



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 — Naomi Houston of Perkasie 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.

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 — JoAnne Hill of Lisbon, MD, would like a recipe to grill Delmonico steaks that taste similar to those made by Gibble's Restaurant, Greencastle.

QUESTION — Mrs. Christ King, Kinzers, would like a recipe for lollipops and for a tomato juice that tastes similar to V-8.

QUESTION — P. Pflugfelder, Wyalusing, requests information on purchasing a quick-and-easy pattern for crocheted oval or heart-shaped throw rugs.

QUESTION — Marie Sarver, Millerstown, requests recipes for cream of asparagus and cauliflower soups.

QUESTION — Nadine Stock, New Oxford, wants a recipe for Elephant Ears, a sweet fried dough served with a fruit or cinnamon-sugar topping.

QUESTION — Joan Sarver, Springfield, VA, requests recipes using asparagus.

QUESTION — Brenda Wenger, Ephrata, would like recipes using unsulfured baking molasses.

QUESTION — Betty K. Herschberger requests a recipe for broccoli salad.

QUESTION — Georgette Hunsicker, Bath, is looking for a recipe for a last-minute cake, that may have been called slop cake.

QUESTION — Mrs. L.A. Kille, Bridgeton, NJ, requests a recipe for marinated chicken breasts.

QUESTION — Julie Martin, Chambersburg, requests a recipe for mustard or golden eggs. They resemble pickled eggs only they're yellow on the outside.

ANSWER — Mary Wingert, New Bloomfield, wanted a recipe for cream-style cole slaw. Thanks to Margaret Martin of Lititz, Debbie Mast of Collegetown, and Tammy Stoltzfus for sharing theirs.

Creamy Cole Slaw

3 tablespoons sugar
 ¼ teaspoon salt
 ¼ teaspoon onion salt
 1 teaspoon celery seed
 2 tablespoons vinegar
 6 tablespoons mayonnaise
 4 tablespoons salad oil
 Medium-sized cabbage, shredded
 Mix all ingredients together and pour over cabbage.

Cream-Style Cole Slaw

Small head of cabbage, shredded
 2-3 tablespoons minced onion
 ½ small carrot, grated
 ¾ cup salad dressing
 1-2 tablespoons vinegar
 3 tablespoons sugar
 Dash salt
 Mix everything except cabbage and pour over cabbage in serving dish. Vary amounts of vinegar and sugar to taste.

Creamy Style Cole Slaw

½ cup sour cream
 ¼ cup sugar
 ½ teaspoon salt
 2 tablespoons vinegar
 1 quart chopped cabbage
 Mix cream and sugar until sugar is dissolved. Add salt and vinegar. Mix well. Pour over cabbage and mix.

ANSWER — Ruth Kalwasinski, Hastings, requested recipes for hard salami. Thanks to an anonymous reader who sent one in from "Great Sausage Recipes" by Ryttek Kutas.

Dry-Cured Hard Salami for 10 pounds

9 tablespoons salt
 1 ounce powdered dextrose
 2 level teaspoons Prague Powder No. 2
 1 tablespoon white pepper
 1 teaspoon ginger
 1 teaspoon garlic powder, optional
 2 ounces corn syrup solids
 2½ pounds lean boneless beef
 6½ pounds lean pork
 1 pound backfat

Be sure that all the meat is chilled around 30-32 degrees. Grind the beef through a ½ -inch grinder plate and all the pork through a ¾ -inch plate. Backfat should be cut or diced into ¾ - to 1-inch squares and frozen. Place all the meat into a mixer, adding remaining ingredients. Mix well. Grind all the meat through a ½ -inch plate. Pack all the meat into tubs not over 6 inches high. Be sure that the meat is packed very tightly to eliminate the air pockets. Hold in a cooler at 38-40 degrees for 72 hours.

Remove meat from cooler. Place in stuffer and pack the meat very tightly to eliminate air pockets. The meat should be stuffed into a defatted beef middle about 3 inches in diameter and 20 inches long. If available, you can use a protein-lined fibrous casing. After stuffing the casings full, tie the ends and wrap the salami with a loop about every 2 or 3 inches, to give it that stuffed look.

Salami should be allowed to cure for 3 to 4 days at 70-75 degrees with a relative humidity of 70 to 80 percent. Dry salami need not be smoked; however, if you wish to smoke, be sure that the temperature of the smokehouse never reaches over 90 degrees. It is best to smoke the salami at temperatures of 75-80 degrees with relative humidity of 70 percent. Keep in smokehouse until the desired color is obtained.

The smoked salami should be kept at 50-60 degrees. For salami that is not smoked, keep at 40-50 degrees with a relative humidity of 70-72 percent. This salami is fully dried when it loses 25 percent of its green weight. This takes from 85-90 days.

ANSWER — Kathryn Graby, Annville, requested a recipe for Friendship Fruit. It is a mixture of fruit, brandy and sugar served on top of ice cream, ham or baked in a cake. Thanks to a reader for sending hers in. Brenda Wenger of Ephrata writes that if anyone should want her starter for the recipe, they can have it free by writing her at 460 Sunnyside Rd., Ephrata, Pa., 17522.

Brandled Fruit

For starter, place ¼ cup drained, chopped pineapples; ¼-cup drained, chopped peaches; 6 chopped maraschino cherries; and 1½ tablespoons dry yeast into a 1-quart container with loose-fitting top. Stir 3-4 times the first day.

At the end of two weeks, add 1 cup chopped pineapple and 1 cup sugar. Stir every 2-3 days. After another two weeks, add 1 cup chopped peaches and 1 cup sugar. Stir every 2-3 days. Two weeks later, add 1 cup chopped maraschino cherries and 1 cup sugar. Stir every two or three days and let it work for at least two weeks. To keep the starter going, add more fruit and sugar every two weeks.

At the end of the eighth week, the addition of fruit and sugar in the above order and amounts should be started all over again. You may have to put the starter in a larger jar. Never use citrus fruits or let the starter drop below 3 cups. Apricots can be used. Never refrigerate or seal the jar.

Friendship Cake

1 yellow cake mix
 ⅔ cup oil
 4 eggs
 ½ cup starter juice (drained liquid from starter)
 1 small box instant vanilla pudding
 2 cups starter fruit
 1 cup chopped nuts
 Mix all together and bake in greased tube or bundt pan at 350 degrees for 50 to 70 minutes.

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Recipes

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POTATO SALAD

6 medium-sized potatoes, pared, thinly sliced
 1 cup (4 ounces) Swiss cheese, cut into thin strips
 6 strips bacon, cooked and crumbled
 1½ cups dairy sour cream
 3 tablespoons tarragon wine vinegar
 1 tablespoon chopped fresh chives
 1 tablespoon sugar
 1 tablespoon prepared mustard
 1 teaspoon salt
 Dash cayenne pepper
 Place potato slices in 3 inches of boiling, salted water in Dutch oven. Return to boiling; reduce heat. Simmer, uncovered, over medium heat 5 minutes or until potatoes are tender. Drain; rinse with cold water. Place potatoes, cheese and bacon in a large bowl. Combine sour cream, vinegar, chives, sugar, mustard, salt and pepper. Spoon sour cream mixture over potato mixture; stir gently to combine. Refrigerate, covered, several hours or overnight to allow flavors to blend.

Angela Hoover
 Lebanon Co. Dairy Princess

CORN ON THE COB

Remove husks from fresh corn. Remove silk with a stiff brush. Place each ear on pieces of aluminum foil. Spread corn liberally with soft butter and sprinkle with salt and pepper. Wrap aluminum foil securely around each ear. Don't seal seam, but fold or twist foil around ends (this allows corn to roast rather than steam).

Place on grill and roast over hot coals for 15 to 20 minutes or until corn is tender, turning ear frequently. Offer extra butter, salt, and pepper or pass a variety of whipped butter flavored with horseradish, anise and herbs.

Horseradish butter:
 ½ cup butter
 1 tablespoon prepared mustard
 1 teaspoon Horseradish
 Salt and pepper
 Snipped parsley
 Combine butter, mustard, horseradish, salt, and pepper. Cream until light and fluffy. If desired, garnish butter with snipped parsley.
 Anise butter:

Soften 1 teaspoon anise seeds in one teaspoon of boiling water for 30 minutes. Add both anise seeds and water to one half cup slightly softened butter. Beat with electric mixer or wooden spoon until fluffy.

Betty Biehl
 Merztown

SANTA MARIA BARBECUE BEANS

1 pound boneless beef chuck, cut into ½ -inch pieces
 1 pound pinto (pink) beans
 Water
 2 large onions, chopped
 ½ cup bottled red chili sauce (hot)
 2 cloves garlic, minced
 2 teaspoons instant beef bouillon granules
 1 teaspoon salt

Place beans and 6 cups cold water in Dutch oven. Let stand overnight (at least 6 to 8 hours). Do not refrigerate. Drain and rinse. Add 5 cups water to beans. Bring to a boil. Stir in beef, onions, hot chili sauce, garlic, bouillon and salt. Cover tightly; reduce heat and cook slowly 2½ to 3 hours or until beef shreds easily and beans are tender. Stir mixture occasionally while cooking. Yield: 7 cups.