



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 — Debra Hoffheins of York requests a recipe for broasted chicken. If we do not receive an answer for this request within one week, we will drop the request.

QUESTION — Olive Sutch of York would like a recipe for shoofly cobbler like that served by Horn & Horn Restaurant. If we do not receive an answer for this request within one week, we will drop the request.

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. If we do not receive an answer to this request within one week, we will drop the request.

QUESTION — Grace Barley, Conestoga, would like a recipe for rock salt cabbage. She heard about the recipe from a nephew who lives in Oregon.

QUESTION — David Akins, Blairsville, is looking for a recipe for kolbassi that uses sheep meat or combines sheep and pork.

QUESTION — Fay Bordner, Hummelstown, would like a recipe for blueberry or strawberry syrup for pancake toppings.

QUESTION — D. Love would like recipes for chicken fried steak, beef burgundy, hot bacon dressing for dandelion, and Montgomery pie.

QUESTION — Mrs. Hugh Hovermale, Whitacre, Va., writes that she needs to be careful of her sugar intake; however, she loves chocolate candy. She would like recipes for making dietetic chocolate candies.

QUESTION — A Lebanon County reader would like a recipe for crab salad.

QUESTION — Carolyn Ryman, Nescopeck, would like a recipe for pita bread.

QUESTION — Carrie Sponellen, Gettysburg, would like low cholesterol recipes.

QUESTION — E.S. of Hamburg would like to know how to make cheese.

QUESTION — J. Burkholder, Quarryville, requested recipes for using smoked sausage.

QUESTION — Ruth Quade, Medford, N.J., would like to know how to soften 5 pound bags of sugar that hardened. She would also like to know where she can purchase ceramic buttons, bracelets and pins on which a decal is placed and baked.

ANSWER — Joan Young, Lititz, requested a linguine salad recipe. Thanks to Joan Smith, Scottdale, and to Josephine Matenus, Dallas, for answering.

Mom's Linguine And Vegetables

- 1 onion, sliced
- 1 green pepper, sliced
- 3 garlic cloves, sliced
- 3 tablespoons virgin olive oil
- 2 teaspoons butter
- 1 to 2 bunches broccoli florets
- 1 bunch kale, optional
- 1 large head cauliflower florets
- 2 large cans tomatoes, halves or stewed
- 1 container fresh mushrooms, sliced
- 2 tablespoons soy sauce
- Oregano, to taste
- Mozzarella cheese, grated
- 1 pound linguine

Boil pasta in water. Heat oil and butter in large wok. When butter is melted, pan is hot enough to put in kale. Cover and saute until limp. Put in onion, pepper, and garlic. Saute until onions are clear. Add broccoli, tomatoes, cauliflower, soy sauce and oregano. Cook. Cover until vegetables are tender-crisp, add mushrooms. Stir and cover. Reduce heat and cook until desired texture.

Place cooked pasta on plate. Spoon sauce with vegetables on top. Sprinkle with grated cheese.

Asparagus With Linguine

- 1 pound fresh asparagus
- ¼ cup olive oil
- Salt to taste
- Pepper to taste
- 1½ cups water
- 2 cloves garlic, minced
- ½ cup Romano cheese, grated
- 4 tablespoons butter
- ¾ pound linguine
- ½ cup bread crumbs browned in oil

Wash asparagus and break off into 2 or 3-inch pieces. Discard tough ends. Blot with paper towel and saute in oil for 5 minutes. Add salt, pepper, and water. Bring to a boil. Simmer for 5 minutes. Add garlic, cheese, and butter. Slowly simmer for 5 minutes more.

Meanwhile, cook linguine according to package directions. Drain. Spoon asparagus with some broth into individual dishes. Spoon lightly browned crumbs over asparagus pasta. Extra cheese can be added. Serves 6.

ANSWER — J. Burkholder, Quarryville, requested recipes for using brown or white rice. Thanks to J. Gehman, New Holland, for sending recipes.

Steamed Vegetables Main Dish

- 5 cups steamed vegetables, any combination
- 2 cups medium white sauce, recipe below
- 6 cups cooked brown rice
- 1 cup grated cheese
- Soy sauce to taste, optional

Combine vegetables and sauce. Serve over rice, adding cheese and soy sauce to taste. Or combine vegetables, sauce, and favorite seasonings in greased 3-quart casserole. Top with cheese and bake at 350 degrees until bubbly, about 20 minutes.

White sauce:

- 4 tablespoons butter
- 4 tablespoons flour
- 2 cups milk
- ½ teaspoon salt
- Dash of pepper

Melt butter over low heat. Blend in flour until smooth. Gradually add milk, stirring constantly. Cook over medium heat until sauce thickens and comes to a boil. Reduce heat. Simmer 2 to 3 minutes to remove flour taste.

Super Six-Layer Salad

- 1 cup raw brown rice
- 2 cups cooked soybeans or 1 pound browned ground beef

- 1 cup sliced onion
- 1 green pepper, diced
- 2 cups grated carrots
- ½ teaspoon salt
- ½ teaspoon basil
- 2 cups tomatoe juice
- 2 tablespoons Worcestershire sauce
- 1 cup grated sharp cheese
- ¼ - ½ cup wheatgerm, optional

In oiled 3-quart casserole, arrange rice, beans or beef, onion, pepper and carrots. Salt lightly, if desired. Combine basil and liquids. Pour over casserole. Top with cheese and wheat germ. Bake tightly covered for 1½ hours at 350 degrees.

Golden Rice Casserole

- 1 pound ground beef
- ¼ cup chopped onion, optional
- 2 cups water
- 1 teaspoon salt
- 1 cup uncooked rice
- 2 large carrots, shredded or thinly sliced
- ½ cup chopped green pepper, optional
- ¼ - ½ pound cooking cheese

Brown meat, drain. Add remaining ingredients except cheese. Cover and simmer 30 minutes. Add cheese; heat until cheese is melted.

ANSWER — Leonore Schanz, Zionsville, wrote that several years ago two recipes were printed for scriptural cakes in this paper. She lost hers, but would like to use them for a Mother's Day gift. Thanks to several unidentified readers who sent in recipes. Check the Home and Range section on page B6 for the recipes.

ANSWER — Anna Barber, Union City, wanted to know where she could purchase "The Woman's Home Companion Cookbook." This was her mother's first cookbook. Anna made a bet with her sister that the Cook's Question readers would have an answer for her by June. Thanks to Gloria Torrieri, who writes that the book can be purchased from M.M. Einhorn Maxwell Books, 80 East 11 St., New York, N.Y. 10003 or call (212) 228-6767. Cost: \$47.50 plus a \$2 shipping charge. Must include a street address, not a post office box, for U.P.S. delivery.

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Mom's Favorite

(Continued from Page B6)

NUT CAKE

- 2 cups brown sugar, use half white
- ½ cup butter or shortening
- 3 eggs (save 1 white for frosting)

- 1 teaspoon vanilla
- 2 cups cake flour, sifted
- 1 cup buttermilk
- 1 teaspoon soda
- 1 teaspoon baking powder
- ½ cup walnuts, fold in

Contributor writes: "My mother was well known for this cake, that was topped with seafoam icing, and had many special requests for it." Her mother admonished her to never try and make a layer cake from this recipe as it would fall apart."

Although contributor has tried this cake many times and it tastes ok, it is not light and fluffy like her mother's. The recipe was written by her mother. Do any of our readers have a suggestion for her?

Donna Zimmerman
Frenchville

SCRIPTURE CAKE

If correct ingredients are chosen from the references given, a delicious fruit cake will be assured. The ingredients are found entirely in the Old Testament.

- 4½ cups flour (I Kings 4:22)
- 1 cup butter (Judges 5:25)
- 2 cups sugar (Jeremiah 6:20)
- 2 cups raisins (I Samuel 30:12)
- 2 cups figs (Nahum 3:12)
- 2 cups almonds (Numbers 17:8)
- 2 tablespoons honey (I Samuel 14:25)
- 1 teaspoon salt (Leviticus 2:13)
- 6 eggs, separated (Jeremiah 17:11)
- ½ cup milk (Judges 4:19)
- 2 teaspoons leaven (Amos 4:5)
- 2 teaspoons spices (II Chronicles 9:9)

Blend sugar, spices, and salt. Beat eggs and add baking powder and flour. Add water and honey. Put nuts and fruit through food chopper. Add flour and fold in beaten egg whites.

HAWAIIAN LAMB MINI KABOBS

- Mother's Favorite Recipe**
- 1 pound boneless leg of lamb, cut in ¼ -inch cubes
- 1 clove garlic, minced
- 1 cup French dressing
- 3 slices bacon, cut in 1-inch pieces
- 1 14-ounce can pineapple chunks, cut in half
- Melted butter

In a shallow glass dish, combine dressing and garlic. Add lamb; marinate for 1 hour or overnight in refrigerator. Alternate lamb, bacon, and pineapple on round toothpicks. Brush with melted butter. Broil 5 to 8 inches from source of heat for 5 minutes, turning once. Serve hot. Makes about 50.

Mary Conrad
Millerstown

The All-American Cheeseburger made with 4 ounces of lean ground beef, one slice of American cheese, one tablespoon of catsup and mustard, and two pickle slices on a plain hamburger bun provides 420 calories, 32 g protein, 27 g carbohydrate, 20 g fat and 194 mg calcium.