



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, but cannot print each one.

Answers to recipe requests should be sent to the same address. You may also e-mail questions and answers to lgood.eph@lnpnews.com

ATTENTION — The American Dairy Association/Dairy Council Middle Atlantic is looking for dairy farm families to submit recipes for a new brochure to use in promotion. The recipes should include at least two dairy ingredients. All the entries will be printed in an upcoming issue of *Lancaster Farming*. Nutritionists from ADA/DC will select the winning entries. Winners will receive 'got milk?' prizes and have their recipes featured in the new brochure. Send your recipe with your name, address, and the number of cows on your farm to Kristen Campbell, American Dairy Association, 325 Chestnut St., Suite 600, Philadelphia, PA 19106. For more information, call Kristen Campbell at 1-800-220-6586.

QUESTION — Lynda Bell, Lincoln University, lost the recipe horseradish jelly. Anyone able to send one?

QUESTION — Mary Winters, Elizabethtown, wants a recipe for hot wings or buffalo wings.

QUESTION — Mrs. Arthur Robbins, West Oneonta, N.Y., wants a good recipe for penuche fudge. Her husband's grandmother made a wonderful fudge that was sugary but not hard.

QUESTION — Shirley Schwoerer, Wysox, wants a recipe for Italian Ricotta Bread, not using yeast.

QUESTION — Beverly Findleiz, Holtwood, wants a recipe for pumpkin delight, a delicious dessert served at Hoss's dessert bar.

QUESTION — Jody Applebee, Pratesburg, N.Y., wants a recipe that tastes similar to chow chow made at Kitchen Kettle Village.

QUESTION — Jody Applebee, Pratesburg, N.Y., wants a recipe her mom used to make. It is a sticky bun that has orange Tang as one of the ingredients.

QUESTION — Myrtle Sorge, Sicklerville, N.J., is searching for a recipe to make kidney pudding in casings.

QUESTION — Trina Boitnott, Boones Mill, Va., wants a recipe for pecan jelly and other nut-flavored jellies. She tasted pecan jelly in a specialty shop in Virginia. The jelly tasted exactly like pecan pie in a jar.

QUESTION — Sandy Truckner, Avonmore, is looking for a recipe that had been printed in a children's cookbook that was popular in the late 1950s or early 1960s, where she lived in northeast Ohio. Called Eskimo Cookies, the no bake chocolate cookie did not contain rolled oats.

QUESTION — C. Savare, Neshanic Station, N.J., wants a recipe for potato salad with an oil and vinegar dressing, and does not contain eggs or mayonnaise.

QUESTION — Nancy Melinain, Dunstable, Mass., wants the recipe for pumpkin fudge that tastes like that sold at Green Dragon.

QUESTION — Jane Sauble, Manheim, wants a recipe for Moravian pie.

QUESTION — Janet Weisner, Kempton, wants recipes to make yeast breads in the following flavors: strawberry, blueberry, apple cinnamon, cheese, and cream cheese.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for dietetic peanut butter balls and other sugar-free candy recipes.

QUESTION — A reader wants a recipe to make chicken chow mein for 50-100 people.

QUESTION — A reader wants to know if it's possible to make puffed wheat or puffed rice without much financial investment.

QUESTION — G. Sweitzer, Airville, wanted recipes for using gray Hubbard squash.

QUESTION — Lydia Murphy-Althouse wrote that she is a new wife in Berks County and a new subscriber to this paper. She needs good-tasting bear recipes.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that Little Caesar's used to have. It was a buttery dip with herbs that they served with breadsticks.

QUESTION — A reader wants to know where to buy Swiss cheese with a touch of ham and blue cheese by the roll or pound. She can find these items in 4-ounce packages, but they are very expensive. She would also like to know where to buy shrimp chips in a big box.

ANSWER — Here are some recipes from Bob Rumer, Jenkintown.

Pineapple Pie

14-ounce sweetened condensed milk
 ½ cup lemon juice
 20-ounce crushed pineapple, drained
 8-ounces frozen whipped topping, thawed
 1 large graham cracker crust
 Combine condensed milk and lemon juice. Stir well. Fold in pineapple and whipped topping. Spoon mix into crust and chill before serving.

Carrot Pie

1 cream cheese pie pastry made with the following:
 3-ounces cream cheese
 ½ cup butter
 2 tablespoons milk
 2 cups plus 2 tablespoons flour
 Beat cheese and butter until blended, beat in milk, add flour in thirds, mixing well, form into ball and chill for one hour. Combine the following filling ingredients in a mixing bowl, and beat until smooth.
 1½ cups mashed cooked carrots
 3 large eggs
 1½ cups light cream
 ½ cup firmly packed brown sugar
 ½ cup granulated sugar
 ½ teaspoon salt
 Grated rind of 1 small orange
 1 teaspoon cinnamon
 1 teaspoon ginger
 ¼ teaspoon nutmeg
 ¼ teaspoon cloves
 Pour filling into pie crust and bake until a knife inserted in center comes out clean, about one hour.
 Cool pie on wire rack and chill before serving.

Orange glaze:
 Melt ½ cup fine-cut Seville orange marmalade in a small heavy saucepan over low heat. Spread marmalade over the surface of cooled pie and allow to cool before chilling the pie.

ANSWER — Eva Marie Poliquin, Alburdis, wanted recipes to can spaghetti with meatballs, sausage, meats, soups, and chili. Thanks to an anonymous reader for sending several recipes.

Canned Sausage

Fresh sausage, raw or lightly browned
 Pack into jars, leaving one-inch headspace
 Gravy may be added; however, enough fat for gravy will cook out the sausage during processing. Adjust caps. Process pints 75 minutes or quarts 90 minutes at 10 pounds pressure.

Canned Meatballs

15 pounds ground beef
 6 to 8 tablespoons salt
 4 cups oatmeal or cracker crumbs
 1 teaspoon pepper
 1 small onion, chopped
 2 cups tomato juice
 ¾ teaspoon liquid smoke per quart
 Mix together ingredients. Roll into balls of desired size. Put into jars and fill with broth. Process 1½ hours at 10 pounds pressure.
 Broth can be made by adding 1 teaspoon instant beef bouillon to 8-ounces boiling water.

Country Vegetable Soup

3 cups beef stock
 3 cups peeled, cored, chopped tomatoes
 2 cups peeled, cubed potatoes, about 2 medium
 2 cups sliced carrots
 2 cups corn
 1 cup chopped onion
 ½ cup diced celery
 Combine all ingredients in a large saucepan. Boil 5 minutes. Pour hot into hot jars, leaving 1-inch headspace. Remove air bubbles with non-metallic spoon or spatula. Adjust caps. Process 55 minutes at 10 pounds pressure. Yield: about 6 pints.

For more canning recipes, write for a "Ball Blue Book": Consumer Affairs Department, P.O. Box 2729, Muncie, IN 47307-0729

(Turn to Page B9)

Beef Revives

(Continued from Page B6)

TANGY-SWEET MEATBALLS

2 pounds ground beef, made into bite-size balls
 1 cup ginger ale
 1 cup ketchup
 4 tablespoons honey
 4 tablespoons Worcestershire sauce
 4 tablespoons vinegar
 Brown meatballs on cookie sheet at 350 degrees, shaking gently to cook all sides (20-30 minutes), and drain. Combine remaining ingredients in large saucepan. Place meatballs in sauce and simmer one hour. Serve warm with toothpicks as an appetizer. Bite-size hot dog pieces may also be placed into simmering sauce.

BEEF AND BLACK BEAN BURRITOS

Transfer liquid from 1 package (1¼ to 2½ -pounds heat and serve beef)
 Heat and serve beef pot roast to medium saucepan. Cut pot roast crosswise into 4 pieces; shred with two forks. Add beef, ¾ cup canned black beans (rinsed and drained) and ½ cup prepared salsa to liquid in pan. Heat over medium heat until hot; stir occasionally. Place beef mixture in flour tortillas; add toppings,* as desired. Makes 8 servings.
 Toppings: sour cream, shredded Co-Jack cheese, chopped cilantro sliced green onions, additional salsa.

15 MINUTE BEEF BARBEQUE

1 pound round tip steak, cut ¼ to ½ -inch thick
 2 teaspoons vegetable oil
 1 medium onion, cut into thin wedges
 ¾ cup prepared barbecue sauce
 4 split crusty rolls
 Stack beef steaks; cut lengthwise in half and then crosswise into 1-inch wide strips. Set aside.
 In large nonstick skillet, heat oil over medium-high heat until hot. Add onion; cook and stir 3 minutes or until lightly browned. Remove from skillet; keep warm.
 In same skillet, add ground beef (half at a time) and stir-fry one minute or until outside surface is no longer pink (do not overcook). Stir in onion and barbecue sauce; heat through, stirring occasionally.
 Spoon equal amount of beef mixture on bottom half of each roll; close with top half of roll. Makes 4 servings.

CHEESE STEAK PIZZA

1 pound ground beef
 1 small onion, thinly sliced, separated into rings
 1 small green or red bell pepper, cut into strips
 16-ounce Italian breed shell (about 12-inches in diameter)
 2 cups shredded mozzarella cheese
 Heat oven to 400 degrees. In large skillet, brown beef over medium heat 6 minutes. Add bell pepper and onion; cook 3 to 4 minutes or until beef is no longer pink and vegetables are crisp-tender. Season with ¾ teaspoon salt and ½ teaspoon pepper.
 Place bread shell on baking sheet. Remove beef and vegetables from skillet with slotted spoon; arrange on top of bread shell. Sprinkle with cheese. Bake in 400 degree oven 8 to 10 minutes or until cheese is melted; cut into 8 wedges.
 Makes 4 servings.