



## 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** — 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** — 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** — Dotty Gaul, Glenmoore, 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 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.

**QUESTION** — Kathryn Robson, Lebanon, would like recipes for leftover dough. She remembers her grandmother used the dough to make milk pie and moshee pie (she is uncertain of the spelling but it had a molasses base. Both pies were small, delicious, and fattening.

**QUESTION** — Mrs. John Tobey, Millerton, would like a recipe for pumpkin butter.

**QUESTION** — Nancy Price, Jarrettsville, Md., would like recipes for non-fat or low-fat desserts and those using sugar substitutes.

**QUESTION** — Theresa Schwantz, Glen Mills, would like recipes for candy using rice or wheat puffed cereal, which is formed into balls.

**QUESTION** — Trudy Brubacker, Mt. Pleasant Mills, received a heirloom cheese press made by her brother-in-law. She would like some good recipes and tips for using it.

**QUESTION** — Tammy Forbes of Lancaster, N.H., would like recipes for a non-fat, low-cal French salad dressing and other salad dressings.

**QUESTION** — Mae Pugh would like a recipe for chicken rice soup like that served at Ponderosa.

**ANSWER** — Linda McCuean, New Galilee, wanted a recipe to transform plain shredded wheat cereal into the frosted variety and other recipes for cereal. Thanks to Nancy Frey, Annville, for writing that her family likes to eat shredded wheat spread with peanut butter. For a real treat, spread a little honey or molasses on top of the peanut butter. Add milk and enjoy.

**ANSWER** — Anne Good, Lititz, wanted a recipe for sesame chicken soup. Thanks to Josephine Matenus, Dallas, who writes that this recipe was inspired by a memorable soup first tasted in Taipei. It has its origins in Fujian, only 125 miles from the Straits of Taiwan.

### Asparagus And Sesame Chicken Soup

- 2 pounds chicken
- 3 tablespoons sesame oil
- 6 slices ginger root
- ½ cup medium sherry
- ½ teaspoon salt
- 2 cups warm water
- 1 teaspoon sugar
- ½ cup button mushrooms, canned
- 8 fresh asparagus spears

Rinse chicken, remove fat pockets, pat dry and chop into bite sized pieces. Note: if tempted to use breast meat without bones, please don't as bones add flavor and body to the soup. Peel and slice ginger root. Wash and cut asparagus into 2-inch sections.

Braising: Heat wok to medium hot. Add sesame oil. Start braising chicken a few pieces at a time when oil begins to smell. Sesame oil will burn at lower temperatures than other cooking oils, so avoid hot wok. After browning lightly, return chicken pieces to wok; add ginger slices, sherry, and salt. When sherry boils, add water and sugar. Turn up heat, bring to boil, then reduce heat to simmer, cover and simmer for 30 minutes. Add mushrooms and asparagus, simmer for another 15 minutes.

Transfer to covered soup tureen or put plate on top of soup bowl, place in steamer on low, and hold until ready to serve.

You can make this soup in large sauce pan, if wok is unavailable.

Serves 4.

**ANSWER** — Tina Rzuclidlo, Cochranville, requested a recipe for a batter to chicken that tastes similar to Kentucky Fried Chicken, original flavor. Thanks to Nancy Frey, Annville, for submitting the following recipe.

### Batter Dipped Chicken

- 1 cup flour
- 2 teaspoons baking powder
- 2 egg yolks
- ¼ teaspoon salt
- ¾ cup milk
- 1 tablespoon butter

Mix all ingredients, adding melted butter and beaten egg whites last. Dip chicken pieces into batter and fry in deep fat until browned.

**ANSWER** — J. Waring Stinchcomb, Suitland, Md., requested a dessert recipe that uses a cut-up yellow cake for a bottom layer, pudding, fruit, and whipped cream on top. Thanks to Tammy Forbes, Lancaster, N.H. for sending a recipe.

### English Trifle

Layer the bottom of a large glass bowl with bite-sized pieces of cake. Put a can of fruit or a layer of fresh fruit on top. Make a 3-ounce package of Jell-O according to package directions and pour on top of fruit. Set in refrigerator until firm. Make a package of instant pudding according to package directions and spread on top of Jell-O. Sprinkle with colored candies, if desired.

Contributor writes that the possibilities are endless. Here are a couple of ideas:

Yellow cake with strawberries, bananas, strawberry Jell-O, vanilla pudding and whipped cream.

Chocolate cake with canned peaches, peach Jell-O, chocolate pudding, and whipped cream.

Use your imagination!

Also, thanks to Susie Snyder, Thurmont, Md., and to Mary Martin, Annville, for sending the following recipe.

### Punch Bowl Cake Dessert

- 1 (18.25-ounce) package yellow cake mix with pudding
- 6-ounce package instant vanilla pudding
- 20-ounce can crushed pineapple, undrained, divided
- 21-ounce can cherry pie filling, divided
- 12-ounce container whipped cream topping, thawed, divided
- Chopped nuts

Prepare and bake cake according to package directions; cool completely. Prepare pudding mix according to package directions. Crumble half of the cake into bottom of large bowl. A small punch bowl works well. Top with layers of half of the pudding, pineapple, cherry pie filling, whipped cream, and nuts. Reserve a few cherries from second can of cherry pie filling for garnish. Repeat layers, using the remaining cake, pudding, pineapple, and cherry pie filling and nuts. Top with remaining whipped cream. Garnish with reserved cherries.

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# Food

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### BLUEBERRY JELL-O SALAD

- 1 large box cherry-flavored Jell-O
  - 1 8¼-ounce can crushed pineapple, drained
  - 1 can blueberry pie filling
  - 16-ounces whipped cream topping
  - 1 small package cream cheese
- Dissolve Jell-O in 2 cups boiling water. Add 1 cup cold water. Add pie filling and pineapples. Stir. Pour into 3-quart dish. Refrigerate until set. Topping: blend cream cheese and whipped topping. Spread on Jell-O after it is firm.
- Dyane Warmke  
Belle Mead, NJ

### Chocolate Shrub Cheesecake

- 3 tablespoons melted butter
- 3 tablespoon Raspberry Shrub
- 2 cups crushed chocolate wafer cookies
- 8 ounces cream cheese, softened
- 16 ounces ricotta cheese
- 4 eggs
- 1 cup sugar
- ¼ cup Raspberry Shrub
- 2 ounces semi-sweet chocolate, grated
- 1 cup fresh raspberries

Preheat oven to 325 degrees. Mix first three ingredients and press into 9" or 10" springform pan and chill. Beat rest of ingredients (except berries) in large bowl until smooth. Pour into chilled crust. Bake 1 hour, turn off oven, open door, and cool 15 minutes. Chill before serving, garnish with raspberries.

### Strawberry Sauce with the Ultimate Cheesecake

- Cheesecake:**
- 2 cups crushed graham crackers
  - 1 stick melted butter
  - 1 cup sugar
  - 2 pounds (four 8 ounce packages) light cream cheese
  - 2 beaten eggs
  - 1 tablespoons vanilla
  - 2 tablespoons cornstarch
  - 1 cup sour cream

### Crust:

Preheat oven to 450 degrees. Blend crumbs, butter and 2 tablespoons of the sugar. Press mixture into a greased 9" springform pan. Chill in freezer.

### Filling:

Beat cream cheese with remaining sugar, adding eggs, vanilla and cornstarch. Stir in sour cream and pour mixture into crust. Bake at 450 degrees for 10 minutes, then reduce to 200 degrees for 45 minutes. Turn off oven and let cook for 3 hours. Remove sides from pan and chill. Serve with pools of Steel's fresh strawberry sauce.

### Raspberry Spiced Pears

- ½ cup Raspberry Shrub
- ¼ cup water
- 1 cinnamon stick
- 8 whole cloves
- 1 (2") piece vanilla bean
- 3 fresh pears, peeled & halved (Comice are best)
- 1 teaspoon cornstarch in 2 tablespoons water
- Slivered almonds for garnish

Mix first five ingredients. Cover and simmer in large saute pan for 15 minutes. Add pears, cover and cook on low for 15 minutes. Occasionally baste pears with the liquid. Remove pears. Bring liquid to a boil. Add cornstarch mixture, stirring until a light syrup forms (this happens quickly). Remove from heat and spoon over pears. Top with slivered almonds, ice cream or whipped cream. Serves 6.

### Shrub Lemonade

Add 2 to 3 teaspoons of Shrub to your favorite lemonade for a tangy treat.