



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

**QUESTION** - A reader from Rochester, N.Y., requests a recipe for making Kentucky Fried Chicken that had appeared in this column several months ago.

**QUESTION** - Mrs. David Smith, Spring Mills, requests a recipe for Shoo-Fly pie that tastes like those made from Dutch Haven in Lancaster.

**QUESTION** - Ellen Hoover, New Holland, requests a recipe for homemade cheese that tastes similar to White American cheese.

**QUESTION** - Cheryl Miller, Hellam, requests a recipe for cooked lemonade.

**QUESTION** - Arlene Deibert, Lingerstown, requests a recipe for Apple Butter Custard Pie.

**QUESTION** - Rebecca Bechdel, Mill Hall, is looking for a recipe for Dutch Cake. She recalls that her grandmother used to bake it in round cake pans, cut it like pie and then dip it in coffee or tea.

**QUESTION** - Leah Ann Babcock, Oxford, requests a recipe for Peanut Soup.

**QUESTION** - A reader from Narvon requests recipes for pot pourri that can be simmered on the stove for aroma.

**ANSWER** - V. Martin requested an Animal Cracker recipe. Thanks S. Fisher of York for sharing yours.

### Animal Crackers

Cream:

- 1 cup white sugar
- 1 cup brown sugar (cream)
- 3/8 cup butter or lard

Add:

- 1 egg
- Beat smooth. Sift the following ingredients and add alternately with milk.
- 1 cup sour milk
- 1 teaspoon soda
- 1 teaspoon nutmeg or mace
- 5 cups flour

Roll, cut, and bake at 400 degrees for 10-12 minutes. They taste like the commercial Animal Crackers, especially if you soften them slightly by putting a bread crust in the cookie jar.

S. Fisher  
York

**ANSWER** - A. Arnold, Middlesex, N.Y., requested a recipe for making tiny coconut nests for Easter. Sorry, it's too late for this year, but a reader wrote to say the recipe appears on the wrapper for the Holiday Pastel Candies by Hershey.

**ANSWER** - Grace Weaver, Annville, requested a recipe for peach marmalade that has crushed pineapple in it. Thanks to 15 readers who mailed in the following recipe.

### Peach Marmalade

- 5 cups blended peaches
- 7 cups sugar
- 1 can crushed pineapple
- 1 (6-ounce) box flavored gelatin (raspberry, orange, peach or apricot)

Boil fruit, sugar and pineapple for 15 minutes. Stir in gelatin and boil until dissolved. Pour into jelly containers. Cool. Freeze or seal.

**ANSWER** - Marcia Brady requested recipes for dressings and sauces to top fruit salad. Although we printed some in last week's issue, we received many more.

### Refresher Salad

- 12 envelopes unflavored gelatin
- No. 2 1/2 can crushed pineapple
- Juice of 1 lemon
- 2 oranges
- 2 bananas
- 1 can mandarin oranges
- Few Marschino cherries

# New Ways With Yogurt

(Continued from Page B6)

### YOGURT POUND CAKE

- 2 1/4 cups unsifted flour
- 2 cups sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup butter
- 1 8-ounce cup of pineapple yogurt
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon grated lemon peel
- Measure flour, sugar, salt and

soda into large bowl. Stir thoroughly. Add butter, yogurt, eggs, and vanilla to dry ingredients. Beat at slow speed until all ingredients are moistened. Beat at medium speed for 4 minutes, scraping sides of bowl frequently. Remove beaters and stir in lemon peel. Turn into well-greased 12 cup bundt pan. Bake at 300 degrees for 60-65 minutes.

Jennifer Barnett  
PA State Alternate

### Dressing:

Soak 2 envelopes of gelatin in 1 pint cold water. Add 1 1/2 cups boiling water and 1 1/2 cups sugar. Other fruit may also be added.

Mary Weaver

### Whipped Cream Fruit Dressing

- 1 egg, beaten
- 2 tablespoons sugar
- 2 tablespoons pineapple juice
- 2 tablespoons lemon juice
- 1/2 cup whipping cream

Combine egg, sugar, and juices in a double boiler. Cook until thickened, stirring constantly. Let mixture cool.

Beat whipping cream until soft peaks foam. Fold into cooled mixture. Serve with any fruit salad. Yield: About 1 1/2 cups.

Verna Martin

### Fruit Salad Topping

- 1/2 cup sugar
- 2 tablespoons flour
- 2 tablespoons butter
- 1 cup pineapple juice
- 1 egg slightly beaten

Cook until thick, then add 1 cup whipped cream. Sprinkle on nuts or coconut if desired.

### Fruit Salad

- 1 can (11-ounces) Mandarin oranges
- 1 can (20-ounces) pineapple chunks
- 1 can (16-ounces) peach slices
- 3 bananas
- 2 red apples
- Fresh blueberries or raspberries (optional)

Fruit Sauce:

- 1 box (3 3/4 -ounces) instant vanilla pudding
- 1 cup milk
- 1/2 cup orange juice concentrate (do not dilute)
- 3/4 cup sour cream

Drain fresh fruit or canned fruit. Slice bananas; chop unpeeled apples and peaches. Mix all fruit gently; set aside.

Make sauce: Combine dry pudding with milk, orange juice concentrate and sour cream. Beat with wire whisk until smooth (mixture will thicken). Mix fruit into sauce with wooden spoon. Stir well. Cover and chill. Makes 10 servings.

Mary Weaver

### Heavenly Dressing

- 3 egg yolks
- 1/2 teaspoons dry mustard
- 1/4 teaspoon salt
- Juice of 2 lemons
- 2 cups whipping cream

Mix egg yolks, mustard, salt and lemon juice and cook until thickened. Cool. Add whipped cream. Pour dressing over fruit and mix tightly. Let stand in the refrigerator overnight.

Anna Martin  
Reinholds

**ANSWER** - Bertha Shaffer, Schellsburg, requested a recipe for homemade bread that uses a mashed potato. Thanks to L. Shaw, Port Norris, N.J., who sent her mother's recipe.

### Mashed Potato Yeast

- 1 pint potato water (lukewarm) with 1 large potato mashed in it
- Add

- 1 teaspoon salt
- 1 tablespoon sugar
- 1/2 teaspoon ginger
- 1 yeast cake or package dry yeast

Store in refrigerator. Use 1 cup of the mixture for a batch of bread. Freshen the mixture every 2 to 3 days with a fresh potato.

### HUNTER-STYLE POT ROAST

- 2 tablespoons butter
- 2 1/2 pound boneless pot roast, well-trimmed
- 2 medium-sized onions, thinly sliced
- 2 cups condensed beef broth
- 2 bay leaves
- 3 tablespoons flour
- 1 1/2 cups plain yogurt
- 1 1/2 tablespoons lemon juice
- 1 1/2 tablespoons prepared mustard
- 1 tablespoon sugar
- 1/4 teaspoon pepper

Melt butter in large Dutch oven. Brown pot roast on both sides. Add onions, beef broth and bay leaves. Cover and simmer 2 to 2 1/2 hours, or until meat is tender. Transfer meat to warm platter. Skim fat from pan juices. Stir flour into yogurt until smooth. Stir in lemon juice, mustard, sugar and pepper. Stir yogurt mixture into pan juices. Bring to boiling over medium-high heat. Boil and stir 1 minutes. Serve over meat. Serves 6.

American Dairy Council

### YOGURT BAKED CHICKEN

- 1 cup plain yogurt
- 1 tablespoon fresh lemon juice
- 1 tablespoon soy sauce
- 1/4 tablespoon ground coriander
- 1/4 teaspoon pepper
- 2 whole chicken breasts, split and skinned

Combine yogurt, lemon juice, soy sauce, coriander, curry powder and pepper in a 1 1/2 -quart rectangular baking dish. Turn chicken breasts in sauce to coat all sides. Cover and marinate several hours or overnight in refrigerator. Pre-heat oven to 375 degrees. Bake chicken uncovered, 40 to 45 minutes or until tender. Baste frequently with sauce. Calories per serving 180.

Rebecca Ann Sonnen  
PA Dairy Princess

### TUNA SALAD

- 1 cup water-packed tuna, drained or (rinsed oil-packed)
- 1/2 cup plain yogurt
- 1 tablespoon mustard
- 1/4 cup onions, finely chopped
- 2 tablespoons piccalilli, pickle relish or sweet pickles, chopped
- 1/4 cup bell pepper, chopped
- Salt and pepper to taste

Combine ingredients. Serve on lettuce as a salad or spread half on two pieces of bread. Refrigerate remaining salad up to two days.

Jenny Bigelow  
Blair Co. Dairy Princess

### DEVILED EGGS

- 6 eggs, hard-boiled
- 1/2 cup green onions, chopped
- 1/2 celery stalk, chopped
- 1/2 cup plain yogurt
- 1 tablespoon mustard
- Peel eggs, cut in half and remove yolks. Combine yolks with remaining ingredients and stuff back into egg white halves. Wrap and refrigerate until ready to serve or pack in lunchboxes.

Jenny Bigelow  
Blair Co. Dairy Princess

### YOGURT DIP

- 1 cup plain lowfat yogurt
- 1/2 cup dairy sour cream
- 1/4 cup grated Parmesan cheese
- 2 tablespoons chopped chives
- Mix together. Refrigerate for at least 2 hours before serving. Serve with vegetable dippers.

Patty Dunkleberger  
Cumberland Co. Dairy Princess