



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 — Melva McElwain, White Hall, Md., would like a recipe for potato stuffing like that served at Miller's Restaurant in Lancaster.

QUESTION — Ella Rissler, Port Trevorton, would like a recipe for blackberry freezer jam for diabetics.

QUESTION — Florence Nauman, Manheim, would like a recipe for mulled cider angel food cake.

QUESTION — Jane Heckman, Effort, would like a recipe for a white cake that has sour cream in the batter. After pouring the batter in the baking pan, it is drizzled with melted chocolate chips and baked. When you eat the cake, you find swirls of thick chocolate.

QUESTION — Jane Heckman, Effort, would like a recipe for V-8 juice that really tastes like store-bought V-8 juice. She said that the recipe that appeared in the paper a few weeks ago did not taste at all like V-8 juice when she made it.

QUESTION — Anne Good, Lititz, would like a recipe for sesame chicken soup.

QUESTION — Kay Whitmore, Damascus, would like a recipe for chocolate peanut butter pie.

QUESTION — Georgia Bond, Gandeeville, W. Va., would like a recipe for canning strawberries with epsom salts.

QUESTION — Georgia Bond, Gandeeville, W. Va., would like a recipe for chicken pot pie, pepper cabbage, and funnel cakes like those made by the Grange at the Reading Fair.

QUESTION — Alice Steere, Chepachet, RI, would like the recipe for the gravy McDonald's serves in its biscuits and gravy around the Columbus, Ohio area.

QUESTION — Sue Pardo, Jarrettsville, MD, would like a recipe similar to the Nature Valley Granola Bars.

QUESTION — Pauline Martin, address unknown, would like to have a recipe for turnip slaw.

QUESTION — Dee Vogelsong, address unknown, would like to know where she can purchase small (about 8 ounce) jars and lids, which will be used to sell horseradish and mustards.

QUESTION — J. Waring Stinchcomb, Suitland, Md., would like a recipe for condensed milk.

QUESTION — Brian Coleman, 49 Finnigan Ave., Apt. I-17, Saddle Brook, N.J. 07662, would like to know the address for Wilbur Chocolate Co. and the kinds of chocolate sold there. He also wants ideas for food gifts for the holidays. Editor's note: The address for Wilbur's is 48 N. Broad St., Lititz. They sell all types of baking and ready-to-eat chocolates. Food gift ideas will be published in the December 19th issue. Please send your recipes immediately for inclusion.

QUESTION — Jennifer Rake, East Stroudsburg, would like to know when and how to harvest dry soybeans and how to roast them.

QUESTION — A Northumberland County reader would like a recipe for cinnamon flop.

QUESTION — Lois Matter, Millersburg, would like a recipe for Roly Poly. She said that her friend's mother made it with blackberries in a dough-like mixture, rolled in cheesecloth, and boiled. It was sliced and served with milk and sugar.

QUESTION — A reader would like a recipe for a blueberry dessert. It has blueberry pie filling, grape Jell-O, and crushed pineapples in it.

QUESTION — A reader from Mercersburg would like a recipe for sour dough.

ANSWER — E. Hoover, Stevens, would like a recipe for honey mustard chicken. Thanks to C. Reiff, Lititz, for sending a recipe.

Honey Mustard Chicken

3 to 4 pounds chicken pieces

4 tablespoons butter

2 tablespoons mustard

½ cup honey

1 teaspoon salt

¼ teaspoon pepper

Melt butter in shallow baking pan. Stir in mustard, honey, salt and pepper. Roll chicken in mixture. Place chicken in a single layer in the same pan and bake at 375 degrees for 1½ hours, basting often.

ANSWER — Nancy Martin, Newburg, wanted usual fudge recipes. Thanks to Cheryl Thrush, Chambersburg, and to Donna Earke, Gilbert, for sending recipes.

Velveeta Fudge

4 pounds confectioners' sugar

1 pound butter

1 pound velveeta cheese

½ cup cocoa

1 cup chopped nuts

2 teaspoons vanilla

Butter 9x13-inch pan. Melt butter and cheese. Add remaining ingredients and press into buttered pan.

Golden Fudge

3 cups sugar

¼ cup light corn syrup

3 tablespoons butter

½ teaspoon salt

1 cup evaporated milk

½ cup water

2 teaspoons vanilla

Combine sugar, corn syrup, butter, salt, evaporated milk, and water in a medium-size heavy saucepan. Heat, stirring constantly, to boiling. Cook rapidly, stirring several times to 238 degrees on a candy thermometer. A teaspoon of syrup will form a soft ball when dropped in cold water. Remove from heat at once. Add vanilla, but do not stir in. Cool mixture in pan to 110 degrees or until lukewarm, beat 2 to 3 minutes or until it starts to thicken and lose its gloss.

Spread in a buttered 8x8x2-inch pan. Let stand 2 to 3 minutes or until set. Cut into squares. Let stand until firm.

ANSWER — Virginia Snyder, Brodbeck's, wanted a recipe for caramel popcorn that is made in the oven. We were swamped with "hundreds" of recipes. Sorry there is not room to mention all the names of the people who sent in recipes. Thanks to Betsy Dehn, Spencerville, Md., for sending a "treasured recipe" she uses for special occasions. She said that it tastes better than Cracker Jacks. Thanks to Veronica Palkovic, Fredericksburg, and many others for sending similar recipes.

Oven Carmel Corn

20 cups popped popcorn

1 cup dry roasted peanuts

2 cups firmly packed brown sugar

½ cup dark corn syrup

1 cup butter

½ teaspoon baking soda

1 teaspoon vanilla

Heat oven to 250 degrees. In large roasting pan, combine popcorn and peanuts; set aside. In 2-quart saucepan, combine brown sugar, corn syrup, and butter. Cook over medium heat, stirring occasionally, until mixture comes to a boil. Continue cooking, stirring occasionally, until small amount of mixture dropped in ice water forms a soft ball (on candy thermometer 238 degrees). Remove from heat; stir in vanilla and baking soda. Pour over popcorn and peanuts, stirring until all the popcorn is coated. Bake for 1 hour, stirring every 15 minutes. Remove from pan immediately. Cool completely. Store tightly in covered container. Yields: 18 cups.

Caramel Corn

6 to 8 quarts popped popcorn

Put popcorn in a large buttered roast pan. In a saucepan, combine the following:

1 cup butter

2 cups light brown sugar

½ cup white corn syrup

½ teaspoon salt

Cook mixture for 5 minutes over medium heat. Take off burner and add 1 teaspoon vanilla and ½ teaspoon baking soda, stirring constantly.

Quickly pour over popcorn to mix until completely coated. Bake in 250 degree oven for 1 hour. Stir every 15 minutes.

Cool on raised cookie sheets. Store in tightly covered containers.

Wild Game

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BASIC ROAST PHEASANT

1 pheasant

Salt and pepper

1 onion, chopped

1 cup crisp cabbage, chopped

3 eggs, beaten

¼ cup evaporated milk

Butter

Flour

3 strips bacon

Pluck and draw the pheasant.

Season the cavity with salt and pepper. In a mixing bowl, beat and mix the onion and cabbage. Blend in 3 lightly beaten eggs. Add and blend in evaporated milk. Stuff the bird with the mixture and sew the cavity closed. Rub the bird with butter and flour. Cover the breast with strips of bacon. Add water to bottom of roasting pan and insert bird. Preheat oven to 325 degrees. Bake the pheasant for about one hour, covered. Uncover, remove bacon and cook for an additional 15 minutes to brown the breast.

Patricia Potter

Newville

PIZZA BURGERS

1 pound ground venison

1 teaspoon salt

Dash oregano

½ cup Parmesan cheese

¼ cup chopped onion

½ cup tomato paste

Mix all ingredients together. Make patties and grill or fry them. Melt a slice of mozzarella cheese on top.

Ivy Seyler

Jersey Shore

VENISON STROGANOFF

1 pound venison, sliced thinly

¼ cup flour

¼ teaspoon flour

¼ teaspoon pepper

Dash seasoned salt

2 tablespoons fat

½ cup chopped onions

Dash garlic salt

4-ounce can mushrooms, drain, save liquid

1 can beef broth

1 tablespoon Worcestershire sauce

1 cup sour cream

Combine flour and seasonings in a large bag. Place meat in the bag and shake to coat. Place meat in an electric skillet or wok and brown. Add onion, garlic salt, and mushrooms. Saute until partially tender. Add liquids and Worcestershire sauce. Bring to a boil. Either continue to simmer for about 90 minutes or place in a crockpot and cook for 4 to 6 hours. Add sour cream after meat is tender (last hour in crockpot or last 30 minutes in skillet). Serve over hot cooked noodles.

Contributor writes: *I usually do this in the crockpot for 6 hours. It comes out very tender and no one will ever know that it is venison. I've served it to many people and they just love my "beef stroganoff."*

J. Shearer

Chambersburg

DEER JERKY

½ cup soy sauce

¼ cup Worcestershire sauce

2 teaspoons Accent

2 teaspoons seasoned salt

¾ cup garlic powder

2 teaspoons onion powder

¾ teaspoon white pepper

2½ tablespoons liquid smoke

Mix well. Add 3 pounds deer meat in strips. Soak for 24 hours. Place singularly in dehydrator until dry.

J. Shearer

Chambersburg