



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- Celia Dickinson, Fred, Va., would like a recipe for a honey glaze for chicken.

QUESTION - Deloris Watts, Enola, would like a recipe for garlic dressing.

QUESTION - Lydia Glick, New Holland, would like recipes for brownies and fudge bars.

QUESTION - Elizabeth Hlubik, Columbus, N.J., would like a recipe for Irish Whiskey Cake.

QUESTION - Mrs. Dale Burkhart, Narvon, would like a recipe for spaghetti or pizza sauce made from canned tomato juice that tastes like sauce purchased at the grocery store.

QUESTION - Barbara Allsopp, Summerhill, would like to know how to prepare the herb "lemon balm" for use. Does anyone have a recipe for lemon tea or lemonade that uses the herb?

QUESTION - Mrs. Stanley Sherry, Berkshire, N.Y., would like a recipe for Monks Bread, a raisin-cinnamon loaf.

QUESTION - Mrs. Ruth Kopp, Tower City, would like a recipe for a jelly roll type of cake filled with sliced bananas and a creamy filling.

QUESTION - Ronnie Czebotar, Wading River, N.Y., would like to know how to roast a pig outdoors on a spit

QUESTION - Jeanne Kenna, Ottsville, would like a recipe for spinach bread, a non-yeast type of bread preferably made without cheese.

ANSWER - W. J. Coddington, Rahway, N.J., requested a recipe for Pennsylvania Dutch scrapple. Thanks go to Mrs. Veronica Holben, Emmaus, for sharing the following recipes.

Pannhaas (Scrapple)

- 1 calf's liver
- ½ kidney (optional)
- Pork scraps
- Cornmeal
- ½ teaspoon sage
- Salt and pepper

The correct way to make scrapple is to boil a lot of pork scraps in the water in which liverwurst has been made. Since this can occur only at butchering time on a farm, the way to go around that is to boil the liver and kidney until tender, remove them from the water and chop the liver. Shred pork into fine pieces and place in the water with the liver (Skip the liver if you do not care for its flavor.) Simmer until scraps of meat cook to pieces. Then dribble the cornmeal into the mixture, stirring constantly. When you have the consistency of mush — stop! Add sage, salt and pepper. Simmer 15 minutes longer, stirring constantly. Pour into pans about 3 inches deep. Cool, slice and fry lightly.

Philadelphia Scrapple

- 2 pounds pork shoulder
- 1½ quarts water

- 2 cups cornmeal (approximately)
- Salt and pepper
- 1 teaspoon summer savory
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon thyme

Boil the pork in water with salt and pepper until meat comes from the bone. Remove meat and strain liquid. There should be 4 cups. Shred the meat, return to kettle with liquid, add seasoning and cornmeal, stirring constantly as the cornmeal is added to prevent sticking. Simmer about 15 minutes, or until mixture is the consistency of mush. Pour into pans, cool; slice and fry lightly.

ANSWER - Mrs. C. Ray Bixler, Marietta, requested a recipe for wet walnut sundae topping. Thanks go to Wilmale Thomas, Carlisle, for sharing the following recipe.

Walnut Sauce

- 2 cups sugar
- 1 cup hot water
- 1½ cups walnut pieces
- 1 teaspoon vanilla

In heavy 10-inch skillet over medium-high heat, heat sugar, stirring constantly, until it begins to melt. Reduce heat to medium-low; continue until melted sugar is brown. Carefully stir in hot water and continue stirring until sugar is dissolved. Remove from heat. (Mixture will be very thin.) Stir in walnuts and vanilla. Pour into jars, cover and store at room temperature. Serve on ice cream or cake. Makes 2¼ cups.

ANSWER - Susan Moyer, Denver, requested a yellow cake recipe. Thanks go to Ruth Hostetler, Selinsgrove, and to Leah Peachey, Gordonville, for sharing the following recipes.

Golden Yellow Cake

- 1½ cups sugar
- ½ cup butter
- ¾ cup milk
- 8 egg yolks
- 2 cups flour
- 1½ teaspoons baking powder
- 1 teaspoon vanilla

Thoroughly cream shortening, sugar and egg yolks. Add dry ingredients alternately with milk. Bake in layer pans 30 minutes at 350° F.

Basic Yellow Cake

- 1 cup butter or margarine, softened
- 2 cups sugar
- 5 eggs
- 3 cups sifted all-purpose flour
- 1 tablespoon baking powder
- 1¼ cups milk
- 1 teaspoon vanilla extract

Cream butter; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in vanilla.

Pour batter into 2 greased and floured 9-inch round cake pans. Bake at 350° F. for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes, remove layers from pans and cool completely. Yield: one 2-layer cake.

ANSWER - Martha Fisher, Middletown, requested a recipe for peanut butter cream pie. Thanks go to Mrs. Veronica Holben, Emmaus, for sharing the following recipe.

Peanut Butter Cream Cheese Pie

- 1 8-ounce package cream cheese
- ¾ cup confectioner's sugar
- ½ cup chunky peanut butter (or creamy)
- 2 tablespoons milk
- 1 small container whipped topping

Beat cream cheese and sugar. Add peanut butter and milk; mix well. Stir in whipped topping. Put in baked graham cracker or chocolate crumb pie crust. Set overnight.

Television Chef To Appear At Delmarva Chicken Festival

MILFORD, Del. — "Chicken — The Healthy Choice," a program with special consumer appeal, will be a highlight of the 39th Delmarva Chicken Festival in Milford, Del.

Scheduled for Saturday, June 13, at Milford Senior High School, the day-long attraction will offer a series of foods-oriented displays, demonstrations, tastings and handout materials. Featured guest will be Martin Yan, acclaimed chef of Chinese cuisine and star of the successful PBS television show, "Yan Can Cook."

Born in Kwangchow, the southern region of China known as Canton, Yan became a serious student of Chinese cooking when he served his first restaurant apprenticeship at the age of 13. He graduated from the Overseas Institute of Cookery before traveling to California and earning his master's degree in food science from the University of California

at Davis.

In 1963, Yan returned to the Far East to work for a major Chinese food manufacturer and to study cooking with renowned chefs throughout Asia. Upon returning to North America as a restaurant consultant and cooking instructor in the late 1970's, Yan fast became the celebrity he is today.

Yan has made over 600 television appearances with guest slots on such shows as the Phil Donahue Show and popular morning news shows in addition to his own "Yan Can Cook" series.

Martin Yan is the author of three cookbooks, "The Joy of Wokking," "The Yan Can Cook Book," and his latest collection of recipes, "Martin Yan the Chinese Chef." He presently operates a cooking school and food consulting firm, Yan Can & Company, in Foster City, Calif., and has worked with leading food producers in food

research and development.

In his skilled, entertaining manner, Yan sets out to dispell the myths and mysteries of Oriental foods, giving his followers the confidence to cook Chinese specialties. His recipes appeal to American audiences because of their nutritional value, natural cooking process and easy-to-prepare formats.

Yan will appear on the chicken festival program at 11:30 a.m., 1:30 p.m. and 3:30 p.m. on Saturday, June 13. During the remainder of the day he will meet the public at his exhibit.

Among those joining Martin Yan for "Chicken — The Healthy Choice" will be the American Heart Association; the American Mushroom Institute; Chris Bollar, Heart Healthy Kitchen; Bobbie Hinman, cookbook author; Dairy Council, Inc.; Delaware Potato

Industry, Inc.; and Dr. Charles J. Wabeck, poultry products specialist, University of Maryland.

The program will be one of many attractions at the two-day Delmarva Chicken Festival. This annual salute to chicken is sponsored by Delmarva Poultry Industry, Inc. and is being coordinated in 1987 by the Chamber of Commerce of Milford.

Sour cream can become a creative garnish when applied to foods from a pastry bag. Add brown sugar to taste and garnish with nutmeg for a delicious and unusual topping for fresh fruit.

For a delicious, easy-to-prepare spread that's great at breakfast on whole grain breads and muffins, beat one cup of cottage cheese until smooth and blend in half cup each of raisins, chopped pecans and chopped dates.

Strawberry Recipes

(Continued from Page B6)

SPLENDIFEROUS STRAWBERRY SALAD

- Leaves of Romaine (or other sturdy greens), rinsed
- 2 cups strawberries, rinsed and hulled
- 1 cup pineapple chunks, drained
- 1 cup mandarin orange sections, drained
- 1 cup red grapes
- 1 cup cantaloupe (or other melon) balls
- 2 Kiwi fruits, peeled and sliced (can substitute other green fruit — grapes, honeydew, etc.)

In a large bowl, combine all fruit pieces and mix well. Line a serving bowl (or individual salad plates) with lettuce (or greens). Gently pour into mixed fruit (or place on plate with large spoon.) Refrigerate. In small bowl or cruet, mix Almond Dressing. Pour over salad. Serves about 8.

Almond Dressing

In cruet, mix ½ cup toasted almonds, ½ cup orange juice, ½ cup vegetable oil, 3 tablespoons brown sugar, 2 tablespoons light rum, ¼ teaspoon salt, ¼ teaspoon paprika, ¼ teaspoon mace. Shake well to mix.

FRESH STRAWBERRY JAM

- 2 cups prepared fruit (about 1 quart fully ripe strawberries)
- 4 cups sugar
- ¾ cup water
- 1 box fruit pectin

First, prepare the fruit. Stem and thoroughly crush, one layer at a time, about 1 quart strawberries. Measure 2 cups into large bowl or pan.

Then make the jam. Thoroughly mix sugar into fruit; let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a full boil and boil 1 minute, stirring constantly. Stir into fruit. Continue stirring 3 minutes. (A few sugar crystals will remain.) Ladle quickly into scalded containers, filling to within ½ inch of tops. Cover at once with tight lids. Let stand at room temperature 24 hours, then store in freezer. Small amounts may be covered and stored in refrigerator up to 3 weeks. Makes about 4¾ cups or about 6 8-ounce containers.

Note: any one of the following may be added to berries before adding sugar:

- ½ cup slivered almonds, chopped
- pecans, pumpkin or sunflower seeds or pine nuts (toasted, if desired.)
- 1 tablespoon finely chopped crystallized ginger
- 2 teaspoons almond extract
- 1 tablespoon grated lemon, lime or orange rind

STRAWBERRY TEA COOLER

- 1 tablespoon instant tea
- 2 cups water
- 2 cups strawberries
- 1 6-ounce can frozen orange juice concentrate
- 2 tablespoons honey

In blender, combine all ingredients; process at high speed until blended. Serve with ice and garnish, if desired, with additional strawberries. Makes about 4 servings.

STRAWBERRY-PINEAPPLE FLOAT

- ½ cup chopped strawberries
- 2 scoops pineapple sherbet
- 1 teaspoon sugar
- Dash of salt
- 1½ cups milk
- Scoops of pineapple sherbet (optional)

Using electric mixer or blender, combine strawberries, pineapple sherbet, sugar and salt, beating until smooth. Gradually add milk and beat at low speed until blended. Top each serving with a small scoop of pineapple sherbet, if desired. Makes about 2½ cups.