



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 — 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.

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

QUESTION — Gail Hunter of Smithsburg, MD, requests recipes for Dobosh Cake, Mary Todd Lincoln Cake, and the Tin Roof Cake.

QUESTION — Shirley Waidelich, Kutztown, is looking for recipes for low cholesterol, low sugar, and low salt recipes.

QUESTION — Sondra Sanger, Lebanon, would like a recipe for baked soy beans that uses honey or molasses.

QUESTION — A Dauphin Co. reader would like diabetic recipes for main dishes, side dishes, and desserts.

QUESTION — Olive Sutch of York would like a recipe for shoofly cobbler like that served by Horn & Horn Restaurant.

QUESTION — Joan Young, Lititz, would like a linguine salad recipe.

QUESTION — Linda Delbaugh, Liverpool, would like a recipe for a meat dish that includes chicken legs, pork ribs and sausage. She thinks it includes a sweet and sour sauce.

QUESTION — Mrs. Glenn Martin, Ephrata, would like to know how to substitute for sweetened condensed milk.

QUESTION Robin Beam, Elverson, is looking for a recipe for oatmeal/raisin whoopie pies.

QUESTION — Suie Trimble, New Providence, would like a recipe that she had and misplaced. It is like candy and included corn flakes, peanuts, and syrup, that is cooked and place on wax paper to harden.

QUESTION — Lewis Berkenstock, Emmaus, is looking for a recipe for corn pie and meat pie.

QUESTION Helen Miller, Meyersdale, would like recipes for making potpourri from dried flowers and leaves and from spices and peels. She would also like to know where to purchase the fragrance oil. Editor's note: look for a feature on the Village Herb Shop. Both fragrance oil and the dried materials can be purchased there. They also offer workshops on making your own potpourri. For those who make their own potpourri, send in your recipes please.

QUESTION — W. Nolt, New Holland, is searching for a strawberry jelly recipe that uses Epsom salt as a thickener.

ANSWER — Shirley French of Woodstock, Va., wanted a recipe for fried apple pies. Thanks to Florence Mucha, Mehoopany, for sending one.

Fried Apple Pies

- 4½ cups flour
- ¾ cup shortening
- 2 teaspoons salt
- 1½ teaspoon baking powder
- ¾ cup sugar
- 1 cup milk
- 2 eggs, slightly beaten

Mix together dry ingredients; add milk and eggs. Mix until it is smooth and does not stick to hands. Roll dough and cut into 4-inch circles. Place 1 teaspoon apple filling in center. Fold over. Wet the edges and press edges with fork. Fry in deep fat until brown. Cool. Sprinkle with confectioners' sugar. Either canned or homemade pie fillings can be used in any flavor.

ANSWER — Hazel Few of Keymar, MD., wanted a recipe for homemade donuts. Thanks to W. Nolt, New Holland for sending a recipe.

Doughnuts

- 1 pint mashed potatoes
- 1 cup warm potato water
- 1 cup sugar
- 1 cup butter
- 3 eggs
- 2 teaspoons vanilla
- 2 teaspoons salt

Mash potatoes while they are still hot. Add the butter, sugar, beaten eggs, vanilla and salt. Add the potato water. In another bowl, mix 1 cup lukewarm water and 2 tablespoons yeast and 1 teaspoon sugar. Let rise for several minutes then add to potato mixture. Mix with flour in a large bowl. Knead until the dough is not sticky. Let it rise until the next morning. Roll it out and cut with a doughnut cutter. If you prefer bigger doughnuts, turn a small bowl that has a sharp cutting edge upside down. Let the doughnuts rise until double in size. Fry in deep fat.

ANSWER — Marian Dugan of Clayville, NY, wanted recipes for batter-dipped fish. Thanks to W. Nolt, New Holland, who said any pancake batter can be used to batter dip fish. The batter should not be runny.

ANSWER — Ethel Megonnel, Harrisburg, requested a recipe for chocolate cake that doesn't use baking soda. Thanks to Edna Mays, Lebanon, who sent a Mississippi Mud Cake recipe. She also sent a Pig Out Cake recipe, which I'm not certain what request it is answering, but I'm sure our readers will enjoy it.

Mississippi Mud Cake

- 1 cup margarine, softened
- 2 cups sugar
- 4 eggs
- 1½ cups flour
- ½ cup cocoa
- 1 cup flaked coconut
- ½ cup chopped nuts
- 7 ounces marshmallow creme
- ¼ cup margarine, melted
- 3 tablespoons milk
- 2 tablespoons cocoa
- 2 cups confectioners' sugar

Cream margarine and sugar until light and fluffy. Blend in eggs. Add flour and ½ cup cocoa. Mix well. Stir in coconut and nuts. Batter will be thick. Spoon into greased and floured 9x12-inch pan. Bake until cake tests done. Spread marshmallow creme over hot cake. Cool. Bring mixture of melted margarine, milk and 2 tablespoons cocoa to a boil in a sauce pan. Remove from heat. Mix in confectioners' sugar. Spread over marshmallow layer. Preheat oven to 350 degrees.

PIG OUT CAKE

- 1 yellow cake mix with pudding
- 1 16-ounce can Mandarin oranges and juice
- 4 eggs
- ½ cup oil

Beat together ingredients. Bake in 350 degree oven until cake tests done. Top with the following:

- 9 ounces whipped topping
 - 1 package instant vanilla pudding
 - 9-ounces drained crushed pineapples
- Beat and spread on top of cake. Refrigerate.

ANSWER — A reader requested a souse recipe. Thanks to A. Moyer, Bernville; Josephine Matenus, Dallas; Betty McLaughlin, Leola; and others for sending in recipes.

SOUSE

6 to 8 pigs feet, split lengthwise. Wash them well and scrape the skin if it needs it. To help keep the feet in shape while you cook them, wrap them tightly with clean cheesecloth.

Put the feet in a large pot. Cover with cold water and add 1 rib of celery, 1 onion, 1 bay leaf, 8 peppercorns and a small bunch of parsley. Bring the pot to a boil, reduce heat and simmer slowly for 2 to 3 hours until the feet are tender. Skim off froth. Drain well, reserving two cups of the broth. Set the feet aside to cool.

Meanwhile slice up 1 onion and 2 carrots into thin slices and peel a clove or two of garlic. In a second pot put the two cups reserved broth, 2 cups white wine vinegar (white vinegar gives a stronger taste but can be used) 1 bay leaf, 8 peppercorns, 3 or 4 whole cloves and about ¼ teaspoon marjoram, mace and nutmeg. Bring to a boil and simmer about 5 minutes.

Unwrap the pigs feet, put them in a crock or jar (don't use metal). Add onion and carrot. Pour vinegar spice mixture over them; let cool then refrigerate for a few days before you eat them.

Mushrooms

(Continued from Page B6)

SCALLOPS GIOVANI

- 1 (8-ounce) package spinach fettucini or spiral noodles
 - 2 tablespoons butter
 - 1 medium onion, chopped
 - 1 green bell pepper, cut in ¼-inch strips
 - 3 cups sliced fresh mushrooms
 - 2 cups coarsely chopped fresh tomatoes
 - 1 pound small bay scallops or large scallops cut in quarters
 - 1 cup dairy sour cream
 - ¼ cup dry white wine
 - ½ cup grated Parmesan cheese
- Cook pasta according to package directions; drain well. Keep pasta hot. Meanwhile, melt butter in a large skillet. Add onion and bell pepper; saute until onions are transparent. Add mushrooms, tomatoes, and scallops. Cook 3 to 5 minutes or until scallops are cooked through. Blend in sour cream and wine. Heat until warm through. Toss scallop mixture with fettucini. Serves 4.

Terri Andrews
Brownstown

THREE-CHEESE PASTA

- 8 ounces lowfat Ricotta cheese
 - 1 cup (4 ounces) crumbled Blue cheese
 - 1 package (3 ounces) cream cheese
 - ¾ cup milk
 - ½ cup chopped fresh parsley
 - 4 teaspoons dried crushed basil
 - ¼ teaspoon salt
 - ¼ teaspoon pepper
 - ¼ teaspoon garlic powder
 - 12 ounces thin spaghetti
 - 2 packages (10 ounces each) frozen broccoli spears OR
 - ½ pound fresh broccoli, cooked
 - 2 cups cherry tomatoes, halved
 - 1 cup fresh mushrooms, halved
- Combine Ricotta, Blue and cream cheese in a small mixing bowl. Beat on high speed of mixer until smooth. Add milk; mix well. Stir in parsley and seasonings; set aside. Cook pasta according to package directions; drain well. To serve, place broccoli on one-third of large, heated platter. Toss pasta with half of cheese sauce. Spoon tomatoes and mushrooms together. Place on remaining third of platter. Drizzle remaining sauce over vegetables. Serve immediately.

Pat Purcell
MAMMA

CREAM OF MUSHROOM SOUP

- 3 cubes chicken bouillon
 - 4 cups boiling water
 - ¼ pound mushrooms, sliced
 - 2 tablespoon butter
 - 3 tablespoon flour
 - Pinch dry mustard
 - Pinch pepper
 - Pinch baking soda
 - 1 cup light cream
- Melt butter; add flour, water and bouillon. Add mushrooms, mustard, pepper and baking soda. Simmer for 35 minutes. Add cream. Heat to serve but do not boil. Serves 4.

Donna Lencoski
Latrobe

BROWN RICE ROYAL

- 2 cups sliced mushrooms
 - ½ cup finely chopped green onions, including tops
 - 2 tablespoons vegetable oil
 - 3 cups cooked brown rice (cooked in beef broth)
- Cook mushrooms and onions in oil until tender. Add rice. Toss lightly. Heat thoroughly. Serves 6.