



If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. There's no need to send an SASE. If we receive an answer to your question, we will publish it as soon as possible. Sometimes we receive numerous answers to the same request, and cannot print each one.

Answers to recipe requests should be sent to the same address.

QUESTION — Bonita Martin, Lebanon, would like lots of spinach recipes.

QUESTION — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple, turkey bologna, and for black raspberry scratch cake.

QUESTION — E. Beaver, Ringtown, would like recipes to cook red beets and its leaves. Any tips for making pickled beets would be appreciated.

QUESTION — Donna Byerbaugh, Oakdale, wants a recipe for tomato gravy.

QUESTION — Beverly Bishop, Landisburg, is looking for a recipe for Easter eggs that taste like Mounds or Almond Joy.

QUESTION — John Anshant, Aston, is seeking a recipe for really good Hungarian goulash and really good dumplings.

QUESTION — Opel Brosius, Pitman, would like recipes for homemade white bread.

QUESTION — Donna Cleveland, Wellsboro, would like good diabetic recipe for peanut butter cookies and other diabetic dessert recipes.

QUESTION — Frank Cimino, Kulpmont, wants a recipe for sausage balls. He writes that he was on a bus trip to Baltimore, Md., to a football game a couple months ago and a lady from the Lancaster area had made several bags of delicious sausage balls with jalapeno pepper pieces. He tried to get the recipe from her, but she would not disclose it because the recipe has been in the family for a long time. Frank's mouth is watering for a sausage ball. Can anyone help him out?

QUESTION — Shirley Jean Ash, Bridgeport, W.V., would like a recipe for Southwestern Vegetable Soup that tastes like that served at Shoney's Restaurant. She writes that it's the best she ever tasted, although she's been back to the restaurant several times and they didn't have it.

QUESTION — Sally Reinaehl, Valley View, writes that she is having difficulty making bread that is light and airy. She uses a recipe from the yeast cookbook. Is it the recipe or something she should be doing differently?

QUESTION — Stacy Holmes, Peach Bottom, is requesting a recipe for making homemade cheese out of goat's milk. She would also like other recipes, except yogurt, for using goat's milk.

QUESTION — J. Martin, Shippensburg, wants recipes for glazed apples and cranberry in a sweet sauce like the one Stouffers makes and for broiled crab cake similar to that served at the Country Oven.

QUESTION — Shirley Horning, Stevens, wants a recipe to make pita bread like that served at Wendy's Restaurant. The bread is moist and not dry like the pita pockets sold in supermarkets.

QUESTION — Valerie Miller, Honesdale, is looking for a recipe for pork roll.

QUESTION — Carolyn Stear, Home, would like a pancake recipe that tastes similar to that served by the Perkin's restaurant chain. She has bought their packaged mix, but doesn't think it tastes at all like those they serve. She also would like pancake recipes that taste like those served by other restaurants. What is the best substance to use on the griddle to get nice even brown pancakes? She'd also like other information and cooking techniques for pancakes.

QUESTION — Susan Harris, Lexington, VA, would like a recipe for fruit cake in the jar.

QUESTION — A reader tasted a delicious cottage cheese soup at the Red Fox Inn at Snowshoe. Does anyone have a recipe for cottage cheese soup.

ANSWER — Here are some recipes for the request for macadamia nut cookies. Thanks to Stan Kitchen, Dallas, and others for recipes.

Macadamia Nut Squares

1 cup flour
 ½ cup butter
 2 eggs, slightly beaten
 ½ cup grated coconut
 2 tablespoons flour
 1½ cups brown sugar
 ¼ teaspoon baking powder
 ½ teaspoon salt
 1 teaspoon vanilla
 1 cup chopped macadamia nuts
 2 tablespoons softened butter
 1½ cup powdered sugar
 3 tablespoons orange juice
 1 teaspoon lemon juice
 ½ cup ground macadamia nuts
 Mix the 1 cup flour and ½ cup butter to fine crumbs; put into bottom of 9-inch square baking pan. Bake in 350 degree oven until delicate brown, about 15 minutes. Remove from oven and cover with a mixture of eggs, coconuts, 2 tablespoons flour, brown sugar, baking powder, salt, vanilla, and chopped nuts. Continue baking for 20 minutes. Remove from oven and cool. When cool, spread with a mixture of the 2 tablespoons butter, powdered sugar, orange juice, and lemon juice. Sprinkle ground nuts over top. Cut in small squares. Makes about 36. If salted nuts are used, wipe off some of the salt with a paper towel.

ANSWER — Anna Joyce Martin, East Earl, sent this recipe.
Butterscotch Pudding Cake

1 box yellow cake mix
 1 small box instant vanilla pudding
 1 small box instant butterscotch pudding
 ½ cup oil
 1 cup water
 4 eggs (add 1 at a time)
 Beat until fluffy and pour half the batter into a pan.
 Cinnamon mixture:
 ¾ cup brown sugar
 1 tablespoon cinnamon
 ½ cup nuts, optional
 Sprinkle half over batter. Put remaining batter on top and then sprinkle the remaining crumbs on top. Bake at 350 degrees until done when tested.

ANSWER — Someone requests an English Muffin recipe for a bread machine. Mickie Schweighofer, Quakertown, recommends a cookbook, "The Bread Machine Cookbook III" by Donna Rathmell German. It is a nitty gritty cookbook by Bristol Publishing Enterprises, Inc. of San Leandro, CA. Two detailed English muffin recipes are included. In addition the author has many other good bread machine cookbooks with lots of information. The cookbooks can be purchased at book stores.

Golden Cheese Soup

½ cup water
 2 tablespoons butter
 10-ounces frozen whole kernel corn
 ½ cup shredded carrot
 ¼ cup chopped onion
 ¼ teaspoon pepper
 2 cans condensed cream of potato soup
 2 cups milk
 1 cup shredded cheddar cheese
 ½ cup shredded provolone cheese
 1 cup broccoli flowerets, cooked (optional)
 Combine water, butter, corn, carrot, onion, and pepper in 3-quart saucepan. Cover; simmer 10 minutes. Add soup, milk, cheeses, and broccoli; stirring until cheese melts. Bring to serving temperature over low heat.

Cream Of Chicken Rice Soup

6 tablespoons butter
 1 cup chopped onion
 ½ cup chopped celery
 ½ cup finely shredded carrot
 1 tablespoon grated lemon peel
 ½ cup all-purpose flour
 ½ teaspoon seasoned salt
 ½ teaspoon curry powder
 ¼ teaspoon pepper
 3 cups condensed chicken broth
 3 cups milk
 1½ cups diced cooked chicken
 ¾ cup cooked rice
 Melt butter in 4-quart Dutch oven. Saute onion, celery, carrot, and lemon peel until tender, about 8 minutes. Remove from heat. Stir in flour, salt, curry powder, and pepper. Gradually stir in broth and milk. Return to heat. Bring to boiling, stirring constantly. Boil and stir one minute. Stir in chicken and rice. Heat through.

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Add Fiber To Your Diet

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TACO SALAD

1 pound lean ground beef
 15-ounce can refried beans
 ½ package taco seasonings
 2 tablespoons water
 1 cup chopped ripe tomatoes
 2 ounces sliced black olives
 2 cups shredded lettuce
 1 cup grated part skim mozzarella cheese
 ¼ cup chopped green onions
 6 tablespoons sour cream
 6 tortilla salad shells*
 Brown ground beef and drain off fat. Add refried beans; stir in taco seasoning and water.
 Combine tomatoes, olives, lettuce, cheese, and green onions. Divide among the tortilla shells. Top each with ground beef mixture and 1 tablespoon sour cream. Serve with picante sauce on the side.
 Buy prepared salad shells or make your own. Press 8-inch wheat tortilla shells into 10-ounce custard cups. Microwave on high 2 minutes. Rotate and rearrange cups; microwave on high one minute longer. Carefully lift tortillas out and cool on wire rack. 8 mg dietary fiber.

WHITE CHILI

Cooking spray
 1 clove garlic, minced
 1 cup chopped onions
 2 cups chicken broth
 2 cups cooked chicken cut in 1-inch pieces
 9-ounces shoepeg corn, thawed
 2 cans (4.5 oz.) chopped green chilies, undrained
 1 teaspoon cumin
 2-3 teaspoons lime juice
 2 (15 oz.) cans Great Northern beans, undrained
 2 ounces Monterey Jack cheese, shredded
 Salsa
 Sour cream
 Spray a medium skillet with cooking spray. Add garlic, cook and stir one minute. Add onion to skillet, saute until tender.
 In a large saucepot, combine chicken broth, and cooked chicken, garlic, and onion. Add corn, green chilies, cumin, and lime juice. Bring to a boil. Add beans; cook until thoroughly heated.
 To serve, place about 1 tablespoon cheese in the bottom of a soup bowl. Ladle in chili. Garnish with salsa and sour cream. Serve with warm flour tortillas. Serves 8.

Knitters' Day Out

CAMP HILL (Dauphin Co.) — The 13th annual Knitters' Day Out will be held on September 19, at the Cumberland-Perry Vo-Tech School in Mechanicsburg, PA 17055. Last year more than 400 knitters participated in over 40 workshops.
 The registration fee will include the workshops, lunch, and entrance to the Knitters' Market. Entrance to the Knitters' Market only is available for a small fee. Advanced registration is required for workshops and lunch. Write to Knitters' Day Out, P.O. Box 3148, Shiremanstown, PA 17011.

