



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

QUESTION - Ruth Etta Nolt, Fleetwood, requests recipes for canning cream of mushroom soup that doesn't get tough or gummy.

QUESTION - Mrs. J. C. Ollinger, Lancaster, requests a recipe for Salisbury Steak with Bordelaise Sauce.

QUESTION - Mrs. J. C. Ollinger, Lancaster, requests recipes for chocolate, banana, cherry and powdered drink ice cream pops.

QUESTION - Stephanie Sudal, Pine Island, N.Y., requests a recipe for onion bread that is made without yeast.

QUESTION - Helen Kofron, Claymont, De., requests a recipe for a good sourdough starter.

QUESTION - M. Laughman, Wellsville, requests a recipe for making apple butter in a copper kettle.

QUESTION - Sue Fair, Millers, Md., would like to see more recipes that use basic ingredients such as eggs, flour, milk and sugar instead of recipes using ingredients that the average cook does not stock.

QUESTION - Ida Keeny, New Freedom, would like a recipe for making apple butter without sugar.

QUESTION - I.R. Luttrell, Holtwood, requests a recipe for a good Italian salad dressing similar to the Good Season Salad dressing mix.

QUESTION - Renee Hankins, Norristown, requests recipes for Tunnel of Fudge Cake, Chow Chow with lima and kidney beans, and creamy rice pudding.

QUESTION - E. Zimmerman, Manheim, requests a recipe for Rhubarb Punch. Editor's Note: In the May 21 issue of "Lancaster Farming" on page B 4, is a recipe for Rhubarb Punch. If anyone has a different version, please mail it.

ANSWER - Stephanie Sudal, Pine Island, N.Y., requested a recipe for pizza-sized chocolate chip cookies. Thanks Mrs. Kenneth Wright, Middletown, De. and June Jones, Schwenksville, who both write that any chocolate chip cookie recipe can be used. Spread the dough in a 13-inch pizza pan that has been well greased. Distribute the dough evenly. Bake at 350 or 375 degrees for 15-20 minutes. Remove from oven and cool in the pan. Cut into wedges to serve. June suggested that the cookie be decorated for the occasion. She decorated one for her 4-year-old son's birthday. He "karated" the first piece off, which will be a special memory for the future.

ANSWER - Pam Bange, Hanover, requested a recipe for ham loaf. Thanks Donna Howe for another answer to this question.

Ham Loaf

- 2 pounds ham loaf
- 1 teaspoon mustard
- ¼ cup catsup
- 2 eggs
- Salt and pepper
- 1 small onion, chopped
- 2 tablespoons brown sugar
- 1½ to 2 cups oatmeal
- ½ cup milk
- Sauce:
- ¾ cup brown sugar
- 1 teaspoon dry mustard
- ½ cup water
- ½ cup vinegar

Combine all loaf ingredients; mix well. Shape into a loaf.

Combine sauce ingredients in pan and bring to a boil. Pour over ham loaf. Bake at 350 degrees for 1 to 1½ hours; baste every 15 minutes. Serves 8 to 10.

Strawberries

(Continued from Page B6)

STRAWBERRY SOUP

- 2 cups sliced strawberries
 - 1 cup milk
 - 2 tablespoons instant non-fat dry milk
 - 1 cup light cream
 - 2 tablespoons honey (or to taste)
 - 1 teaspoon cinnamon
 - Whole strawberries to garnish
- Puree strawberries in blender or food processor. Gradually add the milk, dry milk, cream, honey and cinnamon, processing continuously.

Chill before serving. Garnish each serving with several whole strawberries.

Rosene Bollinger
Newmanstown

STRAWBERRY BREAD

- 2 cups sugar
- 4 eggs
- 1½ cups oil
- 3 cups flour
- 1 cup chopped pecans
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 package (16 ounce) frozen strawberries, thawed and drained

Mix sugar and oil; add eggs, one at a time. Mix spices with flour and add to above mixture. Add strawberries and nuts. Pour into well-greased loaf pan. Bake 325 degrees for 1 hour.

Betty McLaughlin
Leola

ANSWER - Janice Kauffman, Pleasant Mills, requested a recipe for pizza that is similar to that served at Pizza Hut. Thanks Lois Hostettler, Lititz, for sending your recipe.

Delicious Pizza

- 1 package dry yeast
- 1½ cup lukewarm water
- 2 tablespoons oil
- 3½ cups flour
- 1 teaspoon salt
- 8-ounce can tomato sauce
- 6-ounce can tomato paste
- ½ cup water
- 1 teaspoon oregano
- ¼ teaspoon salt
- 8-ounce package shredded Mozzarella cheese

Dissolve yeast in water; add oil. Combine flour and salt; add yeast mixture. Mix until well blended. On a floured surface, knead dough until smooth, about 10 minutes. Place dough in a greased bowl; cover and let rise in a warm place until double in bulk, about 2 hours. Punch down; divide dough in half. Roll each half to fit a lightly greased 14-inch pizza pan. Heat oven to 425 degrees.

Sauce:

Combine tomato sauce, tomato paste, water, oregano, and salt; mix well. Spread ½ of mixture over each pizza crust. Sprinkle with cheese. Add any other topping you prefer and bake at 425 degrees for 20 minutes.

ANSWER - Rebecca Bechdel, Mill Hall, requested a recipe for creamy cole slaw. Thanks Lois Hostetter, Lititz, and Anna Martin, Reinholds, for the following recipes.

Creamy Cole Slaw

- ½ cup sour cream (or sweet)
- ¼ cup sugar
- ½ teaspoon salt
- 2 tablespoons vinegar

Mix cream and sugar until sugar is dissolved. Add salt and vinegar. Mix well. Add to 1 quart chopped cabbage just before serving.

Creamy Cole Slaw

- 1 cup mayonnaise
- 3 tablespoons lemon juice
- 2 tablespoons sugar
- 1 teaspoon salt
- 6 cups shredded cabbage
- 1 cup thinly sliced green pepper
- ½ cup thinly sliced onion

In large bowl, stir first 4 ingredients until smooth. Add cabbage, green pepper and onions, toss to coat well. Cover; chill. Makes about 6 cups.

ANSWER - Shirley Bupp, Lancaster, requested a recipe for potato filling. Thanks Anna Martin, Reinholds, for answering this request.

Potato Filling

- ½ loaf bread, cubed
- ¼ cup celery, chopped
- ¼ cup chopped onion
- ¼ cup butter
- 1¼ cup mashed potatoes
- 3 eggs, beaten
- 2½ cups milk
- 1 tablespoon saffron, optional
- Salt and pepper to taste

Simmer celery and onion in butter until soft. Beat eggs. Mix all ingredients together. Put in greased casserole. Bake at 300 degrees for 1 hour. Serves 8. Note: You can interchange bread for more potatoes. The more potatoes used, the less it rises. Yellow food coloring can be used to give it a golden color and it is less expensive than saffron.

STRAWBERRY DELIGHT

- 1½ cups graham crumbs
- ¼ cup granulated sugar
- ¼ cup melted butter
- 8-ounce package cream cheese, softened
- ¼ cup granulated sugar
- 2 tablespoons milk
- 3½ cups whipped cream
- 2 pints strawberries, hulled and halved
- 1 package (6-serving size) instant vanilla pudding
- 2½ cups cold milk

Combine graham crumbs, ¼ cup sugar and melted butter. Press firmly into bottom of a 13x9-inch pan. Chill.

Beat cream cheese with remaining sugar and 2 tablespoons milk until smooth. Fold in half the whipped cream topping. Spread over graham crust. Arrange strawberries in even layer over whipped cream topping.

Using 2½ cups cold milk, prepare pudding as directed on package. Pour over strawberries. Chill several hours or overnight.

Shortly before serving, spread remaining whipped cream and garnish with strawberries. Makes 15 servings.

Angela Bollinger
Newmanstown

STRAWBERRIES AND CREAM SHAKE

- 1 cup sliced strawberries
- 1 cup milk
- 1 pint strawberry ice cream

Put strawberries and ¼ cup milk in blender. Cover and blend until smooth. Spoon in ice cream. Cover and blend again until softened. Add remaining ¾ cup milk. Mix until blended. Sweeten with a little sugar if desired.

Cheryl Leishear
Damascus, Md.

STRAWBERRY PIE

- Baked 9-inch pie shell
- 1 quart strawberries
- 3 tablespoons cornstarch
- 1 cup granulated sugar
- 2 tablespoons lemon juice
- ½ cup cream, whipped

With fork or pastry blender, crush half of strawberries. Stir in cornstarch, sugar, lemon juice. Cook over moderate heat, stirring until clear and thickened. Cool. Cut remainder of berries into halves. Fold into cooled mixture. Pour into prepared crust. Refrigerate until well chilled. Garnish with whipped cream.

Betty Biehl
Mertztown

STRAWBERRY-VANILLA WAFER DESSERT

- 1-pound box confectioners' sugar
- ½ cup butter
- 2 eggs
- 1 teaspoon vanilla
- 1 quart fresh strawberries
- 1 pint whipped cream
- 1 large box vanilla wafers

Cream butter, sugar, eggs and vanilla. Crush vanilla wafers; spread half the crumbs on bottom of 9x13-inch pan. Spread butter mixture on top of crumbs; quarter strawberries on top. Spread whipped cream on top of strawberries. Sprinkle remaining crumbs on top. Refrigerate 24 hours. Yield: 12 servings.

Jenny Bigelow
Blair Co. Dairy Princess