



## 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** - Lana Stoner, Greencastle, requests a recipe for pineapple fritters. She said the batter is deep fried and the juice from the pineapples is used to make a sauce to pour on the fritters.

**QUESTION** - Virginia Brubaker, Manheim, requests a recipe for a pear tart that appeared in this paper a few weeks ago. She recalls that the recipe, which she misplaced, uses sour cream.

**QUESTION** - Margaret Gockley of Mohnton would like to know if fondant that is used in chocolate coating cherries can be used in other ways.

**QUESTION** - Violet Cassner, Newburg, requests recipes for cooked tomato jam and strawberry jam that are made with strawberry gelatin.

**QUESTION** - Carol Berger, Womelsdorf, requests a recipe for lemon pie with sweet cake stripes. She explains that it is a tart-tasting pie with a sweet cake dough, rolled out and cut in strips on top.

**QUESTION** - Carol Berger, Womelsdorf, requests a recipe for raisin custard with meringue topping. She said that the custard is made with brown sugar so the pie is not a yellow, custard color.

**QUESTION** - Sandy Tabor of North East, Md. requests a recipe for Amish macaroni salad and a recipe for bean pie that has the consistency of pumpkin pie.

**QUESTION** - Martha Oberholtzer, Mifflinburg, requests recipes using whole wheat flour or wheat germ.

**QUESTION** - Kathy Agett of Franklinville, N.Y. requests recipes for red beans and rice and one for a cheese ball that has chipped beef in it.

**QUESTION** - In the June 18, 1988 issue there was an article about the Old Order River Brethren of Lancaster County who printed a cookbook. Carlton Brown of Martinsburg, W. Va., requested the address for ordering this cookbook. We are sorry that we inadvertently omitted the address. For those interested, the address is Ruth Conley, R.D. #3, Box 801, Mount Joy, PA 17552. Include \$9.25 to cover the cost of the cookbook and the postage.

**QUESTION** - R.S. Griswold requests recipes for homemade pizza, especially directions on making the crust.

**ANSWER** - Bonnie Blain, Halifax, requested a recipe for Oreo® cookies. Thanks to Glenna Foose, Quarryville, and Eva Southard, Glen Rock, for sending recipes.

### Sandwich Cookies

- 1 18-ounce cake mix, white or yellow
- 2 tablespoons cooking oil
- 2 eggs plus 2 tablespoons water
- ½ cup cocoa

Mix well. Let stand 20 minutes. Do not refrigerate. Shape in balls. Flatten with bottom of glass greased and dipped into instant dry cocoa for each cookie. Bake at 300 degrees for 8 minutes.

### Chocolate Cookies

- ¾ cup shortening
- 1 cup sugar
- 1 beaten egg
- 2 cups sifted flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ¾ cup cocoa
- ¼ cup milk
- ½ teaspoon vanilla

Cream shortening with sugar. Add beaten egg. Sift all dry ingredients together and add alternately with milk and flavoring. Chill dough and form into 2 long rolls. Wrap with foil and chill overnight. But into slices ¼ inch thick. Bake on greased cookie sheet at 325 degrees for 10 to 12 minutes. When cool, put together with butter frosting.

**ANSWER** - Mrs. E. Young, Dewart, requested recipes for both cream of broccoli and cream of cauliflower soups. Here are additional recipes. This week I'm including an answer from Leah Peachey, Gordonville, who said this recipe can be made by substituting any vegetables. Also thanks to Dorothy Jodon, Bellefonte, and Kathy Agett of Franklinville, N.Y. for recipes. **Cream of Vegetable Soup**

- 1½ cups chicken broth
- ½ cup chopped onion
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- ½ teaspoon salt
- Few dashes white pepper
- 1 cup milk

For broccoli soup:

- Add:
- 2 cups cut broccoli
  - ½ teaspoon dried thyme, crushed
  - 1 small bay leaf
  - Dash garlic powder

For cauliflower soup:

- Add:
- 2 cups sliced cauliflower
  - ½ to ¾ teaspoon curry powder

In sauce pan combine chicken broth, chopped onion, the vegetables and seasonings. Bring mixture to boiling. Reduce heat; cover and simmer for 10 minutes or until vegetable is tender. Remove bay leaf if using broccoli.

Place half the vegetable mixture into a blender container or food processor. Cover and blend 30 to 60 seconds or until smooth. Pour into bowl. Repeat with remaining mixture; set aside. In the same saucepan melt the butter. Blend in flour, salt, and pepper. Add the milk all at once. Cook and stir until mixture is thickened and bubbly. Stir in the blended vegetable mixture. Cook and stir until soup is heated thoroughly. Season to taste with additional salt and pepper. Serves 3 or 4.

**ANSWER** - Mrs. Fillmore Reimensnyder of Wilton requested a recipe for zucchini cake that uses crushed pineapple. Thanks Anna Wenger, Manheim, for sending a recipe that she states is a good, moist cake. I also received many other answers to this request that will be published in the "Home On The Range" section on August 27.

### Zucchini Cake

- 3 eggs
- 2 cups sugar
- 2 teaspoons vanilla
- 1 cup oil
- 3 cups flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 teaspoon salt
- 3 teaspoons cinnamon
- 2 cups grated unpeeled zucchini
- 1 cup crushed pineapple, drained
- ½ cup raisins
- 1 cup nuts

Cream eggs and sugar. Add vanilla and oil. Mix well. Mix dry ingredients and add to creamed mixture. Stir in remaining ingredients. Bake at 350 degrees for 30 to 40 minutes. Use a 9x13-inch pan.

Frosting:

- 2¾ cups confectioners' sugar
- 1 teaspoon vanilla
- ½ cup soft margarine
- 8 ounces cream cheese

Mix ingredients together and beat well. Frost cake when cool.

**ANSWER** - Helena Harduby of Brunswick, N.J., requested recipes for all kinds of pasta salads. Thanks Elaine McKliven, Ligonier, for sending one that you say is fun to make and that can a variety of ingredients added to it.

### Pasta Salad

- 1 pound pasta (spaghetti, spiral macaroni, seashell, etc. or add a mixture of shapes)
- 1 large bottle Italian salad dressing
- Pepperoni and/or salami
- Broccoli, cut in small pieces
- Tomatoes, cut in bite-sized pieces
- ½ cup Cheddar cheese, shredded
- ½ cup Mozzarella cheese, shredded

Cook pasta as directed on package. Rinse with cold water and drain well. Add salad dressing. Mix well. Cut pepperoni or salami in bite-sized pieces. Add meat, broccoli, tomatoes, cheese and any other raw vegetable desired to pasta. Chill until pasta is cold. Stir well before serving.

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## Tomato Recipes

(Continued from Page B6)

### SALMON STUFFED TOMATOES

- 1 can (15½-ounce) salmon, drained, boned, skinned and flaked
- ½ cup sliced green onions
- ½ cup chopped celery
- ¼ cup sliced pitted ripe olives
- 6 large tomatoes
- Salt and pepper
- ½ cup dairy sour cream
- Salad greens
- Thinly sliced cucumber

Combine salmon, green onion, celery and olives; chill. Cut top off of each tomato; scoop out center to form cup, chill. Just before serving, sprinkle inside of tomato with salt and pepper. Fold sour cream into salmon mixture; salt and pepper to taste. Spoon into tomato cups. Serve tomatoes on salad greens surrounded by sliced cucumber.

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### GREEN TOMATO PIE

- 3 cups green tomatoes, sliced
- ½ cup brown sugar
- ½ cup molasses
- ½ cup water
- 2 tablespoons flour
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg
- Pastry for 2 (9-inch) crusts

Slice tomatoes in thin rings. Do not pare. Cover with boiling water and let stand 10 minutes. Drain. Put tomato slices in unbaked pastry shell. Combine sugar, flour and spices. Add molasses and water. Pour mixture over tomatoes. Cover with top crust. Bake at 425 degrees for 15 minutes, reduce temperature to 375 degrees and continue to bake 30 minutes.

### CREAM OF TOMATO SOUP

- 1 teaspoon finely chopped onion
- 2 tablespoons butter
- 3 tablespoons flour
- 1 tablespoon sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 cups tomato juice
- 1½ cups milk
- ½ cup chicken stock or bouillon

Saute onion in butter. Stir in flour, sugar, salt and pepper. Cook until smooth and bubbly, stirring constantly. Remove from heat. Gradually stir in tomato juice. Bring to a boil, stirring constantly. Boil 1 minute. Stir milk and chicken stock into tomato mixture. Heat rapidly to serving temperature. Amount: 4 servings. This recipe can be doubled or tripled quite easily.

Martin L. Roy  
Warrenton, VA

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