

QUESTION - Mrs Bertha Hocker, Cogan Station, would like a recipe for asparagus soup

QUESTION - Edith Miller, Lincoln University, would like a recipe for smear pie This Pennsylvania Dutch pie is made with cottage cheese as the main ingredient

QUESTION - Grace Ikeler, Bloomsburg, would like recipes for cooking cabbage with sweet and sour dressing and for hot dressing for potato salad The hot dressing is made with egg yolks and the egg whites are added later

QUESTION - Annie Kauffman, Honey Brook, would like a recipe to can pizza sauce that tastes like Mrs Wages pizza sauce

ANSWER - Mrs Paul Zeager, Danville, requested a recipe for tater tots Thanks go to Gertrude Haas, Lenhartsville, for sharing the following recipe

Tater Tots

3 medium potatoes (or 1 pound) peeled and cooked, drained and mashed

Add the following to potatoes

1/4 cup grated Parmesan cheese

1/2 of a 3-ounce package of Philadelphia creme cheese

1 tablespoon butter

1 tablespoon chopped onion

Pepper and salt to taste

Mix well, if too dry, add about 2 tablespoons milk Shape into 8 balls Dip in one beaten egg and roll in 1 1/2 cups coarsely crushed cornflakes Place in a greased baking sheet and bake at 400°F for 10 to 15 minutes

ANSWER - Grace Ikeler, Bloomsburg, requested a recipe for Lebanon sweet bag bologna Thanks go to Mrs Luke Wise, Lebanon, for sharing this recipe

Bologna

60 pounds ground lean beef

20 pounds ground pork (lean)

OR

80 pounds ground lean beef

3 1/2 pounds salt

3 ounces pepper

1 ounce salpeire

10 pounds brown sugar

Mix all ingredients real good, then stuff into bags, making sure there are no air pockets or bologna will spoil Tie bags at top and hang up 3 days Then, smoke with liquid condensed smoke Smoke again in 2 weeks, let hang about 2 months before eating This is best to make in winter

Note I use unbleached muslin for bags made about 3 to 3 1/2 inches thick by 18 or 20 inches long Do not drop or throw bags around before cured We use a sausage stuffer to put it in the bags This is a very old recipe and very delicious

Cheese

(Continued from Page B6)

SPINACH MUSHROOM LASAGNA

Filling:

1 cup chopped onion

1 clove garlic, minced

2 tablespoons olive or vegetable oil

2 tablespoons butter

3 cups fresh chopped spinach

3 cups thinly sliced mushrooms

4 teaspoons fresh lemon juice

1/3 cup freshly minced parsley

1/4 teaspoon ground nutmeg or mace

1/4 teaspoon sugar

Cayenne, salt, pepper to taste

Note: Can also add 2 cups cooked, crumbled bacon, sausage, diced

ham or hard cooked eggs

In large stainless steel or enameled skillet, cook onion and garlic in the oil and butter over moderate heat for 5 minutes, stirring. Add mushrooms (and meat, if used) and cook 5 minutes, stirring. Add spinach and seasonings to sauteed mushroom mixture Simmer 5 minutes and check seasoning. Remove from heat.

Sauce:

1 cup vegetable broth (1 packet bouillon in 1 cup boiling water)

1/2 stick (1/4 cup) butter

1/4 cup flour

1 cup half and half

1/3 cup freshly grated Parmesan

1/3 cup freshly grated Romano

Salt and pepper to taste

In large saucepan, melt butter and add flour, stirring to make a roux Cook 3 minutes, stirring and add stock and half and half, stirring with whisk. Cook 5 minutes. Remove pan from heat and stir in Parmesan and Romano cheeses. Salt and pepper to taste.

Cheeses:

2 cups ricotta combined with 2 cups cottage cheese

3 cups mozzarella combined with 1 cup provolone

1 cup grated Parmesan combined with 1 cup grated Romano

To assemble arrange 1/4 noodles in the bottom of a buttered, 13x9-inch baking dish. Spread with half spinach-mushroom filling and top with half of the ricotta/cottage cheese mixture. Add 1/3 remaining noodles and top them with 1/3 mozzarella mixture and sprinkle with half Parmesan/Romano mixture. Spoon half sauce over the dish. Layer the remaining noodles, the remaining spinach-mushroom mixture, the remaining ricotta mixture, half the remaining mozzarella mixture, the remaining Parmesan mixture and the remaining sauce in the same manner. Top with last of mozzarella mixture. Bake the lasagna in preheated 350°F oven for 45 minutes to 1 hour, or until golden Let cool 25 to 30 minutes Serves 8

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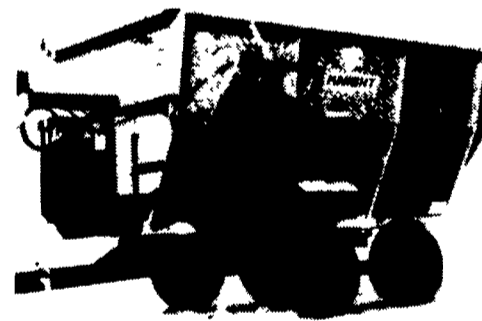


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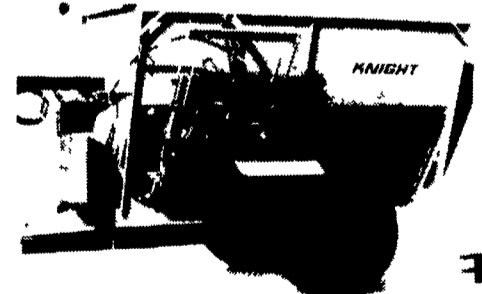
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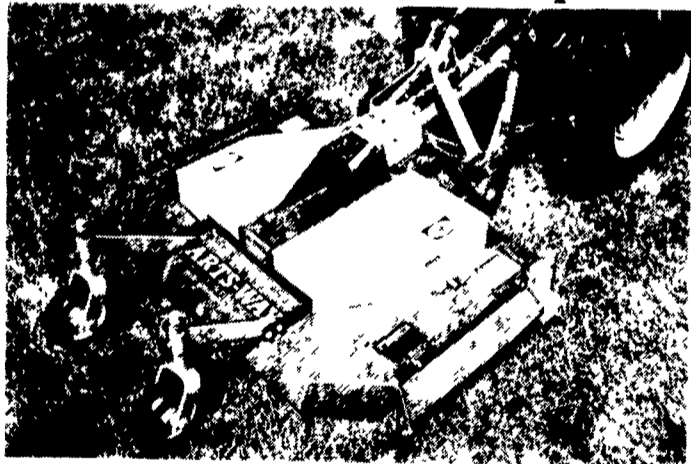
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