



## 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** — D. Webber, Purcellville, Va., requests recipes and ideas for buffet foods for a wedding reception. She especially wants finger food ideas. Editor's Note: Watch for a feature on buffet foods in an upcoming issue.

**QUESTION** — Roseann Metz, Willow Hill, requests a recipe for peanut crumble, a dessert served at Buckhorn Inn near Staunton, Va.

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

**QUESTION** — Inez Ware, Waynesboro, Va., requests a recipe for making A-1 steak sauce.

**QUESTION** — Mildred Vorndran, Webster, NY, requests a recipe for dill relish.

**QUESTION** — Ida Book, Blain, requests a recipe for a cheese spread that uses several different kinds of cheeses. She wants to use ends that delis sell as leftovers.

**QUESTION** — A reader would like a recipe for Bear Claws. It is a yeast dough that is rolled and spread with a fruit butter then lapped over two times. Slits are made in the dough to look like claws.

**QUESTION** — Grace Ikler would like a recipe for dill pickles in a 10-gallon crock.

**QUESTION** — Esther Herr would like the recipe for a Mexican sauce called Sensational Salsa, medium hot.

**QUESTION** — George Bernas of Cochection, NY, requests a recipe for dry-cured sopressata.

**QUESTION** — Josephine Rudy, Hummelstown, requests a recipe for moist bran muffins.

**QUESTION** — Josephine Rudy, Hummelstown, requests recipes for casseroles and main dishes using zucchini.

**QUESTION** — Norman E. Hartman, State College, requests a recipe for funnel cakes.

**QUESTION** — Dot Weiland, Bath, requests a recipe for Pretzel Dessert that has a pretzel base and is topped with strawberries.

**QUESTION** — Rodney Denlinger, Gordonville, is looking for a mint jelly recipe.

**QUESTION** — Sandy Gutshall, Harrisburg, requests a recipe for mustard eggs.

**QUESTION** — Barbara Reed, Punxantawney, requests a recipe for marinated tomatoes.

**QUESTION** — June Berger, Annville, requests a recipe for Fig Newton Cookie Bars, using fresh figs. She also would like a recipe for drying figs in combination with almonds.

**ANSWER** — Lisa Barnes of Christiana requested a recipe for peanut butter fudge. Thanks to Barbara Reed, Punxantawney, for sending one.

### Peanut Butter Fudge

- 2½ cups brown sugar
- 1 cup granulated sugar
- 1 stick margarine
- ¾ cup evaporated milk
- ¾ cup water
- ¼ teaspoon salt
- ¾ cup peanut butter
- 1 teaspoon vanilla
- ½ cup marshmallow cream, optional
- ½ cup walnuts, optional

Boil sugars, margarine, milk, water and salt to soft-stage boil. Add vanilla, peanut butter, marshmallow cream and walnuts. Beat with electric mixer until fudge starts to set up, approximately 5 to 8 minutes. Pour into greased 9x13-inch pan. Cool. Cut. Enjoy.

**ANSWER** — Nancy Slaymaker requested a recipe that tastes similar to Quaker 100% Natural Cereal. Check the featured recipe on page B6, for a similar tasting cereal called Golden Crispies Cereal.

**ANSWER** — V. Martin, Springfield, Va., requested a recipe for yogurt ice cream and for frozen ice cream in vanilla, chocolate and strawberry flavors. Thanks to Janet Stauffer, Elverson, and to Trish Williams who writes that a recipe leaflet for making frozen yogurt is available by sending a self-addressed, stamped #10 envelope to Middle Atlantic Milk Marketing Association, 216 Carroll Building, 8600 LaSalle Road, Townson, MD 21204.

### Vanilla Frozen Yogurt

- 20 ounces plain yogurt
  - ½ cup sugar
  - 1 envelope unflavored gelatin softened in ¼ cup water
  - Dash salt
  - ½ cup evaporated milk
  - 2 teaspoons vanilla
- Scald evaporated milk over low heat stirring from time to time to avoid the "skin" formation over the top of milk. Add sugar, salt and softened gelatin. Stir until well dissolved and mixture is completely smooth. Cool. Add yogurt and vanilla. Mix well. Chill in refrigerator for 2 hours or longer. Pour into can and churn in freezer. Makes approximately 2 quarts. For strawberry frozen yogurt, add 1 pint of crushed, sweetened strawberries.

**ANSWER** — Sandra Duffy requested a recipe for tomato patties. Thanks M. Nolt, Stevens, for answering this request.

### Tomato Patties

- 8 medium tomatoes
  - ½ teaspoon baking soda
  - 2 eggs
  - 2½ cups cracker crumbs
- Peel and mash tomatoes. Add soda, eggs and crumbs. Fry like pancakes in a hot skillet. Serve with pancake syrup if desired.

**ANSWER** — A.K. from Millersburg requested recipes using blackstrap molasses. Thanks Melody Ocker, Chambersburg, for sending two.

### Mr. Moore's Molasses Sugar Cookies

- ½ cup oil
  - 1 cup sugar
  - ¼ cup Blackstrap molasses
  - 1 egg
  - 2 teaspoons baking soda
  - 2 cups flour
  - ½ teaspoon cloves
  - ½ teaspoon ginger
  - 1 teaspoon cinnamon
  - ½ teaspoon salt
- Mix ingredients together. Chill dough. Form into one-inch balls. Roll in sugar and place in greased cookie sheet, two inches apart. Bake 375 degrees for 8 to 10 minutes. Yields: Approximately 3 dozen.

### Shoofly Cake

- 2 cups light brown sugar
  - ¾ cup oil
  - 4 cups unsifted flour
- Stir until crumbs form. Save 1 cup for top.
- 2½ cups boiling water
  - 1 tablespoon baking soda dissolved boiling water
  - ½ teaspoon salt
  - 1 cup blackstrap molasses
- Mix ingredients together and add to crumb mixture. Pour into 9x13-inch cake pan. Sprinkle 1 cup crumbs on top. Bake at 350 degrees for 45 minutes.

**ANSWER** — Mrs. Lewis Shippey, Tunkhannock, requested a recipe for making graham crackers. Thanks to Martha Nolt of Richland for replying.

### Graham Crackers

- 4 cups whole wheat flour
  - 2 cups brown sugar
  - 1 teaspoon soda
  - 1 teaspoon salt
  - 2 cups flour
  - 1 teaspoon baking powder
  - 1 teaspoon vanilla
  - 1 cup shortening
  - 1 cup milk
- Cream shortening and sugar. Add dry ingredients with milk and vanilla. Chill well and roll thin. Cut in squares and sprinkle with cinnamon and sugar. Bake in 350 degree oven until lightly browned.

# Apple Appeal

(Continued from Page B6)

## APPLE-GLAZED PORK ROAST WITH SAUERKRAUT

- 4 to 5 pounds sirloin roast
  - 1 tablespoon brown sugar
  - ¼ teaspoon caraway seed, divided
  - ¼ teaspoon salt
  - 2 cups apple juice, divided
  - 1 tablespoon lemon juice
  - 1 jar (32-ounces) sauerkraut, drained
  - 1½ cups chopped apples
  - ½ cup coarsely shredded carrot
- In medium saucepan, combine brown sugar, cornstarch, ¼ teaspoon caraway seed and salt. Stir in 1½ cups apple juice and lemon juice. Cook and stir over medium heat until thickened. Set aside. Place pork roast fat side up in oven-proof skillet. Insert meat thermometer. Roast at 325 degrees for 1 hour. Brush with ½ cup apple juice mixture. Roast 2 hours longer. Spoon combined sauerkraut, apples, carrot, ½ cup remaining apple juice and ½ teaspoon caraway seed around pork roast. Spoon remaining apple juice mixture over pork roast and sauerkraut; cover. Roast 30 to 60 minutes longer or until meat thermometer registers 155 degrees. Let roast stand 5 to 10 minutes; slice. Makes 16 servings.
- Nat. Pork Producers Council

## FRUIT & CHEESE STUFFED PORK CHOPS WITH CIDER SAUCE

- 1½ cups toasted bread crumbs
  - ½ cup chopped unpared apple
  - ¼ cup chopped celery
  - 2 tablespoons golden raisins
  - ½ cup shredded sharp Cheddar cheese
  - 2 tablespoons butter, melted
  - ¼ teaspoon salt
  - Pepper to taste
  - ¼ teaspoon cinnamon
  - 6 pork chops, about 1-inch thick
- Sauce:
- 2 tablespoons butter
  - 1 cup apple cider
  - ¾ teaspoon ground ginger
  - ¼ teaspoon cinnamon
  - ¼ cup light cream
  - 1 tablespoon cornstarch
  - Salt and pepper to taste
- Preheat oven to 350 degrees. For pork chops, combine bread cubes, apples, celery, raisins, cheese, melted butter, salt, cinnamon, and pepper. Slit each pork chop to form a pocket. Stuff pork chops with filling. Fasten edges with wooden picks. Brown chops in 2 tablespoons butter in large skillet. Transfer meat to a shallow baking pan. For sauce, add cider to skillet and heat to boiling, scraping bits from bottom of pan. Stir in ginger and cinnamon. Pour over chops. Cover meat with foil. Bake about 1 hour. Drain cider from baking pan and remove to skillet. Return pork chops to oven, uncovered and bake 15 minutes longer. Reduce cider mixture to ¼ cup. Combine cream and cornstarch. Add to skillet and stir until mixture has thickened slightly. Cook 1 to 2 minutes longer. Season to taste with salt and pepper if necessary. Serve sauce with pork chops.

## APPLE JELLO

- 1 package lime-flavored gelatin
  - 1½ cups hot water
- Mix and allow to set until mixture coats to spoon. Add the following and mix well:
- 1 grated carrot
  - 1 No.2 can-crushed pineapple, drained
  - 2 medium apples
  - ¼ pint sour cream

Betty Biehl  
Mertztown