



## Cook's Question Corner

If you are looking for a recipe but can't find it, 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** — 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** — 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** — Shirley Schwoerer of Wysox would like a salsa recipe.

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

**QUESTION** — Janice Keller of Gettysburg would like a recipe called "Ice Box Cheese Cake." It is lemon flavored, high, light, and fluffy. She writes, "It is so light that you don't know you are eating anything except for the delicious taste."

**QUESTION** — Debra Hoffheins of York requests a recipe for broasted chicken.

**QUESTION** — Evelyn Pike of Mt. Holly, N.J., requests a recipe for making pickled pigs feet.

**QUESTION** — Lois Phares of Eakines, W. Va., would like a recipe for Italian bread.

**QUESTION** — Lois Phares of Eakines, W. Va., would like a recipe for fruit cake that doesn't need to be baked and that uses graham crackers instead of flour.

**QUESTION** — Joy Klein, Telford, is looking for a recipe for a lemon cream pie, not lemon chiffon.

**QUESTION** — Ann Cole of Maryland, Md., would like a recipe for baking powder doughnuts that are baked in the oven.

**ANSWER** — Cindy Buckingham, York, requested a recipe for making her own vanilla extract. Thanks to Gertrude Hoos of Lenhartsville for sending in the following.

### Vanilla Extract

- 1 pint Brandy
- 2 vanilla beans

With a paring knife, slit the beans several times. Place beans and the liquor in a bottle. Store on a dark shelf for two weeks until ready to use.

**ANSWER** — Evelyn Pike of Mt. Holly, N.J., requested a recipe for making pearl tapioca pudding.

### Small Pearl Tapioca

- 4 cups milk
- ½ cup small pearl tapioca
- Pinch of salt
- 1 egg, beaten
- ⅔ to ¾ cup sugar
- 1 teaspoon vanilla

Combine milk, tapioca and salt. Cook 20 to 25 minutes or longer, until tapioca is clear, stirring constantly. Mix egg and sugar. Add about ½ cup tapioca mixture to egg and sugar. Mix well. Add to hot mixture. Cook one minute more. Remove from heat. Add vanilla. Cool.

If desired, heat the milk before adding tapioca to shorten stirring time.

**ANSWER** — J.W. Schmitt, South Eastern, sent in a recipe for chicken corn soup that Dianne Cruzan of Bridgeton, N.J., had requested. For a soup that takes only six minutes, take one box of Knorr chicken noodle soup. Mix and prepare as directed on the package, adding a small amount of liquid. While cooking the soup, add one to two cups of small noodles. Two minutes before the noodles are cooked, add one can of corn.

**ANSWER** — A reader from Ephrata requested a recipe for key lime pie. Thanks to Peggy Bollenbach of Kemblerstown, who said she got a recipe from her mother 20 years ago. "Pie is delicious and pretty," she writes. Also, thanks to Grace Moyer of Lititz for sending one.

### Key Lime Pie

- 1 tablespoon gelatin
- ½ cup sugar
- ¼ teaspoon salt
- 4 egg yolks
- ½ cup lime juice
- ¼ cup water
- 1 teaspoon grated lime peel
- Few drops green coloring
- 4 egg whites
- ½ cup sugar
- 1 cup heavy cream, whipped
- 1 baked 9-inch pie shell

Mix gelatin, ½ cup sugar and salt. Beat together egg yolks, lime juice, water. Add to gelatin and cook, stirring until it comes to a boil. Remove from heat, stir in peel, add food color sparingly. Chill, stirring occasionally until mixture mounds slightly when dropped from spoon. Beat egg whites to soft peak, add sugar, beating until stiff. Fold in gelatin mixture, whipped cream and pile into shell. Chill. Spread with more whipped cream, garnish with grated lime peel.

### Key Lime Pie

- 1 (8-inch) pie shell, baked or graham cracker shell
- 1 14-ounce can sweetened condensed milk
- ½ cup lime juice
- 1 teaspoon grated lime peel
- ¼ teaspoon salt
- 2 eggs, separated
- ¼ teaspoon cream of tartar
- 4 tablespoon sugar

Pour sweetened condensed milk into mixing bowl; add lime juice, peel, salt and egg yolks. Beat until well blended. Turn filling into pie shell. To make meringue, add cream of tartar to egg whites and beat until stiff. Add sugar gradually, beating until smooth and glossy. Spread over lime filling. Bake at 425 degrees for 4 to 4½ minutes or until brown. Cool. Serves 6.

Variation: Instead of meringue, use sour cream topping:

- 1 cup sour cream
- 1 teaspoon vanilla
- ¼ cup sugar

Mix well. Spread over filling. Bake 4 to 5 minutes, until lightly browned. Cool. Serves 6.

**ANSWER** — Mrs. Ed Haldeman, Doylestown, sent in a recipe for a cake that is similar to a fruit cake that Dorothy McQuade of McConnellsburg requested. She writes: "This is a very rich cake, absolutely delicious and very close to fruit cake."

### Texas Cake

Beat together until light and fluffy:

- 1 pound butter
- 2 cups sugar
- 6 eggs
- 1 tablespoon lemon extract

Add:

- 4 cups flour
- 1½ teaspoon baking powder
- Add flour to butter mixture. Mix well. Batter will be hard to mix. Add:
- 4 cups chopped pecans
- 2 cups white raisins
- ½ cup other small chopped fruits, if desired

Pour into prepared pan. Bake at 300 degrees for 1½ to 1¾ hours.

Cool 15 minutes. Remove from pan and cool completely. Sprinkle with confectioners' sugar, if desired.

**ANSWER** — In reply to Ann Miller's request for milk custard pie, Nancy Wallace of New Holland sent in a recipe passed down from her mother.

### Milk Custard Pie

- 2 cups milk
- 6 tablespoons sugar
- 6 tablespoons flour
- 2 tablespoons butter

Blend milk, sugar, and flour in blender. Pour into 9-inch pie shell. Dot with butter. Cinnamon can be sprinkled on top. Bake at 350 degrees until custard is almost firm.

# Beef

(Continued from Page B6)

### BAKED BEEF HASH

- 2 cups ground leftover beef
  - 2-3 cups finely diced cooked potatoes
  - 6 tablespoons minced onion, salt, pepper
  - 1 cup leftover gravy
  - 2 cups buttered bread crumbs
- Combine meat, potatoes, onion, seasoning, gravy; blend thoroughly, pour into greased casserole or 8" x 8" x 2" cake pan. Spread crumbs over top. Bake 20 to 25 minutes in moderate oven, 350°.

Delores Sensenig  
New Oxford

### POACHED BEEF EYE ROUND ROAST

- Preparation time: 10 minutes
- Cooking time: 20 to 30 minutes
- 2-pound beef eye round roast
- 2 tablespoons oil
- ¾ cups water
- 1 can (10½ ounces) condensed beef broth
- 1 cup Burgundy wine
- 2 cloves garlic, minced
- 1 teaspoon dried marjoram leaves
- 4 black peppercorns
- 3 whole cloves
- Mushroom Sauce\*, if desired

Tie beef eye round roast with heavy string at 2-inch intervals. In Dutch oven, brown roast in oil over medium-high heat until all sides are browned. Pour off drippings. Add water, beef broth, wine, garlic, marjoram, peppercorns, and cloves. Bring to a boil; reduce heat to medium low, cover and simmer 15 minutes per pound. Temperature will register 130 degrees F on meat thermometer. Do not overcook. Remove roast to serving platter. Cover tightly with plastic wrap or aluminum foil and allow to "stand" 10 minutes before carving. During standing, roast will rise approximately 10 degrees to 140 degrees F for rare. Remove string. Carve roast into thin slices and serve with Mushroom Sauce, if desired. 168 calories per 3-ounce cooked, trimmed serving.

Note: A beef eye round roast will yield four 3-ounce cooked, trimmed servings per pound.

### \*Mushroom Sauce

- Preparation time: 5 minutes
- Cooking time: 7 minutes
- 1 cup beef poaching liquid, strained
- 1 cup sliced mushrooms
- 1 tablespoon margarine
- 1-½ teaspoons cornstarch
- ¼ teaspoon salt
- 2 dashes pepper
- 1 tablespoon thinly sliced green onion tops

Cook and stir mushrooms in margarine in medium saucepan 5 minutes; remove and reserve. Add poaching liquid, cornstarch, salt, and pepper to pan. Bring to a boil. Stir until thickened, remove, stir in mushrooms and onion.

## Seminar For Directors of Day Care

Seminar For Directors Of Day Care Centers: Thursday, March 1, 9 a.m. to 3 p.m., Bentley's, Routes 63 & US 202, North Wales — A comprehensive Seminar designed for the Child care professional administrator. For a detailed brochure and registration information, write to Penn State Extension, Neshaminy Center, Doylestown, Pa. 18901.