



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

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

QUESTION - V. Martin, Springfield, Va., requests a recipe for Mozzarella cheese.

QUESTION - Mrs. Donald Hill of Apalachin, N.Y., requests a recipe for candied dill pickles.

QUESTION - Margie Robbins of Alloway, N.J. writes that while visiting Idaho State Fair this summer, she had potato ice cream which came in all flavors and used real Idaho potatoes. Does anyone have the recipe for Potato Ice Cream?

QUESTION - Barbara Conrad, Montrose, requests a recipe for Jewish Rye Bread that is light.

QUESTION - Barbara Conrad, Montrose, requests a recipe for strawberry cheesecake homemade ice cream.

QUESTION - J. Musser, Lititz, requests a recipe for making smooth, thick chocolate milkshakes.

QUESTION - Mrs. D. Keller, Wrightsville, requests a recipe for diabetic jelly or jelly made without sugar.

QUESTION - Judy Hutira, Barnesville, requests a recipe for Beef Barley Soup.

QUESTION - Judy Hutira, Barnesville, requests a good but simple recipe for beef or deer jerky.

QUESTION - Ruth Kuhns, Millmont, requests a recipe for cinnamon biscuits that are very moist and have raisins in them with a glaze on top. She also requests a recipe for southern biscuits and a fairly simple recipe for cheese or fruit danishes.

QUESTION - Doris Garges, Perkasio, requests a recipe for oatmeal shoo-fly pie.

QUESTION - May Ozimek requests stir-fry recipes.

QUESTION - Paula Whitman, Carlisle, requests a recipe for Schmercase.

ANSWER - Barbara Reed, Punxsutawney, requested a recipe for canning hot peppers. Thanks to an anonymous reader from Lititz for the following recipe, which she claims is easy to make.

Hot Peppers

- Hot peppers
- 3 quarts water
- 1 quart vinegar
- 1/2 cup salt

Wash peppers. Cut or leave whole depending on size. Pack into jars. Boil water, vinegar and salt. Pour over peppers. Let stand five minutes. Pour the solution back into the kettle and boil again. Again pour into jars with peppers and seal with sterilized lids.

ANSWER - Mary Ringley from Carlisle requested a pie filling recipe that appeared on former Cream of Corn Starch boxes. Thanks Paula Whitman, Carlisle, for answering this request.

Cherry Pie

- 3 tablespoons Cream of Cornstarch
 - 1/4 cup sugar
 - 1 cup cherry juice
 - 1 tablespoon butter
 - 1 tablespoon lemon juice
 - 4 cups drained, pitted cherries
 - 1 (9-inch) baked pie shell
- Combine corn starch and sugar. Gradually add cher-

ry juice. Heat to boiling over direct heat and boil gently for 3 minutes, stirring constantly. Add butter, lemon juice and drained cherries. Mix thoroughly. Pour into baked pie shell. Makes one 9-inch pie.

ANSWER - Below are some recipes that have accumulated in my files that I received too late to use in the recipe topics. Hope you enjoy them.

Tomato Soup Cake

- 3 cups sifted cake flour
- 1 teaspoon cinnamon
- 1 teaspoon cloves
- 1 1/2 cup sugar
- 1/2 teaspoon baking soda
- 1 tablespoon baking powder
- 1 teaspoon nutmeg
- 3/4 cup margarine
- 2 eggs
- 1/4 cup water
- 1 can tomato soup, undiluted

Cream margarine and sugar. Add eggs. Beat well. Combine soup, water, and baking soda. Add soup alternately with remaining dry ingredients, stirring after each. Bake in layers in 9x13-inch pan for 30 to 35 minutes. Frost with cream cheese frosting, top with crushed or halved walnuts. Reader comments that cake is unusual and delicious.

May Oziniek, Flemington, N.J.

Lazy Lady Pierogi

- 1 pound Roteller curly macaroni
- 1 large can sauerkraut
- 1 cup chopped onion
- 1 cup chopped mushrooms
- 2 cans cream of mushroom soup
- 2 sticks margarine

Cook and drain macaroni. Return to a large soup kettle. Add 2 cups water to the sauerkraut, saute and mix for 10 minutes. Add undiluted soup, mix well, stirring and saute 15 minutes over low heat. Add with salt and pepper to large pot with macaroni. Mix well and gently. Reader writes that the recipe is delicious and reheats well.

May Ozimek
Flemington, N.J.

Iowa Chocolate Cake

- 3/4 cup shortening
- 2 cups sugar
- 1 1/2 cup boiling water
- Mix shortening and sugar in bowl and cover with boiling water.
- 2 cups flour
- 2 teaspoon soda
- 1/2 teaspoon salt
- 1/2 cup cocoa
- 2 eggs (beaten)
- 1 teaspoon vanilla

Add the last ingredients to the hot mixture. The batter will be thin. Bake in a greased 9x13-inch pan or layer pans for 35 to 45 minutes at 350 degrees.

Raisin Cream Pie

- Combine:
- 1/2 cup raisins
- 1/2 cup sugar
- 3/4 cup water

- Cook until raisins are soft.
- Mix together:
- 1 heaping tablespoon flour
- 1 cup milk
- 2 eggs, separated
- 2 tablespoons butter
- 1 teaspoon vanilla

Add flour, milk, and egg yolks to raisin mixture. Bring to a boil, add butter and vanilla. Pour into pie shell, cover with pie crust.

Zucchini Squash Fritters

- 2 cups zucchini squash, shredded
- 2 tablespoons butter
- 1/4 teaspoon onion salt
- Dash of pepper
- 1/2 cup flour
- 1 teaspoon baking powder
- 2 eggs

In bowl, stir together dry ingredients. Stir in beaten eggs until mixture is moistened. Fold in zucchini.

In skillet, melt butter over medium heat, using 2 tablespoons mixture for each round. Fry three to five minutes on each side or until brown. Makes 8 to 10 rounds.

Marilyn Sensening
Smyrna, De.

Favorites

(Continued from Page B6)

SOUTH PACIFIC PORK KABOBS

- 1/4 cup soy sauce
- 1/4 cup water
- 1/4 cup sliced green onion
- 3 tablespoons sugar
- 1 tablespoon lemon juice
- 1 tablespoon fresh ginger root, grated
- 1 clove garlic, minced
- 1/2 teaspoon pepper
- 3/4 pound boneless pork, cut into 1-inch cubes
- 3 tablespoons peanut butter
- 1 teaspoon cornstarch
- 1/2 cup milk
- 1/2 cup chicken broth
- 2 tablespoons green onion, chopped
- 1/4 teaspoon garlic salt

In a small bowl, combine soy sauce, water, 1/4 cup green onion, sugar, lemon juice, ginger root, garlic and pepper. Add pork cubes and toss to coat. Marinate for 8 hours or overnight in the refrigerator.

Prepare grill. Thread pork on skewers. Cook on grill over low heat until tender, about 8 to 10 minutes on each side. Or broil at moderate temperature, 3 to 5 inches from heat, until tender, about 8 minutes per side.

Meanwhile, in a small saucepan, blend peanut butter and cornstarch. Stir in milk, chicken broth, onion, garlic salt and pepper. Cook, stirring occasionally, over moderate heat until mixture thickens and bubbles. Cook 1 minute longer. Serve sauce on kabobs.

Diane Nurko Hilker
Robbinsville, N.J.

PORK MILANI CASSEROLE

- 1 pound boneless pork
- 2 tablespoons salad oil
- 1/2 cup chopped onion
- 1/2 cup chopped celery
- 1 medium green pepper, chopped
- 1 can sliced mushrooms
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon basil
- 1/4 teaspoon pepper
- 1 can mushroom soup
- 1/2 cup milk
- 8 ounces noodles
- 1 tomato, peeled and sliced
- 1 1/2 cup croutons
- 2 tablespoons melted butter
- 1 cup grated cheese

Cut pork into 1-inch cubes. Brown in oil on all sides. Add onion, celery, and green pepper. Saute until tender. Mix in mushrooms, Worcestershire, salt, pepper, and basil. Simmer covered for 25 minutes. Blend in soup and milk. Simmer covered another five minutes. Preheat oven to 350 degrees. Cook noodles, drain. Combine pork mixture with noodles in casserole. overlap tomatoes around edge of casserole. Toss croutons in melted butter and top casserole with them. Sprinkle on grated cheese. Bake for 30 minutes. Serves 8.

Jean Witmer
Lititz

PORK ROAST

- 3 pound pork loin roast
- 1 medium onion
- 1 bottle chili sauce
- 1/2 cup sweet molasses
- 1/2 teaspoon cinnamon

Roast pork in 325-degree oven for approximately 1 1/2 hours. Meanwhile, peel and chop onion. Combine with other ingredients in small skillet. Cook until onions are soft and translucent. Cover the roast with sauce and continue cooking for 30 minutes.

Lance Sutton
Parkton, Md.