



## 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.

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

**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** — 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** — 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 diabetic recipes for vegetables, meat, fruit, and desserts.

**QUESTION** — Mrs. Harry Rauck Sr. of Strasburg would like a recipe to make onion rings that stay good and crisp and do not get soft.

**QUESTION** — Estella Fink, Allentown, would like a recipe for corn salad.

**QUESTION** — Mrs. William Lucas Jr., Warfordsburg, would like a recipe for German Bratwurst.

**QUESTION** — K. Lawson, Damascus, Md., would like a recipe for grinding horseradish with apple cider or other ingredients to keep it hot and spicy.

**QUESTION** — Abi Kibbe of Monroe, N.H., needs a recipe to make condensed milk.

**QUESTION** — Mrs. Herman Graybill, Freesburg, would like a recipe for cookie or cake bars that often include ingredients such as coconut, nuts, M&Ms, chocolate chips, oatmeal and brown sugar.

**QUESTION** — Arletta S. Gregg of Landisburg is looking for a Pennsylvania Dutch recipe called Stir About that her grandmother used to make.

**QUESTION** — Edith Moore, Pennington, N.J., would like to know how to use unsalted peanuts.

**QUESTION** — Dotti Tedesco of Glen Mills would like a recipe for dirt pudding.

**QUESTION** — Martha Markle, York, would like a recipe called Mom's Refrigerator Pickles. It appeared in this paper several years ago. The pickles made with white vinegar can be kept in the refrigerator for one year.

**ANSWER** — Fern Gerth, Reading, requested a recipe for light fluffy blueberry pancakes. Thanks to Amy Morris, Glenmoore, for sending in her recipe.

### Blueberry Buttermilk Pancakes

- 1¾ cups cake flour or 1½ cups all purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 4 large eggs, separated
- 2 cups buttermilk
- ½ teaspoon cream of tartar
- 4 tablespoons butter, melted and cooled
- 2 cups fresh or frozen and unthawed blueberries

Preheat griddle or skillet. In a large bowl, whisk flour, baking powder, and salt until blended. In a small bowl, beat the yolks and buttermilk to blend slightly. In a mixing bowl, beat the egg whites until foamy. Add the cream of tartar and beat until stiff peaks form when the beater is raised slowly.

Add the yolk mixture to the flour mixture and mix lightly with a fork until the flour is moistened. Stir in butter. The batter should be lumpy as overmixing will produce tough pancakes. Add the whites and fold in with a rubber

spatula. The griddle or frying pan should be hot. Lightly butter it and pour on the batter in 4-inch rounds. Quickly drop six berries on each pancake. Test for doneness by lifting a corner of each pancake with a spatula. When golden brown, turn over and cook 30 seconds on the other side. Makes 22 pancakes.

**ANSWER** — A Union County reader requested a recipe for homemade, canned pizza sauce that tastes like store bought. Please check the Home on the Range section that appears on B6 for a recipe that should satisfy you.

**ANSWER** — Jean Ash of Bridgeport, W.Va., requested recipes for turtle, fresh catfish, and bass. Thanks to Eva Southard of Glen Rock for the following recipes.

### Turtle Stew

- 1 cup sliced mushrooms
- 2 tablespoons butter
- 1 can condensed mushroom soup
- 1 cup milk
- ½ teaspoon salt
- 2 cups chopped cooked turtle meat
- ¼ cup dry white wine

Saute mushrooms in butter for 5 minutes. Add the mushroom soup and milk. Add salt and turtle. Heat 1-2 minutes. Add wine and heat for 1 minute. Serve on toast.

### Fried Catfish

- 4 medium catfish
- 4 tablespoons butter
- 4 tablespoons flour
- ¼ teaspoon salt
- ½ teaspoon dried thyme
- 4 tablespoons parsley, chopped
- 4 tablespoons lemon juice

Dust the catfish in flour seasoned with salt and thyme. Place in a hot frying pan coated with melted butter. Cook over medium heat for 5 minutes on each side. Place in 400 degree oven until catfish flakes easily when tested with a fork. Place the parsley and lemon juice in the pan that was used to cook the catfish and heat until warm. Pour pan juices over the fish and serve.

### Sassy Bass

- 2 pounds bass fillets
- ¾ cup port wine
- 1½ teaspoons garlic powder
- ½ teaspoon cayenne pepper
- 1½ teaspoons rosemary
- Fresh parsley

Blend the port, garlic powder, cayenne, and rosemary together. Spread the sauce over the bass and place in a marinating dish with any left over sauce in the refrigerator for 45 minutes. Make sure to turn the fillets a few times while marinating. Place the marinated bass in a preheated, lightly oiled broiler pan and broil for about 5 to 10 minutes or until fish flakes easily when tested with a fork. Baste occasionally during cooking. Garnish with fresh parsley.

**ANSWER** — Elma Kline, Orangeville, requested a recipe for Pittsburgh Potatoes. Thanks to Kathy Suder, Meyersdale; and to Pat Shelly, Manheim, for sending recipes.

### Pittsburgh Potatoes

- 5 cups raw potatoes, cubed
- ½ medium onion, chopped
- 2 tablespoons margarine
- 2 tablespoons flour
- ¼ teaspoon salt
- 1 cup milk
- 3-ounces cheddar cheese, crumbled
- 2 ounces Pimentos, chopped

Rinse and chill potatoes. Place with onion in large buttered casserole. Heat margarine over low heat. Blend the flour, salt, and milk. Return to heat and add cheese. Stir well. Bring to a boil and add the potato mixture. Mix well. Add pimentos. Bake at 350 degrees for 1 hour or until soft but not mushy. Remove 20 minutes before serving. Stir gently. Sauce should be thick and not soupy. Stirring will prevent soupiness.

**ANSWER** — Mrs. Zimmerman, Fleetwood, requested a recipe for a creamy coleslaw that can be frozen. Thanks to Melvin Troyer of Hartly, Del., for sending a recipe for frozen coleslaw; however, it isn't a creamy recipe but a sweet and sour one. Does someone have a creamy cole slaw recipe that can be frozen?

### Freezer Cabbage Slaw

- 1 head cabbage
- 1 carrot, grated
- 1 green pepper, chopped
- 1 teaspoon salt
- 2 cups sugar
- 1 cup vinegar
- ¼ cup water
- 1 teaspoon celery seed

Mix cabbage, carrot, pepper, salt and let stand. Boil sugar, vinegar, water, and celery seed for 1 minute. Cool. Mix into slaw. Freeze.

# Tomatoes

(Continued from Page B6)

## BROWN RICE CASSEROLE ITALIAN STYLE

- 1 cup brown rice
- 1 pound smoked sausage cut up
- 2 medium onions
- 1½ teaspoons garlic salt
- 1 teaspoon oregano
- ½ teaspoon basil
- 16 ounces stewed tomatoes
- ½ cup water
- 1 cup mozzarella cheese
- ½ medium green pepper

Place uncooked rice on bottom of greased casserole. Top with sausage, then onions, spices, tomatoes, water, cheese and green pepper. Cover tightly. Bake at 350° for 1½ hours. Uncover, let stand five minutes before serving. Makes six servings.

Janet Stauffer  
Elverson

## SAUSAGE LASAGNE

- 1 pound sausage
- 1 clove garlic, minced
- 1 tablespoon whole basil
- 1½ teaspoons salt
- 16 ounces tomatoes
- 12 ounces tomato paste
- 10 ounces lasagne noodles
- 2 eggs
- 3 cups cottage cheese
- 2 tablespoons parsley flakes
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup grated Parmesan cheese
- 1 pound mozzarella, sliced very thin

Brown meat, spoon off excess fat. Add next five ingredients. Simmer uncovered 30 minutes, stirring occasionally. Cook noodles in large amount boiling salted water until tender. Drain and rinse. Beat eggs, add remaining ingredients except mozzarella. Layer half of noodles in 9x13-inch baking pan. Spread with half the cottage cheese filling and half the mozzarella followed by half the meat sauce. Repeat layers. Bake at 375° for 30 minutes. Let stand 10 minutes before serving.

Shirley Wartzluft  
Robesonia R1

## HOMEMADE TOMATO SOUP

- 4 tablespoons butter
- 4 tablespoons flour
- 2 cups milk
- 1 quart tomato juice cocktail
- ¼ teaspoon baking soda

Melt butter in saucepan; add flour and stir to smooth consistency; slowly add milk to make very smooth, thick sauce. As soon as it begins to boil, remove from heat, having stirred so as not to cook on bottom of pan. In another container heat tomato juice cocktail just to boiling point; add baking soda and stir; it will foam slightly. Gradually add hot tomato juice cocktail to hot thickened milk sauce, stirring well to combine both. Very delicious soup!

Mildred Vorndran  
Webster, NY

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The latest figures indicate that of all the fluid milk consumed, 86 percent is consumed at home. Of the milk consumed away from home, about 9 percent is consumed in schools.

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"D" is for dairy products, but remember the "C" that comes before "D". It stands for clean, cool and covered, and that's what's needed to keep dairy products in top notch condition.