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Symbol[Symbol Lookup](#)**Advertising features:**[Local advertisers](#)[Books](#)[Mortgage Rates](#)**Featured web sites:**[Fremont Tribune](#)[Columbus Telegram](#)[Beatrice Daily Sun](#)[Midwest Messenger](#)**Recipe Box, 3/9**

Kristin Strader sent in another recipe for Martha Gooch macaroni, which she got last year when she wrote the company looking for the recipe.

In response to a request from Kodi Bonesteel for whipped maple butter like that served at Fireworks, Dawn Peetz writes via e-mail: "Again, I rummaged through my cookbook collection and came across a great recipe for Whipped Maple Butter, the cookbook of choice for this was from a 1974 Edition of the Jaycees in Virginia. I tested it myself and found it to be a perfect fit for not just cornbread, but for muffins, and it put quite a good twist to the traditional boring toast served for breakfast."

To help Judy Crawford, Friend, who was looking for the Hereford House barbecue chili, Peetz went online and researched the Hereford House barbecue chili and was able to locate a BBQ sauce that is used in a variety of recipes including chili. The recipe came from [massrecipes.com](#).

The Recipe Box is a food forum for readers, a place for you to get answers to food questions and share recipes. If you have been searching for a recipe or have a food question or favorite recipe to share, write to The Recipe Box, Lincoln Journal Star, 926 P St., Lincoln, NE 68508 or e-mail to: [savor@journalstar.com](mailto:savor@journalstar.com).

**MARTHA GOOCH MACARONI SALAD**

2 cups Martha Gooch salad shells

1 cup mayonnaise

1 teaspoon onion powder

1 teaspoon garlic powder

½ teaspoon tumeric

1 teaspoon vinegar

½ teaspoon dry mustard

1 tablespoon Perc garden seasoning

1 teaspoon sugar or 1 packet of Equal

Mix thoroughly dry ingredients with mayonnaise. Cook macaroni and rinse with cold water. Add macaroni to seasoning and chill well.

**WHIPPED MAPLE BUTTER**

1 cup unsalted butter

½ cup brown sugar

¼ cup maple syrup

1 tablespoon pumpkin pie spice

Blend all ingredients well and chill for 30 minutes prior to use.

Note: Place the mixture in a recycled sour cream tub and use a melon baller to serve. This is a great way to showcase the "special flavored butter." Presentation is key.

BBQ SAUCE (for just about anything including chili)

½ cup A1 steak sauce

2 cups ketchup

½ cup brown sugar

1 tablespoon soy sauce

¼ cup honey

1 to 2 teaspoon minced garlic

1 teaspoon lemon juice

Combine all ingredients to form a nice sauce. Add your preferred ingredients to make your own rendition of chili.



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