



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 — Patricia Underwood, Westmoreland County, requests a recipe for peach crumb, cherry or apple cinnamon bread similar to the bread baked by Shady Maple in East Earl.

QUESTION — Kimberly Channell, Kerens, W. Va., requests a recipe for cocoa gravy.

QUESTION — Mrs. John Blontz, Gardners, requests a recipe for Bowers Knepp. She explained that it is bread that was baked and fried to provide cheap food during the Depression years.

ANSWER — Florence Romeo of Puloski requested a recipe for chicken broccoli casserole.

QUESTION — Ruth Kalwasinski, Hastings, requests recipes for hard salami and Lebanon bologna.

QUESTION — Mrs. Glenn Martin, Ephrata, requests recipes for sesame stix and sesame candy and other recipes using sesame seeds.

QUESTION — Ezekiel Carter, Lincoln, Del., requests a recipe for Beef Jerkey.

QUESTION — Blanche Hess, Quarryville, requests a recipe for blueberry cobbler and recipes using blueberries in ways other than in pie.

QUESTION — J. Burkhart, Narvon, requests recipes for cheesecake and grasshopper pie similar to the ones made by Pellman's in New Holland.

QUESTION — Theresa Pettitt of Troy would like the recipe for pudding pops made with instant pudding that appeared in *Lancaster Farming* previously.

QUESTION — Mrs. Jay Strite requests a recipe for vegetable pizza.

QUESTION — Jennifer Riden of McClure would like a recipe for Fasnacht doughnuts.

QUESTION — Linda Mguyen, Millington, N.J., requests a recipe for diet ricotta cheese cake.

QUESTION — V. Martin, Springfield, VA., requests a recipe for cheese curls.

QUESTION — Mrs. Stanley Owens, Beech Creek, requests recipes for oat bran muffins. Although we published several of these lately we continue to get requests from new readers. Those who have tried the recipes, send in the best.

QUESTION — Ruth Cantello, Somerset, N.J., requests recipes using honey for both entrees and desserts.

ANSWER — R.L. Bradley, Chambersburg, requested a recipe for Oreo pudding. Thanks Esther Kurtz, Elverson, and Norma Van Horn, Middleburg, for replying.

Oreo Cookie Pudding

½ pound Oreo cookies, crushed in food processor or blender

- 1 large package instant vanilla pudding
- 3 cups cold milk
- 8 ounces cream cheese, softened
- 8 ounces whipped topping

Make pudding with milk according to package directions. Beat in cream cheese. Add whipped topping. Blend well. Layer cookie crumbs and pudding mixture in dish beginning and ending with cookie crumbs.

ANSWER — Mrs. Glenn Martin, Ephrata, requested recipes using sesame seeds. Thanks Donna Earls, Gillette, for your recipe.

Sesame Seed Squares

- ½ cup honey
- ½ cup peanut butter
- 1 cup powdered milk
- ½ cup coconut
- 1 cup sesame seeds

Heat honey and peanut butter slightly for ease in mixing. Add powdered milk, coconut and sesame seeds. Mix well and pat into 9-inch squared oiled pan. Place in refrigerator to set. Cut into squares.

ANSWER — Tonya Motter, Carlisle, wanted to know how to avoid air pockets in the center of homemade bread. Thanks Donna Earls, Gillett, Carol Miller, Huntington, and to Donna Brant, Harrisonville, for the following suggestions. After the dough has risen, punch down and roll with a rolling pin to remove air pockets. Fold 9-inch sides crosswise into thirds, overlapping ends. Roll up tightly, beginning at narrow end. Pinch edge of dough into roll to seal well; press in ends of roll. Press each end with side of hand to seal, fold ends under. Place loaves seam sides down in greased loaf pans.

If the dough is allowed to rise for too long a period, it has a tendency to have air bubbles in it. Punch down and let rise again.

After placing dough in pans for the final rising, jag holes in the dough with a fork, about 12 times.

Tonya Motter also requested a recipe for French bread. Thanks to Kathy Agett of Franklinville, N.Y., for sending a recipe.

Food Processor French Bread

- 1½ packages active dry yeast
- ½ cup warm water
- 1 teaspoon sugar
- 3½ cups unbleached flour
- 2 teaspoons salt
- 1 teaspoon sugar
- 1 cup warm water
- 1 egg white
- 1 tablespoon water

Dissolve yeast in ½ cup warm water with 1 teaspoon sugar in small bowl. Let stand until foamy, about 5 minutes.

Combine flour, salt, and remaining sugar in food processor. Blend.

Add yeast mixture. Blend 5 seconds. With machine running, slowly, add ¾ cup warm water. Process until dough is smooth and elastic, about 15 seconds, turning machine on and off.

Turn dough onto lightly floured board. Knead gently. Place dough in greased bowl. Turn to grease top. Cover. Let rise until double, 50 minutes. Punch down.

Divide dough in half. Roll each into rectangle. Roll up from long side, pinching to seal. Place in greased fluted or baguette pans.

Cover. Let rise in warm place until doubled, about 45 minutes. Cut 3 or 4 diagonal slashes in top of each loaf with sharp knife or razor blade.

After 30 minutes, place two racks, one in the middle and one in the lower quarter of oven. Place shallow baking pan with 1 cup boiling water on lower rack. When dough is doubled, brush lightly with water. Place on rack in middle of oven.

Bake at 450 degrees for 10 minutes, brushing 3 more times.

Reduce heat to 400 degrees. Bake 5 minutes. Remove pan of water. Turn pans so bread bakes evenly. Brush top of loaves with egg white beaten with 1 tablespoons water.

Bake 10 minutes longer until golden brown and loaves have a hollow sound when tapped with a finger. Cool on wire racks.

ANSWER — Joanne Martin, Stevens, requested recipes for cheeseballs that stay soft when served. Thanks to B. Bedard of North Lawrence, N.Y., for sending two.

Beefy Cheese Ball

- 1 (2½ ounces) package sliced dried beef, rinsed, finely chopped
- 1 (8 ounce) package cream cheese, softened
- ¼ cup dairy sour cream
- ¼ cup grated Parmesan cheese
- 1 teaspoon prepared horseradish

Combine ¼ cup dried beef, cream cheese, sour cream, Parmesan cheese and horseradish; blend thoroughly. Refrigerate mixture 15 minutes. Form into ball and roll in remaining dried beef. Chill thoroughly. Serve as an appetizer with crackers.

Party Cheese Ball

- 2 (8 ounce) packages cream cheese
- 1 (8¼ ounce) can crushed pineapple, drained
- ½ cup chopped green pepper
- 2 tablespoons chopped onion
- 2 tablespoons seasoned salt
- 2 cups finely chopped nuts

Mix cream cheese, crushed pineapple, green pepper, onion, seasoned salt with 1½ cups chopped nuts. Shape into a ball and roll in remaining nuts. Serve with assorted crackers.

Eat Meat

(Continued from Page B6)

SAVORY PORK TENDERLOIN FILLETS

- 2 pork tenderloins (1¼ pounds)
- 3 tablespoons seasoned bread crumbs
- 1 tablespoon grated Parmesan cheese
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons cooking fat
- 1 small onion, chopped
- 1 clove garlic, minced

Cut each tenderloin crosswise into 4 slices approximately 1-inch thick. Place each slice on its cut surface and flatten with cleaver to ½-inch thickness. Combine crumbs, Parmesan cheese, salt and pepper; dredge pork slices to coat. Panfry slowly in fat in large frying pan 15 to 20 minutes. Add onion and garlic and continue cooking 10 minutes, turning occasionally. Serves 4.

LAMB CHOPS

- ¼ cup chili sauce
- ¼ cup orange marmalade
- 1½ teaspoons brown sugar
- ½ teaspoon Dijon-style mustard
- ¼ teaspoon ground allspice
- 4 lamb shoulder blade or round bone chops, cut ¾-inch thick

Combine chili sauce, marmalade, brown sugar, mustard and allspice; reserve 6 cup. To grill chops, cook over medium coals 7 to 8 minutes, or until desired doneness; brush frequently with remaining 2 cup chili sauce mixture and turn chops once. To broil chops, place on broiler rack 3 to 4 inches from heat source. Broil 11 to 12 minutes, or until desired doneness; brush frequently with remaining 2 cup chili sauce mixture and turn chops once. Serve with reserved sauce. Makes 4 servings.

American Lamb

MEAT-ZA-PIE

- 1 pound ground beef
 - 1 small onion
 - 1 egg
 - ½ cup bread crumbs
 - 1 tablespoons parsley
 - ¼ teaspoon garlic salt
 - Salt and pepper to taste
- Sauce:
- 1 (8 ounces) tomato sauce
 - 1 teaspoon parsley
 - ½ teaspoon oregano
 - ¼ teaspoon salt

Topping:

1½ cup cheese of your choice
Mix ground beef with onion, egg, bread crumbs, parsley, garlic, salt and pepper. Pat into 9-inch pie dish. Mix sauce and pour into ground beef shell. Top with cheese. Bake in moderate oven for 20 to 30 minutes.

Sandy Hartman
Westfield

TOP LOIN

172 calories per
3 ounce broiled,
trimmed serving.

4 ounces uncooked equals about three ounces cooked. Grilling, broiling and roasting add no extra fat in cooking.)

TOP ROUND

162 calories per
3 ounce broiled,
trimmed serving.

(4 ounces uncooked equals about three ounces cooked. Grilling, broiling and roasting add no extra fat in cooking.)