



# 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** - Shirley Verity, Pittstown, N.J., would like a recipe for bread pudding like the Duff's Smorgasbord Restaurants make in Florida. It has whole slices of white bread, raisins and eggs, but not too much custard bottom. It has a thin custard topping with cinnamon sprinkled on top. She would also like a recipe for moist bread dressing to use for a church turkey supper to serve 200 to 250 people. It is not stuffed in the turkeys.

**QUESTION** - Anne Nolt, Reinholds, would like a recipe for thick and chewy pizza.

**QUESTION** - Barbara Gougler, Covington, would like recipes made with Nutri-Sweet. She is especially interested in recipes for cakes and desserts.

**QUESTION** - Mrs. Charles Shively, Newville, would like a recipe for soft molasses oatmeal cookies.

**ANSWER** - Mrs. Samuel Fisher, Ronks, requested recipes for corn chips. Thanks go to Mrs. Norman Brown, Clementon, N.J., for her fried version of corn chips, and to Mrs. John A. Nolt, Reinholds, for her baked corn chips.

### Corn Chips

- 2 cups cornmeal
- 1 cup boiling water
- 1 cup bread flour
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 1 large egg, well beaten
- 1 rounded tablespoon butter or lard
- Pepper to taste
- Taco spices, optional

Scald the cornmeal with boiling water, stir to make moderately stiff mush. Gradually stir in the flour sifted with the baking powder and salt; mix well. Beat in egg and lard or butter. Roll out on floured board as thinly as possible (will not work in noodle roller!) Cut with pastry cutter to desired size (thin or wide). Shake off excess flour before frying. Deep fry in oil at 375° F until golden brown. Drain on brown paper. Salt while hot.

Note: We usually get permission to glean corn fields and then grind the corn, put it in bags and freeze for future use. Corn chips in winter are a family affair!

### Corn Chips

Preheat oven to 350° F. Combine in mixing bowl

- 1 cup yellow cornmeal
- 2/3 cup flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 tablespoons dry milk solids
- Stir together in separate bowl
- 1/2 cup water
- 1/4 cup oil
- 1/2 teaspoon Worcestershire sauce
- 1/8 teaspoon Tabasco sauce

Add liquids to dry mixture and stir with fork. Knead a little until smooth. Grease two cookie sheets (10x15 inches) and sprinkle each with cornmeal. Divide dough in half. Roll out each half directly onto cookie sheet with floured rolling pin, rolling dime thin. Sprinkle lightly with paprika, garlic, onion or seasoned salt. Run rolling pin over once more. Prick with fork. Cut in squares or triangles. Bake 10 minutes or until lightly browned.

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## Dairy Dinner Recipes

(Continued from Page B6)

### CHICKEN NOODLE PILAF

- 1/4 cup butter, melted
- 3/4 cup onion
- 1 cup celery, optional
- 1 cup raw rice
- 1 envelope chicken noodle soup
- 2 1/2 cups water
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- Melt butter in skillet, chop onion

and celery. Saute with rice until rice is golden brown. Stir in remaining ingredients. Cover and simmer for 15 minutes or until liquid is absorbed. Remove from heat and let stand covered for 10 minutes. Fluff with fork. Delicious with fried chicken and very easy to make.

Mona Robinson  
Linden

**ANSWER** - Joan Young, Lititz, requested a recipe for French Bread Pizza. Thanks go to Laura Boyer, Spring Grove, for the following recipe.

### French Bread Pizza

- 1 long loaf of French bread
- 1 pound hamburger, lightly browned
- 1 14-ounce jar pizza sauce
- 3 cups shredded mozzarella cheese
- Cut bread into 3 pieces. Split each piece in half, making 6 total pieces. Spread with pizza sauce, hamburger and top with shredded cheese. Bake at 350° F. until cheese is melted. Sausage and pepperoni also make excellent toppings.

### BAKED BROCCOLI

- 1/4 cup onion
- 6 tablespoons butter
- 1 1/2 tablespoons flour
- 3/4 cup milk
- 1/2 cup cheese, shredded
- 3 eggs, beaten
- 2 cups cooked, chopped broccoli
- Saute onions in butter until tender. Add flour and milk; cook until thick. Remove from heat. Add cheese and eggs. Cook broccoli for a few minutes with salt. Drain. Add to mixture. Pour into baking dish and sprinkle bread crumbs on top. Bake 45 minutes at 350° F.

Pauline M. Martin  
Mauganville, Md.

### BAKED DRIED CORN

- 1 cup dried corn
- 3 cups milk
- 1/2 teaspoon salt
- 2 tablespoons brown sugar
- 2 eggs
- Soak corn in milk one hour. Put all ingredients in blender and blend one minute, or until fine. Put in greased casserole and bake 45 minutes at 350° F. Dot with butter.

A. Wenger  
Manheim

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