



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 - 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 - Lydia Esh of Bird In Hand requests a recipe for pear preserves.

QUESTION - Phyllis Divel of Hancock, Md., is looking for a recipe for snowball cake. She thinks it calls for angel food cake and gelatin.

QUESTION - Anna Francis Martin, Terre Hill, requests a recipe for "Ortega Mild-Thick and Chunky Salsa." It is made with tomatoes, onions and chiles.

QUESTION - Mary Ringley of Carlise requests the recipe for pie filling that previously appeared on Cream of Corn Starch boxes.

QUESTION - Mrs. Richard Elvin, Coatesville, requests a recipe for homemade prepared horseradish and the directions for canning it.

QUESTION - Kathy Agett of Franklinville, N.Y. requests a recipe for a cheese ball that has chipped beef in it.

QUESTION - Frances Shaner, Swoope, Va., requests a recipe for cheese cake that is baked in a tube pan and is high like a pound cake.

QUESTION - Karen Hoffer, Lititz, wrote that she tried the recipe for Apple Cinnamon Muffins that appeared in the August 27th issue and it did not turn out. Does anyone know if this recipe should have flour, salt or soda added to it or if there is a missing ingredient?

QUESTION - Joyce Whitcraft, New Freedom, requests a recipe to home can V-8 tomato juice.

QUESTION - Mrs. George Ware, Waynesboro, Va., requests ways to use raspberry and blackberry jelly other than in jelly rolls.

QUESTION - Susan Keeny, Stewartstown, would like to know how to make hash brown patties to freeze.

ANSWER - May Ozimek, Flemington, N.J., requested good stir-fry recipes. Thanks to several readers who sent in recipes, that are included in the "Home On The Range" section page B6.

ANSWER - Martha Oberholtzer requested recipes using whole wheat flour. Thanks Esther Weaver, Gap; Joyce Shoemaker, Mt. Joy; Joann Niebauer, Irvona; and Sharon Shawley of Bittinger, Md.

Potato Buns

- 1 cup mashed potatoes
- 1 cup potato water
- 1 cup sugar
- 1 package yeast dissolved in 1/2 cup warm water
- 3 eggs, beaten
- 1 teaspoon salt
- 1/2 cup shortening
- 1/2 cup wheat germ
- Flour, enough to make a soft dough

Mix and let rise until double in bulk. Don't knead. Roll out and cut. Let rise again. Bake at 350 degrees.

Refrigerator Whole Wheat Chippers

- 1 2/3 cups whole wheat flour
 - 1 teaspoon baking soda
 - 1/2 teaspoon cinnamon
 - 1/2 teaspoon salt
 - 1 cup shortening
 - 1/2 cup brown sugar
 - 1/3 cup honey
 - 1 egg
 - 1 teaspoon vanilla
 - 1 cup miniature chocolate chips
 - 1/4 cup toasted wheat germ
- Stir together first four ingredients. Beat shortening,

brown sugar, and honey until fluffy. Add egg and vanilla, beat well. Add dry ingredients to beaten mixture and mix thoroughly. Stir in chocolate chips. Cover and chill dough about 45 minutes for easier handling.

Shape into two 8-inch long rolls; roll in wheat germ to coat surface. Wrap in waxed paper; chill at least 6 hours. Cut dough into 1/4-inch slices. Place 1-inch apart on greased sheet. Bake 375 degrees for 10 to 15 minutes. Cool slightly before removing from sheet. Dough will keep for one week in refrigerator or one month in the freezer.

Rich Molasses Pecan Squares

Part 1:

- 1/2 cup softened butter
- 1/4 cup warmed honey
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 1 1/2 cups whole wheat pastry flour

Part II

- 1/4 cup softened butter
- 1/3 cup honey
- 3 tablespoons unsulphured molasses
- 1 egg, unbeaten
- 1 teaspoon vanilla
- 3 tablespoons yogurt
- 3/4 cup whole wheat pastry flour
- 1/4 teaspoon salt
- 1/2 teaspoon soda
- 3/4 cup finely chopped pecans
- 1/2 cup finely chopped pecans for topping

Preheat oven to 325 degrees and butter an 8x12-inch baking dish. Thoroughly mix the ingredients in Part I. Spread batter evenly into prepared baking pan. Bake for 20 minutes.

Cream butter, honey, molasses, egg, vanilla and yogurt until light. Stir together flour, salt, and soda. Add 3/4 cup pecans, then mix with creamed mixture, combining thoroughly.

Pour over partly baked bottom layer, spreading evenly, and sprinkle with 1/2 cup pecans.

Return to oven and bake about 25 minutes. Cool thoroughly before cutting into squares. Yields: 40 squares.

Orange Cookies

- 1/2 cup butter
- 1/2 cup warmed honey
- 1 egg
- 3 teaspoons grated orange peel
- 1/3 cup orange juice
- 3/4 teaspoon soda
- 1/4 teaspoon salt
- 2 to 2 1/4 cups whole wheat pastry flour

Combine butter, honey, egg and orange peel. Mix well. Add orange juice and dry ingredients, combining thoroughly. Let dough stand for 15 minutes. Preheat oven to 350 degrees.

Drop by teaspoonful 2 inches apart onto ungreased baking sheet. Dough spreads during baking. Bake 8 to 10 minutes. Store in airtight container. Yields: about 4 dozen.

Carrot Cake

- 2 eggs
- 1/2 cup warmed honey or maple syrup
- 3/4 cup oil
- 1/4 cup buttermilk
- 1 1/2 cups grated carrots
- 1/2 cup chopped nuts
- 1 1/4 cups whole wheat pastry flour
- 1 teaspoon salt
- 1 teaspoon soda
- 1 tablespoon cinnamon
- 3/4 cup apricot glaze

Preheat oven to 300 degrees and grease an 8x8-inch pan.

In a mixing bowl, beat eggs. Add honey, oil, and buttermilk. Beat until well-blended. Stir in carrots and nuts.

In a separate bowl, sift together flour, salt, soda, and cinnamon. Fold into carrot mixture and mix well but do not beat. Pour batter into prepared pan and bake in preheated oven for 1 hour.

Remove from oven and allow to cool for 10 minutes. Cover with apricot glaze and allow to cool completely. Apricot glaze:

- 2 cups pitted and chopped fresh apricots
- 1 thinly sliced lemon with peel, chopped
- 1/3 cup honey.

In a medium-sized saucepan, combine apricots, lemon and honey. Heat slowly over low heat until honey is dissolved and fruit becomes juicy. Put mixture into the container of a blender and blend at medium speed until completely pureed. Return to saucepan and cook slowly for 5 to 8 minutes, stirring so glaze will not scorch. Cool. Place in covered jar and store in refrigerator.

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Recipes

(Continued from Page B6)

pan. Add chicken broth and wine. Over high temperature, bring to a boil and continue boiling about 5 minutes; reduce temperature to low. Into skim milk, stir arrowroot and slowly add mixture to pan liquids. Sprinkle with remaining pepper and cook, stirring, until thickened, about 2 minutes. Return chicken to pan and sprinkle with chives, spooning sauce over chicken. Simmer about 5 minutes. Serve over rice. Serves 4.

MY OWN ORIENTAL CHICKEN STIR-FRY

- 1 chicken, skinned, boned and cut in 2-inch strips
- 1 medium zucchini cut in strips
- 2 small patty pan squash cut in narrow wedges
- 1-2 cups fresh mushrooms sliced
- 1-2 cups Italian green beans, cut at a slant in 2-inch lengths
- 1 stalk celery, sliced diagonally
- 1 clove garlic, chopped fine
- 1/2 teaspoon ginger
- 2 to 4 teaspoons teriyaki or soy sauce

Stir-fry chicken strips in 3 to 4 tablespoons butter and 1 to 2 teaspoons teriyaki sauce until pink color disappears. Set aside. Stir-fry vegetables in 1 to 2 teaspoons teriyaki sauce and 3 to 4 tablespoons butter for 3 to 5 minutes. Sprinkle with garlic and ginger. Add chicken and pan drippings and stir to mix. Cook, covered, on medium-low heat, stirring occasionally, until chicken is done and vegetables are crisp-tender. Thicken pan juices with cornstarch and serve over rice.

Mary Wingert
New Bloomfield

MY OWN LOW CALORIE STIR-FRY

- 1 chicken breast, skinned, boned and cut in strips
- 1 small onion, cut in wedges or sliced
- 1 cup fresh mushrooms, sliced
- 1/4 head cabbage, sliced
- 1 cup fresh bean sprouts
- 1 to 2 tablespoons soy sauce
- 1/4 teaspoon minced garlic

Spray medium frypan or wok with generous coating of butter-flavor Pam cooking spray. Stir-fry chicken about 3 minutes. Add vegetables, garlic, soy sauce and 1/2 cup water. Cook, stirring occasionally, covered, until chicken is done and vegetables are tender.

For variety, other vegetables can be added or exchanged, such as zucchini, green beans, broccoli flowerets, cauliflower or carrot strips.

Mary Wingert
New Bloomfield

EASY CHICKEN SKILLET

- 8 favorite chicken parts, skinned
- 1/4 cup vegetable oil
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup hot water
- 1 chicken bouillon cube
- 1 can (15-ounces) tomato sauce with mushrooms
- 1 can (16 ounces) mixed vegetables, drained
- 1 can (2.8 ounces) French fried onions, drained

In large frypan, place oil and heat to medium-high temperature. Add chicken and cook, turning and sprinkling with salt and pepper, about 5 minutes. Drain oil and discard. Dissolve bouillon cube in hot water and add to frypan, scraping to loosen pan drippings. Add tomato sauce and mixed vegetables; bring to a boil, reduce temperature, cover and simmer about 25 minutes or until fork can be inserted in chicken with ease. Stir in half of onion rings.