



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. If we do not get an answer to this request within the next week, we will drop this request.

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 — 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 — 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 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 — An anonymous reader requests a recipe for canning pickled beets. Please include exact amounts of ingredients.

QUESTION — May Ozimek, Fleming, N.J. enjoys making Chicken Gumbo Soup, but the okra becomes very slimy. She has tried using both fresh and frozen okra. What is she doing wrong?

QUESTION — Martha Lyons, Muncy, lost the recipe for pumpkin pie that recently appeared in this column.

QUESTION — Jessica Seifrit, Fivepointville, would like a recipe for banana whoopie pies.

QUESTION — Lucille Groff, Denver, would like recipes to make jam and jelly without sugar. She writes that Smuckers have a jelly called "Simple Fruit" that is sweetened by using concentrated fruit juices. It tastes so good and not so sweet. Does anyone know how to make it or a similar jam or jelly?

QUESTION — Sherri Meily, Mt. Union, would like to know where to find a used candy melter or coating machine or a company that sells them.

QUESTION — Barb Minich of Shermansdale would like a recipe for tuna casserole that contains Monterey Jack cheese, pimento, and Bisquick.

QUESTION — James Coffey of Elkton, Md., would like to know how to can sugar pod peas. He would also like a recipe to can sweet and sour sugar pod peas.

ANSWER — Debbie Dietrich of Lenhartsville requested recipes for red beet horseradish, horseradish cocktail sauce, horseradish spread, and for plain horseradish. Thanks to Betty Light of Lebanon for sending recipes for all the requests.

Prepared Horseradish

Fresh horseradish root, all green removed
 ¼ cup vinegar, white, rice or white wine
 Salt as needed
 Sugar as needed
 Pare the horseradish root, cut into ½ -inch cubes. In a blender, place a handful of horseradish cubes and ¼ cup vinegar. Process until grated, not pulp. When first batch is grated, pour it through a strainer over a bowl. Return the liquid to the blender and process the remainder of horseradish using the same procedure.

Combine grated horseradish with enough of the vinegar solution to moisten. Add a pinch of salt and a pinch of sugar to each ½ cup grating and liquid.

Sugar is not a sweetener but a flavor-smoother. Store in tightly-covered glass jar in the refrigerator.

Horseradish Spread

1 cup cream cheese, room temperature
 3 tablespoons prepared horseradish
 Add horseradish to cream cheese and mix thoroughly. Refrigerate overnight in covered container. Add more horseradish, if desired.

Mixture will keep several weeks if tightly covered and stored in the refrigerator.

Horseradish Sauce

½ cup chilled whipping cream
 3 tablespoons well-drained prepared horseradish
 ½ teaspoon salt
 Beat whipping cream until stiff. Fold in horseradish and salt. Makes 1 cup. Variation: add 1 tablespoon prepared mustard.

Horseradish With Beets

¼ cup grated horseradish prepared with ¼ cup red wine vinegar or cider vinegar
 2 medium beets, cooked, skinned, finely grated to make 1 cup
 1 teaspoon salt
 ¼ teaspoon sugar
 Additional red wine vinegar, if desired
 Mix grated horseradish, grated beets, salt and sugar thoroughly. Taste and add more vinegar, if desired. Place in a glass jar and place in refrigerator for several hours before serving.

Before serving the horseradish, stir and taste. Add more salt, sugar or vinegar, if desired. Refrigerate in covered container and mixture will last several weeks.

Cocktail Sauce

1 12-ounce bottle chili sauce
 1 tablespoon prepared horseradish
 1 tablespoon lemon juice
 ½ teaspoon Worcestershire sauce
 ¼ teaspoon salt
 Dash pepper
 Mix together all ingredients. Store in tightly covered container in refrigerator.

Cocktail Sauce

1 12-ounce bottle catsup
 2 teaspoons prepared horseradish
 Dash Worcestershire sauce
 Mix ingredients together. Store in tightly-covered container.

ANSWER — Bette Lawrence of Honesdale requested a recipe for apple butter pie. Thanks to Denise Angstadt of Oley for sending a recipe from Mrs. Edna Lehman.

Apple Butter Pie

½ cup apple butter
 2 eggs
 ½ cup sugar
 1½ tablespoons cornstarch
 1 teaspoon cinnamon
 2 cups milk
 Pastry for 2 9-inch crusts
 Add beaten eggs, sugar, cornstarch, and cinnamon to apple butter. Mix well. Add milk gradually to mixture and blend together.

Pour into an unbaked pastry shell. Cut strips of dough ¼ -inch wide and place on top of pie in lattice fashion. Bake at 375 degrees for 35 minutes. Makes 1 9-inch pie.

ANSWER — Mary Ann Ebersol of Bird-in-Hand requested recipes for peanut butter and mint topping for ice cream. Thanks to Betty Light, Lebanon, for answering.

Outdoor

(Continued from Page B6)

OLD-FASHIONED SOUR CREAM POTATO SALAD

1 cup dairy sour cream
 1 cup chopped green pepper
 1 cup chopped celery
 ½ cup shredded carrot
 ½ cup pickle relish
 ¼ cup chopped red pepper
 ¼ cup sliced green onion
 2 teaspoons prepared mustard
 ½ teaspoon salt
 ½ teaspoon pepper
 4 cups unpeeled diced cooked potatoes, chilled
 3 hard-cooked eggs, peeled and chopped

Fresh parsley, if desired

Combine sour cream, green pepper, celery, carrot, pickle relish, red pepper, onion, mustard, salt and pepper in a large bowl; mix well. Add potatoes and eggs; toss gently. Refrigerate, covered, 2 to 3 hours to allow flavors to blend. Garnish with parsley before serving.

MAMMA

COLORFUL COLESLAW

4 cups thinly sliced green cabbage
 1 cup thinly sliced red cabbage
 1 cup thinly sliced carrots
 1 cup blanched whole pea pods
 1 cup pineapple tidbits, fresh or canned, drained
 ½ cup chopped celery
 1 cup whipping cream
 ½ cup dairy sour cream
 ¼ cup fresh lemon juice
 2 tablespoons sugar
 4 teaspoons Dijon-style prepared mustard
 ½ teaspoon salt and pepper

Combine vegetables and fruit in large mixing bowl; cover and refrigerate. About 1 hour before serving, combine whipping cream, sour cream, lemon juice, sugar, mustard, salt and pepper in a small chilled mixer bowl. Beat until almost stiff. Fold whipped cream mixture into cabbage mixture. Cover and refrigerate.

MAMMA

HAWAIIAN HAM AND STICK

String 1½ inch squares of boneless, fully cooked ham on skewer along with 1 quart pineapple. While boiling over slow coals, brush cut sides of pineapple with melted butter and dab ham with honey-orange glaze. Combine:

1 cup brown sugar
 ½ cup honey
 ½ cup orange juice

Use rotating skewers or turn kabobs often while grilling.

Betty Biehl
 Mertztown

GRILLED CHICKEN

¾ cup olive oil
 3 tablespoons fresh lemon juice
 3 tablespoons chopped fresh basil
 1 clove garlic, crushed through press
 ½ teaspoon grated lemon zest (colored part of peel)
 Salt
 ½ teaspoon freshly ground pepper

2 boneless chicken breasts, split
 Prepare charcoal for grilling. Whisk oil, lemon juice, 1 tablespoon basil, garlic, lemon zest, ½ teaspoon salt, and the pepper together in medium mixing bowl. Measure 2 tablespoons of the mixture and brush over all sides of the chicken. Wrap chicken in plastic wrap and let marinate in refrigerator at least 20 minutes.

Grill or broil chicken until lightly browned and cooked through, about 3 minutes each side. Serve with pasta. Serves 4.

The marinade for the chicken breasts works with chicken legs, thighs or wings, too.