



## Cook's Question Corner

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** - B.L. of Kintuersville, would like a recipe for homemade cream of mushroom soup.

**QUESTION** - Gail M. Crouse, Stevens, would like a recipe for creamy cole slaw.

**QUESTION** - Hattie Diehl, Mifflinburg, would like a recipe for making homemade soap using wood ashes.

**QUESTION** - Joan Young, Lititz, would like a French bread pizza recipe.

**QUESTION** - Wanda Brookhart, Liverpool, would like a recipe to can apple juice and/or frozen apple concentrate.

**ANSWER** - Sandra Caporuscio, Martinsburg, requested a recipe for baked corn pudding. Thanks go to Mrs. Paul Snader, Parkesburg, for the following recipe.

### Baked Dried Corn

Grind 1 cup dried corn in blender or food chopper until quite fine. Add 2 cups hot milk and let stand an hour or longer.

**Add:**

1 cup milk	2 tablespoons melted butter
2 tablespoons sugar	1 teaspoon salt
2 well beaten eggs	

Mix ingredients thoroughly. Bake in buttered casserole 50 to 60 minutes at 350° F. Serves 6 to 8.

**ANSWER** - Mrs. Belinda Myers, Dallastown, asked for a recipe for white black walnut fudge. Thanks go to Arlene Clemmer, Harleysville, for the following recipe.

### Katie's White Fudge

1 1-pound box confectioner's sugar	¼ cup butter
1 tablespoon molasses (or corn syrup)	Pinch of salt
	1 small can evaporated milk

Cook together for 8 minutes, then add:

1 jar marshmallow cream	1 teaspoon vanilla
1½ cups chopped walnuts	

Pour into pan and cool.

**ANSWER** - Dorothy Riesterer, New Providence, shares the following recipe for Ranger Macaroons.

### Ranger Macaroons

1 cup butter or margarine	1 cup packed light brown sugar
1 cup white sugar	2 eggs
1 teaspoon vanilla	2 cups sifted all-purpose flour
1 teaspoon baking powder	2 cups corn flakes
1 teaspoon salt	1 cup coconut
2 cups raw quick cooking oatmeal	1 cup chopped pecans

Cream butter, Add sugars gradually. Cream well. Add eggs. Beat well after each addition. Add vanilla. Blend. Sift flour, baking powder, soda and salt together. Combine all dry ingredients. Add to creamed mixture. Blend well. Shape into balls about ¼ inches in diameter. Place on greased cookie sheets. Bake at 375° F. for 12 to 14 minutes. Makes about 6 dozen.

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**ANSWER** - Anne Nolt, Bowmansville, asked for a recipe for homecanned fruit pie fillings. Thanks go to Barbara Peachey, McAlisterville, for the recipe below.

### Fruit Pie Filling

¼ cup sugar	½ cup water
¼ teaspoon salt	1 teaspoon lemon juice
¼ cup clearjel	½ cup water
½ cup light corn syrup	3 cups fruit

Heat and stir sugar, water, salt and lemon juice to boiling point. Remove from heat. Make a paste of clearjel and the ½ cup water. Stir paste into heated mixture and bring to a boil. Remove from heat. Mixture will be very thick. Add the corn syrup and scant 3 cups fresh fruit. When using raisins or other dried fruit, cook to almost soft before measuring. When using other cherries, add ¼ teaspoon red food color; when using apples, add a dash of cinnamon if desired. Makes 1 quart filling.

Put in jars, seal with jar lids and process 20 minutes in boiling water bath method. NOTE: after this filling is canned for several months, it may appear watery and whiteish. This means the liquid is dividing from the starch and is nothing to worry about. When opening a jar, stir a little and after baked in pie or heated, it will turn out clear and fresh.

## Salad Recipes

(Continued from Page B6)

### TACO SALAD

**Dressing:**

1 cup dairy sour cream  
¼ cup chunky taco salsa, mild or hot

1 tablespoon sliced green onion

**Salad:**

1 pound lean ground beef  
½ cup copped onion  
1 15½-ounce can red kidney beans, drained

1 1¼-ounce package taco seasoning mix

1 cup water  
2 quarts chilled, torn romaine lettuce or salad greens  
1 large avocado, peeled and sliced  
3 to 4 tomatoes, quartered  
½ cup sliced pitted ripe olives  
2 cups (8 ounces) shredded Cheddar cheese

2 cups slightly broken tortilla chips  
For dressing, combine dressing ingredients; cover and chill to blend flavors. For salad, brown beef with onion, drain off drippings. Add kidney beans, taco

seasoning mix and water. Cover and simmer 10 minutes. Drain and chill thoroughly. To assemble salad, toss chilled meat mixture with lettuce, avocado, tomatoes, olives and cheese. Just before serving, sprinkle tortilla chips over all. Pass dressing.

American Dairy Association  
**NUTTY SALAD**

**Topping:**

½ cup sliced almonds

4 teaspoons sugar

**Dressing:**

2 tablespoons wine vinegar

1 tablespoon lemon juice

¼ teaspoon salt

1 tablespoon sugar

½ cup salad oil

Dash of tabasco sauce

**Salad ingredients:**

1 head romaine

½ head butterhead lettuce

½ cup thin-sliced celery

½ cup fresh bean sprouts

1 green onion, chopped fine

2 tablespoons chopped parsley

1 small can mandarin oranges, drained

Place sugar in a heavy skillet over medium heat. Stir well until it turns honey color (don't let it brown). Remove from heat, add almonds, and stir until they are coated. Spoon onto a greased pan. Cool and break apart. Combine all the dressing ingredients in a jar and blend.

Tear lettuce into bite-sized pieces. Combine in a salad bowl with celery, bean sprouts, green onion and the mandarin orange slices. Toss with dressing and add parsley. Before serving, sprinkle on the glazed nuts.



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