



# 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** — 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** — 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** — 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.

**ANSWER** — Carole Frantz of Friendsville, MD, requested a recipe for a white Texas sheet cake made in an 11x14-inch pan. Thanks to Bertha Sharp of Mifflintown for answering this request.

### White Texas Sheet Cake

- 1 cup water
- 1 cup butter or margarine
- 2 cups plus 2 tablespoons sugar
- 2 cups plus 2 tablespoons flour
- 1/2 teaspoon salt
- 2 eggs
- 1/2 cup sour cream
- 1 teaspoon baking soda
- 1/2 teaspoon lemon extract
- 1/2 teaspoon vanilla extract
- Rind of 1 lemon, grated

Boil together water and butter. Remove from heat and while hot add flour, sugar and baking powder. Add lemon rind and extracts. Pour into greased and floured 11x14-inch jelly roll pan. Bake at 350 degrees about 20 minutes.

### Frosting

- 1/2 cup butter or margarine
- 6 tablespoons milk
- 3 1/2 cups confectioners' sugar
- 1/2 teaspoon lemon extract
- 1/2 teaspoon vanilla extract
- Rind of 1 lemon, grated

Boil butter and milk. Remove from heat and stir in confectioners' sugar, lemon rind and extracts. Frost cake while warm. When cool, cut into bars.

**ANSWER** — Melvin Heffner, Boyertown, requested ways to use turnips in many different ways. Thanks to Anna Martin, Reinholds, for sending in one. Readers, we need a few more.

### Turnip Souffle

- 1 cup cooked turnips
- 2 tablespoons cream
- 1 cup cracker or bread crumbs
- 1 teaspoon salt
- 1 tablespoon butter
- 1/2 teaspoon pepper
- 1 egg
- 1 tablespoon sugar
- 1 cup milk

Mash cooked turnips and add 1/2 cup crumbs, beaten egg, cream and seasoning. Mix together and add milk gradually. Place in a greased baking dish and cover with remaining crumbs and dots of butter.

**ANSWER** — A reader from West Virginia requests recipes for game. Thanks Chris Hoover, Stevens; Mrs. David Hoover, Ephrata; and Ann Druck of York who raises and sells domestic rabbit. She said, "You can't get any better nutritive meat. According to a report on "What your meat dollar buys," comparative nutritive value of the commonly used meats: Beef...55% Mutton...65% Pork...75% Chicken...50% Ranch Raised Rabbit...83%

You can use rabbit instead of chicken in corn soup and in baked rabbit pie."

### Quick Meal

Layer rabbit in crock pot. Sprinkle with Old Bay. Cook 6 hours. "Delicious."

### Rabbit Fricassee

- 1 young rabbit
- 2 cups milk or stock and water
- 1/4 pound chopped bacon
- 1 large onion
- 3/4 cup chopped mushrooms
- 2 tablespoons butter
- 2 tablespoons flour
- 1 tablespoon chopped parsley
- Salt and pepper to taste

Cut rabbit in pieces and put into a large saucepan. Pour in milk; add onion, bacon, mushrooms and herbs. Season to taste. Simmer 1 1/2 hours or until tender. Remove rabbit from pan and strain broth. Melt butter in a clean pan, stir in flour, add broth and stir until thickened. Pour over rabbit and serve with lemon wedges, parsley and watercress.

### Baked Rabbit or Squirrel

- 1 rabbit or squirrel, cut up
  - 1 tablespoon salt
  - 1 quart cold water
- Soak the game in salt and water mixture for 3 hours. Drain.

Brown rabbit in 1/4 pound butter. Put into a baking dish. Bake 1 hour or until soft. Gravy can be made with the pan drippings.

### Italian Rabbit With Spaghetti

Rabbit cut into serving pieces

#### Sauce:

- 1 large onion
- 2 8-ounce cans tomato paste
- 1/2 teaspoon garlic salt
- 1/2 cup teaspoon oregano
- 2 bay leaves
- 1/2 teaspoon sugar
- Salt and pepper to taste
- Spaghetti, 8 or 9 ounce package, boiled

Put rabbit in salted boiling water and simmer until tender. When cooked, remove meat from bones, if desired. Combine all other ingredients except spaghetti with the rabbit broth and simmer one hour. Return rabbit to sauce. Serve on a bed of spaghetti.

### Stewed Rabbit With Rice

- 1 rabbit cut into serving pieces
- 1 medium onion, chopped finely
- 4 strips bacon, cut finely
- 2 cups rabbit stock
- 2 peeled tomatoes, cut finely
- 1 tablespoon green pepper
- 1/2 cup uncooked rice, washed
- 1 tablespoon minced parsley, if desired

Put rabbit in salted boiling water and simmer until tender. When cooked, remove meat from bones, and cut into small pieces about 1-inch long. Saute onion with bacon until onion is golden brown. Stir in the rabbit meat, tomatoes, pepper, and stock. Let boil and add the well-washed rice. Cover skillet tightly and simmer until rice is tender, stirring just enough to prevent sticking. Add minced parsley, if desired.

### Rabbit Salad

- 2 or 3 pounds rabbit
- Celery tops
- 1 1/2 cups diced celery
- 1/2 cup diced sweet pickle
- 1/4 teaspoon monosodium glutamate powder
- 1/2 cup mayonnaise
- 2 tablespoons lemon juice
- 1 teaspoon salt
- 1/8 teaspoon pepper

Cover rabbit pieces with boiling water in stew pan with celery tops, salt and pepper. Cover and simmer one or two hours or until tender. Drain and cool. Remove meat from bones and dice. Combine diced rabbit meat, celery and pickle mix with remaining ingredients. Chill thoroughly and serve on crisp lettuce with a garnish of hard cooked eggs.

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# Soup Up

(Continued from Page B6)

### SOUPER SOUP

- 2 tablespoons butter
- 1 cup thinly sliced onions
- 1/2 cup thinly sliced carrots
- 1/4 teaspoon garlic powder
- 4 cups beef broth OR 3 cans (10.5 ounces each) condensed beef bouillon soup, undiluted.

4 (1/2-inch) slices Italian or French bread, toasted and cubed

8 eggs

1/2 cup (2 ounces) shredded Cheddar or Monterey Jack Cheese

In large saucepan over medium heat, cook onions and carrots with garlic powder in butter, 2 to 3 minutes. Add broth. Bring to boiling, reduce heat, cover and simmer 10 minutes. While broth is simmering, divide bread cubes evenly among 4 soup bowls. Poach eggs, 4 at a time, in broth. With slotted spoon, transfer to soup bowls. Ladle about 1 1/2 cups soup into each bowl over eggs. Sprinkle each serving with 2 tablespoons of the cheese.

### American Egg Bo

### BROCCOLI-HAM SOUP

- 1/2 cup chopped onion
- 3 tablespoons margarine
- 1/4 cup flour
- 1 1/2 teaspoon instant chicken bouillon
- 1 teaspoon dry mustard
- 1/2 teaspoon thyme
- 1/4 teaspoon black pepper
- 2 cups milk
- 2 cups water
- 2 cups broccoli flowerets or frozen broccoli
- 1/2 cup fully cooked, cubed ham

In a 3-quart saucepan, cook onion in margarine until tender, not brown. Stir in flour, chicken bouillon, mustard, thyme and pepper. Add milk and water all at once. Cook and stir over medium heat until thickened and bubbly. Cook broccoli and when tender, drain. Add broccoli and ham to milk mixture. Simmer 4 to 6 minutes until heated thoroughly. Serves 4.

Nancy Kramer  
Newmanstown

### TEX-MEX BEEF SOUP

- 1 1/2 pounds boneless beef chuck top blade steaks, cut 3/4-inch thick
- 1 tablespoon cornstarch
- 2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1 can (16 ounces) tomatoes and liquid, broken up
- 1 tablespoon oil
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 can (4 ounces) chopped green chiles

1 can (8 ounces) whole kernel corn and liquid

1 cup water

1 teaspoon instant beef bouillon granules

Partially freeze beef to firm. Divide each steak into two pieces, following natural seam and removing connective tissue between pieces. Cut each piece in half and slice across the grain into 1/4-inch thick strips.

Combine cornstarch, chili powder, cumin, 2 tablespoons juice from tomatoes and oil; add steak strips, stirring to combine. Cook beef strips (one half at a time) in Dutch oven over medium heat. Remove; reserve. Cook onion and garlic 2 to 3 minutes. Add tomatoes and remaining liquid, green chiles, corn with liquid, water and bouillon granules.

Bring to a boil; reduce heat, cover tightly, and simmer 7 minutes. Add reserved seasoned beef strips and continue cooking, covered, 3 minutes. Makes 4 servings.