



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 - 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 - May Ozimek requests stir-fry recipes.

QUESTION - Laverne Casteel, Bedford, requests a recipe for vegetable soup that can be canned in quart jars, put in a boiling bath and sealed. She writes that she has had "bad luck" in the past with jars staying sealed.

QUESTION - Sadie Stoltzfus, Manheim, would like to know if anything else can be substituted for the red food coloring requested when making red velvet cake.

QUESTION - F. Hergert, Ringgold, would like a recipe for cheese cake using cottage cheese.

QUESTION - Sandra Tabor, North East, Md., requests recipes for easy, beginning bread-making recipes.

QUESTION - A Fleetwood reader would like a recipe for toaster breakfast pastries.

QUESTION - Alta Wise, Millerstown, requests a recipe for homemade pancake syrup.

QUESTION - A reader from Fulton County requests a recipe for city cured bacon.

QUESTION - Betty Roseberry of Washington, N.J. requests a recipe for bacon gravy and sausage gravys. She said that both are served with biscuits in Tennessee and Virginia.

ANSWER - Marian Hurst, Narvon, wanted to know how to substitute melted chocolate chips by using powdered cocoa. Thanks Ann Hershey, Lititz, who gave the following substitution: For each 6-ounce package or 1 cup of semisweet-chocolate pieces or six 1-ounce squares of semi-sweet chocolate, use: 6 tablespoons unsweetened cocoa plus 7 tablespoons sugar and ¼ cup oil. Also, thanks to Mary Bow of Anville who wrote, "Cocoa is so healthy and convenient to use that many cooks use it as a substitute for chocolate in their favorite recipes. All-natural, low-fat and low-calorie cocoa is the only chocolate baking ingredient approved by the American Heart Association." Here's an easy conversion formula:

•For unsweetened baking chocolate: 3 tablespoons cocoa plus 1 tablespoon shortening (liquid or solid) equals 1 ounce.

•For premelted unsweetened chocolate: 3 tablespoons cocoa plus 1 tablespoon oil or melted shortening equals 1 ounce.

ANSWER - Ruth Kuhns, Millmont, requested a recipe for southern biscuits. Thanks Kathy Erickson, Chesterfield, N. J., who wrote, "My grandmother, who grew up in Georgia, made these biscuits every morning for breakfast. She never measured anything, but they turned out the same every time. Always Great! I am from Florida. That's just about as southern as you can get."

Buttermilk Biscuits

- 2 cups sifted flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¼ teaspoon baking soda
- ½ cup shortening
- ¾ cup buttermilk

Preheat oven to 425 degrees. In a bowl combine dry ingredients and sift together. Cut in shortening until mixture resembles coarse meal. Add milk and stir with a fork until well blended. Transfer dough to a lightly floured board. Knead gently 8 to 10 times.

Roll dough with a floured rolling pin until ½ -inch thick. Cut with a floured cutter. Bake on an ungreased baking sheet for 12 to 15 minutes. Makes 12 to 16 biscuits.

ANSWER - Margaret Gockley of Mohnton requested recipes for fondant. Thanks Margaret L. Strause, Leesport, for several contributions.

Fondant Candles

In top of double boiler, melt fondant over hot (175 degree) not boiling water. Here are treats to make with it:

Autumn Candy Wafers - Add yellow food coloring and lemon extract. Stir gently just to blend. Drop from teaspoon onto waxed paper to make round wafers.

Fondant Stuffed Dates - Add red food coloring to make a luscious pink and a few drops of vanilla. Stir gently just to blend. Remove from heat. Cool slightly. Stuff into moist, pitted dates. Roll dates in confectioners' sugar.

Nut Creams - Add green food coloring and vanilla. Stir gently just to blend. Remove from heat. Cool until firm enough to handle. Form into small (½ -inch) balls. Press each ball between 2 pecan halves.

Fondant Kisses - Add finely chopped nuts and vanilla. Stir gently just to blend. Remove from heat and cool slightly. Drop from teaspoon onto waxed paper to form small mounds. Shape mounds with fingers to give them peaks. Serve as is or dip lower halves of kisses in melted dipping chocolate. Or dip entire kiss in the chocolate coating. A good way to do this is to insert a toothpick through the peak of each kiss, dip candy in chocolate and then stand it, peak side down, with end of pick inserted in styrofoam until chocolate is firm. Cooling the kisses on the wooden picks gives them an attractive chocolate peak. When chocolate is firm, remove picks.

ANSWER - Mrs. Donald Hill of Apalachin, N.Y., requested a recipe for candied dill pickles. Thanks Esther Hutter, Lebanon, and Ida M. Condon, Lock Haven, for answering.

Candied Dill Pickles

- ½ gallon dill pickles, drained
- Slice into bowl.

Add:

- 2¾ cups sugar
- ½ cup cider vinegar

Stir. Leave at room temperature for 4 hours, stirring occasionally. Refrigerate. Very crisp.

ANSWER - An East Berlin reader requests recipes using day-old bread. Thanks to a Fleetwood reader for two of the following.

Potato Filling

- 4 pounds potatoes
- 1½ cups milk
- ¼ cup water
- 1 pound butter
- King-size loaf of bread
- 4 eggs
- ½ medium onion
- 2 cups diced celery
- ¼ teaspoon salt
- 2 teaspoons parsley
- ½ teaspoon pepper

Cook potatoes until soft. Mash. Cook celery and onion in butter until soft. Add the remaining ingredients and mix well. Bake at 350 degrees for 1 hour.

Bread Pudding

- 2 cups day-old bread cubes
- 2 cups milk
- ¼ cup sugar
- 2 eggs
- ½ teaspoon salt
- 3 tablespoons butter
- 1 teaspoon vanilla
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg

Place bread cubes in buttered baking dish. Scald milk. Add butter and sugar. Beat eggs slightly and add salt and vanilla. Pour milk mixture over beaten eggs and mix well. Pour mixture over bread cubes and blend together. Set baking dish in pan of hot water. Bake at 350 degrees for 1 hour or until knife comes out clean when inserted in center. Serve hot or cold.

ANSWER - Virginia Brubaker, Manheim, requested a recipe for a pear tart. A reader from Manheim submitted the following.

Pear Pie

- Mix and put into an unbaked pie shell:
- 4 or 5 large pears cut in small pieces
- ¼ cup flour
- 1 cup sugar

Mix together until smooth:

- 1 tablespoon lemon juice
- 1 cup heavy cream or milk

Pour liquid over pear mixture. Sprinkle with 1 tablespoon sugar mixture with ¼ teaspoon cinnamon. Bake at 325 degrees for 45 to 50 minutes.

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TURKEY POP-OVER PIZZA

- 3 tablespoons butter
- 1 pound ground raw turkey
- 1 medium onion, chopped
- 1 clove garlic, minced
- ½ teaspoon salt (optional)
- ¼ teaspoon pepper
- 1 can (8-ounces) unsalted tomato sauce

- 3 ounces light cream cheese
- ½ cup low-fat milk
- 1 teaspoon Italian seasoning
- 2 cups (8-ounces) shredded part-skim Mozzarella cheese

POPOVER BATTER:

- 2 large eggs
- 1 cup low-fat milk
- 1 tablespoon vegetable oil
- 1 cup all-purpose flour
- ¼ teaspoon garlic powder
- 3 tablespoons grated Parmesan cheese

Coat a 9x13-inch baking pan with vegetable cooking spray. Melt butter in a large skillet. Add turkey, onion, garlic, salt and pepper; cook 10 minutes. Add tomato sauce, cream cheese, milk and seasoning. Cook, stirring, until thick and smooth, 10 minutes. Spoon into baking pan. Sprinkle with Mozzarella. Place in 400 degree oven to keep hot. Prepare batter by beating eggs, milk and oil with rotary beater. Add flour and garlic powder; beat until smooth. Pour over filling in a pan, covering filling completely. Sprinkle with Parmesan cheese. Bake at 400 degrees 30 minutes or until golden brown. Cut into squares.

Gloria Bove

TEX MEX PIZZA

- 2 cups buttermilk baking mix
- 5 taco shells, finely crushed
- ½ teaspoon baking powder
- ¾ cup milk
- 1 pound ground beef
- ½ cup steak sauce
- 1 (12-ounce) jar mild thick and chunky salsa
- 1½ cups shredded Cheddar cheese
- 1 medium tomato, cut into wedges
- 1 medium onion, chopped
- 1 medium green pepper, diced
- 1 ripe avocado, sliced Dairy sour cream, optional

In medium bowl with fork, stir together buttermilk baking mix, taco shells, baking powder and milk until mixture forms a ball. On a surface dusted with additional baking mix, knead mixture 10 times. Place in ungreased 14-inch pizza pan and work dough to edge of pan to form crust. Bake at 450 degrees for 8 to 10 minutes or until lightly golden.

In large skillet, over high heat, brown beef, stirring to break up meat; drain. Stir in steak sauce and salsa.

Spread beef mixture evenly on baked crust, leaving a ½ -inch border. Sprinkle with 1 cup cheese. Bake at 450 degrees for 8 to 10 minutes or until cheese bubbles. Cool 5 minutes. Arrange tomato, onion, pepper, avocado and remaining cheese on pizza. Serve warm with sour cream, if desired.

REUBEN PIZZA

- 6 slices thin rye bread
 - 6 tablespoons Thousand Island dressing
 - ½ cup sauerkraut, well drained
 - 8-ounces smoked fully cooked Polish sausage, thinly sliced
 - 1½ cups shredded Swiss cheese
- Preheat oven to 350 degrees. Toast rye bread. Spread each slice with 1 tablespoon dressing. Divide sauerkraut evenly between bread slices. Top with sausage and cheese. Place on unbuttered cookie sheet. Bake 10 to 12 minutes, or until cheese is melted and topping is hot. Serve immediately.