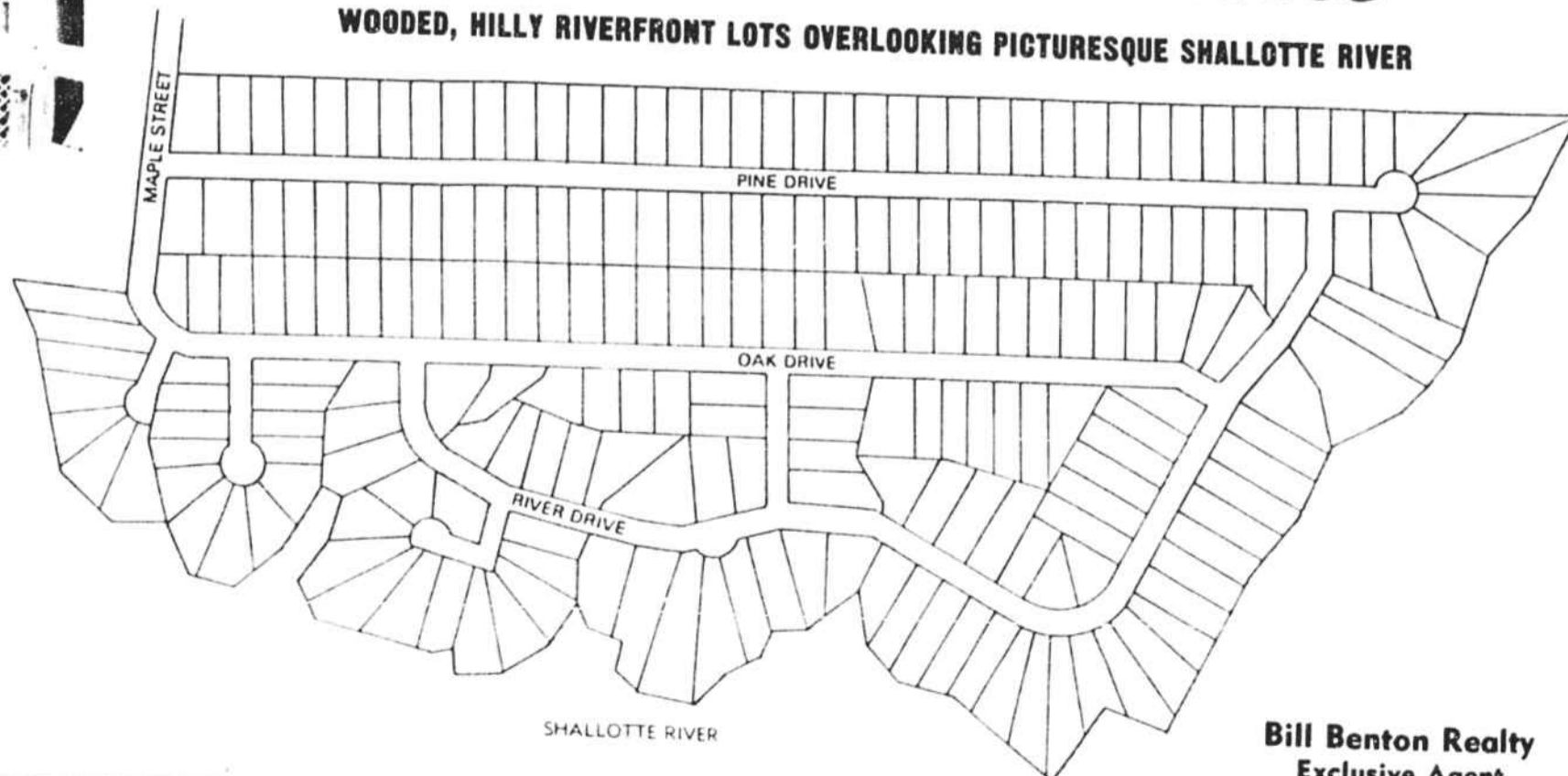
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