



Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, 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 — Mrs. D.M. would like a recipe for pork brine. If we do not receive an answer to this request within the next week, we will drop the request.

QUESTION — Helen Henry, Macungie, requests a recipe to make Chinese noodles with sweet and sour dip.

QUESTION — Mrs. Wilson Starner, New Oxford, is looking for a recipe for quince preserves that can be made from 1 quart of chipped frozen quinces.

QUESTION — B. M. Stoltzfus, Quarryville, would like to know how to make sour cream that has a smooth, not watery, texture like the store-bought variety.

QUESTION — Martha Luckenbaugh, New Oxford, would like a recipe for fish batter that tastes similar to Long John Silver's batter-dipped fish, not the homestyle breaded variety.

QUESTION — Mary Myers of Green Lane would like a recipe for crunchy hard pretzels that are made from either rice or oat flour since she has a wheat allergy.

QUESTION — Fay Leslie, Woodstown, N.J., would like a recipe for a creamy lobster sauce for pasta.

QUESTION — Brenda Breisch, Bloomsburg, wants recipes for homemade baby foods.

QUESTION — Brenda Breisch, Bloomsburg, said that her husband wants recipes for homemade fruit wines. She wrote, "Maybe he wants to help me celebrate after I get through the delivery."

QUESTION — Frank T. Cat, Nearwater, would like a recipe for Amish macaroni salad.

QUESTION — Frank T. Cat, Nearwater, would like a recipe for lemon-filled cake roll.

QUESTION — Betsy Dehn, Spencerville, Md., would like a recipe for cheese biscuits like those served by Red Lobster restaurants. She thinks the biscuits have grated cheese in the dough and are brushed with garlic butter.

QUESTION — Maybelle Page, Oxford, would like a recipe to make corn cob jelly.

QUESTION — M. Pavlica would like a recipe for pickled cabbage.

QUESTION — Jennifer Hall, Delta, would like to know how to can applesauce.

QUESTION — Jennifer Hall, Delta, would like recipes for fruit butters with low or no sugar or those made with honey.

QUESTION — Loretta Frank, Oxford, N.Y., would like a recipe for peanut butter pie made from scratch similar to those served at Bob Evans diners.

QUESTION — Janet Huber of Williamstown, N.J., would like to know how to have an old-fashioned pig roast by digging a pit in the ground.

QUESTION — Donald Love, Camp Hill, would like a recipe for chocolate cake that uses mayonnaise.

QUESTION — Donald Love, Camp Hill, would like a recipe for hot bacon or ham dressing that is used on top of endive, dandelion, and lettuce.

QUESTION — Mrs. Allen A. Miller, Smyrna, Del., would like a recipe for Harvard Beets.

QUESTION — Marsha Zomro of Marlton, N.J., requests a recipe for Murphy's Oil Soap, a household cleaner.

ANSWER — Anne Arnold of Middlesex requested cookie recipes made from cake mixes. Here are several from Jane Ray, Williamsburg, and A.M. Peifer, Manheim.

Cookie Variations

2 packages 2-layer-size of yellow cake mix (pudding type)
 3/4 cup butter, melted
 2 eggs
 2 cups miniature semi-sweet chocolate pieces
 In the large mixing bowl, combine cake mix, butter,

Rice

(Continued from Page B6)

HARVEST RICE

1 tablespoon vegetable oil
 1 cup thinly sliced carrots
 1 cup sliced green onions
 2 cups cored and chopped unpeeled apples
 3 cups cooked brown rice
 1/2 cup seedless raisins
 1 tablespoon sesame seed
 1/2 teaspoon salt

Cook carrots in oil in large skillet over medium-high heat until tender crisp. Add onions and apples; cook 3 to 5 minutes. Stir in onions, rice, raisins, sesame seeds, and salt. Cook, stirring, until thoroughly heated. Serves 6.

CHEESE RICE RING

1 1/2 cups boiled rice
 1 beaten egg
 2 tablespoons melted butter
 1/4 cup milk
 1/2 cup shredded sharp cheese
 1/4 teaspoon grated onion
 1 teaspoon Worcestershire sauce

3 tablespoons chopped parsley
 Preheat oven 350 degrees. Grease a 7-inch ring mold. Combine all ingredients. Fill it with rice mixture. Bake mold while set in a pan of hot water about 45 minutes.

Melanie Dietrich
 Cumberland Co. Dairy Princess

eggs, and 1/4 cup water; mix well. (Dough will be stiff). Stir in chocolate pieces. Drop by rounded spoonful onto an ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes or until golden brown. Cool 2 minutes on cookie sheet. Remove; cool on a wire rack. Makes about 7 dozen.

Peanutty Chocolate Cookies: Prepare recipe as above, except use chocolate cake mix and stir in 2 cups candy-coated milk chocolate covered peanuts, halved.

Carrot-Raisin Cookies: Prepare recipe as above, except use carrot-spice cake mix and stir in 2 cups raisins. Bake at 375 degrees about 12 minutes.

Lemon-Apricot Cookies: Prepare recipe as above, except use lemon cake mix and stir in 2 cups snipped dried apricots.

Lemon Whippersnaps

1 18 1/2 -ounce package lemon cake mix
 2 cups frozen whipped cream, thawed
 1 egg
 1/2 cup sifted confectioners' sugar

Grease cookie sheets. Combine cake mix, whipped cream, and 1 egg in a large bowl. Stir until well mixed. Drop by teaspoon into confectioners' sugar; roll to coat. Place 1 1/2 inches apart on a cookie sheet.

Bake at 350 degrees for 10 to 15 minutes or until lightly browned. Remove from cookie sheet; cool. Makes 4 dozen cookies.

You may add nuts, raisins, chocolate bits or dates or coconut for a different flavor.

ANSWER — A Chambersburg reader requested a recipe to make soft pretzels that taste like Aunt Annie's soft pretzels. Thanks to Sue King, McKeesrocks, for sending a recipe.

Soft Pretzels

1 package dry yeast
 1/4 cup warm water
 1 1/2 cups warm water
 1/2 cup brown sugar
 5 cups flour
 Baking soda
 Water
 Coarse salt

Preheat oven to 475 degrees. Dissolve yeast in 1/4 cup warm water. Stir in 1 1/2 cups warm water, brown sugar, and flour. Beat until smooth. Knead until elastic and let rest about 5 minutes.

In a saucepan, measure 2 tablespoons baking soda for each cup of water used. Use enough water to fill saucepan. Boil baking soda and water. Divide dough into 36 equal parts or into fist-sized pieces. Roll dough to form rope. Twist pretzel. Place twisted pretzel in water for 15 seconds until pretzel dough is golden or yellow in color. Remove pretzel from boiling water and place on salted cookie sheet. Salt top of pretzel with coarse salt. Place cookie sheet with pretzels into oven and bake for 8 to 10 minutes or until pretzel is golden brown.

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Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

May	21-	Birthday Ideas
	30-	Fire Up The Grill
June	6-	Celebrate June Dairy Month
	13-	Dairy Contest Recipes

MINI BRAN MEAT LOAVES

Vegetable cooking spray
 1 1/2 pounds lean ground beef
 1 1/4 cups rice bran
 1 cup finely chopped onions
 1/2 cup diced red peppers
 1/2 cup snipped parsley
 1/2 cup dry bread crumbs
 1/2 cup picante sauce
 2 egg whites, lightly beaten
 1 teaspoon lemon pepper
 1 teaspoon seasoned salt
 Picante sauce or catsup, optional

Coat eight 4x2-inch mini-loaf pans with cooking spray. Combine all ingredients in large bowl; mix well. Divide mixture into pans. Bake at 350 degrees 30 to 35 minutes. Serve with picante sauce or catsup, if desired.

To cook meat loaf in an 8x4-inch loaf pan, proceed as directed and bake at 350 degrees 55 to 60 minutes.

COUNTRY BREAKFAST CEREAL

1 cup uncooked brown rice
 1/4 teaspoon salt
 1 tablespoon butter
 1/2 cup seedless raisins or chopped prunes
 1 teaspoon ground cinnamon
 2 1/4 cups water
 Milk or cream, optional
 Honey or brown sugar, optional
 Fresh fruit, optional

Combine rice, salt, butter, raisins, and cinnamon with water in 2- to 3-quart saucepan. Bring to a boil; stir once or twice. Reduce heat, cover, and simmer 45 to 55 minutes, or until rice is tender and liquid is absorbed. Fluff with fork. Serve with milk or cream, honey or brown sugar, and fresh fruit, if desired. Serves 6.

BLACK BEAN AND RICE SALAD

2 cups cooked rice, cooled to room temperature
 1 cup cooked black beans
 1 medium fresh tomato, seeded and chopped
 1/2 cup shredded Cheddar cheese, optional
 1 tablespoon snipped fresh parsley

1/4 cup prepared light Italian dressing
 1 tablespoon lime juice
 Lettuce leaves

Combine rice, beans, tomato, cheese, and parsley in large bowl. Pour dressing and lime juice over rice mixture; toss lightly. Serve on lettuce leaves. Serves 4.

RICE VEGETABLE SOUFFLE

1 cup cooked rice
 1/2 cup cooked green beans
 1/2 cup cooked carrots
 2 tablespoons minced parsley
 1 teaspoon grated onion
 1 teaspoon salt
 1/4 teaspoon pepper
 2 eggs, beaten
 1 cup milk
 3 tablespoons melted butter

Cook rice in salt water and drain. Chop cooked vegetables and mix with rice. Season with salt, pepper, parsley, and onion juice. Beat eggs and milk. Mix with other ingredients. Place in a greased baking dish and pour melted butter over top. Bake at 350 degrees for 40 to 45 minutes. Serves 6.

Jayne Nadine Hess
 Adams Co. Dairy Princess

MUSHROOM-RICE BAKE

2 cups sliced mushrooms
 1/4 cup chopped onions
 2 tablespoons butter
 2 eggs
 6-ounces cream cheese, softened

13-ounce can evaporated milk
 3 cups cooked rice
 1/4 cup snipped parsley
 1 teaspoon salt

Preheat oven to 350 degrees. In skillet, cook mushrooms and onion in butter until onion is tender but not brown. Beat eggs together with cream cheese until smooth. Stir in milk. Stir in cooked rice, parsley, salt, and cooked mushroom mixture. Turn mixture into a 10x6x2-inch baking dish. Bake, uncovered, at 350 degrees for 40 to 45 minutes. Let stand 10 minutes before serving. Serves 8.

Dauphin Co. Dairy Promotion Committee