



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 — A Bird-in-Hand reader requested a recipe for broccoli soup to can. According to a Lititz reader, the one that was printed in the August 18 issue can be frozen, but is a flop if canned. Do any of our readers have one that can be canned?

QUESTION — Mrs. Ed Snyder, Manheim, asks for a recipe called Rebecca's Rolls.

QUESTION — Jean Aurand, New Bloomfield, would like a recipe for diabetic fudge.

QUESTION — Tracy Moyer, Reading, would like to know how to make cotton candy.

QUESTION — Myah Tielman, Lehighton, would like a recipe for a round loaf of rye bread similar to that which had been sold by Fritzinger's Bakery, Walnutport, which is now out of business.

QUESTION — Dianne from Halifax requests a recipe for yogurt coating used on pretzels, peanuts, and raisins.

QUESTION — Lonnie Tuttle, Bainbridge, NY, would like recipes for cheese made from sheep's milk.

QUESTION — Jay Struble of State College requests the recipe for V8 tomato juice that had appeared in this column recently. He lost it.

QUESTION — Betty from Pennsylvania would like a bologna recipe for venison that tastes like Seltzer's Lebanon Bologna.

QUESTION — Mrs. Hugh Hovermale, Whitacre, Vir., would like recipes for low sugar candy.

QUESTION — Gladys Leatherwood, Mullica Hill, N.J., would like a recipe for Yankee Bean Soup.

QUESTION — Mary Gardner, Newburg, would like recipes for pasties, which is a combination of vegetables with a dough wrapped around it. In Minnesota and Michigan, restaurants serve them plain or with gravy.

QUESTION — Hoffman Brothers Farm would like a recipe for chocolate or vanilla or peanut butter fudge that isn't so sweet.

QUESTION — William Lucas Jr., of Warfordsburg, would like to know how to roast chestnuts over an open fire or other methods of preparing them to eat.

ANSWER — Carla Lange, Malvern, requested a recipe for lemon poppy cookies. Thanks to Mrs. Stanley Martin, Liverpool, and to Donna Lencoski, Latrobe, for sending recipes.

Poppy Seed Cookies

- 2 cups flour
- ½ teaspoon salt
- 4 teaspoons poppy seed
- 1 cup butter, softened
- ¾ cup granulated sugar
- 3 egg yolks
- ½ teaspoon grated lemon peel
- 1 teaspoon vanilla
- 2 cups corn flakes, crushed

Stir together flour, salt, and poppy seed. Set aside. Beat butter, sugar, egg yolks, lemon peel, and vanilla until well combined. Add flour mixture, mixing well. Shape dough into 1-inch balls. Roll into crushed corn flakes. Place on ungreased cookie sheet. Flatten slightly. Bake at 350 degrees for 10 to 15 minutes or until edges are slightly browned. Yields 4 dozen.

Lemon Poppy Cookies

- 1 cup butter
 - ½ cup confectioners' sugar
 - 2¼ cups flour
 - Dash salt
 - 1 teaspoon lemon flavoring
 - 3 teaspoons poppy seeds
- Blend together ingredients in a bowl. Drop by teaspoonfuls on ungreased cookie sheet. Bake for 12 to 15 minutes at 375 degrees. Sprinkle with extra confectioners' sugar. Makes 3½ dozen cookies.

ANSWER — Nancy Zuck, Elizabethtown, requested a recipe for opera fudge. Thanks to JoAnn Bronson, Pottstown, and to Anita Moyer, Bernville, for sending recipes.

Opera Fudge

- 2 cups sugar
- ½ cup milk
- ½ cup light cream
- 1 tablespoon light corn syrup
- 1 tablespoon butter
- 1 teaspoon vanilla
- ½ teaspoon salt

Butter the sides of a heavy 2-quart saucepan. In it, combine sugar, milk, cream, corn syrup, and salt. Cook and stir over medium heat until mixture boils. Cook to 238 degrees (soft boil stage) stirring occasionally. Remove from heat. Add butter and vanilla, but do not stir. Cool to lukewarm, then beat vigorously, about 10 minutes, until mixture becomes very thick, starts to lose its gloss, and becomes creamier. Spread in a buttered loaf pan. Score while warm; cut when firm. Makes about one pound.

Variations: Add ¼ cup chopped candied cherries before spreading in pan or add ¼ teaspoon almond extract with vanilla and ½ cup chopped toasted almonds before spreading in pan.

Opera Fudge

- 2 cups heavy cream
- 4 cups sugar
- Paraffin wax (¼ cup to 1 cup chips)
- ½ cup margarine
- 24-ounces real semi-sweet chocolate chips

Mix cream and sugar together and bring to a boil on medium-high heat, stirring constantly. As soon as it begins to boil, stop stirring and let boil until it comes to the soft ball stage, about 10 to 15 minutes. Pour it into a buttered pan. Let cool. When mixture is cool, work with clean hands until it turns thick and creamy, about ½ hour. While working with hands, mix in the butter. When it turns creamy and thick, add peanut butter, coconut, vanilla, peppermint oil, or flavor desired or leave it plain. Roll into small balls, cool until firm and cold. Bring a saucepan of water to a boil; set a small deep dish in it with the chips and wax. Stir until chips are melted. Take a hat pin and dip the balls. Place on wax paper. Refrigerate until ready to eat.

ANSWER — Mary Gardner, Newburg, requested a recipe for potato dumplings. Thanks to Eva Southard, Glen Rock, and to Linda Bartas, Port Allegheny, for sending recipes.

Potato Dumplings

- 1 teaspoon grated onion
- 2 eggs, well beaten
- 2 cups mashed potatoes
- ½ cup flour
- 1 teaspoon salt
- ½ teaspoon baking powder
- ¼ cup dry bread crumbs, crushed
- ¼ teaspoon pepper
- Hot stock or stew

Add the onion, lemon peel, and eggs to the potatoes. Mix thoroughly. Sift flour with salt and baking powder. Add crumbs and pepper to the potato mixture. Beat. Drop from a tablespoon into the simmering hot stock or into meat or chicken stew, about 30 minutes before serving. Cover tightly and simmer 30 minutes without removing lid during the cooking time.

Dutch Potato Dumplings

- 9 medium potatoes
- 1 teaspoon salt
- 3 eggs, well beaten
- 1 cup flour, sifted
- ¾ cup bread crumbs or farina
- ½ teaspoon nutmeg
- 1 cup fat
- ½ cup bread crumbs
- 2 tablespoons chopped onions

Boil potatoes in jackets until tender, remove skins and put potatoes through ricer. Combine potatoes, salt, eggs, flour, bread crumbs, and nutmeg in a bowl. Mix thoroughly. Form mixture into dry balls about the size of walnuts (if mixture is too moist, add more bread crumbs). Drop the balls into boiling salted water. When balls float to the surface, boil 3 minutes more, uncovered. Remove one ball from liquid and cut open. If center is dry, they are sufficiently cooked. Remove balls from liquid to a hot platter and pour over a dressing made as follows: Brown oil in skillet; add bread crumbs and onions or 2 tablespoons mushrooms; cook for several minutes. Dumplings may be reheated in a double boiler several times without impairing the flavor. Serves 12.

'Yule'

(Continued from Page B6)

HEAVENLY HOLIDAY PUNCH

In a punch bowl, mix:
 1 46-ounce can pineapple juice
 1 quart ginger ale
 2 quarts water
 2 cups sugar
 1 package raspberry Kool-aid
 1 package cherry Kool-aid
 Add scoops of raspberry sherbet or rainbow sherbet and serve.

Pam Martin
 Chambersburg

CHOCOLATE SOPHISTICATE

2 cups milk
 2 tablespoons powdered chocolate flavoring for milk
 1 pint chocolate ice cream
 ½ teaspoon almond or peppermint extract

Blend milk, chocolate flavoring, ice cream, and extract in blender until smooth. Serve immediately in chilled dessert glasses. Yields 4 cups.

CHOCOLATE PEPPERMINT SHAKE

2 cups milk
 ¼ cup powdered chocolate flavoring for milk
 ½ pint chocolate ice cream
 2 tablespoons crushed peppermint stick candy

Blend milk, chocolate flavoring, ice cream, and candy in blender until smooth. Pour into chilled glasses. Garnish with peppermint stick, if desired. Serve immediately. Yields 3 cups.

STRAWBERRY DAIQUIRI

2 cups milk
 2 cups frozen strawberries, slightly thawed
 1 teaspoon sugar
 5 ice cubes

Combine ingredients in blender until frothy. Serves three.

PA Dairy Promotion

ORANGE EGGNOG

4 cups eggnog
 2 10-ounce bottles ginger ale, chilled
 1 6-ounce can frozen concentrate orange juice, thawed

Just before serving, combine eggnog, ginger ale and orange juice. Stir occasionally. Serves 7.

PA Dairy Promotion

PINEAPPLE BANANA SMOOTHIE

1½ cups pineapple juice
 ½ cup powdered milk
 1 ripe banana sliced
 2 scoops vanilla ice cream or pineapple sherbet

Blend juice, powdered milk, and banana. Add ice cream or sherbet. Blend until mixture is smooth. Makes 2 drinks.

