



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 — George Bernas of Cochection, NY, requests a recipe for dry-cured sopressata. If we do not receive an answer to this request within the next week, we will assume our readers do not know the answer and will drop the request.

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

QUESTION — A Millmont reader would like to know where to purchase kosher salt that is used in corned beef recipes.

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

QUESTION — Mrs. J. Roy Wise, requests a recipe for coconut muffins like those served at Harpoon Hanna's.

QUESTION — A reader from West Virginia really likes rabbit, but has few recipes for it. Readers send in those recipes for game so we can satisfy hungry hunters.

QUESTION — E. Poole of Street, MD, requests a recipe for sour cream pound cake.

QUESTION — Jane Raphael of Bricktown, NJ, requests a recipe for cheese babka, a yeast cake with ribbons of cheese and a few raisins. It is not sweet and is usually eaten toasted and spread with butter.

QUESTION — Anna Weaver, Annville, requests a recipe for perogie, a pot-pie type dough wrapped around various fillings and either boiled in water or deep fried.

QUESTION — Doris Martin of New Holland canned 60 quarts of green beans. She needs help in knowing how to use them.

QUESTION — Doris Martin, New Holland, would like to know how to prevent air bubbles that form under pie crust when she bakes egg custard or shoo fly pies.

QUESTION — Joan Texter, Sinking Springs, would like to know how to serve 100 people scrambled eggs baked in roasting pans.

QUESTION — Melvin Heffner, Boyertown, would like to know how to use turnips in many different ways.

QUESTION — Joan Texter of Sinking Spring, requests a recipe for shoo fly pies that taste like those served at Good 'N Plenty Restaurant. Is there a secret to keep them from cooking over while baking?

ANSWER — Catherine Shearer, Greencastle, requested recipes using sausage. Thanks to an unidentified reader who writes that the following makes a good breakfast brunch.

Spicy Sausage & Potato Casserole

- 1½ cups thinly sliced potatoes
- ½ to ¾ pound Italian sausage, cut in pieces
- ½ cup green pepper
- ½ cup chopped onion
- 6 eggs
- ½ cup milk
- ¾ teaspoon baking powder
- ¼ cup grated cheese
- ½ cup tomato sauce
- 4 ounces mozzarella cheese

Butter a 2-quart casserole, arrange first four ingredients in casserole. Bake at 375 degrees for 35 minutes. (If you use bulk sausage, brown lightly, pour off excess grease, and spread over potatoes). Beat together next 4 ingredients; add salt and pepper. Pour over first mixture, reduce heat to 325 degrees. Bake for 25 to 30 minutes. Drizzle with tomato sauce, sprinkle with mozzarella cheese. Bake an additional 10 minutes. Serves 6.

ANSWER — Rose Ann Martin, Ephrata, wanted screw-on jar lids for Welch's 40-fluid-ounce grape juice jars. Thanks M.L. of Pine Grove, who mailed in a box top from Ball Mason Jar Company, from which she purchased that size several years ago. If you can't find them at your grocery store, write to the company.

ANSWER — A Millmont reader requests recipes for Oreos® cookies and for candy apples. Thanks to Ruth Ann Zimmerman, Ephrata; Mrs. R. Boyd, Alburdis; and to an anonymous reader for answering these requests.

Candy Apples

8 apples
¼ teaspoon cream of tartar
3 cups granulated sugar
1¼ cups water
Red food coloring
Wash and dry apples well. Insert skewers. Place sugar, cream of tartar and water in heavy saucepan. Heat slowly until sugar is dissolved. When mixture starts boiling, add food coloring until a bright red. Do not stir. Wipe sides of pan carefully with a damp cloth. Boil without stirring until brittle when tested in cold water. Candy thermometer should read 290 to 295 degrees. Dip apples into syrup. Set on buttered cookie sheet.

Carmel Apples

1 14-ounce can sweetened condensed milk
1 cup white sugar
1½ cups white corn syrup
Cook mixture to firm soft boil stage, stirring constantly. Add:
1 teaspoon vanilla
Cool slightly and dip the apples.

Oreo® Cookies

1 package devil's food cake mix
2 eggs
2 tablespoons vegetable oil
2 tablespoons water
½ cup chocolate flavored beverage mix
1 envelop unflavored gelatin
1 cup solid white vegetable shortening
4½ cups confectioners' sugar
1 teaspoon vanilla
2 tablespoons water
Blend cake mix, eggs, water, vegetable oil and beverage mix and shape into a ball. Let stand 20 minutes. Form dough into ½ -inch balls and place on greased cookie sheet. Flatten each with a smooth bottom of a drinking glass, greased once and dipped into the beverage mix powder each time.

Bake at 400 degrees for eight minutes. Remove cookies at once and immediately flatten with the back of a spatula. Let cool 20 minutes. Makes about 100 cookies.

For filling, place gelatin in a heatproof cup. Add ¼ cup cold water, stir well and place in pan of hot water until mixture clears and gelatin is softened. Beat vegetable shortening until fluffy. Add sugar gradually and beat for 10 minutes. Mix in vanilla. Beat in cooled gelatin mixture. The gelatin keeps the filling in place inside the cookies. Spread about one teaspoon filling between two cookies. Press gently together so that filling comes to edges of cookies. Chill until set. Makes 50 cookies.

ANSWER — Rose Ann Martin, Ephrata, requested a recipe for a chunky granola. Thanks Elaine Oberholtzer, Myerstown, for sharing two that her family enjoys.

Breakfast Cereal

5 cups quick oatmeal
¼ to ½ cup brown sugar
1 cup light or dark corn syrup
½ teaspoon salt
¼ teaspoon cinnamon
1 cup wheat germ
1 cup coconut, optional
1 cup sunflower seeds, optional
1 cup raisins, optional
2 teaspoons vanilla
Mix all dry ingredients in large bowl. Sprinkle vanilla and corn syrup over mixture, then mix well. Bake in roasting pan or large dishpan at 250 degrees for 45 minutes. Stir occasionally.

Natural Cereal

Mix together:
6 tablespoons margarine, melted
½ cup honey
½ cup brown sugar
In a large roasting pan or other baking dish, crush 2-quarts cornflakes or wheaties until reduced to 1 quart. Add:
½ cup coconut
¾ cup raisins
1 heaping quart quick oats
1 teaspoon salt
Mix well; add honey mixture and mix well.
Bake at 225 to 250 degrees for 45 minutes. Stir occasionally. After mixture is baked, add 2 tablespoons peanut butter.

Contributor writes that she also adds sunflower seeds and wheat germ before baking.

(Turn to Page B9)

Celebrate October

(Continued from Page B6)

ROAST PORK WITH POTATOES

1 5-pound pork roast
Garlic powder to taste
Season meat and roast in uncovered roaster at 425 degrees for one hour.

Remove meat from pan and drain off grease. Add:

½ cup boiling water
10 cups sliced raw potatoes
1 cup sliced raw onions
Chopped parsley
2 teaspoons butter
Place meat on top of potato mixture. Bake for one hour or until desired doneness. Serves 6.

Betty Biehl
Mertztown

PENNSYLVANIA DUTCH STUFFED PORK SHOULDER

1 boned pork shoulder
1 teaspoon salt
½ teaspoon pepper
4 cups fresh or 2 (16-ounce) cans sauerkraut, rinsed and drained
2 tablespoons flour
1 tablespoon packed brown sugar

Heat oven to 450 degrees. Line a shallow roasting pan with foil. Sprinkle meat with salt and pepper. Open roast and fill cavity with 1¼ cups sauerkraut. Fold meat over sauerkraut and fasten shut with skewers.

Score fat on top with sharp knife. Mix flour and sugar and coat meat with mixture. Place meat, fat side up, in pan. Roast 10 minutes; reduce oven temperature to 350 degrees and roast for 1½ hours. Carefully pour off all but 2 tablespoons drippings. Put remaining sauerkraut around roast in pan, stirring to scrape up browned bits on bottom. Roast for another 35 to 45 minutes until meat thermometer inserted in thickest portion of meat registers 160 degrees. Remove roast to cutting board. Let stand 5 to 10 minutes.

Meanwhile spoon sauerkraut from pan onto serving platter. Slice meat and arrange on top. Garnish platter with cinnamon apples and mashed potato rosettes if desired.

NOTE: This was a favorite meal of former president James Buchanan.

Hilda Wenger
Manheim

CASHEW PORK STIR-FRY

1 pound pork tenderloin
1 tablespoon grated orange peel
¼ cup orange juice
1 tablespoon cornstarch
3 tablespoons soy sauce
½ cup corn syrup
¼ teaspoon ground ginger
2 tablespoons cooking oil
2 large carrots, sliced diagonally
2 stalks celery, sliced diagonally
½ cup cashews

Cut pork tenderloin into thin strips. Set aside. Combine next six ingredients, stirring well. Heat one tablespoon oil in large skillet over medium heat. Add carrots and celery, stir frying about three minutes. Remove vegetables and set aside. Pour remaining oil into skillet. Add pork and stir fry for about three minutes. Return vegetables to pan, add orange juice mixture and cashews. Cook, stirring constantly, over medium high heat, until thickened. Serve over rice.

Marlene E. Sattazahn
Womelsdorf