



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 — 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 Gible's Restaurant, Greencastle.

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

QUESTION — Nancy Kramer, Newmanstown, requests low cholesterol recipes, especially for salads and main dishes.

QUESTION — Mrs. Rodman Webster, requests a recipe for sausage that tastes similar to that purchased at supermarkets.

QUESTION — Patti McLaughlin, Ellitsburg, is looking for a recipe called lemon crunch pie. It has a lemon filling similar to lemon meringue pie, but it has a crunchy top instead of meringue.

QUESTION — Anne Crist, Airville, requests a recipe for an old-fashioned chocolate ice cream soda.

QUESTION — Dorothy Swartz, Shippensburg, requests a recipe for homemade turkey sausage.

QUESTION — Menno Z. Martin, Denver, requests a recipe for hard pretzels.

QUESTION — Reba Stauffer, Selinsgrove, would like to know if anyone has a recipe for millet bread.

QUESTION — D. Webber, Purcellville, Va., requests recipes and ideas for buffet foods for a wedding reception. She especially wants finger food ideas. Where could she find pictures or ideas to make things look more attractive?

QUESTION — Roseann Metz, Willow Hill, requests a recipe for peanut crumble, a desert served at Buckhorn Inn near Staunton, Va.? **Editor's Note:** Most restaurants and stores do not share their recipes. Their employees are not allowed to share them either. Recipes that are printed in response to these questions probably are not the exact recipe. This is understandable, but readers who believe they have a recipe that tastes similar are encouraged to submit it.

QUESTION — Doris Dibert, Everett, would like to know where NEATWAY freezer boxes can be purchased.

QUESTION — L.S. of York Springs requests a recipe for Amish macaroni salad that tastes similar to that made by Winter Gardens of New Oxford.

QUESTION — Fern Gerth, Reading, requests a recipe for a light Belgium waffle for serving with strawberries and whipped cream.

QUESTION — Evelyn Stang, Knoxville, Md., requests a recipe for making bologna from hamburger.

QUESTION — Flo Siegfried, York, writes that a recipe for steamed pudding with fresh raspberries appeared in this column several years ago. She said that it is made on top of the stove and is very delicious. She lost her copy. Do any of our readers have it or one that is similar?

QUESTION — Helen Henry, Macungie, writes that she has read all the recipes appearing in this paper for carrots, but not one appeared for carrot salad. Does someone have one?

ANSWER — Brenda Wenger, Ephrata, is looking for recipes for hot potato salad and one for a cooked dressing to accompany it and macaroni salad. Thanks to Ethel Heilmann, Ulysses; Martin Roy of Warrenton, Va.; and others who answered this request.

Hot Potato Salad

- 3 medium potatoes, boiled in skins
- 3 slices bacon
- 1/4 cup chopped onion

- 1 tablespoon flour
- 2 teaspoons sugar
- 3/4 teaspoon salt
- 1/4 teaspoon celery seeds
- 1/4 teaspoon pepper
- 3/8 cup water
- 24 tablespoons vinegar

Peel potatoes and slice thinly. Saute bacon slowly in a frying pan, drain on paper towels. Saute onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seeds and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Heat to boiling, stirring constantly. Boil for 1 minute. Carefully stir in the potatoes and crumbled bacon bits. Remove from heat, cover, and let stand until ready to serve. Makes 4 servings.

Old Fashioned German Potato Salad

10 to 12 cooked potatoes, diced or 5 or 6 cans canned potatoes, drained.

- 6 hard cooked eggs, diced
- 1 medium to large onion, diced
- 1 pound bacon cooked crisp and crumbled
- 2 tablespoons flour
- 1 cup vinegar
- 1 cup sugar

Mix potatoes, onions and eggs if used. Fry bacon; drain; stir flour into drippings. Add vinegar and sugar. Cook until clear. Add bacon chips to dressing and mix with potatoes. Serve warm. Makes 6 to eat servings.

Dressing for Macaroni and Potato Salad

- 1 cup water
 - 3/4 cup cider vinegar
 - Salt and pepper to taste
 - 4 tablespoons butter
 - 1/2 cup sugar or to taste
- Combine ingredients in a one quart saucepan and bring to a boil.

2 eggs, beaten
1 1/2 to 2 tablespoons flour and milk for thickening
Mix eggs and flour together. Pour half of the boiling mixture over the eggs and flour mixture. Combine the two mixtures in the saucepan and return to stove and cook until thickened. Pour over potatoes or macaroni while warm. Refrigerate.

Salad Dressing For Macaroni And Potato Salad

- 1 cup sugar
- 1 heaping tablespoon flour
- 1 egg
- 2 tablespoons milk
- 2 teaspoons mustard
- 3/4 cup vinegar
- 1/4 cup water

Cook all ingredients together until thickened. Remove from stove and add a little salt and lump of butter. Mix a cup of store-bought salad dressing with it. Mix with potato or macaroni.

ANSWER — Brenda Wenger, Ephrata, requested recipes using hamburger. Thanks to Arlene Hershey, Oxford, and June Grove, Dillsburg, for answering.

One Meal Dish

- 4 medium potatoes
 - 1 medium onion
 - 1 pound ground beef
 - 1 pint tomatoes
 - 1/2 cup rice
 - Salt and pepper to taste
 - Buttered bread crumbs
- Use a buttered baking dish. Slice the potatoes and onion into it. Add hamburger, rice, salt and pepper. Add tomatoes. Top with buttered crumbs. Bake at 300 degrees for 2 1/2 hours.

Hamburger Pizza

- 2 cups biscuit mix
 - 1 package yeast dissolved in 1/2 cup water
- Mix ingredients slightly and roll to a thin crust. Place on two cookie sheets. Flute edges.
Mix together:

- 1 large can tomato soup
 - 3 tablespoons minced onions
 - Dash of oregano or basil
- Let stand for a few minutes. Brush pastry mix lightly with pastry brush dipped in corn oil. Divide tomato sauce into two parts and put on the two crusts. Take 1 1/2 pounds hamburger and crumble on top of tomato sauce. Salt with garlic salt or onion salt. Sprinkle Parmesan cheese over top mixture, also spread grated sharp cheese on top. Bake in hot 400 degree oven, 20 to 25 minutes or until cheese bubbles. let set 5 minutes before serving.

Ice Cream

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HOMEMADE ICE CREAM

- 3 quarts milk
- 10 eggs
- 3 cups sugar
- 3 tablespoons flour
- 1 teaspoon salt
- 2 tablespoons vanilla
- 1 quart whipping cream

Beat eggs until light and fluffy, about 5 minutes. Slowly add 1 cup sugar, continue to beat at medium speed. Mix the rest of sugar with flour and salt. Slowly add to the egg mixture, beat for 2 more minutes at medium speed. Pour milk into 8-quart kettle and heat until warm. Add egg mixture and stir well; continue to cook until thick.

When thick, take off of heat and stir in vanilla. Put hot mixture into ice water until thoroughly cool, stirring at times. When mixture is cool, beat cream in a bowl until thick, add vanilla and cream to suit taste. Stir cream mixture in with the milk mixture. Mix well. Put in ice cream bucket and turn and enjoy. Makes 8 quarts.

Charlene R. Martin
Lititz

ICE CREAM CAKE

- 2 cups confectioners' sugar
- 2 squares chocolate, melted
- 1/2 cup butter
- 3 eggs, separated
- 1 box vanilla wafers, crushed
- 2 quarts vanilla ice cream
- 1/2 cup nuts, chopped or 1/4 cup peanut butter

Cream butter and add sugar, chocolate, vanilla, and egg yolks. Fold in beaten egg whites and nuts or peanut butter. Add crumbs, saving 1/2 cup to sprinkle over top of cake. Mix well. Place in 9x13-inch cake pan. Press and smooth. Put in freezer for 15-30 minutes to chill. Cut ice cream in slices and put in pan. Smooth and firm, so that it is smooth on top. Sprinkle with reserved crumbs. Freeze for 2-3 hours.

Mary Troutman
Everett

BUTTER CRISP ICE CREAM

- 1 envelope unflavored gelatin
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 1/2 cups milk
- 2 eggs
- 1 cup whipping cream
- 2 teaspoons vanilla
- 1/2 cup corn flakes, finely crushed
- 1/2 cup pecans, crushed
- 1/4 cup light brown sugar, firmly packed

2 tablespoons butter, melted
Combine gelatin, sugar, and salt in a 1-quart saucepan. Add 1/2 cup milk. Heat over low heat until gelatin is dissolved. Add remaining milk. Beat eggs in small bowl until thick and lemon colored. Gradually add milk mixture, cream, and vanilla. Pour into 1 1/2 quart rectangular baking dish. Freeze until firm. Meanwhile, combine corn flakes, pecans, and brown sugar. Melt in butter. Spread on jelly-roll pan. Bake in preheated 375-degree oven for 10 minutes stirring frequently. Cool. Remove ice cream to large chilled mixing bowl. Beat until softened. Fold in corn flake mixture. Return to rectangular dish or spoon into 1-quart mold. Freeze.

Ice cream mixture may be placed in a small ice cream freezer and frozen according to manufacturer's directions. Fold in corn flake mixture. Freeze in mold or rectangular dish.

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