



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 - Mrs. Doug Martin requests a recipe for Black Forest Cheesecake.

QUESTION - Mrs. Vernon Mast, Lititz, requests a recipe for Scotch cake.

QUESTION - Mrs. Howard Schwenk, Lebanon, requests a recipe for homemade noddles without egg yolks. Although it appeared only a few months ago, she has had a heart attack since then and now needs to follow a strict diet.

QUESTION - Mrs. R. George, Walnutport, would like recipes for goat fudge, chocolate, vanilla, and maple, and for ice cream and cheese recipes using goat's milk. Please send your recipes and look for the special feature on goat's milk in the "Home On The Range" column on March 12.

QUESTION - Ruth Detwiler, Telford, requests a recipe for onion rings and for fried mushrooms similar to those sold at Farm Show.

QUESTION - V. Martin of Springfield, Va., requests recipes for animal crackers and vanilla cookies.

QUESTION - A reader from Manheim requests a recipe for making pork roll without nitrates.

QUESTION - Ethel Megonnell, Harrisburg, requests a recipe for Flannel Cakes (not Funnel Cakes). She said it is an old recipe where the cakes resemble thin pancakes.

QUESTION - Mrs. Jerry Ganz, Scranton, requests both regular and diabetic recipes for homemade chocolate pudding and carrot cake.

QUESTION - Brenda Sauder, New Holland, requests a recipe that her family refers to as Egg Cakes. She said they are similar to stacked pancakes with brown sugar spread between layers. They are served warm.

QUESTION - A reader from Leola requests recipes for wheat smackers or Wheat Thins®. She would also like information on mixing fruit with yogurt so that the yogurt doesn't curdle.

QUESTION - Mary Bittenbender, Saylorsburg, requests a recipe for Boston Cream Pie.

ANSWER - Mrs. Fred Evans, Delta, wanted to know where she could obtain a kit or the materials for making a queen-sized, solid-white quilt. Please write to either Mrs. Henry Capozzola, Box 1343, R.D. 1, Bangor, PA 18013, or to Mrs. Helen Leitzell, R.D. #1, Box 787, Halifax, PA 17032, who promise to supply the information.

ANSWER - Mary R. Watkins, Clarksburg, Md., requested a recipe for scrapple. Thanks Doris Brenize, Shippensburg, and Kathryn Graby, Annville, for the following recipes.

Scrapple

3 quarts water
2 pounds country pudding
1 teaspoon salt
Bring the above to a boil.

Mix 3 cup toasted corn meal and $\frac{3}{4}$ cup flour with enough water to make a paste-like gravy.

Add the flour mixture to the boiling mixture and simmer 1 hour or until a wooden spoon will stand alone in the middle of the pot.

Use a heavy kettle (at least 6-quart size) as it will bubble up. Pour mixture into small loaf pans. Let cool. Slice and fry when cold.

Scrapple

1 13 $\frac{3}{4}$ -ounce can beef broth
 $\frac{3}{4}$ pound pan pudding
1 cup corn meal mixed with
 $\frac{1}{2}$ cups water.

Heat broth and pudding to boiling. Mix corn meal with water. Add to broth and pudding. Do not allow liquid to boil while adding corn meal mixture. Over medium heat, cook 30 minutes or longer, stirring frequently to keep smooth. Pour into oblong loaf pan and cool

ANSWER - Rose Delp, Souderton, requested a recipe for Fruit Bars. Thanks Marian Martin, Lebanon, for your recipe.

Fruit Bars

$\frac{1}{3}$ cups sifted flour
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{3}{4}$ cup oatmeal
 $\frac{1}{3}$ cup brown sugar
 $\frac{3}{4}$ cup or 6-ounces cream cheese
 $\frac{1}{2}$ cup butter
 $\frac{3}{4}$ cup fruit preserves

Sift together flour, soda, salt and cinnamon. Stir in oatmeal and sugar. Cut cream cheese and butter into dry ingredients until crumbly and evenly mixed. Reserve 1 cup crumbs. Pack remaining mixture into a greased 9-inch square pan. Spread with preserves. Place small dabs of reserved crumbs on top. Bake at 350 degrees for 25 minutes or until brown. Cool 20 minutes. Cut into $\frac{1}{2}$ -inch squares.

ANSWER - Ruth Detwiler, Telford, requests a recipe for soft pretzels like those sold at the Lititz Pretzel Factory. Thanks Marian Martin, Lebanon, for sharing yours even though you're not sure if they taste like those from Lititz.

Soft Pretzels

2 packages yeast
 $1\frac{1}{2}$ cups warm water
 $\frac{1}{2}$ teaspoon salt
 $4\frac{1}{4}$ cups flour
4 teaspoons soda dissolved in 1 quart water

Dissolve yeast in warm water. Add salt and flour. Knead. Let rise about 15 minutes. Roll dough in long narrow rolls on unfloured surface. Shape into pretzels. Make soda solution and bring to a boil in a pan. Drop pretzels in soda solution for about 1 minute or until they float. Place on a greased cookie sheet. Sprinkle with pretzel salt and bake at 450 degrees for 15 to 20 minutes. Makes 10 pretzels.

ANSWER - Mary Delaney, Centre Hall, requests a recipe for Cajun Buttermilk Chicken. Thanks L. Eugene Martin, Reinholds, for sending your recipe.

Buttermilk Pecan Chicken

2 broiler-fryer chickens, cut in serving-sized pieces
 $\frac{1}{2}$ cup butter or margarine, melted
1 cup buttermilk
1 egg, slightly beaten
1 cup flour
1 cup pecans, ground
1 tablespoon paprika
1 tablespoon salt
 $\frac{1}{8}$ teaspoon pepper
 $\frac{1}{4}$ cup sesame seeds
 $\frac{1}{4}$ cup pecan halves
Parsely
Cherry tomatoes

Melt butter in 13x9x2-inch baking dish. Mix buttermilk with egg in shallow dish. Mix flour, ground pecans, paprika, salt, pepper and sesame seeds in another shallow dish. Dip chicken in buttermilk mixture and then in flour mixture. Place meaty side down in melted butter in baking dish, turn to coat. Place pecan halves around chicken and bake in moderate 350 degree oven for $1\frac{1}{4}$ hours or until chicken is tender and golden brown. Garnish with parsley and cherry tomatoes. Serves 8.

ANSWER - Eva Burrell requested additional information for making Believe It or Not Bouquet Bouncing Snowballs. Thanks Susanna Bicher, Bethel, for submitting a recipe that works for her. She adds more citric acid and soda when the mothballs stop bouncing.

Believe It Or Not Bouquet

You will need a clear glass flower bowl, a handful of mothballs, a small quantity of citric acid crystals (from the drug store), baking soda, a bit of green or blue vegetable coloring and one or two flowers—a full blown rose with a sprig of leaves is good. anchor to the bottom of the dry bowl, using a tiny needle type flower holder or a bit of adhesive tape or modeling clay to hold it in place. (If the container is a bubble bowl, with narrow opening, the flower may be weighted and lowered carefully into the bowl).

Fill the bowl about $\frac{2}{3}$ full of water tinted with food coloring. Make sure the flower is fastened securely so it does not float when water is poured into the bowl. Set the bowl on the table. Just before dinner is served, drop in citric acid and soda (about a tablespoonful of each to one quart of water) and add the handful of mothballs. Suddenly the mothballs become sparkling bubbles that dance up and down in slow rhythmic fashion in the tinted water. There is no odor from the mothballs and they usually keep up their lively performance throughout the dinner hour. Should they stop, add another spoonful of citric acid and soda to start them in motion again.

Recipes

(Continued from Page B6)

MICROWAVE ORIENTAL SWORDFISH STEAKS

1 pound swordfish steaks
2 tablespoons orange juice
1 tablespoon low-sodium soy sauce
1 tablespoon catsup
1 tablespoon chopped parsley
2 teaspoons sesame oil
1 teaspoon lemon juice
 $\frac{1}{4}$ teaspoon oregano
 $\frac{1}{4}$ teaspoon pepper
1 small clove garlic, minced
1 small can (8 ounces) sliced water chestnuts, drained
1 large orange, peeled, seeded and sectioned

In a large shallow microwave dish, place steaks with thickest areas to outside edges of dish. Combine remaining ingredients, except water chestnuts and orange and pour over steaks. Cover with plastic wrap and refrigerate 30 minutes, turning once. To steaks with water chestnuts. Re-cover dish with plastic wrap, turning back one corner to vent. Microwave on high power 4 to 5 minutes, rotating dish $\frac{1}{4}$ turn after 2 minutes. When rotating dish, top steaks with orange sections, re-cover and return to oven. Let stand covered 2 to 3 minutes. Makes 4 servings.

SPICED RED CABBAGE

4 cups shredded red cabbage
 $\frac{1}{4}$ cup cider vinegar
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ teaspoon ground allspice
 $\frac{1}{4}$ teaspoon ground cinnamon
 $\frac{1}{4}$ teaspoon ground nutmeg
2 tart apples, peeled, cored and diced
1 tablespoon sugar

In a saucepan, combine shredded cabbage with all ingredients except apples and sugar. Cover and cook over moderate heat for 15 minutes, tossing several times so the cabbage will cook evenly.

GINGERED CARROTS

1 pound carrots, peeled and cut in $\frac{1}{4}$ -inch slices
1 tablespoon margarine
1 tablespoon sugar
1 teaspoon ginger
2 tablespoons fresh parsley, finely chopped

Steam carrots for 15-20 minutes or until barely tender. In a medium-sized frying pan, melt margarine until it bubbles. Add carrots and toss. Sprinkle with sugar and ginger.

Toss lightly to coat carrots and continue cooking until carrots are lightly glazed, about 1-2 minutes. Just before serving, sprinkle with parsley.

PUMPKIN-PECAN BREAD

$3\frac{1}{2}$ cups flour
2 teaspoons baking soda
 $1\frac{1}{2}$ teaspoons salt
 $1\frac{1}{2}$ teaspoons cinnamon
1 teaspoon nutmeg
1 cup sugar
1 cup oil
4 eggs or egg substitutes or 8 egg whites
 $\frac{3}{4}$ cup water
2 cups canned pumpkin
1 cup chopped nuts

Sift together the flour, soda, salt, cinnamon, and nutmeg. Add sugar and stir to mix thoroughly.

Make a well in the center of the dry ingredients and add—all at once—the oil, eggs, water, and pumpkin. Mix well and add the nuts.

Pour batter into four 8x4-inch loaf pans, filling each half full.

Bake at 350 degrees for one hour or until a wooden toothpick inserted in the center of the loaf comes out clean.