



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 609, Ephrata, PA 17522. 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 - A Fleetwood reader would like a recipe for toaster breakfast pastries. If we do not receive an answer to this request within the next two weeks, we will assume no one knows the answer and drop this request.

QUESTION - R.G. Kamoda, Monongahela, requests recipes using a farm-dressed stewing hen for chicken noodle soup and chicken and biscuits.

QUESTION — Mary Schlaseman, Mt. Zion, requests a recipe for molasses coconut Easter eggs.

QUESTION — Helen Kalwasinek, Portage, asks, "Does anyone can geese?" Since some can beef and chicken, she suspects that geese can be canned but would like directions.

QUESTION— Helen Kalwasinek, Portage, requests a recipe for deli rye bread similar to that made by Stroehman's.

QUESTION — A reader from Snyder County requests a recipe for Wisconsin cheese soup.

QUESTION — A reader from York County wants directions for cooking home made tripe that will come out snowy white.

QUESTION — Mrs. Peter Pagetto, Danielsville, requests a recipe for homemade potato candy.

QUESTION — A reader from Manheim requests a recipe for baked chicken that tastes similar to Shake and Bake®.

QUESTION — Mrs. Eleanor Lesko of Newton, N.J. is looking for a recipe for Kentucky Fried Chicken®.

ANSWER — C. M. Haas, Monocauy Station, requested a recipe for chocolate shoofly pie. Thanks Mrs. Paul Weaver, East Earl, for submitting recipes.

Chocolate Shoofly Pie (Pudding part)

- 2 cups granulated sugar
- 2 teaspoons flour
- 2 teaspoons corn starch
- ¼ cup cocoa
- 2 eggs
- 2 cups hot water
- 2 teaspoons vanilla
- 2 tablespoons butter

Cook together all ingredients. Cool. Pour a layer of pudding into the unbaked pie crust and cover with Shoofly dough. Makes 6 (8-inch) pies.

Shoofly Dough

- 1 cup lard or shortening
- 2 cups brown sugar
- 2 eggs, beaten
- Add:
- 2 cups molasses
- 2 cups hot water
- 2 teaspoons soda
- 1 teaspoon cinnamon
- 1 teaspoon salt
- 2 teaspoons vanilla
- 3 tablespoons cocoa
- 5 cups flour

Mix together ingredients as if making a cake batter. Pour on top of pudding. Bake at 350 degrees for 35 to 40 minutes.

ANSWER — R.W. from Somerset County requested recipes for beef tongue. Thanks M. A. Cairns of Wagon-town for sending yours.

Pickled Tongue

- 3-3½ pounds fresh beef tongue
 - 2½ quart cold water
 - 1 tablespoon salt
 - 1 cup cider vinegar
 - 2 tablespoons pickling spice, tied in cheesecloth.
- Wash tongue. Place in heavy pan with lid. Add all

(Continued from Page B6)

POTATO SOUP

- 1 cup onions, chopped
- 2 tablespoons butter
- 1 tablespoon flour
- 2 cups potatoes, diced
- ½ teaspoon salt

- ¼ teaspoon white pepper
- 2 cups hot water
- ½ cup spinach, shredded, OR green beans
- 2 cups milk
- 1 tablespoon chopped parsley
- Brown onion in butter. Add flour, blend well. Add potatoes.

ingredients and cook slowly for 3 to 4 hours or until tender. Liquids should totally cover the tongue. Add more water if needed.

Remove tongue and place on platter. Cut tongue skin from center front to center back on the outside and inside curve, pull off heavy skin and discard. Slice and serve.

The tongue sliced thin and cold for sandwiches is tasty with a light spread of mustard on your favorite bread.

ANSWER — Edna Davis, Lenhartsville, requested a recipe for apple strudel. Here is one from our files.

Strudel Dough

- 3 cups sifted flour
- ½ teaspoon salt
- 1 tablespoon vegetable oil
- 1 beaten egg
- 1 cup lukewarm water

To mix and knead dough: Sift flour and salt into a large bowl. Make a well in the center of the flour; place oil and egg in the depression.

Work flour gently into oil and egg and gradually add water to make a soft dough.

Turn dough out onto a lightly floured pastry board. Hold dough high above board and crash it down against the board. Repeat this about 100 to 125 times until the dough is smooth and elastic.

Knead slightly and pat it into a round. Lightly brush surface of dough with oil.

Cover dough with an inverted warmed bowl and allow to rest 30 minutes to 1 hour.

To stretch dough: Spread a large table, about 3x5 feet, with a clean cloth, allowing cloth to hang down.

Sprinkle cloth lightly but thoroughly with about ½ cup flour.

Place dough in center of cloth and roll it into a large rectangle, turning it several times to prevent its sticking to the cloth, and rolling the outer edges as thinly as possible.

With a soft brush, lightly brush the dough with cooking oil (not olive oil): the oil aids in preventing the formation of holes during stretching.

Now reach under the dough and start stretching (do not pull) gently from the center to the outer edge.

Work around the table until the evenly stretched dough is as thin as paper and drapes over the edges of the table on all sides.

As you stretch, keep the dough close to the table. The dough should not have any torn spots. If some should appear, do not try to patch them.

With kitchen scissors, trim off the thick outer edges that overhang the table. Allow the stretched dough to dry a little, about 10 minutes. It should lose its stickiness but avoid drying too long because it becomes brittle.

Apple Filling:

- ½ cup butter, melted and cooled
- ½ cup fine breadcrumbs
- 1½ pounds tart apples, peeled, cored and finely sliced (4 to 6 apples).
- ½ to ¾ cup sugar
- 1 teaspoon cinnamon
- 1 cup raisins
- 1 cup chopped walnuts, if desired

Brush dough with some of the melted butter. Sprinkle two-thirds of the surface with breadcrumbs and apples.

Sprinkle the sugar, cinnamon, raisins, and nuts over this. Roll, place on buttered baking sheet. Brush with butter.

Bake in moderate oven 35 to 45 minutes, basting frequently with melted butter.

ANSWER — Martha Lair requested a recipe for chive buns. Thanks Bonnie Blain of Halifax for sending one that you say might not be what she is expecting, but they taste good.

Sour Cream And Chive Biscuits

- 2 cups biscuit baking mix
 - 1 tablespoon dried snipped chives
 - 1 cup sour cream or ¼ cup plain yogurt
- Mix all ingredients and beat for 30 seconds. Turn onto surface dusted with baking mix. Roll to coat. Shape into ball; knead 10 times. Roll ½ -inch thick. Cut with a 2-inch cutter dipped in baking mix. Or for dropped biscuits, after beating batter, drop by spoonfuls onto lightly greased cookie sheet.

Bake on ungreased cookie sheet for 8 to 10 minutes.

(Turn to Page B9)

salt, pepper, water and spinach or green beans. Cook 10 minutes. Add milk and chopped parsley. Heat and serve. Serves 4 to 5.
Martin L. Roy
Warrenton, VA

WEINER CHOWDER

- 4 medium potatoes, cubed
 - 2 cups corn, cooked
 - 1 medium onion, chopped
 - 1 tablespoon butter
 - 4 hot dogs, thinly sliced
 - 8 ounces cream cheese
 - ½ cup milk
 - Parsley
 - Salt and pepper
- Fry onion and hot dogs in butter until browned. Cook potatoes until soft. Add remaining ingredients and heat. Do not let boil. Garnish with bacon bits.
Mrs. Leon Musser
Manheim

CHEESY GARDEN PUMPKIN SOUP

- 3 tablespoons butter
 - 1 cup chopped onion
 - ½ cup chopped celery
 - 3 cups condensed chicken broth
 - 1 large potato, diced
 - 2 medium tomatoes, peeled, seeded and chopped
 - 1 can (29 ounces) canned pumpkin
 - 2 cups light cream
 - ½ teaspoon salt
 - ¼ teaspoon pepper
 - ¼ teaspoon red pepper sauce
 - 1½ cups (6 ounces) shredded Monterey Jack cheese
- Melt butter in 4-quart Dutch oven. Saute onion and celery until tender about 5 minutes. Stir in condensed chicken broth, potato and tomato. Simmer, covered, until potato is tender, about 10 minutes. Place one-third of broth mixture in blender container; cover. Puree until smooth. Repeat with remaining broth mixture. Return pureed mixture to Dutch oven. Stir in pumpkin, cream and seasonings. Heat mixture to simmering; simmer, uncovered, 5 minutes. Remove from heat and stir in cheese until melted. If necessary, return to low heat to finish melting cheese. (Do not boil). Serve immediately.

CORN CHOWDER

- ½ pound bacon, diced
 - 1 medium onion, chopped
 - 4 potatoes, diced
 - 2 cans (16 ounces) cream style corn
 - 1 quart milk
 - Salt and pepper to taste
- Fry bacon until crisp. Remove from fat. In saucepan, cook onion in some of bacon fat, add diced potatoes and partially cook. Stir in corn and milk. Simmer, covered, 20 to 30 minutes or until potatoes are tender. Add bacon, salt and pepper to taste. Reserve some bacon to garnish each bowl. Serves 8.
Geraldine Seipt
PA

DUTCH CHICKEN AND CORN SOUP

- 1 chicken (4 pounds)
 - 3 quarts cold water
 - 1 onion, chopped
 - 4 cups chopped celery
 - 12 large ears of corn
 - 2 cooked eggs
 - Salt and pepper
 - ¼ teaspoon saffron
- Cook chicken slowly until it is tender adding salt, pepper, onion, celery and saffron while cooking chicken. Remove chicken and take meat from bones and chop. Cut the corn from the cob and add to soup. Cook for 10 minutes, then add chopped chicken and 2 chopped eggs. Serves 6.
Pat Landis
PA