



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. If we do not receive an answer to this request within one week, we will drop this request.

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

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

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

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

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

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.

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 — Helen Myers, Dillsburg, would like to know where she can purchase an electric chicken plucker.

QUESTION — Helen Myers, Dillsburg, would like a recipe for turnip ice cream.

QUESTION — J. Haugh, Red Lion, would like a recipe for beef salad for sandwiches like those served at Plain and Fancy Restaurant.

QUESTION — J. Haugh, Red Lion, requested a recipe for corn fritters using Bisquick mix.

QUESTION — Edith Moore, Pennington, N.J., would like a recipe for Swedish meat balls and Swedish rice pudding.

QUESTION — Faye Detter, Mechanicsburg, would like a recipe for pumpkin cheese cake.

QUESTION — Barbara Nagy, Northampton, is looking for a recipe for black diamond steak.

ANSWER — Meg Smith, Frenchtown, NJ, wanted to know how to make hash browns. Thanks to Betty Bayne, Cabot, for sending a recipe.

Hashed Brown Potatoes

6 leftover potatoes

Salt and pepper to taste

½ cup salt pork, diced, OR ½ cup butter

Fry salt pork and when the fat is off, remove the scraps. Or melt the butter and let it become hot without browning. Toss the potatoes in the fat until hot. Season. Let the potatoes set in pan without stirring until the underside is browned. Invert on hot dish.

ANSWER — Joan Young of Lititz requested seafood salad recipes. Thanks to Eva Southard, Glen Rock, and to Helen Hertzler, Morgantown, for sending recipes.

Seafood Salad

- 1 cup mayonnaise
- 8-ounce can or package cooked crabmeat
- 1 pound frozen shrimp
- 2 full-sized onions, chopped
- 2 stalks celery, chopped
- 1 can tomato soup
- 8-ounce package cream cheese
- 2 packages gelatin

Add the cream cheese to the tomato soup. Blend while heating and let cool. In small bowl, dissolve the gelatin in ¼ cup cold water. Mix with soup mixture until dissolved.

In separate bowl, add the mayonnaise to the seafood, celery, onion and a dash each of Worcestershire sauce and tabasco. Mix together with soup and pour into mold. Refrigerate until mold sets. Best if chilled overnight.

Seafood Salad

- 1 cup flaked cooked seafood (crab, shrimp, lobster or fish)
- ½ teaspoon lemon juice
- ½ teaspoon finely chopped onion
- ½ cup diced celery
- 2 tablespoons mayonnaise
- ½ cup lettuce in small pieces

Lightly mix ingredients. Chill thoroughly. Just before serving, toss with mayonnaise to moisten. Serves 4. Garnish with lemon wedges or hard-cooked egg slices.

CORRECTION — The recipe for Pesto Bacon Wedges that appeared in the February 22 issue on page 8 was missing part of the directions. Here is the complete recipe.

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
- ½ cup milk
- 2 teaspoons Dijon-style mustard
- ¼ cup finely chopped walnuts
- Leaf lettuce

Preheat oven to 350 degrees. Cook bacon, either in microwave or stovetop method until crisp. Drain well on paper towels and 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 teaspoonsful of pesto mixture on top of cheese and gently spread evenly.

Combine eggs, milk and mustard; pour over pesto mixture. Sprinkle evenly with reserved bacon and walnuts.

Bake at 350 degrees for 20 to 25 minutes or until set in center. Cool slightly. Cut into 12 rectangles, then cut each one diagonally. Place wedges on leaf lettuce to serve. Serves 6.

ANSWER — Dorothea Coverdale, Harrington, Del., requested a recipe for cranberry cookies. Thanks to Elva Yoder, McVeytown, and to Helen Hertzler, Morgantown, for sending the same recipe.

Cranberry Drop Cookies

- ½ cup butter
- 1 cup sugar
- ¾ cup brown sugar
- ¼ cup milk
- 2 tablespoons orange juice
- 1 egg
- 2½ cups flour
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ½ teaspoon salt
- 1 cup chopped nuts
- 2½ cups coarsely chopped cranberries

Cream butter and sugars together. Beat in milk, orange juice, and egg. Mix together next four ingredients. Add to creamed mixture and mix well. Stir in nuts and cranberries. Drop by teaspoons onto greased baking sheet. Bake in 375-degree oven about 12 minutes. Makes 11 dozen cookies. Best kept refrigerated.

ANSWER — Cynthia Anton, Morgantown, requested recipes to make the coatings that taste like Kentucky Fried Chicken original and crispy flavors. Thanks to Connie Wheeland, Cogan Station, and to Rita Bradley, Chambersburg, for sending the same basic recipe.

Lamb

(Continued from Page B6)

GLAZED RACK OF LAMB FOR TWO

- 1½ pounds lamb racked, frenched
 - Salt
 - Pepper
 - 1 teaspoon dried mustard
 - ¼ cup soy sauce
 - ¼ cup honey
 - ¼ teaspoon dried ginger
 - 1 clove garlic, crushed
 - ¼ cup dry sherry or orange juice
- Place lamb on rack in shallow roasting pan. In small bowl, combine mustard, soy sauce, honey, garlic, ginger, and sherry or orange juice.

Decorate the tips with paper frills

Cook lamb in oven preheated at 325 degrees for about 30 minutes per pound. Do not overcook. Baste lamb frequently with sauce until cooked.

Mary Conrad
Millerstown

SLOW COOKER AMERICAN STYLE LAMB STEW

- 1 to 1½ pounds American lamb, cubed
 - 1 teaspoon salt
 - ½ teaspoon seasoned salt
 - ¼ teaspoon pepper
 - 4 medium zucchini, sliced
 - 2 cups hot water
 - 1 tablespoon bottled steak sauce
 - 17-ounce can whole kernel corn, drained
 - 3 tablespoons cornstarch
 - 3 tablespoons cold water
- Sprinkle lamb with salt, seasoned salt, and pepper. Place in slow cooker with zucchini. Pour hot water and steak sauce over it. Cover and cook on low for 7 to 9 hours or until tender. Turn control to high and stir in corn. Dissolve cornstarch in cold water. Add to meat mixture. Cook on high for 15 to 20 minutes. Makes 6 to 7 servings.

Dauphin Co. Reader

LAMB LASAGNA

- 3 medium zucchini, cut lengthwise in ¼-inch slices
- 1 pound ground lean lamb
- 1 teaspoon dried Italian seasoning
- ¼ teaspoon ground black pepper, divided
- 8-ounces tomato sauce
- 1 cup ricotta cheese
- 1 egg, beaten
- 2 tablespoons snipped fresh parsley
- ¼ teaspoon salt

In covered saucepan, place vegetable steamer over simmering water; steam zucchini slices 5 to 7 minutes, or until crisp-tender. Drain on paper towels. In medium frypan, cook ground lamb over medium heat 9 to 10 minutes or until browned. Drain drippings, return lamb to frypan; stir in Italian seasoning, ¼ teaspoon pepper and tomato sauce. Cook 5 minutes. Meanwhile, combine ricotta cheese, egg, parsley, salt, and remaining pepper. In 8x8-inch baking dish, layer half zucchini to cover bottom, half of cheese mixture and half of lamb mixture. Repeat layers with remaining ingredients. Bake at 350 degrees for 30 to 35 minutes or until thoroughly heated. Let stand 10 minutes. Makes 4 servings.

