

Mothers' Kitchens

(Continued from Page B6)

MOTHER'S FAVORITE NUT BREAD

2 cups sifted all purpose or bread flour
 ½ teaspoon salt
 2 teaspoons baking powder
 ¾ cup sugar
 1 tablespoon shortening
 1 egg
 1 cup milk
 1 cup nut meats, chopped
 1 teaspoon flour, sprinkled over nut meats

Sift together flour, salt, and baking powder. Cream sugar and shortening for 2 minutes.

Add whole egg. Beat 2 minutes. Add flour mixture alternately with the milk on low speed.

Scrape the sides of the bowl frequently. Add floured nuts and blend at low speed.

Pour batter into greased loaf pan and let rise 2 minutes. Bake at 325 degrees for 75 minutes. Makes one loaf cake.

Betty Bayne Cabot

PEA SALAD

4 to 5 cups peas, cooked and drained
 ¼ cup onion, diced
 ¼ cup celery
 3 hard-boiled eggs, diced

Mix together all ingredients. Combine the following and cook over medium heat until thickened:

¼ cup vinegar
 ¼ cup water
 ¼ cup sugar
 2 tablespoons salad dressing
 1 egg
 1 teaspoon mustard
 1 heaping tablespoon flour

After mixture is thick, cool and pour over peas 30 minutes before serving.

Contributor writes that this is her mother's favorite recipe. The dressing is also used for macaroni salad.

Cheryl Thrush Chambersburg

CHEESE CUSTARD PIE

1 10-inch pie crust, unbaked
 1½ cups cottage cheese
 1 cup sugar
 3 eggs, beaten
 2 tablespoons flour
 2 cups milk

Place cottage cheese in blender and blend until smooth. Add salt, flour, and sugar. Blend again. Add beaten egg.

Add milk and melted butter, blend thoroughly. Pour into 10-inch unbaked pie crust in glass pie pan.

Bake at 375 degrees for 40 minutes or until knife inserted 1-inch from edge comes out clean. Cool. Refrigerate before serving.

Contributor writes that she will never forget that her mother taught her to make this pie and to cook. Her mother died in her sleep on April 14, 1991.

Betty Biehl Mertztown

CLASSIC CHOCOLATE CHIP COOKIES

2¼ cups flour
 1 teaspoon baking soda
 1 cup butter, softened
 ¾ cup brown sugar
 1 teaspoon vanilla
 1 3½-ounce package instant vanilla pudding
 2 eggs
 1½ cups semi-sweet chocolate chips

1 cup chopped walnuts, optional
 Mix and drop on sheets. Bake at 375 degrees for 9½ minutes. Can be spread in 9x13-inch pan. When cool, cut into bars.

ANSWER — Mary Miklarcis, of Thompson, Ohio, requested 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. Thanks to Cheryl Pinkerton, Leonardtown, Md., and to anonymous contributor for sending in the following.

Mock Pumpkin Pie Made With Kidney Beans

15½ -ounce can of kidney beans, drained
 12-ounce can evaporated milk
 2 eggs
 1½ teaspoons cinnamon
 ¼ teaspoon ginger
 ½ teaspoon cloves
 ½ teaspoon nutmeg
 ¼ teaspoon salt
 1 9-inch unbaked pie shell

Combine all ingredients and mix at medium high speed in blender for 1 minute. Pour mixture into pie shell and bake 30 to 35 minutes at 375 degrees. Center of pie may be liquidy but will set as it cools. Chill and serve with whipped topping.

Washington Pie

Make a pie crust, a double portion, and line a 10x8x2½ -inch pan. Fill with the following:

Soak enough stale white bread to make about 5 cups, pressed out, add:

1½ cups sugar
 2 cups applesauce
 1 cup seedless raisins
 ½ cup molasses
 1 teaspoon vanilla
 1 teaspoon salt
 4 teaspoons cinnamon
 ½ teaspoon nutmeg
 ½ teaspoon cloves
 ¼ cup milk

Stir ingredients well and fill lined pan. Add top crust and pinch together. Bake 50 to 60 minutes at 325 degrees. Cool and frost with vanilla icing and cut into 2-inch squares. "Delicious," writes contributor.

ANSWER — Joan St. Germain of Attleboro, Ma. asked if anyone has a recipe for quick breads that can be made in canning jars? Thanks to Cheryl Pinkerton, Leonardtown, Md., and to Anna Cressman, Slatington, for sending recipes for those baked in a coffee tin. These are fine, but do not keep for months like those baked and sealed in canning jars. Thanks to Greta Dise, Glen Rock, who writes that any recipe can be used — just fill the jars half full, bake until done and then seal jars. She has tried many recipes and sent her favorite cranberry nut bread recipe for you to try. Also, thanks to Pat Greene, Biglerville, for sending in the applesauce cake recipe.

Boston Brown Bread

1 cup rye meal
 1 cup cornmeal
 1 cup graham or wheat flour
 ¼ tablespoon baking soda
 2 teaspoons salt
 ¾ cup molasses
 2 cups buttermilk

Combine dry ingredients, add molasses and buttermilk. Stir until well mixed. Pour two-thirds full into two well-buttered airtight tins. Be sure to butter lids also. Cover lid with foil and tie so that it will be watertight.

Place containers on a rack in large kettle containing enough boiling water to cover the tin halfway. Cover kettle tightly and steam for 1½ to 2 hours, adding more boiling water as needed. Remove the bread from the container and dry slightly in 350 degree oven.

Variation: add 1 cup raisins to dough before steaming.

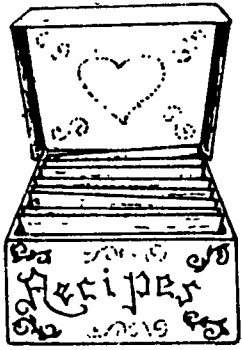
Cranberry Nut Bread

2 cups unsifted flour, stir to aerate before measuring
 3 teaspoons baking powder
 ½ teaspoon salt
 1 cup sugar
 1 cup fresh or frozen cranberries, coarsely chopped
 1 cup walnuts or pecans, coarsely chopped
 1 egg
 ¼ cup milk
 ¼ cup butter, melted
 1 teaspoon vanilla

In large mixing bowl, thoroughly stir together the flour, baking powder, and salt; stir in sugar, cranberries and nuts. In a small mixing bowl, beat egg slightly, add milk, butter and vanilla. Beat to combine. Add flour mixture and stir just until dry ingredients are moistened. Grease jars to be used. Fill jars half full and bake at 325 degrees until browned and cake tester comes out free of batter, about 35 to 45 minutes. Remove one jar at a time from oven, clean sealing edge and seal.

(Turn to Page B9)

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

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.

QUESTION — Donna Reber, 16 Pelican Isle, Fort Lauderdale, FL 33301, would like to know the origin of Pa. Dutch Opera Fudge, where it was first made and for what occasion. She needs a quick answer, please write or call her collect at (305) 764-6939.

QUESTION — Rhonda A. Scanlon of Cherry Hill, N.J., would like a recipe for apple cider donuts.

QUESTION — Linda Beiler of Ronks would like a recipe for homemade energy bars using carob as the topping.

QUESTION — A reader from Greencastle would like a recipe for making boiled apple dumplings, which her mother used to make. She also wants a recipe for Bat Bow Fried Rice.

QUESTION — Marian Mosemann, Lehighton, would like recipes that feed 100 or more people. She would also like recipes for canning in quantity.

QUESTION — Bette Lawrence of Honesdale would like a recipe for apple butter pie. She has looked everywhere for a recipe but cannot find it. Her husband said that he had tasted one in Lancaster County.

ANSWER — Mrs. Lewis Kofron of Claymont, Del. requested a recipe for salting mackerel to keep for several months. Thanks to Mrs. Sylvester Jeski of Riverhead, N.Y., for sending a Long Island recipe.

Salted Mackerel

Use fish as fresh as possible. Split or filet fish to get all the blood out from under the spine. Rinse quickly and pat dry. Put a layer of filets in a pickling crock and cover with a layer of coarse salt. Continue to layer with plenty of salt and end with a thick layer of salt.

After a few days, the salt will draw all the liquid from the fish. The fish can remain in the brine for several weeks.