



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 the feature on elegant buffet foods scheduled for the September 15 issue in the "Home On The Range" page.

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

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

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

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

QUESTION — Cindy Eshleman, Jonestown, requests a recipe for raspberry creme pie.

QUESTION — Terry Lerew, Gardners, requests a recipe similar to the instant breakfast cereal "Peaches & Cream."

QUESTION — Catherine Shearer, Greencastle, requests recipes using sausage.

ANSWER — Edwin Liebenow, Holmdel, NJ, would like to know how to prepare naked, edible pumpkin seeds.

ANSWER — Josephine Rudy, Hummelstown, requested a recipe for chocolate chip cookies that stay moist and don't harden after they are baked. Thanks to Jean Wingert, Mercersburg; and Jo Evans of Boyds, MD; Cindy Eshleman, Jonestown; for recipes and to K. Miller, Dever, DE, who suggests using a regular cookie recipe except substitute $\frac{1}{2}$ cup fructose for 1 cup white sugar. Fructose may be found in health food stores if your supermarket does not carry it.

Chocolate Chip Cookies

$\frac{1}{2}$ cup butter, softened
 $\frac{1}{2}$ cup margarine, softened
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup light brown sugar, firmly packed
 1 teaspoon vanilla
 2 eggs, room temperature
 $2\frac{1}{4}$ cups flour
 1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 2 cups chocolate chips
 1 cup chopped pecans, optional
 Cream butter, margarine, sugars and vanilla until light and fluffy. Add eggs, beat well. Combine flour, baking soda and salt. Slowly beat into creamed mixture. Stir in chips and nuts. Drop by teaspoonsful onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes. Cool 1 minute before removing from cookie sheet. Store in airtight containers.

Chocolate Chip Pudding Cookies

$2\frac{1}{4}$ cups flour
 1 teaspoon baking soda
 1 cup butter, softened
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup brown sugar
 1 4-ounce package vanilla* flavored instant pudding
 1 teaspoon vanilla
 2 eggs
 1 12-ounce package chocolate chips
 1 cup chopped nuts, optional
 *Can use chocolate pudding instead of vanilla for more chocolate flavor.

Mix flour, soda, butter and sugars, pudding mix and vanilla in a large bowl. Beat until smooth and creamy. Beat in eggs. Gradually add to flour mixture, then stir in chocolate chips and nuts. (Batter will be stiff). Drop by rounded teaspoon onto ungreased baking sheets, about 2 inches apart. Bake 375 degrees for 8 to 10 minutes. Makes about 7 dozen.

ANSWER — Grace Ikler wanted a recipe for dill pickles in a 10-gallon crock. Thanks K. Miller, Dever, DE, for sending one.

Crock Dill Pickles

1 peck cucumbers
 Wash well. Place in 4 gallon crock with grape leaves and dill weed. Boil together 10 minutes in 6 quarts water, 3 cups vinegar, $1\frac{1}{2}$ cups pickling salt, and 2 tablespoons alum. Cool. Pour over cucumbers. cover pickles with a plate and weight down so pickles remain covered with brine. Cure for at least 10 days in a cool place.

ANSWER — Josephine Rudy, Hummelstown, requested a recipe for moist bran muffins. Thanks to Jo Evans, Boyds, MD; and to Terry Lerew of Gardners, for sending the following recipes.

Bran Muffins

2 tablespoons oil
 $\frac{1}{4}$ cup sugar
 $\frac{3}{4}$ cup milk
 1 cup all bran cereal
 1 cup flour
 $2\frac{1}{2}$ teaspoons baking powder
 Pinch of salt
 Combine oil and sugar. Add milk and all bran. Let stand 10 minutes. Stir in flour, baking powder and salt. Grease muffin cups. Bake for 20 minutes in 400 degree oven.

Bran Muffins

3 cups all-bran cereal
 1 cup boiling water
 $1\frac{1}{2}$ cups honey
 1 cup oil
 2 beaten eggs
 2 cups buttermilk
 $2\frac{1}{2}$ cups whole wheat flour
 $2\frac{1}{2}$ teaspoon baking soda
 1 teaspoon salt
 Pour boiling water over bran and let stand while mixing other ingredients in a large bowl. Add water and bran mixture. Bake 400 degrees for 20 minutes.
 *Mixture can be stored in refrigerator up to six weeks.
 Contributor writes: "My children request these often. I use a gem pan and bake for 10 minutes to have warm muffins for a fast breakfast before school."

ANSWER — Norman E. Hartman, State College, requested a recipe for funnel cakes. Thanks to Jill Senkari, Absecon, NJ; and to Lillian Horne, Shirleysburg, for answering. Lillian writes that she belongs to the Firemen's Ladies Department and this is the recipe they use for Homecoming Festivity where they make 250 funnel cakes a night.

Funnel Cakes

3 eggs
 2 cups milk
 $\frac{1}{4}$ cup sugar
 3 to 4 cups flour
 $\frac{1}{2}$ teaspoon salt
 2 teaspoon baking powder
 2 teaspoons vanilla
 Slightly beat eggs. Add milk, sugar and vanilla. Stir. In separate bowl, measure flour, salt and baking powder. Add to liquid mixture and stir.
 Fry in hot fat by pouring a small portion into a funnel while moving funnel in a circular motion. Drain and dust with confectioners' sugar.

ANSWER — Josephine Rudy, Hummelstown, requested recipes for casseroles and main dishes using zucchini. Check page B6 in the "Home On The Range" recipe section for some readers' favorites.

(Turn to Page B11)

Casserole

(Continued from Page B6)

BAKED BEANS WITH PORK CHOPS

40-ounce can dry lima bean
 $\frac{1}{2}$ cup catsup
 $\frac{1}{2}$ cup dark corn syrup
 $\frac{1}{4}$ cup brown sugar
 4 or 6 pork chops
 Salt

Soak dry beans in salt water for approximately 6 to 8 hours or overnight. When ready to cook, drain off salt water. Add fresh water and boil for $\frac{1}{2}$ hour or until soft.

Drain beans again, saving approximately 1 cup liquid. Add catsup, sugar, syrup and liquid. Mix well in baking dish. Place raw pork chops on top of beans and salt them if desired. Bake in oven at 325 degrees for approximately 1 hour or until browned. Turn pork chops over on other side for approximately 1 hour or until brown and able to cut them with a fork. Serves 4 to 6.

Contributor writes: "This dish has become known as my specialty! I have yet to take them to a covered dish supper and not bring home an empty casserole dish."

Berneice A. Gabel
 Newport

SPANISH RICE

1 pound ground beef
 1 medium onion, chopped
 1 large green pepper, chopped
 Brown in electric skillet. Pour off all grease.

Add:
 $2\frac{1}{2}$ cups peeled, mashed ripe tomatoes

$\frac{1}{2}$ to 1 cup water
 1 cup uncooked rice

Simmer 20 to 25 minutes until rice is tender. Add more water if necessary. Stir often. Serves 4. Optional: Sprinkle grated parmesan cheese over rice before serving.

Note: This is good for those who need to restrict salt intake.

Rosa M. Rippeon
 Mt. Airy, MD

ZUCCHINI CASSEROLE

6 cups grated zucchini
 1 cup grated carrot
 1 small onion, chopped
 1 medium green pepper, chopped

Combine vegetables and stir in the following:

1 cup sour cream
 1 can cream of chicken soup

Mix:
 8 ounce herb stuffing
 1 stick margarine, melted

Place one half of the stuffing in bottom of 9x13-inch pan. Add vegetable mixture and remaining stuffing on top.

Bake, uncovered, for 45 minutes in 350 degree oven. (May need to cover toward the end if stuffing becomes too brown).

Terry Lerew
 Gardners

ZUCCHINI IN A SKILLET

In a large skillet saute
 1 sliced medium onion
 1 green pepper
 1 stalk celery
 Pinch of oregano
 $\frac{1}{2}$ teaspoon garlic salt
 3 tomatoes
 $\frac{1}{4}$ teaspoon sugar
 Salt and pepper to taste

1 medium-sized zucchini, sliced
 Cook 15 to 20 minutes until tender. Pour over linguine noodles or rice. Serve with salad and bread.

M. Haldeman
 Doylestown