



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

QUESTION — Madeline Van Leuven, Mantua, N.J., wants a recipe to make chocolate covered pretzels. She has dipped crackers and mini Ritz crackers into chocolate and asked if the same chocolate coating could be used or is a special chocolate used for the pretzels.

QUESTION — Carolyn Mack is looking for recipes to make fresh sausage before it goes in the casing.

QUESTION — Maria Sninsky, Dover, remembers a chocolate cake recipe that appeared in this paper this past summer. The very moist cake contained cocoa and hot water and had won some kind of a prize. Maria lost the recipe and asked if anyone clipped the recipe.

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 — 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, 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.

ANSWER — Here are two beef recipes from Pennsylvania Honey Queen Renee Blatt.

Honey Joes

- ¼ cup chopped onions
- ¼ cup chopped celery
- ¼ cup grated carrots
- 2 tablespoons vegetable oil
- 1 pound ground beef
- ½ cup tomato paste
- ¼ cup honey
- 3 tablespoons water
- 1 tablespoon vinegar
- 2 teaspoon Worcestershire sauce
- 1½ teaspoon chili powder
- Salt and pepper to taste

In a large pan over medium heat, saute onions, celery, and carrots in oil until soft. Stir in ground beef, cook five minutes, stirring frequently, until beef is browned and crumbly. Stir in remaining ingredients, except seasonings. Simmer, covered, three to five minutes. Season to taste with salt and pepper. Divide mixture evenly between hamburger buns and serve. Makes 4 servings.

Texas-Style Honey Barbecue Rub

- 4 boneless beef top sirloin steak (4-ounces each)
- ¼ cup honey
- 4 cloves garlic, minced
- 2 teaspoons salt
- 2 teaspoons medium grind black pepper
- 2 teaspoons ground mustard
- 2 teaspoons chili powder

Rub each steak with one tablespoon honey. Combine remaining ingredients and rub onto steaks. Let stand 20 to 30 minutes. Barbecue or broil to desired degree of doneness.

ANSWER — Cindy Stahl, Elm, wanted a recipe for a crunchy cookie ball that has been rolled in powdered sugar and has a chocolate kiss candy hidden inside.

Thanks to Judy van der Wal, Bloomsbury, N.J., for sending this recipe.

Lemon Kiss Cookies

- 1½ cups butter
- ¾ cups sugar
- 1 tablespoon lemon extract or orange
- 2¾ cups flour
- 1½ cups finely chopped almonds, optional
- 13-ounce package chocolate candy kisses
- Powdered sugar OR
- ½ cup semi-sweet chocolate chips
- 1 tablespoon shortening

In large bowl, beat butter, sugar, and lemon extract until light and fluffy. Add flour and almonds. Beat at low speed until well-blended. Cover, refrigerate one hour for easier handling.

Heat oven to 350 degrees. Shape scant tablespoon dough around every candy kiss, covering completely. Roll in hands to form ball. Place on ungreased cookie sheets.

Bake for 8-12 minutes or until set and bottom edges are light golden brown. Cool one minute, remove from cookie sheets. Cool completely.

Roll in powdered sugar.

Optional: In small saucepan over low heat, melt chocolate chips and shortening, stirring until smooth. Drizzle over each cookie.

Thanks to Mrs. Daniel Yoder, Lewistown, and Madeline Van Leuven, Mantua, N.J., for sending in similar recipes except one was called "Secret Kiss" and the "Christmas Kiss."

Christmas Kiss Cookies

- 1 cup soft butter
- 1 teaspoon vanilla
- 2 cups flour
- ½ cup sugar
- 1 cup chopped nuts
- Powdered sugar
- Candy kisses

Cream butter, sugar, and vanilla until fluffy. Add flour and nuts. Chill dough. Heat oven to 375 degrees.

Using 1 tablespoon dough, shape it around a chocolate kiss and roll into a ball.

Place on ungreased cookie sheet. Bake 12 minutes or until set but not brown. While still warm, roll in tightly covered container.

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Soup's On

(Continued from Page B7)

SPICY PINTO BEAN SOUP

- 8 ounces bulk pork sausage
- 1 cup chopped onion
- ½ cup chopped red pepper
- ½ cup chopped celery
- 3 to 4 tablespoons finely chopped jalapeno pepper
- 6 cups condensed chicken broth
- 2 15-ounce cans pinto beans, rinsed and drained
- 16-ounces canned tomatoes
- 1 teaspoon chili powder
- ½ teaspoon cumin
- ¼ teaspoon pepper
- 8 ounces sharp cheddar cheese, cubed
- sour cream
- tortilla chips

Cook pork sausage, onion, peppers, and celery in 4-quart Dutch oven until sausage is brown and crumbly and vegetables are tender, about 10 minutes. Drain off excess fat. Stir in broth, pinto beans, tomatoes plus juice and seasonings. Break tomatoes apart. Bring to a boil, stirring frequently. Lower heat; simmer, covered, 15 minutes.

To serve, put approximately 1 ounce of cheese cubes in bottom of each soup bowl. Pour 1½ cups hot soup over cheese in each bowl. Garnish with a dollop of sour cream and a few tortilla chips. Serve immediately.

ITALIAN CUPBOARD SOUP

- 2 boneless top loin pork chops, cubed
- 15-ounces canned chopped tomatoes, undrained
- 29-ounces canned chicken broth
- 2 tablespoons dried minced onion
- 15-ounce can cannellini or great northern beans, drained
- 8-ounces fresh spinach leaves, torn

Serves 4.

In a deep saucepan, brown the pork in a little oil; add all ingredients except spinach; bring to a boil, lower heat and simmer for 15 minutes; stir in torn spinach and cook for 2 minutes more.

Top servings with grated parmesan or romano cheese.

Beef Council

BROCCOLI-CHEDDAR SOUP

- 3 cups broccoli, diced
- ¼ cup butter
- 1 cup chopped onions
- 1 teaspoon minced garlic
- 2 tablespoons flour
- 2 cups half and half
- 3 cups chicken broth
- ¾ pound grated sharp cheddar cheese
- ½ teaspoon nutmeg
- ¼ teaspoon salt
- ½ teaspoon pepper
- 2 tablespoons Dijon mustard

Cook broccoli in boiling water, refresh under cold water, drain and put aside. Melt butter in a large saucepan, add onions, cook until tender. Add garlic and cook for a short time. Add the flour, cook and stir for a few minutes. While whisking hard, add the half and half and the chicken broth. Bring the mixture to a boil. Reduce to simmer and stir in the cheese. Add the seasonings and mustard. Lower the heat, to be sure the soup doesn't boil again or it may curdle. Add the broccoli and heat the soup through. Serve with additional shredded cheese. Makes 2 quarts.

M. Korenstein
Bensalem