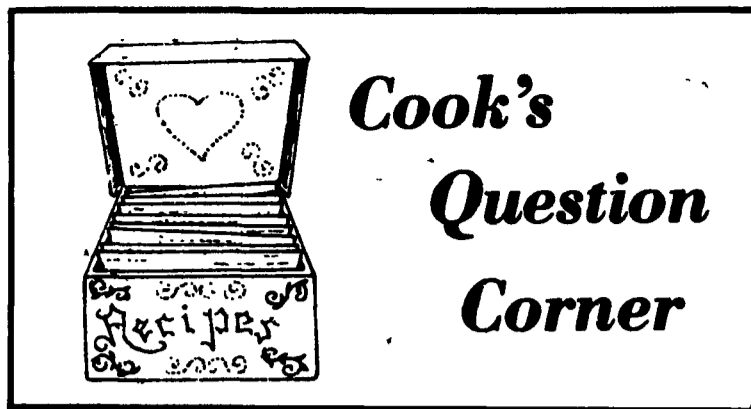


Summer Salad Sensations

(Continued from Page B6)



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

QUESTION — Mrs. Norman Burkholder, Denver, requests a recipe for homemade cereal that uses puffed wheat as the main ingredient.

QUESTION — Chris Griffith of Lothian, Md., would like a recipe for Honeymoon Ice Cream. Her mother-in-law bought it years ago from Good Humor ice cream company. She remembers that it was pink-colored, had maraschino cherries and nuts. Does anyone have the recipe or recall the ingredients?

QUESTION — A new Germantown reader would like to have the recipe for a Montgomery pie with a butterscotch bottom instead of the usual lemon bottom.

QUESTION — I. A. Kirk Sr., Silver Spring, Md., would appreciate a recipe for turtle soup that tastes like that formerly served at McCalister's Restaurant in Philadelphia.

QUESTION — F.M. of Cambridge, Md., would like a recipe for pumpkin muffins like those served in Bushes Restaurant along Route 5 near Kent Island.

QUESTION — Brenda Breisch of Bloomsburg would like a recipe for a good spice cake that is sprinkled with confectioners' sugar and has a rich flavor.

QUESTION — Brenda Breisch writes that her husband loves to look over the sale bills in this paper, but the poor man never gets the paper first because she's ready, scissors in hand. She would like a recipe for sauerkraut that is made with brown sugar. Her husband recalls that he had tasted it and it was fantastic.

QUESTION — Linda Fauth, Wrightsville, is looking for a recipe for pumpkin butter.

QUESTION — Theresa Young, Lancaster, would like to know how to can hot peppers in oil and in water.

QUESTION — Mrs. J.F. Lehman, Collegeville, would like a recipe for tea biscuits.

QUESTION — A York reader would like recipes for wineberries, small red berries that may be known by another name.

QUESTION — Mrs. Judi Spurling, Limerich, would like a recipe for puffy non-edible cookies that are preserved with a clear finish.

QUESTION — Joseph Rosin, Middletown, Md., would like a recipe for sauerkraut soup, which he thinks is made with the juice of sauerkraut, noodles, and may-be milk.

QUESTION — B. Smith, Jonestown, would like to know how to remove the strong wood odor that is in her wooden picnic basket.

QUESTION — Catherine Wise, York Haven, would like to know where to buy replacement lids for salt shakers in assorted sizes.

QUESTION — Catherine Wise, York Haven, would like a recipe for Darkest Molasses Cake like that served in the late '60s at Penn State Dining Hall.

QUESTION — Pauline Fox, Bangor, is looking for a recipe for Beer Bread that does not use yeast.

QUESTION — Deanna Cunfer, Lehighton, would like a recipe for a cold salad that includes peas, ham, and cheese. She recalls that Millersville University served this type of salad during the '70s.

QUESTION — Carole Strickland, Brolord, would like a recipe for rhubarb pie that has pieces of sugar in the pie filling.

FRUIT SALAD WITH HONEY-VANILLA DRESSING

1 pear, cored
1 nectarine
1 peach
2 plums
1 tablespoon lemon juice
1 cup water
Mint leaves for garnish
Slice fruit into wedges. Mix

together lemon and water. Dip fruit into lemon-water mixture. Arrange fruit on a platter, garnish with mint.

In bowl, combine Honey-Vanilla Dressing ingredients:
½ cup nonfat plain yogurt
2 teaspoons vanilla extract
1 tablespoon honey.

Place dressing in bowl for dipping or pour over fruit. Serves 4.

HOT BACON DRESSING OVER GREENS

1 egg
2½ tablespoons sugar
¼ to 1 tablespoon flour
Pinch salt
1½ tablespoons salad dressing
3 tablespoons vinegar
1 small onion

Mix together ingredients. Add enough milk to mixture to double the amount. In saucepan, fry 8-ounces bacon, cut in small pieces

Pour all ingredients into saucepan and cook until mixture thickens. Stir constantly. Pour over dandelions, endive, spinach or lettuce.

Sandy Hartman
Westfield

SPINACH SALAD

1 gallon bag spinach leaves, no stems

1 onion, chopped finely
6 hard-boiled eggs, chopped

Mix together:
½ teaspoon thyme, optional
2 tablespoons parmesan cheese
2 tablespoons salad oil
½ teaspoon garlic salt
½ cup salad dressing
2 tablespoons sugar
1 tablespoon vinegar

Mix dressing and pour over spinach, chopped egg whites, and onion. Crumble egg yolk on top of salad.

Shelly Taylor
Andreas

JELL-O SALAD

6-ounces orange-flavored gelatin
2 cups hot water
6-ounces lemon-flavored gelatin

1 small can mandarin oranges, drained and juice saved
1 pint orange sherbet

Dissolve the gelatin in 2 cups hot water. Add water to orange juice to make ¼ cup and add to gelatin mixture. Chill until syrupy. Beat in the sherbet. Stir in oranges. Pour into 6-cup mold and chill.

Lucille Wenger
Mifflintown

MEAL-IN-ONE BEAN SALAD WITH MUSTARD DRESSING

Mustard Dressing:
4 teaspoons sugar
1 tablespoon wine vinegar
1 teaspoon prepared mustard
Worcestershire sauce
½ teaspoon pepper
8-ounces plain yogurt

Salad:
10 ounces baby lima beans, cooked and drained
15½-ounce red kidney beans, rinsed and drained
15½-ounce garbanzo beans, rinsed and drained

1 cup chopped onion
½ cup chopped celery
Salt and pepper to taste
Leaf lettuce, chilled
4 hard-cooked eggs, sliced
4 ounces cheddar cheese, cut into julienne strips

For dressing, combine sugar, vinegar, salt, mustard, Worcestershire and pepper; fold in yogurt. Chill, covered, 1 to 2 hours to allow flavors to blend. To serve, arrange lettuce on serving plate. Spread bean mixture over lettuce. Overlap slices of egg in a large circle on top of beans. Place cheese strips in center. Serve dressing separately to spoon over salad. Individuals toss salads until well combined.

ANSWER — Esther Stoltzfus of Lancaster sent a recipe that Brenda Fouts of New York had requested.

Peach Marmalade

Mix together:
5 cups peaches
1 can crushed pineapples
7 cups sugar

Bring mixture to a rolling boil for 15 minutes. Add 1 large or 2 small boxes of desired-flavored gelatin. Cook until dissolved. Pour in jars and seal.

Esther said that she also uses a fruit pectin called Jel-ease to make jam that turns out fine. The pectin, which she purchased from a Save-A-Lot store, is much cheaper than other brands.

Also, thanks to Barbara Ann Martin of New York for sending recipes for making jam or jelly without Sure-Jell.

Grape Marmalade

6 cups whole grapes (stemmed and washed)
6 cups sugar

Mix grapes and sugar. Add no water. Boil 20 minutes. Put through a sieve. Pour into glass jars and boil in water bath for 15 to 20 minutes.

Strawberry Freezer Jam

6 cups strawberries, mashed
6 cups sugar
1 cup Dutch Jell*

¾ cup Instant Clear Jel

Mix Clear Jel with 1 cup sugar. Add the strawberries to the remaining sugar. Let set 10 minutes.

Mix the Dutch Jell into 2¼ cups water and boil 1 minute. Pour over strawberries and stir well. Add the Clear Jel mixture and mix well. Pour into containers and store in freezer.

*Dutch Jell and Clear Jel can be purchased at bulk food stores.

Also, thanks to Eva Southard, Glen Rock, for sending the following recipe.

Peach Jam

3 pounds peaches
3 pounds sugar
2 oranges
1 small jar maraschino cherries

Peel peaches and oranges and finely chop. Mix together peaches, oranges, and sugar and bring mixture to a boil for 10 minutes. Strain and boil syrup until it jells. Cut up a small jar of maraschino cherries and mix fruit and syrup. Bring to a boil. Let stand to cool. Fill containers and freeze.

— Mrs. J. F. Lehman, Collegeville, requested a recipe for stuffing that tastes similar to Stove Top stuffing mix. Thanks to Betty Light, Lebanon, for sending recipes.

French Onion Bread Stuffing

½ cup butter
2 large onions, diced
2 cloves garlic
½ teaspoon ground savory
¼ teaspoon ground nutmeg
12-ounces toasted bread cubes
¾ cup grated Parmesan cheese
½ cup sliced green onions
1½ cups chicken broth

Melt butter in large skillet over medium heat. Add onions; cook and stir 6 to 7 minutes or until soft. Stir in garlic, savory, and nutmeg. In a large bowl, place bread cubes, cheese, and green onions. Toss, add onion mixture and toss again. Stir in chicken broth until mixture is moist.

Place in 2 loaf pans that are thoroughly buttered and bake at 350 degrees for 30 minutes.

ANSWER — Roland Kamoda, Monongahela, wanted to know what is wrong when the oil separates from the other ingredients in homemade mayonnaise and it is very runny. Thanks to a Union Bridge, Md., reader who writes that separation of oil in mayonnaise indicates that the oil was added too fast during preparation. Once this happens, the mayonnaise does not thicken. Oil should be added drop by drop while mixing in a blender. In this way a permanent emulsion can be made that the mayonnaise will not be running.