



# 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** - V. Martin, Springfield, Va., requests a recipe for Mozarella 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 to make strawberry cheesecake 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 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** - A reader requests a recipe for brown flour potato soup.

**QUESTION** - Lucille Groff, Denver, writes that when she makes grape juice in her juicer/steamer kettle, she puts the remaining pulp stems and seeds through her food press and it yields a lot of grape pulp. She'd like ideas on how to use the pulp without the stems and seeds.

**QUESTION** - May Ozimek requests stir-fry recipes.

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

**QUESTION** - An East Berlin reader requests recipes using day-old bread.

**QUESTION** - An East Berlin reader requests recipes using Jerusalem artichokes.

**QUESTION** - Mary Lynn Martin, Orrtanna, requests a recipe for Amish macaroni salad.

**QUESTION** - Marian Hurst, Narvon, would like to know how to substitute melted chocolate chips by using powder cocoa.

**ANSWER** - Sandy Tabor of North East, Md. requested a recipe for for bean pie that has the consistency of pumpkin pie. Thanks Mary Lynn Martin, Orrtanna, for sending a recipe that she said is very good.

### Can't Believe It's Not Pumpkin Pie

- 1 can (15½-ounce) kidney beans, drained
- 1 can (12-ounce) evaporated milk
- 2 eggs
- ½ cup sugar
- 1¼ teaspoons ground cinnamon
- ½ teaspoon ground cloves
- ½ teaspoon ground nutmeg
- ⅙ teaspoon ground ginger
- ⅙ teaspoon salt
- 1 9-inch unbaked pie shell

Combine all ingredients and mix at medium high speed in blender for 1 minute. Pour mixture into pie shell and bake 30-35 minutes at 375 degrees. (Center of pie may be liquidly but will set as it cools). Chill and serve with whipped topping, if desired.

**ANSWER** - Frances Shaner, Swoope, Va., requested a recipe for cheese cake that is baked in a tube pan and is high like a pound cake. Thanks to Cheryl Pinkerton of Leonardtown, Md., for sending in two recipes.

### Philly Marble Cake

- 1½ cups sugar
  - 1 cup butter
  - 4 eggs
  - 1½ teaspoons baking powder
  - ½ teaspoon baking soda
  - 8 ounces cream cheese, softened
  - 1½ teaspoon vanilla
  - 2¼ cups cake flour, sifted
  - 2-ounces unsweetened baking chocolate, melted
- Combine sugar, cream cheese, butter and vanilla. Blend well. Add eggs one at a time, mixing after each addition. Gradually mix in flour and baking powder. Reserve 2 cups batter. Add chocolate and baking soda to remaining batter. Pour batters alternately into greased and floured 10-inch tube pan; cut through batter with knife for marbled effect. Bake at 325 degrees for 1 hour. Cool 5 minutes. Remove from pan. Drizzle glaze on warm cake.

Glaze: Heat 2 tablespoons butter and 2 tablespoons milk in saucepan. Add 1¼ cups confectioner's sugar, mix well. Stir in ½ teaspoon vanilla.

### Holiday Gift Cake

- 1½ cups sugar
  - 1 cup butter
  - 4 eggs
  - 1½ teaspoons baking powder
  - ¾ cup chopped maraschino cherries, drained
  - 8 ounces cream cheese
  - 1½ teaspoons vanilla
  - 2¼ cups sifted cake flour
  - ½ cup chopped pecans
- Combine sugar, cream cheese, butter and vanilla; mix well. Add eggs, one at a time, beating after each addition. Gradually add 2 cups flour and baking powder; blend well. Toss remaining ¼ cup flour with cherries and nuts; fold into batter.

Sprinkle 10-inch tube pan with ½ cup finely chopped pecans. Pour batter into pan and bake at 375 degrees for 1 hour and 10 minutes. Cool 5 minutes; remove from pan. Cool thoroughly. Combine 1½ cups sifted confectioners' sugar with 2 tablespoons milk, mix well. Drizzle over cake. Garnish with additional cherries and nuts.

**ANSWER** - Doris Garges, Perkasio, requested a recipe for oatmeal shoo-fly pie. Thanks Mrs. Ray Reinecker, York Springs, for your recipe.

### Oatmeal Pie

- ¼ cup butter
  - ½ cup sugar
  - ½ teaspoon cinnamon
  - ½ teaspoon cloves
  - ¼ teaspoon salt
  - 1 cup dark corn syrup or molasses
  - 3 eggs
  - 1 cup quick oats
- Cream butter and sugar. Add spices and salt. Stir in syrup. Add eggs one at a time beating well. Add oats. Bake in a 9-inch pastry shell. Bake at 350 degrees about 1 hour until knife comes out clean.

**ANSWER** - Susan Keeny, Stewartstown, wanted to know how to make hash brown patties to freeze. Thanks Cindy Korver, Gettysburg, for sharing your recipe.

### Frozen Hash Brown Potatoes

Boil baking-type potatoes in their jackets until tender but still firm. Drain, cool and peel. Grate potatoes on a coarse grater. Line a 10-inch skillet with aluminum foil, covering sides.

Mix 1½ teaspoons salt with 4 cups grated potatoes. Pack grated potatoes in foil-lined skillet pressing down firmly. Remove from skillet with foil. Seal, label and freeze. Cook two packages for golden crisp-crust potatoes. Serves 8 or 9. Recommended storage time: up to 2 months.

**ANSWER** - Judy Hutira, Barnesville, requested a recipe for Beef Barley Soup. Thanks Mrs. Ray Reinecker, York Spring, for submitting a recipe.

### Barley Soup

- 2 quarts beef and broth
  - 1 quart tomatoes
  - 1½ cups barley
  - 2 cups carrots
  - 1 cup celery
  - ½ cup onion
  - ¼ cup parsley
  - ½ teaspoon thyme
  - 1 teaspoon basil
  - Pepper to taste
- Cook all ingredients together until barley is soft.

# Pork Favorites

(Continued from Page B6)

### STUFFED PORK CHOPS

- 6 double pork chops
  - ¼ small onion, diced
  - 2 celery stalks, diced
  - 6 teaspoons melted butter
  - 4 slices dry bread, diced
  - 1 small apple, diced
  - 1 teaspoon sage
  - ¼ teaspoon pepper
  - 1 teaspoon salt
- Cut a pocket in each chop. Brown onion and celery in butter; pour over bread. Add apple, sage, pepper, and salt; mix thoroughly. Stuff chops. skewer with toothpicks. Bake in 325-degree oven for 1 hour and 30 minutes or until tender.

Barbara Hench  
Loysville

### QUICK PORK CHOP DINNER

- 4 pork chops, ½-inch thick
  - 4 medium potatoes
  - 4 medium carrots, halved
  - 4 medium onions
  - Concentrated orange juice
- Sprinkle chops with flour, salt, and pepper. Brown thoroughly in hot fat in skillet. Pour off drippings. Add vegetables and 1 cup concentrated orange juice. Cover and cook 45 minutes or until chops and vegetables are tender.

Merrill C. Stettler  
Elizabethtown

### BREADED PORK CHOPS

- 6 pork chops
  - ¾ cup fine bread crumbs
  - 1 teaspoon salt
  - ¼ teaspoon pepper
  - 1 egg, beaten
  - ¼ cup milk
  - ¼ cup boiling water
- Add salt and pepper to bread crumbs. Beat egg and add milk. Dip chops in liquid and roll in crumbs. Put three tablespoons fat in a skillet and brown chops. Place chops in a baking pan or dish and add boiling water. Cover and bake at 400 degrees for about 50 minutes. Serves 6.

Helen Nolt, Anna Martin  
Lois Martin

### PORK CHOP CASSEROLE

- 2 loin pork chops
  - 2 medium onions, sliced
  - 2 cups diced raw potatoes
  - ½ cup milk
  - Salt, pepper to taste
  - Pinch of sage
  - Bread crumbs
- Saute chops in hot fat in skillet until brown on one side. Then turn and brown on other side. Place on the bottom of a casserole with the onions, followed by the potatoes. Season milk with salt and pepper and add sage. Pour milk over contents of casserole. Sprinkle bread crumbs on top. Bake in 350-degree oven until chops are tender, about 1 hour. Serves 2.

Linda Zimmerman, Reamstown  
Dianne Young, Reading

### PORK CHOP SUPREME

- Pork chops
  - Onion
  - Lemon
  - Brown Sugar
  - Catsup
- Place pork chops in baking dish. On each pork chop, put 1 slice of onion, 1 slice of lemon, 1 tablespoon brown sugar, and 1 tablespoon catsup. Cover and bake 1 hour at 350 degrees. Uncover and bake additional half hour.

Charlene Reiff  
Lititz