

Here's what's cooking in our . . . **Country Kitchen**



For the past several years Country Living has included a "Country Kitchen" page in each issue, printed with recipes submitted to us by our readers. You are invited to share your favorite recipe – for a main dish, casserole, salad, vegetable, dessert or snack. If we feature it in our winner's box, we'll mail you \$5! Recipes should be clearly written or typed, with full instructions, and mailed to:

"Country Kitchen," c/o Country Living, P.O. Box 69, Covington, OH 45318

CABBAGE-APPLE SLAW

- 1 small, firm white cabbage, shredded
- 2 apples, diced small (Yellow or Red Delicious, etc.)
- 1 carrot, finely shredded

MIX TOGETHER:

- 1 small lemon-lime yogurt or plain vanilla
- 1/2 cup mayonnaise
- 1 Tbsp. vinegar

Mix well with vegetables. Let marinade in refrigerator for a couple of hours.

SUBMITTED BY:

Ruby Greiwe
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DREAM COFFEE CAKE

- 18 oz. pkg. yellow cake mix 3/4 cup sugar
- 1 cup vegetable oil 1-1/2 tsps. ground cinnamon
- 4 eggs 1-3/4 cup chopped walnuts
- 1 cup sour cream

- 1) Pre-heat oven to 350 degrees. Grease a 13x9 inch baking dish.
- 2) Combine cake mix, oil, eggs, and sour cream in large bowl. Beat 2 minutes at low speed, scraping sides of bowl.
- 3) Mix sugar, cinnamon, and nuts.
- 4) Spread half the batter in pan. Sprinkle half the walnut mixture. Repeat with the remaining batter and nuts.
- 5) Bake 35-40 minutes (until toothpick comes out clean)

SERVES 20 - CAN BE FROZEN

This is very simple and easy to make. You can divide the cake mix to bake half or even a fourth of the coffee cake.

SUBMITTED BY:

Donna A. Hawvermale
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TANGY SPARERIBS



- | | |
|--------------------------------|------------------------------|
| 4 or 5 pounds spareribs | 1/4 cup lemon juice |
| 1 medium onion, finely chopped | 2 Tbsps. brown sugar |
| 1/2 cup finely chopped celery | 1 Tbsp. Worcestershire sauce |
| 2 Tbsps. butter or margarine | 1/2 tsp. dry mustard |
| 1 cup ketchup | 1/8 tsp. pepper |
| 1 cup water | 1/8 tsp. chili powder |

Cut ribs into serving-size pieces. Place on a rack in a shallow roasting pan (uncovered) at 350 degrees, for one hour.

Meanwhile, in a medium saucepan, sauté onion and celery in butter for 4-5 minutes or until tender. Add remaining ingredients. Mix well. Bring to a boil. Reduce heat. Cook and stir until slightly thickened, about 10 minutes. Remove from heat. Drain fat from roasting pan. Pour sauce over ribs. Bake 1-1/2 hours longer or until meat is tender.

YIELD: 6-8 Servings

SUBMITTED BY:

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PLEASE SEND US YOUR RECIPES!!!

Do you have a favorite recipe you'd like to share with our readers? Jot it down and send it to us at the address above. We would especially like recipes for main dishes or casseroles, but we also welcome salad, vegetable, dessert, and snack recipes. Be sure to include specific instructions for mixing ingredients, as well as oven temperature, baking time, etc. We're looking forward to hearing from you soon!