



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 — James Everich, Allentown, N.J., would like a recipe for cheese stuffing.

QUESTION — Christine Rudolph, New Oxford, would like a recipe for pork bologna without beef. She would like the smoking temperatures and times, if possible.

QUESTION — G. Snyder, Mechanicsburg, would like a recipe for Peanut Butter Nougats that taste like those made by Archway.

QUESTION — Helen B. Henry, Macungie, would like a recipe for fried noodles like those served with sweet and sour sauce in Chinese restaurants.

QUESTION — Helen Henry, Macungie, would like to know how to get cheddar cheese to melt and run on broccoli instead of hardening.

QUESTION — Meg Smith, Frenchtown, NJ, would like to know how to make hash browns.

QUESTION — A Lancaster County reader would like recipes for making spinach noodles, tomato noodles or tomato macaroni and dark brown noodles made from whole-grain flour.

QUESTION — Orlea Hartman, Alexandria, Va., would like a recipe substitute for sweetened condensed milk that could be used by diabetics. She would also like more low sugar and low fat, recipes.

QUESTION — Mary Wagner, McClue, would like a recipe to fry down sausage to can it. She heard there is a way to fry it and pour the lard on top to preserve the sausage.

QUESTION — Ralph Baer, Temple, would like a recipe for cup cheese that includes full instructions.

QUESTION — Janet A. Miller, Easton, would like a recipe for mincemeat (with meat) and directions for canning it.

QUESTION — Donna Treese, Quarryville, would like a recipe for English muffins that taste like those made by Thomas.

QUESTION — Jennifer Hall, Delta, would like recipes to can tomato paste, spaghetti sauce, pizza sauce, and fruit butter (low sugar or honey used).

QUESTION — Cynthia Anton, Morgantown, requests a recipe for deviled ham that tastes like the Underwood brand.

QUESTION — Cynthia Anton, Morgantown, would like recipes to make the coatings that taste like Kentucky Fried Chicken original and crispy flavors.

QUESTION — Barbara Randall, Holcomb, N.Y., would like to know how to make fried mozzarella cheese sticks with a crumb coating.

QUESTION — Barbara Randall, Holcomb, N.Y., would like recipes for hors d'oeuvres, especially those that can be prepared ahead of serving time.

QUESTION — Priscilla Grube, Mohrsville, would like a recipe for homemade hot dogs.

QUESTION — Barbara Randall, Holcomb, N.Y., would like to make a flavored coffee mixture similar to General Foods International coffees. She would like to use nonfat dry milk to replace the non-dairy cream in the commercial mixture.

QUESTION — Barbara Randall, Holcomb, N.Y., would like a recipe for making condensed milk.

QUESTION — Dorothea Coverdale, Harrington, Del., would like a recipe for cranberry cookies.

QUESTION — A Washington Township reader requested a recipe for coconut cream pie that tastes like those served at an Amityville church supper.

QUESTION — Elaine Hausman, Germansville, would like a recipe for Vanilla Cake, which is similar to Funny Cake, which is baked in an unbaked pie shell. Funny Cake has a chocolate bottom, but vanilla cake has a vanilla bottom.

QUESTION — Mrs. Tom Maust, Berlin, would like a recipe for making freezer or canned strawberry jam without sugar but with a sugar substitute like Equal.

ANSWER — For the reader who wanted to make chalk, here is a recipe that is to be used on sidewalks, not black boards.

Sidewalk Chalk

- 6 egg shells
- 1 teaspoon flour
- 1 teaspoon hot water

On a smooth surface, using a smooth rock, grind washed and dried egg shells to a powder. (Shells grind best if membrane is removed from inside of shell). Discard larger pieces. Measure flour and water into a bowl. Add 1 tablespoon egg shell powder. Mix and mash until it sticks. Press into shape. Wrap in strip of paper towel. Dry 3 days until hard.

ANSWER — Fern of Annville wanted to know how restaurants make pies that have 3- to 4-inches of meringue on top. Thanks to S. Ruth Witman, Elizabethtown, who sent in a recipe given to her by Mary Haldeman. And to Jane Jackson, Coudersport, for sending a recipe. Jane writes that egg whites should be at room temperature before beating and that 2 tablespoons water should be added for every egg white. However, we caution that the risk of salmonella poisoning from using raw eggs has caused USDA to say that eating raw eggs is unsafe. Pasteurized egg whites are available in selected supermarkets.

Meringue

- ½ cup sugar
- 1 tablespoon cornstarch
- ½ cup water

Combine 2 tablespoons sugar, corn starch, and water. Cook until thick and clear. Cool slightly.

Beat 4 egg whites, ¼ teaspoon salt, and ½ teaspoon vanilla, gradually adding remaining sugar until soft peak stage. Stir in cooled cornstarch mixture slowly, and continue beating until soft peaks form. Spread on top of pie. Bake 12 to 15 minutes in 350 oven or until golden brown.

ANSWER — Lisa Ishimuro, Pipersville, requested a recipe for a cherry pie with either a top crust or crumb crust. Thanks to Hazel Yoder, Belleville, for sending a recipe. She writes that the recipe is a combination of her mother and her mother-in-law's recipes. Her husband prefers this pie above all others.

Never Fall Crust

- 3 cups flour
- 1 cup lard
- 1 teaspoon salt
- 1 egg, beaten
- 5 tablespoons water
- 1 tablespoon white vinegar

Cut shortening into flour and salt. Combine egg, water, and vinegar. Pour gradually into flour mixture and blend with a spoon until moistened. This is an easy crust to handle and can be rolled without toughening. Makes 2 large double crust pies.

Canned Berry Pie Filling

- 1 quart drained sour cherries
- 1 quart juice (juice that was drained plus water or raspberry juice)
- 1 cup sugar
- ½ cup clear-jel

Cook juice and sugar until almost boiling. Thicken clear-jel and add to juice slowly. When thickened, take off heat and add cherries. Cool and put at least 3 to 4 cups in a 9-inch pie.

ANSWER — Mary Wagner, McClue, requested a recipe to sugar cure ham and shoulders and bacon. Thanks to Eva Southard, Glen Rock, and Eli Stoltzfus, Lebanon, for sending recipes.

Sugar Cure

For 200-pound hog

- 4 pints salt
- 1½ pounds brown sugar
- ¼ pound pepper
- ¼ pound saltpeter
- ½ pint hot water

Put all ingredients in large container and mix water. Rub on hams and let lay for 4 weeks. Hang up and smoke.

Sugar Cure

For 150-pound meat

- 6 pounds salt
- 3 pounds brown sugar
- 8 ounces saltpeter
- 1 pound pepper

Dissolve saltpeter in small amount of water then mix all ingredients together in a big pan.

Rub mixture into meat. Place hams in cool place or in cellar on table or wide planks. Once a week, rub remaining mixture on ham. Store for 3 weeks. Smoke slowly until smoke is through meat.

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Bacon Recipes

(Continued from Page B6)

PESTO BACON WEDGES

1 pound bacon, cut crosswise into 1-inch pieces

1 cup shredded smoked Gouda cheese or smoked Swiss cheese

1 small garlic clove, peeled

1½ cups fresh basil or parsley leaves

2 pieces sun-dried tomatoes in oil

4 eggs, beaten

¼ cup milk

2 teaspoons Dijon-style mustard

¼ cup finely chopped walnuts

Leaf lettuce

Preheat oven to 350 degrees. Cook bacon until crisp. Drain on paper towels, crumble. Set aside

¼ cup bacon; spread remaining on bottom of lightly greased 8-inch square glass dish. Sprinkle cheese on top.

In a blender or food processor, mince garlic. Add basil and tomatoes and blend until basil leaves are finely chopped. Spoon teaspoonful of pesto mixture on top of cheese and gently spread evenly.

Combine eggs, milk, and mustard; pour over pesto center. Cool slightly. Cut into 12 rectangles, then cut each one diagonally. Place wedges on leaf lettuce to serve. Serves 6.

Joan Kammire
Cary, NC

BACON DUMPLING SOUP

¾ pound stale white bread

1¼ cups milk

2-ounces lean bacon slices

1 medium onion, finely chopped

1 garlic clove

1 tablespoon chopped parsley, fresh

¼ teaspoon marjoram, diced

¼ teaspoon salt

¼ teaspoon pepper

3 large eggs

1 cup flour

5 cups broth, beef or chicken

Flour, as needed

Remove crusts from bread. Put bread into a large bowl and add milk. Let soak for 2 hours. Fry bacon until crisp, drain, and chop finely. Peel and chop onion; peel and press garlic clove, put into bowl with milk and bread. Add seasonings, bacon and herbs and stir.

Add eggs and mix well. Sift flour and stir in until absorbed.

Heat broth in large saucepan. Shape dough into 1-inch balls, roll in flour so they don't fall apart when cooking. Add dumplings to hot broth. Cover and simmer for 15 minutes. Serve hot.

Betty Light
Lebanon

"You come to us and tell us that the great cities are in favor of the gold standard; we reply that the great cities rest upon our broad and fertile prairies. Burn down your cities and leave our farms, and your cities will spring up again as if by magic; but destroy our farms and the grass will grow in the streets of every city in the country."

William Jennings Bryan,
Democratic National Convention,
1896

"To plow is to pray — to plant is to prophesy, and the harvest answers and fulfills."

Robert G. Ingersoll,
About Farming in Illinois