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## GRILLED VEAL RIB CHOPS

4 veal rib chops, cut 1-inch thick  
Salt and pepper, if desired  
Broil veal rib chops on grid over medium coals, turning once. Broil chops 12 to 14 minutes, or until meat thermometer registers 160 degrees. Season with salt and pepper, if desired. Serves 4.

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## CHINATOWN VEAL RIBLETS

2½ to 3 pounds veal riblets, well trimmed  
2 cups orange juice, divided  
½ cup dry white wine  
2 tablespoons reduced-sodium soy sauce  
1 tablespoon honey  
1 garlic clove, minced  
2 teaspoons grated fresh ginger  
½ teaspoon shredded orange peel  
¼ teaspoon cornstarch  
Thinly sliced green onion, tops only

Combine veal riblets, 1½ cups orange juice and wine in Dutch oven. Bring to a boil. Reduce heat to low. Cover tightly and simmer 45 minutes, turning riblets occasionally. Meanwhile, combine remaining orange juice, soy sauce, honey, garlic, ginger and orange peel in small saucepan. Dissolve cornstarch in 1 tablespoon cold water. Add to saucepan; mix well. Bring to a boil over medium-high heat, stirring constantly. Cook and stir 1 minute. Remove from heat; set aside. Remove riblets from liquid; let cool 15 minutes. Place riblets on grid over medium coals. Brush with glaze. Grill 12 to 14 minutes or until evenly browned, turning frequently and brushing with glaze. Or, broil 4 inches from heat, turning frequently and brushing with glaze, about 12 minutes. Transfer to platter and sprinkle with green onion. Serves 4.

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## VEAL PATTIES WITH MUSTARD SAUCE

1 pound ground veal  
1 egg, beaten  
½ cup fresh bread crumbs  
2 tablespoons milk  
1 garlic clove, minced  
2 tablespoons chopped parsley  
½ teaspoon salt  
½ teaspoon ground sage  
½ teaspoon white pepper  
¼ teaspoon ground nutmeg  
1 tablespoon butter  
½ cup plain yogurt  
1 tablespoon coarse grain mustard

1 teaspoon cornstarch  
Parsley, optional  
In large bowl, combine ground veal, egg, bread crumbs, milk, garlic, parsley, salt, sage, pepper and nutmeg; mix thoroughly but gently. Divide mixture into 4 equal portions; shape into 6-inch thick patties. Heat butter in 12-inch skillet over medium high heat. Place patties in skillet; cook 5 to 6 minutes on each side, just until cooked through. Transfer patties to serving plate; keep warm. Combine yogurt, mustard, and cornstarch. Add to skillet; cook and stir over medium-high heat until bubbly and thickened, about 2 minutes. Serve sauce over patties. Garnish with parsley. 4 servings.

Teresa Robertson  
Spencer, VA

# 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 fan from New Jersey requests a recipe for apple toad pie. She writes, don't worry, there are no toads in it, but it does have milk. She would also like recipes for low fat and low cholesterol macaroni and cheese.

**QUESTION** — Kathy Keeny, Glen Rock, would like a good fruit cake recipe like the one she lost. She said it was baked in a tube pan that was put in a cold oven to start baking for 2 to 3 hours. The cake had rum extract but no liquor.

**QUESTION** — M. Martin from Mount Joy would like a recipe for white mousse like Bonanza Restaurant serves in a Jell-O ring.

**QUESTION** — V. Martin, Springfield, Va., requests recipes for root beer extract, gingerale extract, and homemade gingerale.

**QUESTION** — Mrs. James Ollinger of Lancaster would like to have a recipe for "Moravian Buns," sometimes called small cakes. They are round with brown sugar circle in center. She likes the kind made by Achenbach's.

**QUESTION** — Edie Richlin of Dushore would like to know how to make the starter for "Friendship Cake" that takes 30 days to make.

**QUESTION** — Patricia Smith, Gore, Virginia, would like recipes for beef stew that includes a nice, thick, brown gravy, and can be canned; and for red pepper soup, which is thick and cheesy with tiny bits of red pepper. "It's delicious, but not too hot or bite-y," she writes.

**QUESTION** — Mary Miklaris, of Thompson, Ohio, would like recipes for a Mock Pecan Pie that is made with pinto beans; a fruit cake made with Jack Daniels, and Washington Pie Squares that the bakeries used to sell for five cents during the Depression.

**QUESTION** — Mrs. Allen Miller, Catawissa, would like the recipe for shoo fly pie that doesn't cook out. The recipe was published within the last several months, but she lost it.

**QUESTION** — Mrs. David Fisher, Lewistown, is looking for ways to obtain sugar products from sugar beets.

**QUESTION** — Mabel Barkman, Three Springs, would like to know the exact amount of marshmallow creme to add to the pumpkin whoopie pie filling. The recipe was in the February 23 issue, but the contributor did not specify the amount.

**QUESTION** — Greta Dise, Glen Rock, would like a recipe for dill pickles that stay hard and crisp like the ones that are purchased refrigerated in the groceries.

**QUESTION** — Joan St. Germain of Attleboro, Ma. enjoyed the applesauce and pumpkin cakes that are canned in wide mouth canning jars (the recipes appeared in this paper). She asks if anyone has a recipe for quick breads that can be made in canning jars?

**QUESTION** — Mrs. Lewis Kofron of Claymont, Del. would like a recipe for salting mackerel to keep for several months.

**QUESTION** — Laurie Woodrick of Belle Mead, NJ tried the apple fritter recipe before the correction was put in. Please note the apple fritter recipe uses 4 to 4½ pounds, not cups, flour. Also she would like to know if these fry best in solid shortening or what is best since she thinks oil is too absorbent and heavy. What do our readers suggest?

**QUESTION** — Tina Forry would like a recipe for salsa to can and for salt dough pies.

**QUESTION** — Mrs. Jonas Troyer, Wyoming, Del., would like recipes for both lemon filling and peanut butter filling used in doughnuts.

**QUESTION** — Susan Unger of Berkeley Springs, W.Va., would like the name and address of a candy mold company where she can mail order candy molds.

**QUESTION** — Cara Brumbaugh of Catlett, Va., would like recipes for breakfast casseroles containing eggs or sausage.

**QUESTION** — Mrs. Pearl Griffith of Glen Moore has lost her recipe for corn cob jelly. She told someone about the jelly, but the person does not believe it exists. Readers, come to her defense.

**QUESTION** — Mrs. Arthur Yoder, Doylestown, would like a recipe for potato stuffing.

**QUESTION** — A reader wants a recipe for potato puffs or Fat Rascals.

**QUESTION** — Claire Landis, Farmville, Va., is looking for a recipe for fried squash blossoms.

**QUESTION** — Joann Hensley, McGaheysville, would like Amish recipes, especially for Amish macaroni and Amish vegetable salad.

**ANSWER** — Thanks to Mrs. Kenneth Wright of Midletown, DE, for sending in a chicken casserole recipe that was requested.

### Chicken Casserole

5 to 6 boneless and skinless chicken breasts, cooked, sliced in spears  
1 package herbed stuffing  
1 cup sour cream  
1 can cream of chicken soup  
1½ sticks margarine  
1½ cups chicken broth or boullion cubes  
Melt margarine and stir in stuffing. Put half of mixture in buttered baking dish. Spread chicken over stuffing. Set aside 6 tablespoons broth and pour the remainder over the chicken and stuffing. Mix together 1 cup of the sour cream and the undiluted chicken soup. Spread this mixture over chicken. Put remaining stuffing over top of chicken and spoon on the reserved broth.

Bake uncovered at 350 degrees for 30 to 45 minutes.

**ANSWER** — Violet Darty of Mercersburg requested a recipe for applesauce sponge cake. Thanks to an anonymous writer for sending one.

### Applesauce Sponge Cake

Sift before measuring:  
1¼ cups cake flour  
2½ teaspoons baking powder  
½ teaspoon salt  
Set aside  
Beat together:  
4 egg yolks  
1 cup unsweetened applesauce  
Mix well and stir in:  
2 cups sifted confectioner's sugar  
1 teaspoon vanilla

Sift in the sifted flour mixture. Beat 4 egg whites until stiff. Fold the beaten whites into the batter. Bake at 350 in ungreased pan about 50 minutes. ½ teaspoon cinnamon and ½ teaspoon ginger may be added to flour mixture if desired.

**ANSWER** — Mrs. Norman Brown of Clementon, N.J., would like a recipe for making matzoh crackers (a bread). Thanks to Anna Cressman, Slatington, for sending a recipe.

### Egg & Onion Matzoh

2 cups whole wheat flour  
¾ teaspoon salt  
½ cup butter  
½ cup milk  
1 egg, slightly beaten  
2½ teaspoon onion powder  
Soak onion powder in milk. Cut butter into flour and salt. Combine remaining ingredients and add to flour. Stir until ball forms (do not overwork). Divide into thirds and roll on well floured board, adding flour as necessary. Roll thin. Cut in desired shape. Prick with fork and bake on greased cookie sheet. Bake at 450 degrees for 5 minutes.

**ANSWER** — For Helen Urban, here is a way of canning beans in a boiling water bath canner. Thanks to Jane Heckman of Effort and to Jane Shuey for recipes.

### Canned Green Beans

Put ½ teaspoon salt into clean pint jars. Add raw beans that have been washed, ends snapped off and sliced. Cover with hot water to ½ inch of the top of the jar. Clean rim and put seal and ring on jar.

Place in a boiling water bath canner, cover with water at least one inch over top of jars. Bring canner to a boil, then cook for one and one-half hours. Double the salt and canning time for quarts.

### Green Beans Canned

Fill jars with green or yellow beans. Put 1 teaspoon salt to each jar and fill with water.

Put jars in canner and fill canner with water until it goes over the lids. Then put lid on canner and cook 2½ hours. When water starts to cook in canner, you start to count the time.