



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 — A long time reader from Ticonderoga, N.Y., would like recipes that use northern-hardy kiwi, which is small and grapesized with a smooth skin. It grows on clusters of vines.

QUESTION — Ruth Sholl, Mt. Aetna, writes that her husband's grandmother made pot pie from a raised dough that was cut in squares. Ruth has tried many pot pie recipes, but is unable to find one that tastes like the grandmother's. Can anyone help her?

QUESTION — Laurie Millus, Poughquag, N.Y., would like a recipe for pumpkin butter similar to apple butter.

QUESTION — Fern Gerth, Reading, would like a recipe for lemon curd.

QUESTION — A reader wants to know how to can spaghetti and meatballs, chili, ham with green beans and potatoes, vegetable beef soup and other favorite dishes so she will have food to serve instantly. She wanted to can it using a hot water bath; however, it is considered unsafe to can any kind of meat and some vegetables with that method. Even if you have canned with this method in the past and have had no problems, we cannot print recipes that pose a health hazard. Send recipes for these dishes preserved by the pressure canner method.

QUESTION — Marilyn Reega, Dorothy, N.J., is looking for a recipe for Dorothy's Cornbread, which has sour milk and sour cream ingredients. The recipe had appeared in the paper several years ago. Did anyone clip the recipe?

QUESTION — Stephanie Luckenbaugh, Abbottstown, would like a recipe for Cream of Crab soup that tastes like the kind they serve at Rutter's Family Restaurant.

QUESTION — Denise Fletcher, Trumansburg, N.Y., would like a recipe for a sweet, spicy mustard that she thinks includes dry mustard and eggs.

QUESTION — Terry Roup, Danville, wants a recipe for a cracked sugar cookie, a large flat cookie with cracks on top.

QUESTION — Violet Cassner, Newburg, would like a recipe for pickled heads of green cabbage in which the leaves are used to make stuffed cabbage.

QUESTION — Bernie Seeko, Hackettstown, N.J., would like to know how to keep raisins, nuts, or berries from settling in the bottom of cakes when baking. She's tried coating them with flour just before baking with no luck.

QUESTION — A South Jersey reader is looking for a recipe for pumpkin cheesecake with a gingersnap crust, which had been printed in "Good Housekeeping."

QUESTION — Helen Hertzler, Morgantown, wants a recipe for pizza crust in which the dry ingredients can be mixed and stored until ready to use and then warm water added, which is similar to store-bought packs of pizza crust mix.

QUESTION — A Shippensburg reader would like a recipe for corn crackles.

QUESTION — Estella Fink would like a recipe to make chili beans.

QUESTION — A reader from Orange County, N.Y. would like a recipe for Half Sour Pickles, she believes the cucumbers are soaked in brine overnight and can be eaten the following day.

QUESTION — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled).

QUESTION — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey bologna.

QUESTION — Betty Lou Gambler, Concord, writes that her mother purchased a pickle compound at the former People's Drug Store during the 1940s and 1950s. There were four packages in one recipe and contained rock salt, saccharine, clove oil, and an acid of some kind that was mixed into 1 gallon of cold vinegar and poured over pickles. The pickles were ready to eat within several days and tasted delicious. She has tried many stores and has not been able to locate the pickling compound. Can any one help her?

QUESTION — J. Gramiccioni, Stockton, N.J., wants to know where to purchase real Italian vinegar without preservatives. Her father brought some from Italy, but she can't find it over here. Does anyone know how it can be made or purchased?

ANSWER — Connie Miller, Oley, wanted recipes using soybeans. Thanks to a reader who sent in the following collection. Unfortunately the submitter's name became detached from the recipes, and I cannot give credit to the person to whom it is due. Reminder to readers: Make sure you write your name on the same page of every recipe submitted.

Soybeans

Basic cooking instructions for dried soybeans. Rinse soybeans. Add them to 3 or 4 cups of water and boil for 3 hours. Now they are ready to use in recipes. Grind them up and add to many recipes or casseroles in place of some or all of meat. Grind them and put them in spaghetti, lasagna, and a pasta dish.

Soybeans With Tomatoes And Feta Cheese

2 cups cooked soybeans
2 tablespoons soybean oil
2 or 3 garlic cloves, chopped
1 small onion, chopped
1½ cups diced tomatoes
1 teaspoon dried dill weed
12-ounces feta cheese, crumbled
1 lemon, quartered
2 cups cooked rice

Saute the garlic and onion in oil. Add tomatoes, soybeans, and dill weed. Cook 10 minutes covered. Add Feta cheese and continue to cook until cheese is melted.

Serve over rice with lemon wedge.

Soybean Cherry Cupcakes

Yield 1 dozen.
1 cup cooked soybeans
1½ cups flour
1 cup sugar
½ cup soybean oil
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla
2 eggs
1 cup candied cherries
1 cup chocolate chips
2 cups chopped pecans

Puree soybeans in food processor. Add all but cherries, chocolate, and pecans. Mix until smooth. Stir in cherries, chocolate, and pecans. Bake in cupcake pan at 325 degrees for 30 minutes.

Barbecue Soy Burgers

Yield: 4 servings.
2 cups cooked soybeans, drained
1 small onion, minced
2 garlic cloves, mashed
2 tablespoons butter
2 tablespoons soy sauce
2 tablespoons sesame seeds
½ cup fine bread crumbs
1 egg

Freshly ground black pepper to taste
In a small pan, saute onion and garlic in butter and cook until translucent. Set aside. In food processor, whirl beans, bread crumbs, egg, soy sauce, and sesame seeds to a coarse meal. Transfer to a medium bowl, add garlic-onion mixture and black pepper, and mix well.

Shape into four patties. Heat on grill until brown, giving them about 5 minutes on each side.

Serve with a good sauce.

Baked Soybeans

2 cups soybeans, cooked, drained, rinsed
¾ cup water
¼ cup brown sugar
½ cup molasses
2 tablespoons mustard
½ cup barbecue sauce
½ cup onions, chopped
¼ cup ketchup or to taste

Place all ingredients in a baking dish. Mix to combine. Cover. Place in 350 degree oven for 45 minutes. Remove lid and bake for another 30 to 45 minutes.

Survival Guide

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HOT CRANBERRY CITRUS PUNCH

3 lemons
3 oranges
2½ cups water
½ cup sugar
2 sticks cinnamon
20 whole cloves
32-ounces cranberry juice cocktail

1 cup orange juice
½ cup lemon juice

In a large saucepan, combine water, sugar, and spices. Bring to a boil; simmer for 5 minutes. Add the remaining ingredients; heat.

For garnish, float clove-studded orange or lemon slices in punch, if desired. Makes about 8 cups.

CRANBERRY CIDER

1 gallon cranberry juice
1 gallon apple cider
12 whole cloves
Cinnamon sticks

Mix equal parts of cranberry juice and apple cider in crockpot. Heat thoroughly. Serve in mugs with cinnamon sticks.

CHEESE BALL

2 pounds Velveta cheese
3-4-ounces blue cheese
1 tablespoon Worcestershire sauce

Dried parsley
Paprika

Let cheeses come to room temperature. Mix with electric mixer until cheeses are blended. Roll into three balls. Roll one in dried parsley for green color and another one in paprika for red color. Decorate with sliced maraschino cherries. Serve with crackers.

STUFFED

MUSHROOM CAPS

24 large fresh mushrooms
6 tablespoons butter
¾ cup plain dry bread crumbs
1 envelope dry onion soup mix
½ cup sliced almonds
¼ cup shredded parmesan cheese

Remove stems from mushrooms and finely chop; set caps aside. In a skillet, saute chopped mushrooms in butter until tender, about 6-8 minutes. Remove from heat; stir in bread crumbs, soup mix, and almonds. Stuff firmly into mushroom caps. Place in a greased 15x10x1-inch baking pan; sprinkle with cheese. Bake, uncovered, at 425 degrees for 12-15 minutes or until tender.

Mary Nicholson
Carol Ulsh

ROLLED HAM SLICES

6-8 slices luncheon baked ham, thickly cut
8-ounces cream cheese, softened

Dill pickle spears

Carefully spread ham slices with softened cream cheese. Lay a pickle spear along the short side and roll up.

Refrigerate several hours. Cut each roll into 4-5 pieces.

