



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 — 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 — 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 — 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 — A reader from Terre Hill would like a recipe for barbecued chicken cooked in the oven and basted with sauce while the chicken roasts.

QUESTION — Florence Schaub of Clarksburg, NJ, would like a recipe for homemade black walnut cake and black walnut icing.

QUESTION — Mildred K. Vorndran of Webster, NY, requests a recipe for mustard pickles.

QUESTION — Shirley Fryer of New Ringgold would like to know how to prepare sunflower and pumpkin seeds for eating.

QUESTION — Edith Moore of Pennington, NJ, is looking for recipes for people on no-salt diets.

QUESTION — Shirley M. Schwoerer of Wysox writes that she is looking for a recipe for "turnovers". Her mother made these yeastless donuts by deep frying the dough on one side before they were "turned over" to fry on the other side.

QUESTION — Carolyn Graham of Export wonders if anyone has a recipe for cherry squares. A favorite of her children's that she has lost, it uses one box of white cake mix combined with other ingredients before being patted into a 9x13-inch pan and covered with a can of cherry pie filling.

QUESTION — Ann Miller of Fairhope requests a recipe for making a milk custard pie. She said these were made 70 to 80 years ago instead of egg or pumpkin custard pies.

QUESTION — Estella Fink of Allentown would like a recipe for broccoli salad.

QUESTION — Robert Stola, Berwick, requests a recipe for Lebanon bologna made with molasses.

QUESTION — Glyn Geis, Frostburg, Md., requests a recipe for sweet and sour sauce similar to McDonald's sauce, which they serve with their chicken nuggets.

QUESTION — Pearl Keen, Glen Moore, requests a recipe for pumpkin cheese cake.

QUESTION — Mrs. Donald Rettburg, Woodbury, would like a recipe for yams and apples that tastes like those served at a deli or restaurant.

ANSWER — Susanna Bicher of Bethel offers another recipe for the person who requested turnip recipes. She writes, cook equal amounts of turnips and sweet potatoes together.

ANSWER — G. Martin, Stroudsburg, requested recipes for woodchuck. Thanks to Carolyn Graham, Export, for sending two for possum and coon in which woodchuck can be substituted.

Stuffed Roast Possum

- 1 possum, dressed and cleaned
- ½ cup vinegar
- 1 onion, chopped
- 1 tablespoon fat
- 1 possum liver, finely chopped
- 1 cup bread crumbs
- 1 hard-boiled egg
- 1 red pepper, chopped
- ½ teaspoon garlic powder
- Salt and pepper to taste

Soak the possum overnight in salt water to which ½ cup vinegar has been added. Brown the onion in the fat and add the liver; cook until tender. Add the remaining ingredients. Add enough water to moisten the stuffing. Lightly stuff the possum and roast at 350 degrees until the meat is very tender.

Barbecued 'Coon

- 1 (12 to 14-pound) raccoon
- Cold water to cover
- 1 tablespoon vinegar for each change of water
- 1 bottle mild barbecue sauce
- 1 cup catsup
- Salt and pepper to taste
- 1 onion, chopped

Cut the dressed raccoon into serving pieces. Place in a Dutch oven and cover meat with water. Fill the pan with enough cold water to cover the meat, add 1 tablespoon of vinegar and bring to a boil. Boil for 5 minutes. Remove from heat, pour off the water and cover with fresh cold water, adding 1 tablespoon vinegar. Repeat until there is no foam cooking to the top. It is usually necessary to change the water three or four times. When panboiling is completed, drain the meat and place in a large baking pan. Dilute the barbecue sauce with the catsup, adding ½ cup water and the chopped onion. Sprinkle the meat lightly with salt and pepper. Pour half of the barbecue sauce mixture over the meat. Seal tightly with foil and bake at 300 degrees for 3 to 4 hours. Check for tenderness after 3 hours, adding half of the remaining sauce. Cover and continue cooking for 30 to 45 minutes more. Remove the foil, add the rest of the sauce and place in the oven, uncovered for 15 more minutes.

ANSWER — Thanks to Mildred Vorndran of Webster, NY, for sending two recipes for spaghetti squash that a reader had requested, and to Marlene Weaver, for sending one.

Spaghetti Squash

Bake squash about 2 hours, cut it open. Take out the seeds. With a fork scoop the inside which appears like spaghetti. Salt, pepper and butter. Cover with sauce made from the following:

- 1 pound ground turkey
- 1 green pepper
- 1 onion, chopped
- 1 jar chili sauce
- 1 envelope dry Italian Salad mix
- Salt and pepper to taste
- 1 teaspoon garlic powder
- ½ cup Parmesan cheese

Let simmer for 20 to 30 minutes. Add sauce to hot portions of squash. "Delicious," contributor writes.

Spaghetti Squash

- 1 spaghetti squash
- 1 cup grated Cheddar cheese
- 1 cup grated Mozzarella cheese
- 1½ cups grated zucchini or diced green pepper
- 2 cups tomato sauce
- ¼ teaspoon oregano
- ½ teaspoon garlic powder
- ½ teaspoon salt
- Dash of pepper
- ½ cup grated Parmesan cheese

Cut squash in half lengthwise. Scoop out seeds. Place squash, cut sided down, in 2 inches of simmering water; cover and cook 15 minutes. Holding the hot squash in a potholder, run the tines of a fork across its pulp. Mix the strands with the cheeses, zucchini or peppers, sauce, oregano, garlic, salt and pepper in a large bowl. Scoop back into squash shells. Sprinkle tops with Parmesan and bake at 350 degrees for 20 minutes.

ANSWER — 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. Susanna Bicher of Bethel has solved the mothball mystery by writing that the recipe used to work, but no longer does. She writes that mothballs have different chemicals in them today and that is why the recipe no longer works.

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Festive Treats

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ROCK CANDY

- 2 cups sugar
- ½ cup water
- ¼ teaspoon cream of tartar
- ¼ teaspoon flavoring oil
- Food coloring

Stir sugar, water and cream of tartar until dissolved. Cook on high until mixture boils to hard crack (300 degrees). Add ¼ teaspoon flavoring oil and food coloring. Pour mixture into powdered sugar; when cool enough to handle, cut into pieces. Contributor writes, "I cover a cookie sheet with sifted powdered sugar and with the back of a spoon, make troughs and pour hot liquid into these."

Carole Frantz
Friendsville, MD

RASPBERRY NUT BREAD

- 2 cups flour
- 1 cup sugar
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon salt
- ¼ cup shortening
- ½ cup orange juice
- 1 tablespoon orange rind
- 1 egg, well beaten
- ½ cup chopped nuts

2 cups whole raspberries, fresh or frozen

Sift together dry ingredients. Cut in shortening until mixture resembles coarse commel. Combine orange juice and rind with egg. Pour all at once into dry ingredients, mixing just enough to moisten. Fold in nuts and raspberries.

Pour into greased loaf pan. Spread corners and sides slightly higher than center. Bake at 350 degrees about 1 hour until crust is golden brown and toothpick comes out clean. Cool 10 minutes, remove from pan and finish cooling.

CUCUMBER-SHRIMP BITES

- 2 medium cucumbers
- Salt
- 1 package (8 ounces) cream cheese, softened
- 1 can (4¼ ounces) small shrimp, rinsed and drained
- 2 tablespoons chili sauce
- 2 tablespoons finely chopped red pepper
- 1½ teaspoon prepared horseradish
- ½ teaspoon dried basil
- ¼ teaspoon seasoned salt
- ¼ teaspoon pepper

Peel cucumbers; trim ends. Cut each horizontally in half. Scoop out seeds. Sprinkle centers with salt. Turn over and place on paper toweling; drain at least 30 minutes. Meanwhile, combine remaining ingredients in small mixer bowl. Beat on high speed until well blended. Fill cucumbers with shrimp mixture. Wrap filled cucumbers in plastic wrap. Chill 1 to 2 hours. To serve, cut cucumbers into 2-inch thick slices. Garnish as desired.

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