

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, Pa. 17543. There's no need to send a SASE. If we receive an answer to your question we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

QUESTION - Mrs. Marvin Hoover, Womelsdorf, would like a recipe for nut loaf. It's made like a pudding with milk, graham crackers, whipped cream, peanut butter and marshmallows.

QUESTION - R. Scott, Quarryville, would like a recipe for barbeque flavoring for sandwiches, meats and vegetables.

QUESTION - Joyce Engle, Potter County, would like a recipe for cup cheese made from whole milk.

QUESTION - Betty Frantz, Clearfield County, would like recipes for Italian pizza dough and for Italian bread.

QUESTION - Bettie Barloge, York County, would like a recipe for smearcase cake, a type of cheese cake made with smearcase cheese.

ANSWER - Marian S. Blowers, Canandaigue, NY, requested a recipe for Chicken Cordon Bleu. Thanks go to Rhoda Martin, Myerstown, for sharing the following recipe and to all the others who shared their recipes.

Chicken Cordon Bleu

- 10 chicken breasts, halved, boned and skinned
- 10 slices ham
- 10 slices Swiss cheese
- 1/4 cup flour
- 1/4 cup Parmesan cheese
- 1 teaspoon salt
- 1 1/2 teaspoons sage
- 1/4 teaspoon pepper
- 1/3 cup oil
- 1 can cream of chicken soup
- 1/2 can milk

Pound chicken breasts flat, top with ham and cheese. Roll up and secure with toothpicks. Roll chicken breasts in mixture of flour, Parmesan cheese, salt, sage, and pepper, and fry in oil until brown. Save any leftover mixture and combine with soup and milk. Pour over breasts and bake in covered casserole for 1 hour at 350°F.

ANSWER - Mrs. Helen Kitchey, Everett, requested a recipe for sour cream. Thanks go to Ruth Grube, Barnesville, for sharing her recipe.

Thick Sour Cream

- 1 cup and 2 tablespoons dry milk
 - 1/2 cup warm water
 - 1 tablespoon vinegar
- Add dry milk to water in a blender, mix well. Add vinegar very slowly, a few drops at a time, blending constantly until smooth. Let stand in refrigerator 4 hours until thick.

Recipes

(Continued from Page B6)

PICNICKERS' PIZZA PIE

- 1 pound ground beef
- 1 medium onion, chopped
- 1 teaspoon salt
- 1 8-ounce can refrigerated crescent rolls
- 1 8-ounce can pizza sauce
- 1 4-ounce can mushroom stems and pieces, drained
- 1/3 cup pitted ripe olives, sliced
- 10 canned mild cherry peppers, cut in wedges
- 1 cup shredded mozzarella cheese
- 1 teaspoon leaf oregano

Brown ground beef and onion in frying-pan on grill; remove to absorbent paper and season with salt. Pour off drippings, leaving pan "greased." Separate triangles of crescent roll dough, place in pan to form circle and press edges together to form crust with rim. Spread half of pizza sauce over dough. Place ground beef over dough. Top with mushrooms, olives and cherry pepper wedges. Pour remaining sauce over meat and vegetables; sprinkle with shredded cheese and leaf oregano. Cover pan securely with aluminum foil, cook on grill at moderate temperature 20 to 30 minutes or until dough is lightly browned. Makes 4 servings.

GOLDEN GLAZED CHICKEN

- 2 fryers, halved or quartered
- 1 6-ounce can orange juice concentrate
- 1 6-ounce can lemonade concentrate
- 1/2 cup soy sauce
- 1 cup honey
- 1 teaspoon lemon and pepper seasoning

Combine all ingredients except chicken. Place chicken in a shallow baking dish, pour marinade sauce over chicken. Refrigerate about 6 hours, basting occasionally. Place chicken skin side up on grill set 6 to 8 inches from heat. Brush chicken with sauce. Cook until tender, turning and basting. Allow 1 to 1 1/4 hours cooking time. Makes 8 servings.

Quick Pineapple Cheese Pie

- 1 8-ounce package cream cheese, softened to room temperature
- 1/4 cup sugar
- 1 cup heavy cream, whipped
- 1 1/2 cups drained crushed pineapple (1 pound can)
- 1 9-inch graham cracker crust or your favorite crust

Whip softened cream cheese and sugar together well. Fold in the whipped cream then the well-drained crushed pineapple. Spoon into the pie shell. Chill thoroughly - about 2 hours - until filling is set. Makes 6 to 8 servings.

Betty Biehl
Mertztown

Due to a printing error, the ingredients in two of last week's pie recipes were omitted. Below are the correct versions of these recipes.

Rhubarb Pie

- 4 cups cut rhubarb
- 3 eggs
- 1 cup sugar
- 2 tablespoons flour
- 1/4 teaspoon ginger

Mix sugar, flour, and ginger and add to the beaten eggs. Put rhubarb in unbaked 9-inch pie shell and pour the above mixture over it. Bake one hour at 400°F.

Betty Biehl
Mertztown

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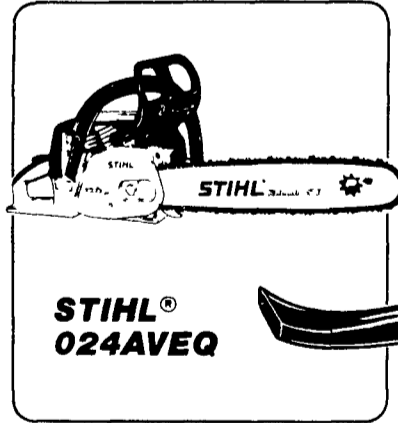
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