



## 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.

Readers, when sending in recipes, please write your measurements as accurate as possible. We do not have the time and equipment to test your recipes. Sometimes, we receive many answers to one question, and we cannot print all the replies. Sometimes we receive answers after one has already been printed. Occasionally, we may print several answers, but that is dependent upon space. Those who send recipes to the recipe topics listed each week on B6 have their recipes printed if we receive them on time.

**QUESTION** — A Bird-in-Hand reader requested a recipe for broccoli soup to can. If we do not have an answer to this request within one week, we will drop the request.

**QUESTION** — Mrs. Ed Snyder, Manheim, asks for a recipe called Rebecca's Rolls. If we do not have an answer to this request within the next week, we will drop the request.

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

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

**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** — Nancy Bennett, Port Matilda, would like a recipe for an all butter coffee cake that tastes like those made by Sarah Lee.

**QUESTION** — Raymond Stauffer, Stevens, wants recipes using licorice extract.

**QUESTION** — Donna Merkeel, Strykersville, N.Y., wants a recipe to make peanut butter and a recipe to make old-style rock candy on a string.

**QUESTION** — Marjorie Doland, Slate Hill, N.Y., would like to know where she can purchase pure buckwheat flour. She can no longer find it in her area. She said that her family used to make old-fashioned buckwheat pancakes that they started in the fall with yeast and kept going until spring.

**QUESTION** — Mrs. Lewis Korfron, Claymont, De., would like a recipe for cranberry relish like the Amish make.

**QUESTION** — Estella Fink of Allentown, Pa. would like some recipes for a fruit cake and a recipe on how to make spaghetti sauce to can.

**QUESTION** — Anne Van Allen said she lost her recipe for loaf cake, a firm cake made with vanilla wafer crumbs and nuts. She believes it is baked.

**QUESTION** — A Southeastern Pennsylvania reader would like a recipe for a homemade horseradish sauce.

**ANSWER** — For the reader who requested recipes for pretzels, here is one that was sent in from Wanda Martin, Lititz, and from a Denver reader.

### Soft Pretzels

- 1/2 cup hot water
- 1 package active dry yeast
- 1 1/2 cups warm water
- 1/2 cup brown sugar
- 5 cups flour
- Extra flour
- Coarse kosher salt

### Baking soda

Heat the oven to 475 degrees. In a large bowl, mix the hot water and yeast until the yeast dissolves. Stir in the warm water and the brown sugar. Slowly add 5 cups of flour to the mixture, stirring constantly. Continue stirring until the mixture is smooth and does not stick to the sides of the bowl. Put the dough on a lightly floured board. Dip your hands in the extra flour. Knead the dough until it is stretchy and smooth. Push it down and away from you with the palms of your hands. Turn the dough as you work.

Grease two cookie sheets very well. Sprinkle each with coarse kosher salt. Set the sheets aside. Pinch off a piece of pretzel dough about the size of a golf ball. Shape the dough into a pretzel.

Fill a frying pan with water. For each cup of water in the pan, add 1 tablespoon of baking soda. Bring the water to a gentle boil (not too many bubbles). Use a spatula to lower each pretzel into the frying pan. Count very slowly to 30. Then lift the pretzel onto the greased and salted cookie sheet. Repeat until all dough is used.

Sprinkle some kosher salt on top of the pretzels and put them in the oven. Bake for 8 minutes or until the pretzels are golden.

For hard pretzels, turn oven to 100 degrees and bake until crisp.

**ANSWER** — Lebanon County Dairy Princess Terry Hill sent in the following recipe for Friendship Dough recipes.

### Stollen

- 2 1/2 cups flour
- 2 teaspoons baking powder
- 3/4 cup sugar
- 1/2 cup cold butter
- 1/2 cup cottage cheese, whipped and then add enough cream to make one cup
- 1 egg
- 1 teaspoon vanilla
- 1/2 cup chopped nuts
- 1/2 cup raisins
- 1/4 cup chopped, glazed pineapple
- 12 Maraschino cherries, drained and chopped

### Topping and filling:

- 1/4 cup butter, melted
- 2 tablespoons sugar
- 1/4 teaspoon cinnamon

Combine flour and baking powder. Cut in butter. Blend cottage cheese and cream, extract, and cream. Mix all ingredients together and turn onto floured board. Knead and roll into 9x12 oval. Put half of topping and filling mixture on half of the dough and fold over. Put remaining topping and filling over top of dough. Bake at 350 degrees on ungreased cookie sheet, about 45 to 55 minutes or until cake tests done and is browned. Cover when slightly warm.

**ANSWER** — Mrs. Warren Pifer, Reynoldsville, requested the recipe for Russian Torte that a reader from Canonsburg had sent to this column. Thanks to V. Guzel from Canonsburg for sending the recipe.

### Russian Torte

- 4 cups ground nuts
- 1 cup sugar
- 2 teaspoons cinnamon
- Combine nuts, sugar, and cinnamon. Mix well. Measure 1/2 cup and set aside for topping.
- 3 sticks butter or margarine
- 4 egg yolks
- 4 cups sifted flour
- 1/4 cup milk
- 1/4 cup warm water
- 1 package dry yeast
- 2 cans apricot filling

### Topping:

- 2 egg whites
- 8 tablespoons sugar

Combine yeast with water and set aside. Sift flour into a bowl, add butter and blend until mealy texture; add slightly beaten egg yolks, milk, and yeast mixture. Blend and stir batter until it pulls away from sides of bowl. Place on floured board and knead for a few minutes. Divide dough into 3 sections. Roll first section of dough to measure 15x10-inches, which should be the size of the pan.

Lightly grease pan and place first layer of dough on it. Work edges up side of pan to form a wall for lining. Spread nut mixture evenly over the dough. Roll second part of dough the same measurement and place over nuts. Spread apricot filling over the dough. Bake in 350 degree oven for 45 minutes. Ten minutes before baking time is completed, beat egg whites and sugar until stiff.

Check torte. If it is finished baking, remove from oven and evenly spread egg whites over hot torte. Sprinkle the remaining 1/2 cup nuts over egg whites and return to oven for 10 minutes. When baked to a toasty color, remove from oven and while still warm, cut into diamond shaped pieces.

# Beef

(Continued from Page B6)

## SOUTHWESTERN-STYLE POACHED BEEF

2-pound well-trimmed beef eye round roast

- 1 1/2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 2 tablespoons vegetable oil
- 1 1/4 cups medium salsa, divided
- 1 can (10 1/2 ounces) condensed beef broth

Water

1 bay leaf

Combine chili powder, cumin, garlic powder, oregano, and salt. Rub over surface of beef eye round roast. Brown roast in oil in Dutch oven over medium heat until all sides are browned. Pour off drippings. Add 1 1/4 cups salsa, beef broth, enough water (about 7 cups) just to cover roast and bay leaf to Dutch oven. Bring to a boil; reduce heat to medium-low, cover and gently simmer 15 minutes per pound. Temperatures will register 130 degrees. Do not overcook. Remove roast to serving platter. Reserve poaching liquid for soup. Cover tightly with plastic wrap or aluminum foil and allow to stand 10 minutes before carving. During standing roast will rise approximately 10 degrees in temperature to 140 degrees for rare. Carve roast into thin slices and serve with remaining salsa.

Pa. Beef Council

## BROILED STEAK WITH SPICY POTATOES

1-pound frozen boneless beef top sirloin steak, cut 1-inch thick

Spicy Seasoning mix\*

2 large baking potatoes, unpared, cut into 1/2-inch thick diagonal slices

1 tablespoon oil

Salt and pepper

Prepare spicy seasoning mix. Place frozen beef top sirloin steak on one side of rack in broiler pan so surface of steak is 5-inches from heat; arrange potatoes on the other side. Combine oil and 1 teaspoon spicy seasoning mix; brush potatoes with half of the mixture. Broil first side of steak and potatoes 14 minutes; turn steak and potatoes. Brush potatoes with remaining seasoned oil. Continue broiling steak 13 to 18 minutes until steak is rare to medium. Continue broiling potatoes 8 to 10 minutes or until potatoes are tender. Season steak with salt and pepper. Sprinkle potatoes with salt, if desired. Serves 4.

\*Spicy seasoning mix: Combine 3 tablespoons chili powder, 2 teaspoons each ground coriander and cumin, 1 1/2 teaspoons garlic powder, 1/4 teaspoon dried oregano leaves, 1/2 teaspoon ground red pepper. Store, covered, in airtight container. Shake before using. Yield about 1/2 cup.

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