



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

QUESTION — Jane Raphael, 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 Rodilosso lost her "Hobby Holly" pattern. Will someone please send her one that she can copy and return. Send to 18 Summit Avenue, Berlin, NJ 08009.

QUESTION — Annette Kuhn, R.D. 2, Box 2304, Stroudsburg, PA 18360 would like if someone could send her directions for knitting a sweater with a tractor design.

QUESTION — Marilyn Berry of Dayton, VA, tried one of the Bouncing Snowball recipes that appeared in the paper about one year ago. It doesn't work for her. She said there is plenty of fizzing action, but the mothballs remain on top of the water. What is she doing wrong?

QUESTION — Jo Evans, Boyds, MD, requests a recipe for coffee-can cake that is baked in a one pound coffee can.

QUESTION — Millie of Lititz requests a recipe for Maypo muffins. She said the recipe appeared on the back of the Maypo box several years ago.

QUESTION — Dot of Ephrata requests recipes for a Milky Way Cake and Milky Way frosting.

QUESTION — Sue Sitler, Lancaster, is interested in finding a recipe for Kentucky Derby Pie.

QUESTION — A. High, Millerstown, requests a recipe for saltine crackers.

QUESTION — Lillian Edgin, Sewell, NJ, asks if there is a recipe for Mound Bar Cake or one that has coconut, marshmallows and chocolate in the ingredients.

QUESTION — Lillian Edgin of Sewell, NJ, asks what can be substituted for brandy in a recipe.

QUESTION — Sherri Meily, Mt. Union, requests a recipe for making pepperoni sticks by using ground deer meat.

QUESTION — Sherri Meily, Mt. Union, requests a recipe for chocolate peanut butter pie. She said it has crumbs between the crust and the filling.

QUESTION — A Dauphin County reader wants a recipe for barley soup.

QUESTION — Peggy of West Grove would like to know if anyone has the fruitcake recipe that appeared in *Lancaster Farming* about three years ago. It was a dark moist cake and it had dromedary dates in it. "It was the best fruitcake and I lost the recipe," Peggy writes. She did have a problem that it would get moldy. Does anyone know why?

QUESTION — Linda Adam would like a recipe for making yogurt covered pretzels and nuts like those you buy in grocery stores.

QUESTION — Dorothy McQuade, McConnellsburg, requests a recipe for a nut cake that has several kinds of nuts in it and is baked in an angel food cake pan. The cake is often used in place of fruit cake.

QUESTION — Joe Beouch of P.O. 1937 Washington, D.C. 20036, would like a recipe for rock candy.

QUESTION — Joyce Rex, Slatington, would like a recipe for Bishop's bread.

ANSWER — Doris Martin, New Holland, wanted to know how to prevent air bubbles that form under pie crust when she bakes egg custard or shoo fly pies. Thanks Debra McGrew who writes that she fills the unbaked pie shell with dried beans to press the crust in place. She then removes the beans and reuses them.

ANSWER — Cyril Cassner, Newburg, requested a recipe for spaghetti squash. Thanks to Melissa Detrick, Bowmansville, and to Helen Sprecher of Deland, FL., for sending several.

Cheesy Topped Spaghetti Squash

1 spaghetti squash, approximate 3 pounds
3 tablespoons butter
½ cup chopped onion
½ cup chopped green pepper
½ cup chopped carrot
½ mushrooms, sliced
1 15-ounce can tomato sauce
1 cup water
1 teaspoon Italian seasoning
¼ teaspoon garlic powder
¼ teaspoon black pepper
1 cup shredded provolone cheese
1 cup shredded cheddar cheese
Preheat oven to 350 degrees. Cut squash in half using a sharp knife. Remove seeds. Place cut side down in a shallow baking pan with approximately 1-inch water. Bake uncovered about 45 minutes or until tender. Meanwhile, for sauce, saute onion, green pepper, carrot, mushrooms in butter until tender, about 10 minutes. Stir in cheeses until melted. Scoop pulp from squash, using a fork.
Serve topped with sauce.

Spaghetti Squash Supper

1 spaghetti squash (3½ to 4 pounds)
2 tablespoons vegetable oil
1½ to 2 cups fresh broccoli flowerets
1 pound kielbasa, thinly sliced
4 tablespoons butter
Garlic salt
Pepper
Sauce:
½ cup soy sauce
2 tablespoons apple juice
2 teaspoons brown sugar
2 teaspoons sliced green onion
½ teaspoon ground ginger
Rinse squash; pierce in several places with a fork or paring knife. Place on a rimmed baking sheet and bake, uncovered, at 350 degrees for 45 minutes; turn and bake 45 minutes longer.

Prepare sauce by mixing together the soy sauce, apple juice, brown sugar, green onion and ginger; set aside.

Heat the oil in a large frying pan or wok; add broccoli and cook, stirring constantly until tender-crisp, about 4 minutes. Lift out broccoli with a slotted spoon.

Add sausage to the pan and cook, stirring until browned. Pour off drippings. Return broccoli to the pan; add sauce and warm over low heat.

When the squash is ready, cut it in half lengthwise; scrape out and discard seeds and fiber. Loosen squash strands with two forks; mound in the shell halves. Stir in butter; season to taste with garlic, salt and pepper. Top with broccoli and sausage mixture. Pour pan juices into a gravy boat or pitcher; serve with the squash. Serves 6 or more.

Garden Way's Spaghetti Squash Pot Meal

1 spaghetti squash, 2 pounds
1 pound ground beef
4 tomatoes, quartered
2 large onions, peeled and sliced
1 teaspoon dried basil
1 teaspoon dried oregano
3 cloves garlic, minced
1 can pitted black olives, drained
Salt
Wash and halve squash lengthwise; remove seeds and fibers. Place squash in a large pot; almost cover with water. Bring to a boil, then reduce heat and simmer until flesh is fork-tender, about 15 minutes. Remove squash; set aside.

Boil the liquid in the pot until only 1 quart liquid remains. Remove from heat.

Add the ground beef to the liquid, breaking it up as you add it.

Using a potholder to hold the squash, remove seeds and fibers. Pull the flesh from the skin, adding the strands of squash to the pot; discard skins. Add tomatoes; onions, herbs, garlic, black olives and salt to taste. Bring to a boil; reduce heat, cover and simmer about 30 minutes, until flavors are blended and meat is cooked. Serves 4.

QUESTION — Shirley Fetterolf, Dillsburg, requested a recipe to make cinnamon Christmas tree ornaments. Thanks Melissa Detrick, Bowmansville, for sending a recipe.

Cinnamon Cookies

Combine:
2 tablespoons glue

Leftovers

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TURKEY STUFFING CASSEROLE

5 cups bread cubes
1 cup chopped celery
3 cups chopped, cooked turkey
1 tablespoon minced onion
5 eggs
2 cans cream of chicken soup
1½ cups milk
1½ teaspoons salt
1 teaspoon poultry seasoning
½ cup flour
¼ cup Parmesan cheese
¼ cup butter
Spread celery and bread crumbs in greased 13x9-inch pan. Place turkey on top; sprinkle with onion. Combine eggs, soup, milk, and seasonings. Pour over casserole. Combine flour and cheese and cut in butter to make crumbs. Sprinkle on top of casserole. Bake in 375-degree oven for 35-40 minutes.

Barbara Russell
Pine Bush, N.Y.

TURKEY NOODLE SOUP

2 cups broth
2 cups water
Salt and pepper
2 cups noodles
½ cup turkey, chopped
1 tablespoon parsley
Bring all ingredients except noodles to a boil. Stir in noodles and boil 10 minutes.

FRENCH FRIED POTATO BALLS

2 cups corn flake crumbs
1 cup cottage cheese, drained
¼ cup finely chopped onion
1 egg, well beaten
3 cups mashed potatoes
1 teaspoon salt
½ teaspoon pepper
¼ teaspoon paprika
¼ teaspoon dry mustard
2 teaspoons grated horseradish
2 eggs
2 tablespoons milk
Combine cottage cheese, egg, potatoes, seasonings and horse radish; mix well. Shape into small balls.

Beat eggs and milk together. Roll balls in crumbs, then in egg-milk mixture; roll again in corn flake crumbs.

Fry in in deep hot fat about 2 minutes or until crisp and well-browned. Serve with horseradish flavored sour cream, if desired. Makes 2 dozen balls.

POTATO CHEESE PUFFS

3 cups hot mashed potatoes
½ cup heavy cream, whipped
½ cup grated American cheese
Mash potatoes with salt and butter to taste, and enough milk to give a light fluffy consistency. Place in buttered custard cups.

Whip cream, add cheese, and mix well. Spread over potatoes. Bake in a moderate oven about 15 minutes or until browned. Serves 6.

CORN FRITTERS

1 cup flour
1 teaspoon salt
1 teaspoon baking powder
2 eggs
¼ cup milk
1 tablespoon oil
1½ cups leftover corn
Combine all ingredients. Drop from teaspoons into deep fat. Fry until brown and cooked in center, about 4 to 5 minutes. Drain on absorbent paper. Makes 8 medium fritters.

TURKEY CHILI

3 cups turkey meat, cubed
1 onion
2 tablespoons oil
2 tablespoons chili powder
Salt and pepper
8-ounce can tomato sauce
1 large can kidney beans
Saute onion in oil until tender. Stir in turkey, chili powder, salt, pepper, kidney beans and tomato sauce. Simmer 20 minutes.