



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

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

**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 would like to know if apple fritters fry best in solid shortening or what is best since she thinks oil is too absorbent and heavy.

**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** — Margaret Shaud, Columbia, would like to know how to make goatmilk candy that tastes like taffy in vanilla, chocolate, and strawberry flavors.

**QUESTION** — Mary Ann Ebersol of Bird-in-Hand would like to have recipes for peanut butter and mint topping for ice cream.

**QUESTION** — Verna Achenbach, Lebanon, would like recipes for mountain leeks.

**QUESTION** — Betty Light, Lebanon, would like to know where she can find dehydrated egg whites and a product that is called egg white substitute.

**QUESTION** — Debbie Dietrich of Lenhartsville would like recipes for red beet horseradish, mustard horseradish, horseradish cocktail sauce, horseradish spread, and for plain horseradish.

**ANSWER** — Thanks for the numerous recipes for breakfast casseroles that many readers sent.

### Bacon Breakfast Casserole

- 4 slices white bread
- 4 eggs, slightly beaten
- 1½ cups milk
- 1 teaspoon dry mustard
- ½ teaspoon dried onion flakes
- 8 slices bacon, cooked and crumbled
- 1 cup shredded Cheddar cheese

Remove crust from bread; place in a lightly greased 8-inch square baking dish and set aside.

Combine eggs and next three ingredients; pour over bread. Sprinkle bacon over casserole; cover and refrigerate eight hours.

Remove from refrigerator; let stand 30 minutes. Bake, covered, at 350 degrees for 20 minutes.

Uncover, sprinkle with cheese, and bake an additional 5 minutes. Let stand 5 to 10 minutes before serving. Serves 4.

Bobbie Gardner  
Havre de Grace, Md.

### Brunch Pie

- 1½ cups cheese cracker crumbs, finely rolled
- ¼ cup butter, softened
- ½ pound ham, cut in strips
- ½ pound turkey, cut in strips
- 10½ ounces condensed cream of chicken soup
- ¼ cup milk
- ½ cup grated Cheddar cheese
- 3 eggs, beaten
- 2 teaspoons prepared mustard
- 1 teaspoon Worcestershire sauce

Thoroughly blend cheese cracker crumbs and butter. Press firmly against bottom and sides of a 9-inch pie plate. (The easy way is to press crumbs into place using an 8-inch pie plate). Layer ham and turkey strips in pie shell, reserving a few strips for garnish. Combine soup, milk, and grated cheese. Heat, stirring until cheese melts. Add beaten eggs, prepared mustard and Worcestershire sauce. Pour over ham and turkey. Top with reserved strips. Bake in 300 degree oven for 45 minutes or until knife inserted in center comes out clean. Serves 4 to 6.

Contributor writes that this is also good for dinner. She hopes readers enjoy the recipes as much as her family does.

Patricia Wax  
Newville

### Early American Pioneer Sour Buckwheat Cakes

- Use only "whole" stone ground buckwheat
- 3 cups buttermilk
- 3 cups buckwheat flour
- 1 teaspoon salt
- 2 packages yeast

Water as needed to make medium batter

In late evening, mix together in large bowl or pitcher. Active batter should double in volume. Cover and place in refrigerator overnight. In a.m. add to batter:

- 1 tablespoon dark molasses
- 1 teaspoon baking soda

Grease black iron griddle between every cake with chunk fresh pork fat. (Local butcher will give you pieces of fresh pork fat. Keep it frozen until needed).

Make syrup of plain white sugar and water. Boil and set aside. This syrup is superior to maple syrup for buckwheat cakes.

Pauline Watson  
Harrisburg

### Ham & Egg Casserole

- 8 slices white bread
- 2 cups shredded cheddar cheese
- 1¼ cups cooked ham, cubed
- ½ cup finely chopped onion
- ¼ cup finely chopped green bell pepper
- 6 eggs, beaten
- 3 cups milk

Remove crust from bread; cut bread into cubes. Place bread cubes in a lightly greased 12x8x2-inch baking dish. Sprinkle with cheese, ham, onion, and green pepper.

Combine eggs and milk; pour over ham-cheese mixture. Cover and refrigerate, let stand 30 minutes. Bake, uncovered, at 350 degrees for 40 minutes or until set. Serves 8.

Bobbie Gardner  
Havre-de-Grace, Md.

### Plantation Casserole

- 2½ cups rice crispies
  - 1 pound loose sausage
  - 1 small chopped onion
  - 1 cup cooked rice
  - 8 ounces grated sharp cheese
  - 3 eggs
  - 1 small can chopped mushrooms
  - ¼ cup milk
  - 1 can condensed mushroom soup
- Fry together the sausage and onion. Drain. In a lightly greased 9x13-inch pan, layer in the following order:
- 2 cups rice crispies, reserve remaining for topping
  - Fried onion and sausage
  - Cooked rice
  - Grated cheese
  - Chopped mushrooms

Combine mushroom soup, milk, and eggs. Pour over top. Sprinkle with reserved rice crispies. Refrigerate overnight. Bake at 350 degrees for 30 minutes or until heated thoroughly.

Patricia Wax  
Newville

# Recipes

(Continued from Page B6)

### BRICKERVILLE HOUSE CHOCOLATE CAKE

- with peanut butter icing
- 2 cups sugar
- 3 large eggs
- 1¼ cups oil
- 4 teaspoons vanilla
- 1½ cups boiling water
- 1 cup unsweetened cocoa
- 1½ teaspoons baking soda
- 1½ teaspoons salt
- 3½ cups flour

Grease 2 9-inch layer cake pans.

Beat sugar and eggs until creamy. Blend in oil and vanilla. Beat 2 minutes.

Combine boiling water and cocoa. Add to egg mixture. Blend thoroughly. Stir in baking soda, baking powder, and salt.

Add flour and beat until blended and smooth. Bake 25 to 30 minutes. Let stand 5 minutes to cool. Place on racks.

Peanut Butter Frosting:

- 1 pound sifted confectioner's sugar
- ½ cup creamy peanut butter
- ¼ - ½ cup milk

Beat until smooth. Frost cake after it is cooled.

Brickerville House  
Contributed by Lynn Rossi,  
Ephrata

### APPLE FRITTER 'SUNDAY'

In a dessert dish, place 1 or 2 hot Mrs. Paul's apple fritters. Top with:

- 2 scoops of vanilla ice cream

Drizzle with:

- ½ cup whipped cream

Finish off with:

- 1 maraschino cherry

Contributor writes: Eat slowly — a "Sunday" made in heaven.

Betty Light  
Lebanon

### POTATO AND APPLE PANCAKES WITH CREME FRAICHE

- 2 small baking potatoes
- 2 large eggs
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 Golden Delicious apple, peeled and grated
- ¼ cup finely chopped fresh parsley
- 2 teaspoons flour
- ½ cup creme fraiche or sour cream

Vegetable oil for frying  
Several hours before serving, peel and slice potatoes in half. Place in small saucepan, cover with water and bring to a boil. Cook 10 minutes, drain, and refrigerate potatoes until cold.

In large bowl, beat together eggs, salt, and pepper. Add apple, green onion, and parsley. Coarsely grate chilled potatoes, stir into apple mixture along with flour.

In large skillet, heat 2 tablespoons oil. Measuring 1 tablespoon for each pancake, fry potato apple mixture until golden brown. Drain on paper towel. Serve warm with fraiche or sour cream.

Apple Growers

