



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 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 — N.E. Koons, Lebanon, wanted Serbian cookie recipes.

QUESTION — June Berger, Annville, would like a recipe for crumb buns similar to those sold at markets.

QUESTION — Sue Ambers, Duncannon, would like a recipe for candy sponge bars like those from Mantango's. She would also like a recipe for the cole slaw that tastes like that served by Red Lobster. *Editor's Note: Because this paper is distributed in many states, restaurant names are unfamiliar to many of our readers.*

QUESTION — R. Stoltzfus, Narvon, would like a recipe for peanut butter melt aways.

QUESTION — Carolyn Troutman, Sunbury, would like a stuffing recipe (enough to fill a pig) for a pig roast.

QUESTION — Frances King, Keedysville, Md., would like a recipe for Belgium waffles similar to those served at Penn Alps, Grantsville, Md. They are extra thick and crisper than ordinary waffles.

QUESTION — Jean Ash of Bridgeport, W. Va., would like recipes for turtle, fresh catfish, and bass.

QUESTION — Mrs. Harold Kuchler of Coatesville would like a nutritious recipe for dog food for large dogs. She said they have lots of eggs to add to the recipe.

QUESTION — Sue Baughman, Ronks, would like a recipe for cupcakes that are vanilla or coconut flavored and that form a bubbly crust on top when baked.

QUESTION — Margaret Greiff, Sidman, would like a recipe for Russian torte.

QUESTION — Mrs. Zimmermann, Fleetwood, would like a recipe for a creamy coleslaw that can be frozen.

QUESTION — Kathleen Haak, Bainbridge, N.Y., would like recipes for liver and for oatmeal.

QUESTION — Jeannine Cummins, Berlin, would like a recipe for banana pickles.

QUESTION — A Bird-in-Hand reader would like a recipe for green pepper jelly. She would also like a recipe for broccoli soup to can in which the milk can be added when ready to use.

QUESTION — A reader from Leetonia, Oh., would like to know how to make dairy sour cream.

QUESTION — Jeannette Cooper of Upper Black Eddy would like a recipe for light, white fruit bread similar to that sold at Shady Maple. It can be made with strawberry, blueberry, peach and even spinach.

QUESTION — Verona from Virginia requests recipes for zucchini bread and diabetic recipes for vegetables, meat, fruit, and desserts.

ANSWER — Thank you to a Leetonia, Ohio, reader and to Tracy Marchini, Narvon, for sending recipes for baked beans that were requested.

Jenny Lou's Baked Beans

- ½ pound bacon ends
- 1 pound box light brown sugar
- 2 40-ounce cans northern beans
- 1 14-ounce bottle catsup

In a large dutch oven, brown chopped bacon ends until crisp. Add the remaining ingredients and bake at 400 degrees for 1 hour.

Hungry Jack Casserole

- 1 pound ground beef, browned
- 1 teaspoon salt
- 16 ounces pork and beans
- ¼ cup barbecue sauce
- 2 tablespoons brown sugar
- 1 tablespoon minced onion
- 1 can Hungry Jack biscuits
- 1 can Cheddar cheese

Combine first six ingredients and cook until bubbly. Pour into 2-quart casserole dish. Cut biscuits in half to make 20 halves. Place cut-side down on ground beef mixture. Sprinkle with cheese. Bake at 375 degrees for 25 to 30 minutes.

Preserve Pickles

(Continued from Page B6)

CROCK PICKLES

- 12 to 18 medium cucumbers
 - Dill and garlic clove
- Heat and cool:
- 1 cup vinegar
 - 10 tablespoons salt
 - 10 tablespoons sugar

Alternate a layer of cucumbers, dill, and garlic. Add vinegar mix. Store until cucumbers ferment. Eat or store cucumbers in refrigerator.

M.L.
Pine Grove

ANSWER — Ruth Rebert, Hanover, wanted a pizza dough recipe that had been printed last year in this column. Thanks to Ruth Stoltzfus for sending it.

Pizza Dough

- 1 tablespoon yeast dissolved in ¼ cup warm water
- 1 tablespoon oil
- 2 cups high gluten flour
- 1 teaspoon sugar
- 1 teaspoon salt

Combine flour, sugar, and salt. Add oil to yeast and water mixture. Combine with flour. Knead 5 to 10 minutes until smooth and satiny. Place in lightly greased bowl. Turn dough over so the surface doesn't dry out. Let rise 20 to 30 minutes. Pat dough into a 15-inch circle on a lightly greased and cornmeal-dusted pan. If the dough won't spread, let it rest 10 minutes. Bake at 500 degrees for 10 to 15 minutes.

ANSWER — Sheila Hamersky, Manahawbin, N.J., requested a recipe for butter cake that is wet and buttery. It is eaten plain or with cherry, strawberry or blueberry topping. Thanks to a Leetonia, Ohio, reader for sending a recipe.

Ooey-Goey Butter Cake

- ½ cup butter
- 1 box yellow cake mix
- 1 egg
- 8 ounces cream cheese
- 1 teaspoon vanilla
- 2 eggs
- 3½ cups confectioners' sugar

Mix first three ingredients and press into a greased 13x9-inch pan. Combine other ingredients reserving 2 tablespoons sugar for topping. Pour over cake mixture and bake at 350 degrees for 30 minutes. Cool. Sprinkle with remaining confectioners' sugar.

QUESTION — R. Stoltzfus, Narvon, would like a recipe for chess pie. Thanks to Tracy Marchini, Narvon, and to Anna Rodilosso, Berlin, N.J., who sent recipes.

Chess Pie

- 1 cup brown sugar
- ½ cup margarine
- 2 eggs, beaten
- ¼ cup milk
- 1 teaspoon vanilla extract
- 1 cup raisins
- ¾ cup chopped nuts

Cook raisins in water until plump. Drain, then mix with the other ingredients.

Pour into an unbaked pie shell and bake at 350 degrees or line miniature muffin pans with pie pastry. Fill with chess filling and bake in 350 degree oven until golden brown.

Chess Pie

- ½ cup butter
- 1½ cup sugar
- 1 tablespoon vinegar
- 3 eggs
- Pinch salt
- ¾ cup pecans, chopped

Melt butter; stir in sugar and vinegar. Bring to a boil. Beat eggs well; add butter and sugar mixture. Beat well. Stir in vanilla and salt. Pour into crust. Bake for 25 minutes at 325 degrees. Sprinkle with nuts and bake another 15 minutes or until golden brown and mixture is set. Cool completely. Serve with whipped cream.

ANSWER — D. Love requested chicken fried steak. Thanks to Kathleen Haak, Bainbridge, N.Y., for sending the following recipe.

Chicken Fried Steak

- 1½ pounds boneless round beef steak, ½ -inch thick
- 1 tablespoon water
- 1 egg
- 1 cup soda cracker crumbs, 28 squares
- ¼ teaspoon pepper
- ¼ cup vegetable oil

Cut beef steak into 6 serving pieces. Pound each piece until ¼ -inch thick to tenderize. Beat water and egg; reserve. Mix cracker crumbs and pepper. Dip beef into egg mixture, then coat with cracker crumbs. Heat oil in 12-inch skillet. Brown beef in skillet, turning once, 6 to 7 minutes. Remove beef. Keep warm until ready to serve.

THICKENED MUSTARD PICKLE

- 2 gallons cucumbers, sliced
- ½ cup salt
- 2 quarts onions, sliced
- 2 red sweet peppers
- 2 quarts vinegar
- 5 pounds sugar
- 4 teaspoons mustard seed
- 6 tablespoons flour
- 2 teaspoons turmeric

Slice cucumbers in thin rings and sprinkle with salt. Let stand until morning and drain. Slice onions and chop peppers. Mix vegetables together. Combine sugar, spices, flour, and turmeric, add vinegar. Bring to a boil and cook until slightly thickened. Add mixed vegetables and bring to boiling point. Pack in jars and seal. Keep mixture boiling while you put in jars. Put lids on and seal.

Janet Gehman
New Holland

PICKLE RELISH

- 3 quarts chopped cucumbers
- 3 cups chopped sweet green peppers
- 3 cups chopped sweet red peppers
- 1 cup chopped onion
- ¼ cup pickling salt
- 2 quarts water
- 1 quart ice
- 2 cups sugar
- 4 teaspoons mustard seed
- 4 teaspoons turmeric
- 4 teaspoons whole allspice
- 4 teaspoons whole cloves
- 1½ quarts white vinegar

Add salt, ice, cucumbers, peppers, and onions to water and let stand 4 hours. Drain and cover vegetables with fresh ice water for another hour. Drain again. Combine spices in a spice bag or cheesecloth bag. Add spices to sugar and vinegar. Heat to boiling and pour mixture over vegetables. Cover and refrigerate 24 hours. Heat mixture to boil and fill clean jars while hot, leaving ½ -inch headspace. Adjust lids and process for 10 minutes.

Penn State Extension

RED CINNAMON PICKLE RINGS

- 2 gallons cucumbers
- 2 cups pickling lime
- 8 quarts water
- 1 cup vinegar
- 2 tablespoons alum
- 1 bottle red food coloring

Peel and cut out centers. Soak overnight in above ingredients.

Drain and rinse well. Put pickles in large kettle and water enough to cover. Simmer for 2 hours. Remove pickles. Combine the following:

- 2 cups vinegar
- 2 cups water
- 10 cups sugar
- 6 sticks cinnamon bark
- 1 package red candy hearts

Bring mixture to a boil and pour over rings. Let stand overnight. Drain and reheat syrup. Pour over pickles. Let stand for three days. On fourth day, pack rings in jar and pour boiling syrup over them. Seal.

Bertha Byers
Chambersburg

BANANA PICKLES

- Juice
- 1 cup vinegar
- 1 cup water
- 3 cups sugar
- 1 teaspoon salt
- 1 teaspoon celery seed
- 1 teaspoon turmeric
- 1 teaspoon mustard seeds

Peel large pickles; cut lengthwise; remove seeds. Pack in jars. Bring juice to a boil. Pour over pickles and cold pack 10 minutes. Makes 3 quarts.

Almeda Martin
Fleetwood