



## 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** — 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. We will drop this request if we do not receive an answer within the next week.

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

**QUESTION** — Ruth Edwards, Kennett Square, asks what effect epsom salts have on strawberries? Is it a natural laxative or what? Can someone answer her question. I know that several old recipes used epsom salts for making jam, and it seems to work as a thickening agent rather than a laxative, but I don't know why.

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

**QUESTION** — Marion Steger, Groton, N.Y., would like the recipes for Aunt Effie's Hillsborough Moist Apple Nut Layer Cake with butterscotch frosting and the Turn-Of-The Century Cake.

**QUESTION** — Linda McCuean, New Galilee, writes that her 15-year-old son eats breakfast cereal like there is no tomorrow. She would like a recipe to transform plain shredded wheat cereal into the frosted variety.

**QUESTION** — Susan Howard, Mt. Pleasant Mills, would like a recipe for lemon poppy seed muffins made with sour cream such as those served by Kathryn Flint's Restaurant in Jim Thorpe.

**QUESTION** — An Elizabethtown reader would like a sand tart cookie recipe that uses sour cream and egg yolks. She said the recipe had appeared in this paper several years ago. Did anyone cut out the recipe so that they can send it in for us to reprint?

**QUESTION** — Linda Modica, Asbury, N.J., would like a recipe for the thick custard filling used in the extra large eclairs sold at an Amish stand at the Meadowbrook Market in Leola.

**QUESTION** — Joan St. Germain, Attleboro, MA., would like a recipe for almond poppy seed muffins.

**QUESTION** — Tina Rzucidlo, Cochranville, would like a recipe for a batter to fried chicken that tastes similar to Kentucky Fried Chicken, original flavor.

**QUESTION** — Carolyn Norwood, Irwin, writes that her husband recently returned from a trip to Chicago and declared that Spinach Pie was the only pie worth eating. She suspects that it contained eggs and cheeses, but he doesn't think so. She would prefer a lowfat, no cholesterol recipe for Spinach Pie if it is available.

**QUESTION** — A Dayton, VA. reader would like to know how to keep a pumpkin cake roll from cracking when it is unrolled after cooling.

**QUESTION** — Mrs. Glenn Roller, Spring Grove, would like a recipe for pumpkin egg custard and for Ted Rolls.

**QUESTION** — Norma Eckard, Hanover, would like a recipe for onion bread, which uses yeast and is soft and moist in texture.

**QUESTION** — Donna Zimmerman, Frenchville, would like a recipe for cooking oxtail.

**QUESTION** — J. Waring Stinchcomb, Suitland, Md., would like a dessert recipe that uses a cut-up yellow cake for a bottom layer. Pudding, fruit such as cherries or blueberries, and whipped cream are used on top with possibly some other ingredients.

**QUESTION** — Dotty Gaul, Glenmogle, is looking for a recipe for cinnamon twists that taste similar to those sold in Pomeroy's former tea room in Harrisburg. It is a soft, sweetened bread dough with cinnamon and granulated sugar.

**QUESTION** — Lynette Keaton, Accord, N.Y., would like a recipe for ginger snaps (that snap, not the soft variety).

**QUESTION** — Lynette Keaton, Accord, N.Y., would like a recipe to make cornbeef from venison.

**QUESTION** — Ginny Eaton, Ontario, N.Y., would like a recipe for Reuben Dip, which is used with pumpernickel bread.

**QUESTION** — A reader would like recipes for using butterscotch morsels.

**QUESTION** — B.D. Hutschenreuter, Airville, would like a recipe to make a spice similar to Spatina.

**QUESTION** — B.D. Hutschenreuter, Airville, would like a recipe for bread or cake baked in a large mouth mason jar.

**QUESTION** — Shirley Martin, Orbisonia, would like a recipe for cup cheese and other good cheese recipes.

**QUESTION** — This is not a question pertaining to cooking, but Hank and Shirley Schwoerer, Wysox, thought some of our readers might know how to help them. The Schwoerers are senior citizens, but when Hank was young, his parents gave him a spring tonic, which had sulfur and molasses in it. Does anyone know the proportions and the type of sulfur used?

**QUESTION** — Linda Horning, Narvon, would like a recipe for crab cakes.

**ANSWER** — Thanks to Janice Hass, Monocacy Station, for sending recipes for pot pie dough and pepper cabbage, which were requested by a reader.

### Pepper Cabbage

Medium head cabbage  
Red and green peppers  
1 cup sugar  
½ cup vinegar  
¼ cup water  
Grate cabbage and mix together all ingredients.

### Pot Pie Dough

4 eggs  
½ teaspoon salt  
4 tablespoons butter  
2½ cups flour  
Beat together eggs, salt, butter, and flour until stiff dough (similar to pie crust). Divide dough into two parts. Roll out dough until ¼-inch thickness, cut in pot pie squares, drop into boiling chicken or beef broth with seasonings. Potatoes, celery, onion, and carrots may be added.

**ANSWER** — Thanks to Georgia Bond, Gandeenville, W.V., for sending a recipe for hominy, which a reader had requested. Hominy is a traditional Southern vegetable made from dried and whole-kernel field corn, not from sweet corn. Georgia's parents made hominy by this method, but Georgia couldn't locate the recipe. She contacted her county extension office, and after many hours of searching, they located the following recipe. Georgia also writes that she appreciates the recipes from the readers. She had been getting to the point where it was hard to fix a meal. She writes: now I can go through the recipes and have a meal in no time. Or, I can have a brunch, Ladies Luncheon or a lovely tea in no time at all.

### Hominy

Plan on the rough ratio of 1 cup dried corn to produce 4 cups of canned hominy; this swelling takes place during precooking before it is packed in jars.

**Hulling and precooking:** In an enameled kettle, dissolve 4 tablespoons household lye in 8 quarts water; add 8 cups dried field corn. Boil 30 minutes; let stand 20 minutes. Drain; wash off lye with several hot water rinses; cool by rinsing in cold water. Work off the hulls and dark tips of the kernels by rubbing the hominy or washing it vigorously in a colander. When hulls and tips are removed, boil it in fresh water to cover for 5 minutes; drain; repeat four times (totaling 25 minutes of boiling in five fresh waters). After last repeat, cook in fresh water until kernels are soft, about 45 minutes. Drain and pack hot.

Fill jars leaving ½ inch headroom. Add ½ teaspoon salt to pints, 1 teaspoon salt to quarts. Add boiling water, leaving ½-inch of headroom; adjust lids. Pressure-process at 10 pounds for 60 minutes; quarts for 70 minutes.

**Warnings about lye:** Lye is a highly caustic alkaline compound that can become activated, burning and eating deeply into human skin. Antidote for searing contact: slosh immediately with cold water, follow with boric acid solution or vinegar.

Make sure that you buy household lye suitable for use with food. It must not contain aluminum, nitrates, or stabilizers. Use only enameled or granite ware kettles. Never use aluminum.

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# Veal

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## Veal Cutlets with Plum Sauce

1 pound veal cutlets, cut ¼ to ½ inch thick  
4 ripe purple plums, halved and pitted  
½ cup port wine  
1 tablespoon each, mango chutney and sugar  
1 tablespoon lemon juice  
½ teaspoon salt

Cut 2 plums into 8 wedges each; reserve. Chop remaining plums. Place chopped plums and wine in large saucepan. Bring to a boil. Reduce heat, cover tightly and simmer 15 minutes. Meanwhile, place each veal cutlet on flat surface. Cover with waxed paper and flatten with bottom of saucepan, mallet or cleaver to ¼ inch thick; reserve. Place cooked plum mixture in blender container or food processor fitted with a steel blade. Add chutney and sugar, cover and process 15 to 20 seconds. Return mixture to saucepan; add reserved plum wedges. Cook, covered over low heat 5 to 7 minutes. Meanwhile, heat heavy nonstick frying pan over medium high heat 3 minutes. Quickly cook cutlets, 3 to 4 at a time, 1 minute or to desired degree of doneness, turning once. Remove veal to warm platter. Sprinkle with lemon juice and salt. Serve with warm plum sauce. Serves-4.

## Sauteed Veal Slices with

Leeks and Zinfandel Cream  
1¼ pound boneless veal loin, trimmed and cut into 8 (2 ounce) slices  
3 tablespoons flour  
2 tablespoons butter  
1 medium leek (about 6 ounces), cleaned, trimmed and cut on a bias julienne style  
½ cup white Zinfandel wine  
¾ cup heavy cream  
¼ teaspoon each, salt and white pepper  
Red raspberries

Pound veal loin slices to ½ inch thickness. Dredge slices in flour. Cook veal, half at a time, in butter, in 10 inch nonstick skillet over medium heat until lightly browned and cooked through, about 6 minutes; turn once. Transfer veal to platter; keep warm. Add leeks to skillet and cook 30 seconds over medium heat. Add wine; cook over high heat to reduce by half, about 1 minute. Add cream, salt and pepper. Simmer 5 minutes. Spoon sauce over veal slices. Garnish with raspberries. Servings-4.

## Veal Meatballs with Buttermilk Sauce

1 pound ground veal  
1 cup soft bread crumbs (about 2 slices bread)  
1 cup buttermilk, divided  
2 green onions, finely chopped  
½ teaspoon salt  
¼ teaspoon coarse grind black pepper  
Vegetable oil  
2 tablespoons flour  
½ cup chicken broth  
¼ teaspoon each dried dill weed and paprika

Combine ground veal, bread crumbs, ¼ cup buttermilk, onions, salt and pepper, mixing lightly but thoroughly. Shape into 12 meatballs. Brush 1½ x 10½ x 1 inch baking pan lightly with oil. Arrange meatballs in pan. Bake in moderate oven (350 degrees) until meatballs are cooked through, about 20 minutes, turning after 10 minutes. Meanwhile, in medium saucepan, stir together flour and broth until smooth. Stir in remaining ¾ cup buttermilk. Cook over medium heat, stirring constantly, until smooth and thickened. Stir in dill and paprika. Add meatballs to sauce; heat through. Servings-4.