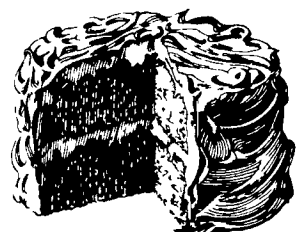


# Home On The Range



## Hamburger is a Winner for Family Meal

Judging by the amount of recipes that arrived this week, hamburger is a favorite ingredient for many families. Why? Perhaps, because it is relatively inexpensive, easy to make and serve and can be used in a wide variety of ways. And, best

of all, it tastes good!

Try one of these recipes sent in by other readers, and if you have a recipe on an upcoming topic that you would like to share, send it in. Check Cook's Question Corner for a schedule of recipe topics.



Meatloaf is an old favorite. Try the sweet and sour meatloaf in this section.

### Cook's Question Corner



**ANSWER** - Although the traditional holiday cookie baking season is over, we did receive many answers to the request for cookies made with a sugar substitute and since many of you bake cookies all year, here they are:

#### Chocolate Chip Cookies

- |                                |                                   |
|--------------------------------|-----------------------------------|
| 1/4 cup margarine, softened    | 2 teaspoons baking powder         |
| 4 tablespoons liquid sweetener | 1/4 teaspoon soda                 |
| 1 1/2 teaspoons vanilla        | 1/2 cup semisweet chocolate chips |
| 1 egg                          | 1/4 cup chopped nuts              |
| 1 cup plus 2 tablespoons flour |                                   |
| 1/2 teaspoon salt              |                                   |

Combine first four ingredients in small mixer bowl. Beat at high speed for one to two minutes or until light and fluffy. Add next four ingredients with 1/2 cup water. Blend at low speed for two minutes or until well combined. Stir in chocolate chips and nuts. Dough will be soft. Drop from well rounded teaspoon two inches apart on ungreased cookie sheet. Bake at 425 for 10 to 12 minutes.

Betty Remick  
Flemington, N.J.

#### Sugarless Cookies

- |                              |                              |
|------------------------------|------------------------------|
| 1 cup raisins                | 2 well beaten eggs           |
| 1/2 cup chopped dates        | 3 teaspoons liquid sweetener |
| 1/2 cup chopped apples       | 1 teaspoon vanilla           |
| 3/4 cup chopped nuts         | 1 teaspoon soda              |
| 1 cup water                  | 1 cup flour                  |
| 1/2 cup vegetable shortening |                              |

Boil raisins, dates and apples in water for three minutes. Add shortening to melt, then cool. Add remaining ingredients with nuts last. Chill and drop by teaspoon on cookie sheet. Bake at 350 degrees for 10 to 12 minutes.

Mrs. Allen S. Nolt  
Stevens

#### Tollehouse Cookies

- Cream
- 1 2/3 cups shortening
  - 1 cup honey
  - 1 1/2 cup syrup
  - 4 eggs
- Sift together and add to above
- 6 cups flour
  - 2 teaspoons salt
  - 2 teaspoons soda

Add one large package of semi-sweet chocolate bits and one cup chopped nuts if desired. Bake in 350 degree oven for about 10 minutes.

Ruth Weaver  
Myerstown

#### Recipe Topics

- |                 |                    |
|-----------------|--------------------|
| <b>January</b>  |                    |
| 21              | Egg citing Eggs    |
| 28              | Snacks for Anytime |
| <b>February</b> |                    |
| 4               | Soups and Stews    |

#### SWEDISH MEATBALLS

- 1/2 cup bread crumbs
  - 1 tablespoon onion flakes
  - 1/3 cup milk
  - 1 pound ground chuck
  - 1 teaspoon salt
  - dash of pepper
  - 1/8 teaspoon ginger
  - 1/4 teaspoon nutmeg
  - 5 tablespoon cream cheese, softened
  - 2 tablespoons butter
  - 1 can cream of mushroom soup
- Soak bread crumbs and onion flakes in milk and set aside. Mix the meat with salt, pepper, ginger and nutmeg. Add milk and bread. Mix and stir lightly. Add cream cheese. Form into balls the size of walnuts. Melt butter in large skillet. Add meatballs and brown on all sides. After all balls are evenly brown, add soup, undiluted. Turn down heat to very low and simmer until soup is all melted and thoroughly distributed.

Gladys Martin

#### PORCUPINE BALLS

- 1 pound hamburger
- 4 slices bread
- 1 egg, beaten
- 1 cup milk
- 2 medium onions
- 2 sticks celery, chopped
- 1/4 cup uncooked rice
- 1 teaspoon salt
- 2 cups tomato juice

(Turn to Page B7)



### Featured Recipe

Everyone knows that the food at the Farm Show always tastes great. Fred Grenoble, of the Weathervane, Lewisburg, Union County, is the man behind the scenes as caterer for the Pennsylvania Livestock Association's booth. Here, straight from the Farm Show, is his lamb stew recipe.

#### Weathervane Lamb Stew

- 4 pounds fresh leg of lamb
- water
- 1 large onion
- 2 tablespoons butter
- 1 tablespoon concentrated beef broth, or one beef bouillon cube
- 2 cups celery, chopped
- 2 cups carrots, chopped
- 5 medium potatoes, cubed
- salt and pepper to taste
- flour or cornstarch

Cut the lamb into bite size cubes. Chop onion and sautee in two tablespoons butter until translucent. Put cubed lamb and 3/4 of the onion in a large pot and fill with water slightly higher than the lamb. Cover pot, bring to a boil, and simmer for 1 1/2 hours until tender. Meanwhile, using a second pot, add chopped carrots, celery, potatoes and remaining onion. Cover with water, add crushed bouillon cube or beef concentrate. Bring to a boil, turn down heat, then simmer until tender. Remove from heat when tender. Add vegetables to lamb mixture, reserving 1/3 cup broth. Bring mixture to a boil five minutes, turn heat to simmer. Take reserve broth and add cornstarch or flour to make a smooth paste. Add to the stew until desired thickness is reached. Add salt and pepper to taste.

