



## 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** — Ruth Kalwasinski, Hastings, requests recipes for hard salami.

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

**QUESTION** — Jean L. Mitchell of Lewisburg is looking for a recipe for pecan cheese cake similar to what is served in a Mifflinburg restaurant.

**QUESTION** — Naomi Houston of Perkasio wants a recipe for the yogurt coating used on candy and nuts.

**QUESTION** — Susan Breckbill of Oxford requests a recipe for a yeast cheese bread similar to that served at the Shady Maple Restaurant in East Earl.

**QUESTION** — Mary Hammond, Wellsboro, requests a recipe for oat bran bread.

**QUESTION** — Delores Hilty of Spring Grove, would like to know how to make dried spaghetti sauce mix like those found in McCommick® or French® packages.

**QUESTION** — Miedick Ulmer, Waymart, requests a recipe for a four or five flour bread that combines whole wheat, graham, corn meal and unbleached flours.

**QUESTION** — Phyllis Erdman, Perkasio, requests a recipe for ketchup spice.

**QUESTION** — J. Waring Stinchcomb of Suitland, Md., requests a recipe for creamed chipped beef gravy.

**QUESTION** — Naomi Houston, Perkasio, requests a recipe for pie crust made without shortening. She believes there is one that uses orange juice.

**QUESTION** — A Lebanon reader requests a recipe for peppermint patties.

**QUESTION** — Charles Creasy, Wrightsville, requests a recipe for making hominy from white, hickory king corn. Needs directions from start to finish. Needs to know how much lye per quart or gallon to use to remove hulls of shelled corn. He writes that his family made it when he was growing up in West Virginia.

**QUESTION** — Mrs. Gene Jennings of Fallston, MD requests a recipe for stewed tomatoes similar to that served by Bird-In-Hand and Leola Family Restaurant.

**QUESTION** — Fay Leslie, Alloway, NJ, requests a recipe for funnel cakes made from scratch.

**QUESTION** — Joan Woodricks of Trenton, N.J., requests a recipe for baked french toast similar to what is served by Shady Maple Market in East Earl.

**QUESTION** — Mrs. Thomas Strauss requests a recipe making half-sour pickles.

**QUESTION** — Kathy Konhus, Pottsville, is looking for a recipe for old-fashioned milk pie that she thinks only takes milk, flour and butter baked in a pie shell.

**QUESTION** — A Manheim reader asks where both green and dried soybeans can be purchased and she'd like recipes for cooking them.

**ANSWER** — A reader requested a recipe for sticky buns. Thanks to a reader who sent a recipe from Marion Roseboro of Denver, who has a reputation for being one of the best of cooks.

### Sticky Buns

2 loaves of frozen bread dough, thawed overnight in the refrigerator or at room temperature for 2 to 3 hours.

Grease bottom and sides of 13x9-inch pan. Sprinkle nuts or raisins (optional) in bottom of pan.

Tear one loaf of dough into small pieces. Arrange on top of nuts. Pour syrup mixture on top of dough. Tear second loaf and arrange on top of first loaf. Cover with greased plastic wrap or waxed paper. Let rise 2 to 3 hours. Bake at 350 degrees for 30 minutes. Invert buns. Place on tray. Enjoy.

Syrup mixture:

Melt one stick butter or margarine. Remove from heat and stir in the following until smooth:

- 1 cup brown sugar
- 1 large vanilla (not instant) pudding mix
- 1 teaspoon cinnamon
- 2 tablespoons milk

## 'Berry' Good Recipes

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### BLUEBERRY OR BLACKBERRY BUCKLE

Cream together:

- ¼ cup sugar
  - ¼ cup margarine
- Add, beating until fluffy:
- 2 eggs
  - ½ teaspoon vanilla

Add sifted dry ingredients alternately with milk:

- 1½ cups flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- ¼ teaspoon ground cloves
- ½ cup milk

Fold in:

- 2 cups fresh or canned blueberries or blackberries, drained
- Spread batter in greased 8x12-inch baking dish.

Crumbs:

- ½ cup brown sugar
- ½ cup flour
- 3 tablespoons margarine
- ½ teaspoon cinnamon

Mix together until crumbly. Sprinkle over top. Bake at 350 degrees for 35 minutes. Serve warm with whipped cream or ice cream. Yield: 9 servings.

Lois Petersheim of Bethel & D.K.N. of Myerstown

### BLUEBERRY MUFFINS

Combine:

- ¼ cup sugar
  - 1 egg
  - 1 teaspoon vanilla
- Beat well; add:
- 2 cups flour
  - 2 teaspoons baking powder
  - ½ teaspoon salt
  - ¼ cup milk

Mix well without beating. Add: 1 cup frozen or fresh blueberries. Blend in and place evenly in muffin tins or custard cups. Top with streusel:

- 3 heaping tablespoons flour
- 3 tablespoons brown sugar
- ½ teaspoon cinnamon
- ¼ cup chopped nuts

Cut together with 2½ tablespoons butter or margarine until crumbly. Spread evenly over muffins. Bake for 30 to 35 minutes in 400-degree oven. Makes 12 muffins.

May Ozimek  
Flemington, N.J.

### BLUEBERRY CHEESECAKE DESSERT

Combine and press in bottom of an 8x12-inch baking dish

- 2 cups graham cracker crumbs
- 2 tablespoons sugar
- ½ cup margarine, melted

Beat together:

- 8 ounces cream cheese, softened
- ½ cup sugar

Add, mixing well. Pour over cracker crust:

Bake at 350 degrees for 15 to 20 minutes. Cool.

Top with:

1 (21-ounce) can blueberry pie filling

Whipped cream

Yields: 6 to 8 servings.

Lois Petersheim  
Bethel

### BLUEBERRY FUNNY CAKE

- 2 cups fresh berries
- 1 cup sugar
- 1 teaspoon lemon juice
- 1 teaspoon water

Heat berries, sugar, juice and water until sugar dissolves and mixture is simmering. Cool to lukewarm while preparing cake batter.

Cake Batter:

- ¼ cup butter or margarine
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1½ cup flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup milk

Cream butter and sugar. Add egg and vanilla. Add flour, baking powder and salt alternately with milk. Pour batter into pan and pour lukewarm sauce over the top. Blackberries may be used instead of blueberries. Bake 35 to 40 minutes at 375 degrees. "Our favorite."

Jean Troutman  
Matamoras

**ANSWER** — Harriet Brown, Mifflintown, requested a recipe for potato chowder. Thanks to J. Stuckey, Annville; Marlene Weaver, Lititz; and Kathy Konhus, Pottsville; for answering.

### Potato Chowder

- 3 slices bacon
- 1 large onion, chopped
- 3 stalks celery, thinly sliced
- 1½ pounds boiling potatoes, peeled and diced
- 3 cups chicken broth
- 1½ cups water
- 6 boneless, skinned chicken thighs
- 4 cups corn kernels, fresh or frozen
- 3 cups half and half
- 1½ teaspoons leaf thyme, crumbled (optional)
- ¼ teaspoon black pepper
- Salt (optional)

Cut bacon into ¼-inch pieces. Cook with onion in large heavy saucepan or soup pot over medium heat for about 10 minutes or until bacon begins to turn very light brown.

Add celery, potato, chicken broth and water to saucepan. Bring to boiling. Add chicken. Lower heat and simmer partially covered over low heat for about 15 to 20 minutes or until chicken is cooked thoroughly.

Remove chicken with tongs and set aside. Add corn, half and half, thyme and pepper to saucepan. Simmer, uncovered for 5 to 8 minutes.

Cut chicken into ½-inch pieces. Return to saucepan. Taste chowder and season with salt if necessary. Best if refrigerated overnight. Serve hot. To reheat, heat slowly.

### Potato Chowder

- 4 cups peeled, diced potatoes
- ½ cup finely chopped onion
- ½ cup chopped celery
- 1 cup grated carrots
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 tablespoon dried parsley flakes
- 4 chicken bouillon cubes
- 6 cups scalded milk
- 4 tablespoons butter
- ½ cup flour

In large Dutch oven or kettle, combine potatoes, onion, carrot, salt, pepper, parsley flakes and bouillon cubes. Add enough water to cover vegetables; cook until vegetables are tender, about 15 to 20 minutes. Do not drain. Scald milk by heating to 180 degrees or until tiny bubbles form around edge of pan. Remove 1½ cups milk and add butter and flour to hot milk, stirring with wire whisk. Add remaining hot milk to undrained vegetables, then stir in thickened milk mixture. Stir until blended. Simmer for 15 minutes on low heat. Yield 8 to 10 servings.

**ANSWER** — Mary Hammond, Wellsboro, requested a recipe for yogurt. Thanks Louise Tardy of Lexington, VA, for answering. She writes that making yogurt is much simpler than it sounds, and always turns out well. If for some reason, it is not quite set at the end of 8 hours, simply leave it in the warm oven a little longer.

### Easiest Yogurt

Sprinkle one package gelatin over 2 cups cold water. Into a 2-quart measure pour 4 cups cold water. Add 3 cups dried skim milk. Stir. Add 1 (13-ounce) can skim evaporated milk. Add 3 heaping tablespoons yogurt (use a brand that has live culture, such as Dannon). Add 4 teaspoons vanilla. Mix.

To softened gelatin, add boiling water to make ¾ cup. Add 1 tablespoon sugar. Dissolve.

Mix all ingredients together. Add water, if needed, to make 2 quarts.

Preheat oven to 275 degrees. Turn off.

Pour yogurt into small containers. Place containers on tray or cookie sheet. Cover with clean cloth. Place in oven. Let set 8 hours.

Refrigerate with lids. Each cup yogurt has approximately 138 calories. If skim milk is replaced with whole milk, calorie count is higher.

For future batches, use yogurt for a starter, until the batches become too sour; then purchase new starter. If using gas oven with pilot light, do not need to preheat oven.

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