

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 - E. Hoover, Ephrata, would like a recipe to make a homemade instant pudding mix.

QUESTION - Gail Redheffer Stull, Willow Street, would like to know how to cook fresh mushrooms so they retain their natural color. She says she has tried cooking them in iron, aluminum and enamel pans, but each time they have turned brown or gray.

QUESTION - Annette Meyer, Bethel, would like to know how to make cereals that resemble "Rice Krispies," "Corn Flakes," and "Cheerios."

QUESTION - Connie Kreider, Manheim, would like a recipe for Danish similar to the kind served by McDonald's.

ANSWER - Mrs. Randolph Foltz, Edinburg, Va., requested a recipe for dough cake. Thanks go to Doreen C. Schuman, Denton, Md. for the following recipe.

Doughy's

Any raised white bread yeast dough or frozen white bread dough will do. Mix dough in evening, put in bowl and cover to let it rise or put frozen dough in bowl and cover to let rise. In morning put 1/2 inch shortening in fry pan. Pull off a small clump of dough (about the size of palm of lard when stretched) stretch to flatten, lay in hot oil, fry until golden brown on each side. They are good!

- 1 1/2 cups sour cream
- 1/4 teaspoon butter coloring
- 2 teaspoons salt

Heat milk to 115°F. Let stand at room temperature for 30 minutes. Drain through a cloth. Let stand overnight to drain thoroughly. When dry, crumb the curds and mix with soda and butter. Let stand for two hours. Place in double boiler, add 1 cup cream and allow curds to melt. When cooked until smooth, stir in the remaining 1/2 cup cream to which butter coloring has been added. Add salt and pour into buttered dish to mold.

ANSWER - Grace Ikeler, Bloomsburg, requested apple butter recipes. Thanks go to Judy Blevins, Shippensburg; Mrs. Paul Sheriff, Marysville; and Mrs. Ray Reinecker, York Springs for the following recipes.

Apple Butter

- 7 pounds apples or 16 cups applesauce
- 3 pounds brown sugar
- 1 cup cider
- 2 tablespoons cinnamon

Cook apples until soft and press through a sieve. Add remaining ingredients to apples and place into 350°F. oven. Bake for 3 1/2 hours. Stir occasionally. Pour into warm jars and seal. Makes 5 quarts.

Apple Butter

- 8 quarts apples
- 8 cups sugar
- 2 teaspoons allspice
- 2 teaspoons cinnamon
- 2 teaspoons cloves

Wash and core but do not peel apples. Slice as for pie, add sugar and spices but no water. Cook 45 minutes in pressure cooker after pressure starts. Put through a sieve and jar immediately. Makes 5 pints. Do not fill pressure cooker more than 2/3 full.

Apple Butter

- 4 quarts applesauce made with cider
- 1 gallon cider boiled down to 2 quarts
- 2 pounds light brown sugar

Place in large roaster in 350°F. oven. Stir every half hour. Bake 4 to 5 hours. Last half hour add 1 teaspoon cinnamon.

ANSWER - Julie Gochenour of Maurertown, Va., requested recipes for homemade ice cream using instant pudding. Thanks go to Janet Norman, Liberty, and Debbie Russell, New Enterprise, for sharing the following ice cream recipes. Thanks also to the many others who shared their family's favorite ice cream recipes.

Ice Cream

- Beat together:
- 5 eggs
 - 2 cups sugar
 - 1 13-ounce can evaporated milk
 - 1 3-ounce package instant pudding
 - 1 tablespoon vanilla
 - 1/2 teaspoon salt

Add about 2 quarts of rich milk. Freeze according to manufacturer's directions. Makes 4 to 5 quarts.

Note: This recipe makes a very good ice cream that keeps well in the freezer without getting icy. To change flavors, just use different flavors of instant pudding. We have Jerseys whose milk makes very good ice cream.

Ice Cream

- 2 small boxes instant pudding, any flavor
- 2 cups sugar
- 1 tablespoon vanilla
- 3 quarts milk

Mix all very well. Put in freezer can and churn. Fruit may also be added once mixed.

ANSWER - Betty McLaughlin, Leola, requested a recipe for Butter Horn Cookies. Thanks go to Miriam Kunkle, Jonestown; Leta Fickes, Newville, E. Hoover, Ephrata, and Mary H. Nolt, East Earl, for sharing the following recipe.

Butter Horn Cookies

- 2 cups flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup butter
- 1/2 package active dry yeast (1 1/2 teaspoons)
- 2 tablespoons warm water
- 2 eggs, separated
- 1/4 cup commercial sour cream
- 1/2 teaspoon vanilla
- 1/2 cup granulated sugar
- 1/2 cup finely ground walnuts or pecans
- 1/2 teaspoon almond extract
- Confectioner's sugar

Sift flour, stir flour, baking powder and salt together in mixing bowl. Cut in butter. Dissolve yeast in water; stir in egg yolks, sour cream and vanilla. Blend into flour mixture. Refrigerate 1 hour. Heat oven to 400°F. (medium hot). Beat egg whites until foamy, gradually add sugar, beat until stiff. Fold in nuts and almond extract. Divide dough in 4 parts. Roll each part into 9-inch circle on board sprinkled with confectioner's sugar. Cut each circle in 12 wedges. Spread 1 heaping teaspoonful meringue on each. Roll, beginning at wide end. Bake on lightly greased baking sheet for 10 to 12 minutes or until golden brown. Sprinkle with confectioner's sugar. Makes 4 dozen cookies.

ANSWER - Leah Fisher, Gordonville, requested a recipe for oatmeal cream pies like those sold under the brand name "Little Debbie." Thanks go to Mrs. Raymond Wenger, Lititz, for the following recipe.

Oatmeal Whoopie Pies

- 4 cups brown sugar
- 1 1/2 cups butter
- 4 eggs
- 1 teaspoon salt
- 4 cups flour
- 4 cups oatmeal
- 2 teaspoons cinnamon
- 2 teaspoons baking powder
- 4 teaspoons baking soda
- 6 tablespoons boiling water

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Pork Recipes

(Continued from Page B6)

BASIC PORK BALLS

- 1 pound fresh ground pork
- 1 cup all-purpose seasoned stuffing mix — or make your own
- 1/4 cup milk
- 1/4 cup chopped onion
- 1 egg
- 1 tablespoon parsley flakes
- 1 teaspoon lemon juice
- 1 teaspoon sweet basil
- 1/8 teaspoon nutmeg
- 1/4 teaspoon pepper
- 1/2 teaspoon salt

In a bowl, pour milk over stuffing mix. Let stand for 15 minutes. Combine all ingredients, blend well. Shape into 1 inch balls. Brown in electric skillet or frying pan. Turn frequently for even browning. Put lid on and cook 12 to 15 minutes until done.

Also good when you pour tomato sauce or spaghetti sauce on for the last 10 minutes.

Hilda M. Blatt
Jonestown

TASTY TACO SALAD

- 1 pound lean ground pork
- 1 8-ounce can tomatoes, cut up
- 1/4 cup chopped onion
- 2 to 3 teaspoons chili powder
- 1/4 teaspoon garlic powder
- Salt and pepper
- 1 head iceberg lettuce
- 2 tomatoes, cut in wedges
- 1/4 cup (1 ounce) shredded Cheddar cheese

In 9-inch skillet, brown ground pork over moderate heat. Drain. Stir in canned tomatoes, onion, chili powder and garlic powder. Bring to boiling; reduce heat and simmer, uncovered, until most liquid evaporates, about 15 minutes, stirring occasionally. Season to taste with salt and pepper.

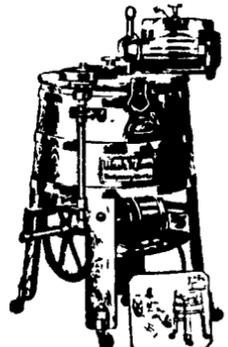
Meanwhile, line four individual salad bowls with large lettuce leaves; tear remaining lettuce into bite size pieces. Divide among four salad bowls. Spoon about 1/2 cup pork mixture onto lettuce bed in each salad bowl. Arrange tomato wedges atop salad; sprinkle with cheese and crushed corn chips, if desired. Makes 4 servings.

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