



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 an 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 — 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 — Carol Hoch of Berrysburg writes that she tried the recipe for granola bars submitted by Karen Zimmerman. Carol said the mixture tastes delicious, but it did not harden and needed to be eaten with a spoon. Please, Karen, write and tell us if the mixture needs to be cooked to create a taffy-consistency so that it stays in bar form.

QUESTION — Anne Nolt, Reinholds, writes that her grandmother has a very old recipe called Mary Know Nothing Pie. She is curious and would like to know where the name of the pie originates. She did not send the recipe for the milk pie that uses molasses, sugar, cinnamon, flour, eggs and sour cream. I'm sure our readers would like the recipe to accompany the information.

QUESTION — Cindy Buckingham, York, requests recipes for making her own vanilla extract.

QUESTION — Sara Singley, Lewistown, asks for a recipe for apple butter pie or tart that uses milk.

QUESTION — Diane Simcox of Haws writes that her grandmother used to make steamed blueberry pudding, steamed apple dumplings, and a mustard chow that was similar to chow chow, only she used mostly cauliflower, pearl onions, and gherkins in a sauce that had dry mustard in it. She doesn't remember how she made these three recipes and would appreciate if our readers could help her.

QUESTION — Mrs. Lewis Kofron, Claymont, Delaware, thinks this section is the greatest, and would like a recipe for garlic soup.

QUESTION — Harriet Warren of Swedesboro, New Jersey, would like a recipe for sugared, not carmel, popcorn that can be colored any color desired. She'd like to make it for a Valentine's Day school program.

QUESTION — A reader from Ephrata would like a recipe for key lime pie, especially like that served by Red Lobster Restaurant.

ANSWER — To Anna Rodilosso regarding a Hobby Holly pattern, send your address to Jo Evans, 23500 Shiloh Church, Boyds, MD 20841.

QUESTION — Mark Cameron of Newark, Delaware, writes that a recipe for sausage lasagne had been printed in this paper during the summer. He lost the recipe, which he says is superb. Do any of our readers have the recipe?

QUESTION — Hazel Spamer of Perry Hall, Maryland, would like to know where she can purchase broom corn seed.

QUESTION — Shirley Schwoerer of Wysox would like a salsa recipe. She writes that a few weeks ago she had requested a recipe for turnovers after receiving the first issue of *Lancaster Farming*. The next week her request was answered. She said, "You have no idea how much that meant to me. I had been looking for that recipe for years. I was so excited that I made them the next day. Words cannot express the rush of memories after that first bite!"

QUESTION — Donald Love, a faithful reader, requests recipes for making cottage cheese and cream cheese.

ANSWER — An anonymous reader requested a recipe for a light and fluffy French Toast like those made at Bob's Big Boy Restaurant. Thanks to another anonymous reader who sent the following recipe.

Fluffy French Toast

2 eggs
¼ teaspoon baking powder

½ cup milk

Preheat oil in skillet. Combine ingredients. Dip bread slices into the batter and place in hot skillet. Cover with a lid until lightly browned. Flip bread and brown other side.

ANSWER — Madison, New Jersey, resident Hazel Doherty asked for a recipe for Porketta. Thanks to Janet Gehman, New Holland, and June Sunday, York, for sending in identical recipes.

Porketa

1 4-pound pork shoulder
Debone meat and remove outside fat. Fill with a mixture of the following:

½ cup parsley, snipped
2 teaspoons minced garlic
2 teaspoons dried dill weed
1 teaspoon fennel seed, crushed
1 teaspoon dried rosemary leaves, crushed
¼ teaspoon salt
¼ teaspoon pepper

Roll roast jelly-roll fashion and tie with a string. Rub outside of roast with a mixture of the following:

¼ teaspoon salt
½ teaspoon ground pepper
¼ teaspoon dried dill weed

Roast in a 350-degree oven for 35 to 45 minutes per pound or to an internal temperature of 170 degrees. Allow roast to stand for 15 minutes for easier carving. Slice and serve on hard rolls.

ANSWER — Sherri Meily, Mt. Union, requested a recipe for making pepperoni sticks by using ground deer meat. Thanks to Edward Kuhn of Gardners for answering.

Pepperoni Sticks

1 pound meat and fat mixture (meat and fat should be weighed to have the right proportions of 3 to 1).

1½ tablespoons curing salt
½ teaspoon red pepper
½ teaspoon garlic powder
½ teaspoon crushed anise
¼ teaspoon crushed fennel
¼ teaspoon black pepper

Grind and mix. Using wax paper, roll mixture into log shapes no larger than 1½ inches in diameter. Refrigerate rolls 36 hours. Bake on broiler rack at 200 degrees for 4 hours.

ANSWER — Phylane Northeimer of Narvon requested a recipe for preserving eggs in a "water glass solution." I had never heard of this technique before, but thanks go to Betty Baldwin of Townson, Maryland; Shirley Schwoerer of Wysox; Josephine Matenus of Dallas; and Nancy VanCott of New Milford for sending in directions. Storing eggs in sodium silicate or water glass (as it is more commonly called) was a technique used decades ago. Sodium silicate is sold in drugstores. It is a sealing agent and must be discarded where it won't clog pipes. To preserve 12 to 15 dozen eggs, use the following recipe.

Preserving Eggs in Water Glass

Boil 3 gallons of water to remove minerals from water. Cool. Measure 9 quarts water into crock. Add 1 quart sodium silicate. Stir until well mixed. Eggs can be added all at once or from time to time. Make sure the solution always covers the eggs by at least 2 inches. Cover to keep liquid from evaporation.

If the solution is kept cold, eggs can be kept for one year, although they will lose some of their flavor. Otherwise, eggs will keep for several weeks.

ANSWER — Cindy Stahl of Lititz asks for a vanilla frosting recipe for iced sugar cookies. Thanks to D. Witmer of Ephrata for answering.

Frosting

½ cup solid vegetable shortening
1 tablespoon butter
1 egg white
2 cups confectioner's sugar
2 tablespoons cake flour
4 tablespoons milk
2 teaspoons vanilla

Beat egg white until foamy. Add remaining ingredients and beat well.

ANSWER — Karen Zimmerman, Myerstown, asked for a good recipe for split pea soup and other recipes using split peas. Thanks to Mrs. Samuel Horning, Mifflinburg, for sending one of her favorite soup recipes.

Split Pea Soup With Franks

2½ cups dry split peas
½ cup onion, chopped
1 teaspoon salt
½ teaspoon pepper
5 cups water
½ pound franks, finely chopped
1 tablespoon butter

Simmer peas, onion, salt, and pepper in water for 20 to 30 minutes until peas are tender.

Lightly brown franks in butter and add to soup. Simmer 5 minutes to blend flavors.

Lamb

(Continued from Page B6)

LAMB CHOPS WITH MUSHROOMS

6 American lamb chops
½ pounds large, fresh mushrooms

1 egg, slightly beaten
Italian-flavored bread crumbs
3 tablespoons butter

Cut mushrooms in half lengthwise. Dip each half in egg and roll in bread crumbs. Fry slowly in the butter for 10 minutes or until golden brown. Stir frequently. Remove from pan and keep warm. Saute the chops slowly in pan drippings for 12 to 18 minutes. Serve chops with mushrooms over the chops. Garnish with parsley. Lamb shoulder chops may be used instead of the loin chops. Serves six.

Jennifer Mawhinney
Waynesburg

PITA QUICKIES

½ pounds lean ground lamb
1 medium onion, diced finely
Dash of garlic powder
2 tablespoons butter
½ to ¾ cup mozzarella cheese
8 pita pockets
½ cup mayonnaise
2 to 3 tablespoons horseradish, drained

Brown ground lamb in butter. Add onion and cook until clear. Add garlic powder. Let meat mixture crumble into small pieces. Let mixture stand and cool for a few minutes before adding mozzarella cheese. Spoon meat and cheese mixture into pita pockets and wrap in foil. Place in 200-degree oven for 5 to 10 minutes. Serve with a mixture of mayonnaise and horseradish, either for dipping or as a sandwich spread.

Carla Clutter
Prosperity

Murray Joins Luzerne County Extension Staff

WILKES-BARRE (Luzerne Co.) — Robin Murray of Aiken, South Carolina has joined the Luzerne County Extension staff. Prior to coming to Pennsylvania she worked 11 years in Aiken and Allendale counties in South Carolina as an Extension home economist.

Murray developed and implemented leadership development training programs for the Extension Homemakers Council, conducted basic and advanced microwave cooking seminars, and has written articles for magazines and newspapers. She has disseminated educational information in areas of resource management; cloth and textiles; family life and child development; and 4-H youth development. She conducted 4-H programs in the schools and has worked with 4-H in developing half-hour television programs.

In Luzerne County Murray will be responsible for conducting programs in nutrition, administering the Expanded Food and Nutrition Education Program (EFNEP), and 4-H.

Murray is a graduate of South Carolina State College, Orangeburg with a bachelor of science in home economics education and Winthrop College, South Carolina with a master of science in clothing and textiles.