

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- Elaine Weaver, Stevens, would like a recipe for root beer flavored cookies.

QUESTION - Martha Oberholtzer, Mifflinburg, would like to know which varieties of sweet corn freeze well, and what method is best to prepare corn to freeze so it tastes good and tender.

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

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

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

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

ANSWER - Mrs. Paul Hoover, Ephrata, requested recipes using string beans. Thanks go to Alverna Martin, Wellsboro, Martha Oberholtzer, Mifflinburg, and Florence Nauman, Manheim, for sharing the following recipes.

24 Hour Bean Salad

1 can green beans

1 can yellow beans

1 can lima beans or peas

1 can red kidney beans (washed and drained)

4 sticks celery (cut up fine)

1 small onion, diced

1 green pepper, diced

Canned beans can be substituted with fresh cooked and using various varieties, just so you have the approximate amount.

Dressing

1 cup sugar

1 cup vinegar

1 tablespoon salt

½ cup salad oil

1 teaspoon paprika

Mix well. Pour over vegetables and chill 24 hours.

Weiner Bean Casserole

2 large potatoes, sliced

1/2 quart cooked green beans

½ pound weiners, cut up

Onion, optional

Sauce

1 cup milk

1/4 pound cheese

Heat milk, salt and cheese. Thicken with flour. Pour over potates, beans and weiners and bake at 300°F. for 1 hour.

Barbecued String Beans 1 medium onion, chopped

4 slices bacon, chopped

Fry together. Then add:

1½ quarts canned string beans or cut beans in 3 pieces

3/4 cup (scant) ketchup

¹/₃ cup brown sugar

11/2 tablespoons mustard

Salt and pepper to taste

Bake in casserole for 1 hour at 350° F

ANSWER - Celia Dickinson, Fred, Va., requested a recipe for honey glazed chicken. Thanks go to Ruth Ann Burke, Felton, for sharing the following recipe.

Honey Baked Chicken

1/3 cup melted butter 1/3 cup honey

2 tablespoons mustard

1 teaspoon salt

1 teaspoon curry powder

3 pounds chicken parts

Combine and pour over chicken; baste every 15 minutes for about 2 hours until done, or brush on chicken on an open fire outdoors.

ANSWER - Barbara Allsopp, Summerhill, requested a recipe using the herb lemon balm. Thanks go to Annie Stauffer, Loveville, Md, for sharing the recipe below

Catnip and Lemon Balm

Catnip and Lemon Balm

Go hand in hand to keep you calm

Dairy Recipes

(Continued from Page B6)

HOMEMADE ICE CREAM

4 eggs, beaten

2 cups sugar

1 13-ounce can evaporated milk 1 tablespoon vanilla

Beat evaporated milk and eggs for 5 minutes. Add sugar and vanilla and beat thoroughly. Pour in can and fill can with milk to within 3 or 4 inches from top. Put in freezer. Takes about a ½ hour with electric ice cream freezer.

Janet Kephart **Tyrone**

CREAMY RICE PUDDING

½ cup uncooked rice ½ cup sugar ½ teaspoon salt

1 quart milk 1 teaspoon vanilla

Wash rice and combine ingredients. Pour into casserole dish (1½ quart size). Bake at 325°F. for 2½ hours, stirring occasionally. Serve with cinnamon. Serves 6.

> **Nancy Epler** Sunbury

DIABETIC ICE CREAM

5 eggs ½ pint cream 1 pint half and half 2 tablespoons sweet-10 Pinch of salt

3 tablespoons vanilla Mix well and place in freezer can. Fill can 3/3 full with milk.

For different flavors add 2 packages diabetic instant pudding.

> Mrs. La Kee Christman Greencastle

CORN CHOWDER

1 cup chopped onion ½ cup chopped celery 2 tablespoons butter, melted

3 cups fresh corn 1½ cups peeled, cubed potatoes

1½ cups water

2 chicken-flavored bouillon cubes

1 teaspoon salt 1/4 teaspoon pepper

1/4 teaspoon dried whole thyme 3 cups milk

Saute onion and celery in butter in large saucepan until tender. Stir in next 7 ingredients; cover and simmer 15 minutes. Add milk, cook, stirring occasionally until thoroughly heated.

Polly Hartman Hamburg

PINEAPPLE SQUARES

1 cup vanilla wafers, crushed fine 1¼ cup coconut

½ cup butter 11/2 cups sifted confectioner's

sugar 9 ounces crushed pineapple,

drained

½ cup walnuts 1/4 cup chopped maraschino cherries, drained

1 cup cream, whipped

2 eggs Place half of crumbs in bottom of a 9x9x2-inch pan. Sprinkle with half of the coconut. Cream butter; gradually add sugar. Cream until light. Add eggs, one at a time, beating well after each. Spread

mixture over coconut. Fold pineapple, walnuts and cherries into whipped cream. Spread over mixture in pan. Sprinkle with remaining coconut and crumbs. Chill 4 hours.

Mrs. Samuel B. Paules York

A sprig of each for every cup Brew it well and sip it up.

Be you granny, babe or maid, For all a natural sleeping aid When the wind blows sharp and chill.

Drink a lot to ward off ill.

And if illness strikes your tummy, Drink it hot with a bit of honey.

ANSWER - Deloris Watts, Enola, requested a recipe for garlic dressing. Thanks go to April Dudko, Telford, for sharing the following recipe.

Garlic Dressing

4 cloves garlic, crushed

1/2 cup olive oil

1/4 cup salad oil

1 egg yolk 1½ tablespoons fresh lemon juice

Dash of cayenne

Salt and pepper to taste

1/4 cup dry white wine

Soak the garlic in the salad oil for a half hour. Place the egg yolk, juice and seasonings in a blender and blend ½ minute. Add garlic oil and olive oil in a stream to blender and blend 1 minute. Remove from blender and add wine to taste

ANSWER - Mrs. Dale Burkhart, Narvon, requested a pizza sauce recipe. Thanks go to Mrs. Lewis Martin, Denver, for sharing the following recipe.

Pizza Sauce

1½ quarts tomato juice

½ cup chopped onions (in blender)

2 tablespoons oil

½ cup sugar

1 teaspoon salt

1 tablespoon garlic salt

1 teaspoon oregano

oon chili powder Boil for 20 minutes. Thicken with clearjel mixed with some cold tomato juice. Hot pack in jars.

ANSWER - Mrs. Samuel Brubaker, Seven Valleys, requested a recipe for Crazy Dough Pizza. Thanks go to Mrs Lewis Martin, Denver, for sharing her recipe.

Crazy Dough Pizza

Batter:

1 cup flour

1 teaspoon salt

1 teaspoon Italian seasoning or oregano

1/8 teaspoon pepper

2 eggs ²/₃ cup milk

Topping:

1/4 cup onion, chopped

1 cup mushrooms 1 cup pizza sauce

1 cup shredded mozzarella cheese

1 pound hamburger

Spread batter on greased and dusted pan. Add topping. Bake at 425°F for 20 to 30 minutes

YUM-YUM DESSERT

Crumbs: 60 crushed Ritz crackers ¼ cup melted butter Pudding:

2 quarts vanilla ice cream 1½ cups milk

2 small packages instant vanilla pudding

Make crumbs and press into a 9x13-inch pan, reserving some crumbs for top. Beat milk and ice cream until the consistency of milk shake. Add dry pudding mix. Pour over crumbs and sprinkle crumbs on top. Refrigerate.

Sara Ellen Beiler Narvon

CREAMY BOILED CUSTARD

½ cup sugar

3 tablespoons cornstarch

¼ teaspoon salt 3 cups milk

2 eggs

1 teaspoon vanilla

Heat milk to scalding. Beat eggs and dry ingredients together, stirring into hot milk until boiling. Remove from heat and add vanilla.

> Kathryn Burkholder Mohnton

HOMEMADE ICE CREAM Cook:

3 tablespoons cornstarch

⅓ cup sugar ½ teaspoon salt

2 cups milk 1 teaspoon vanilla

Boil 2 minutes, stir constantly.

Will get thick. Cool. 6 eggs, beaten

cup sugar (or to suit taste) 1 can sweetened condensed milk

1 can evaporated milk gallon milk or more to fill container ¾ full before freezing

2 tablespoons vanilla or to suit taste 1 quart strawberries or any kind of fruit (in blender or cut fine). For 8-

Mrs. Fern Schlegel

Dalmatia **ORANGE GELATIN CUSTARD**

1 cup or a little more milk

quart freezer.

3 eggs, separated 1 3-ounce package orange-flavored

gelatin

½-cup granulated sugar ½ to ¾ cup whipped cream Bring milk to a boil (not more); add beaten egg yolks and sugar. Remove from heat and add gelatin. Allow to cool and partly set. Then fold in 3 stiffly beaten egg whites and add ½ to ¾ cup whipped cream. Pour into dish lined with crumbs. Sprinkle top

with remaining crumbs and chill. Crumbs: Crush 18 graham crackers to form fine crumbs; add 1/4 cup sugar and ¼ cup melted butter.

Paul H. Hoover

Ephrata

D'AIRY CASSEROLE

8 ounces noodles, cooked 1 pound hamburger, browned

Line dish.

2 cups corn 8 ounces cream cheese

1 can cream of mushroom soup 1 cup milk Mix and bake at 350°F. for 1/2

Rosalyn Hoover Manheim

3 eggs, separated Beat egg yoks and ½ cup sugar togther until stiff and fluffy. Beat egg whites until stiff. Add 1½ cups whipped cream. Put about 14 icecream sandwich wafers in bottom of a pan. Then spread above

mixture over top. Put as many

wafers on top as on bottom. Freeze

ICE CREAM SANDWICHES

until wafers become soft, usually Rachel Stoltzfus Bird-in-Hand

ORANGE JULIAS

10 ice cubes 1 cup milk

overnight.

1 cup water

3/3 cup frozen orange juice concentrate

1 tablespoon vanilla

½ cup sugar

Put in blender and beat well. Makes a delicious drink!

Virginia LeAnne Musser Manheim