

Question Corner

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QUESTION — Betty K. Herschberger requested a recipe for broccoli salad. Thanks Marlene Grow, Bechtelsville; Nancy Kramer, Newmanstown; and others for sending recipes.

Broccoli Salad

- 4 cups raw broccoli, chopped
- 8 slices bacon
- ¼ -½ cup raisins
- 1 cup mayonnaise
- ¼ cup sugar
- 3 tablespoons vinegar
- 1 small onion, chopped

Put broccoli in serving bowl. Fry bacon, drain and crumble. Combine bacon, raisins, mayonnaise, sugar, vinegar and onions. Mix well and pour over broccoli. Toss lightly and serve.

Celery or apples may be substituted for raisins.

Low Cholesterol Broccoli Salad 120 calories per cup

- 2 cups broccoli flowerets
- ½ pound mushrooms, sliced
- 1 cup green pepper strips
- 1 cup red pepper strips
- ¼ cup chopped red onion
- ¼ cup vegetable oil
- 2 tablespoons red wine vinegar
- 1 garlic clove, minced
- ¾ teaspoon basil, crushed
- ¼ teaspoon thyme, crushed
- ¼ teaspoon pepper

Heat broccoli in 1-inch water in medium saucepan. Simmer 3 minutes. Drain and rinse under cold water. Transfer to large bowl. Add mushrooms, green and red pepper and onion. Toss. In small bowl, combine oil, vinegar, garlic, basil, thyme and pepper. Pour over vegetables. Toss well. Refrigerate for at least 2 hours.

Dairy Drinks And Snacks

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CHICKEN CASSEROLE

- 12 slices bread
- 1 cup chicken broth
- 1 cup milk
- ¼ cup butter
- Salt, pepper
- 4 eggs
- 2-4 cups chopped chicken
- American or processed cheese, sliced
- 1 can cream of chicken or cream of mushroom soup
- Crackers, corn flakes, or bread crumbs
- Put bread in a cake pan. Mix

together broth, milk, butter, seasonings, eggs, and chicken. Top with cheese. Add soup followed by crackers, corn flakes, or bread crumbs. Bake until bubbly in 350-egree oven.

"My family loves this casserole. We live on a dairy farm in central Pennsylvania, milking about 105 cows. I raise our calves along with our five children. Ever since the summer of '87, when our dairy barn burnt to the ground, I've grown fonder of the cows and am

thankful they were all saved. Since then I've been collecting cows for our home, including cow curtains in the kitchen, cow cross stitch, and lots of cow knick knacks."

**Susan Menges
Watsontown**

"My husband and I are dairy farming and love it. I especially enjoy helping with the field work. We have a son, Brian, who is 9 years old and loves to help his daddy in between home schooling. And, we have a Korean daughter, Lori, who is 5 years old and enjoys all the animals."

**Linda Miller
Gap**

ANSWER — Mrs. Christ King, Kinzers, wanted a recipe for lollipops. Thanks Marlene Weaver and Patricia Haycock, Edinburg, VA; for two versions.

Granny's Homemade Lolly Pops

- 3¾ cups sugar
- 1½ cups light corn syrup
- 1 cup water
- 1 teaspoon flavoring (I use grape, cherry or orange oil)
- 5 drops food coloring
- Mix first 3 ingredients in a large saucepan. Stir over medium heat until sugar dissolves. Boil without stirring until temperature of 310 degrees occurs. Remove from heat until boiling has stopped. Stir in your favorite oil flavoring and coloring. Pour into greased lolly pop mold, which can be purchased through the Wilton Company. Add sticks while candy is hot. Makes 1 pound of lolly pops.

Lollipops

- 18 lollipop sticks
- ¼ cup butter
- ½ cup light corn syrup
- ¾ cup sugar
- Few drops food coloring
- Lightly butter baking sheet, 15½ x12-inches. Arrange lollipop sticks on baking sheet. Combine butter, butter, corn syrup and sugar in heavy 1-quart saucepan. Heat to boiling over medium high heat, stirring occasionally. Reduce heat to medium. Continue cooking, stirring frequently, to 270 degrees or until a few drops of syrup dropped into very cold water separate into hard, but not brittle threads. Stir in food coloring.
- Drop mixture by tablespoon over end of each lollipop stick. If desired, while lollipops are hot, press on candy decorations. To decorate when cooled, brush underside of candy decoration with corn syrup and press onto lollipops. Cool lollipops thoroughly before removing from baking sheet.

CHOCOLATE SUNDAE CRUNCH

- 1 cup flour
- ¼ cup brown sugar, packed
- ½ cup butter
- ½ cup nuts, chopped
- 1 small package instant French vanilla or vanilla pudding mix
- 1 cup milk
- 2 cups vanilla ice cream, slightly softened
- 3 tablespoons evaporated or whole milk
- ½ cup chocolate chips
- ½ cup miniature marshmallows
- Combine flour with brown sugar; cut in butter until crumbly and stir in nuts. Spread, do not press, mixture in an ungreased 9-inch square baking pan. Bake at 350 degrees for 25 minutes until lightly brown. Cool completely. Crumble baked mixture reserving ½ cup for topping. Spread and lightly press remaining crumbs in bottom of same pan.

Combine dry pudding mix with milk; beat 2 minutes at low speed, scraping sides of bowl frequently. Add ice cream; blend at low speed until mixture is smooth. Pour over crumb crust; sprinkle with reserved crumbs.

Combine evaporated milk, chocolate chips, and marshmallows. Cook over medium heat, stirring until mixture is melted. Drizzle over filling and crumbs. Refrigerate at least 2 hours. Dessert may also be frozen; remove from freezer to refrigerator for two hours before serving, or let stand at room temperature for half an hour.

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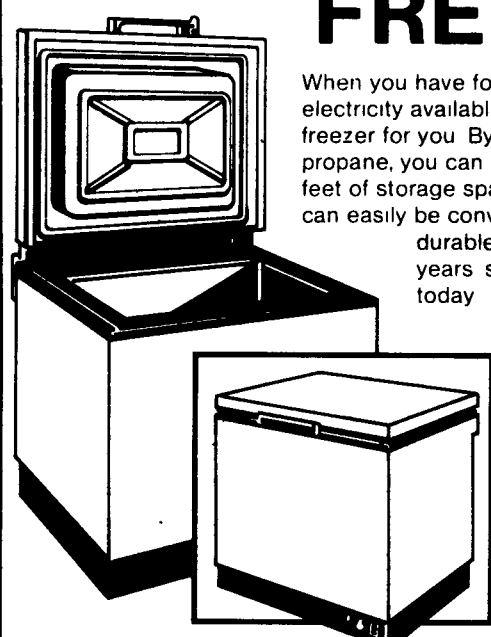
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