



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

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

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

QUESTION — Carol Grove, Sommerville, Va., would like recipes using basic cookie mix.

QUESTION — Mrs. Kenneth Ulmer, Waymart, wants a recipe to can a mixture of mushrooms, onions, green peppers, and oil in pint jars.

QUESTION — R. Smith, Jonestown, heard about hunter green pumpkins, not squash or gourds, sold at a roadside market in Lancaster County.

QUESTION — Marie Rowland, Dallas, would like a recipe for Ranch dressing.

QUESTION — Mrs. Florence Gruber, Emmaus, would like a recipe to make bagels from scratch.

QUESTION — Mrs. Florence Gruber, Emmaus, would like a recipe for asparagus soup.

QUESTION — Sharon Rehm, Lititz, would like a recipe for seafood or crab salad.

QUESTION — Mary Lehman, Mifflintown, would like a brownie recipe that uses mashed potatoes.

QUESTION — Peggie Leifeste, Matawan, N.J., would like directions for making a monkey sock doll make out of a brown and white sock. Please send the directions directly to her at 95 Broad St., Matawan, N.J. 07747-2518. She will reimburse for photocopying and postage.

QUESTION — J. Graybill, Mt. Pleasant, MO, would like a recipe to make apple fritters.

QUESTION — Ivamae Love, East Waterford, would like a recipe for moon pies, such as those sold at Amish stores.

QUESTION — Ruth Pierce, Columbia Cross Roads, would like a recipe for baked limas such as those served at Country Cupboard in Lewisburg.

QUESTION — This is not a cooking question, but Mrs. Wilmer Moyer, Bechtelsville, would like to know how to make fireplace starters made from sawdust or wood shavings?

QUESTION — Eda Mott, Shickshinney, would like a recipe for sweet and sour salad dressing.

QUESTION — Mark Kopp, Tower City, would like to know what happened to sauerkraut. She said today it is shredded cabbage rather than the kraut she remembers.

Dried Beef Favorites

(Continued from Page B6)

DRIED BEEF CHEESE AND CELERY

4 ounces finely chopped dried beef
 ½ cup grated cheese
 ¼ cup minced celery
 Mayonnaise, to bind
 Spread on toast rounds to serve.
 Knauss Dried Beef

DRIED BEEF TEA SANDWICH

Chopped dried beef
 Hard-boiled eggs
 Minced celery
 Dairy sour cream
 Serve on toast rounds.
 Knauss Dried Beef

DRIED BEEF POTATO CASSEROLE

4 ounces dried beef, chopped
 4 to 5 cups cooked, cubed potatoes
 2 cups medium white sauce
 French Fried onion rings or bread crumbs
 Mix together dried beef, potatoes, and white sauce. Place in buttered casserole. Top with frozen French fried onion rings (or if you prefer, top with buttered bread crumbs) and bake in 350 degree oven for approximately 45 minutes until meat and potatoes are heated thoroughly and top is nicely browned. Serves 4 to 6.
 Knauss Dried Beef

BREAKFAST SOUP FOR A GROUP

4 ounces dried beef, chopped
 1 tablespoon butter
 1 soup can water
 2 cans condensed cream of potato soup
 1 soup can milk
 Chopped pimento or parsley
 Put dried beef and butter in saucepan; add soup, milk, and water. Heat, stirring now and then. Do not boil. Garnish with pimento. Serves 4 to 6.
 Knauss Dried Beef

CREAMED DRY BEEF

¼ cup butter
 1 medium onion
 ½ pound mushrooms (sliced)
 Sauté in skillet for 3 min.
 Blend in until smooth: ¼ cup flour
 Slowly add, stirring constantly till thickened: 1¼ cup milk
 Stir in and simmer for 3 min.
 3 or 4 ounces dried beef (chopped)
 ¼ teaspoon salt
 Serve over mashed potatoes, scrambled eggs & toast or noodles!
 Doris Nolt Lititz

DRIED BEEF COTTAGE CHEESE SPREAD

Top toast rounds with cottage cheese mixed with chopped dried beef. Garnish with slice stuffed olive.
 Knauss Dried Beef

QUICHE LORRAINE A-LA DRIED BEEF

4 ounces dried beef, chopped
 1½ cups grated cheddar cheese or longhorn cheese
 4 eggs
 2 cups milk or cream
 Dash cayenne or chili powder
 Dash nutmeg
 Dash mustard powder
 Dash pepper
 Parsley
 Dots of butter
 Paprika
 Dried beef pieces
 Preheat oven to 375 degrees.
 Place dried beef in bottom of chilled 9-inch pie crust. Place cheese on top of dried beef. Beat together eggs, milk, cayenne or chili powder, nutmeg, mustard powder, and pepper. Pour into pie crust. Mixture will be runny. Sprinkle top with parsley, butter, paprika, and dried beef pieces.
 Bake 40 minutes and let cool 15 to 20 minutes before serving.
 Serves 4 to 6.
 Knauss Dried Beef

RED CHEESE BALL

4 ounces dried beef
 ½ teaspoon Worcestershire sauce
 ¼ cup pitted ripe olives
 3-ounces cream cheese, cubed
 ½ pound cheddar cheese, cubed
 Dash onion
 Dash garlic
 Dash celery salt
 Put all ingredients except dried beef into blender. Beat until smooth. Remove and shape into ball, wrap in foil and refrigerate until needed. About 30 minutes before serving, remove foil from cheese ball, reshape if necessary. Blender-chop dried beef. Roll cheese ball in dried beef until completely coated.
 Knauss Dried Beef

HOT DRIED BEEF SPREAD

Blend together:
 8 ounces softened cream
 2 tablespoons milk
 Stir in and mix well:
 4 ounces dried beef, cut into small pieces.
 2 tablespoons instant minced onion
 2 tablespoons finely chopped green pepper
 ¼ teaspoon pepper
 Stir in:
 ½ cup sour cream
 Spoon into 8-inch pie plate or small shallow baking dish. Sprinkle chopped walnuts, optional, over top. Bake at 350 degrees for 15 minutes. Serve hot with assorted crackers.
 Knauss Dried Beef

DIP AND SPREAD

8-ounces cream cheese, softened
 Add mayonnaise or milk until mixture becomes the creamy consistency of a dip or spread. Add:
 4 ounces dried beef, chopped
 1 teaspoon minced onion
 1 teaspoon horseradish.
 Increase or decrease horseradish according to your taste. Use crackers, potato chips, celery, and other finger foods for dipping.
 Knauss Dried Beef

DRIED BEEF PARTY ROLLS

Spread sliced dried beef on a tray. Make filling for rolls using the following:
 4 ounces cream cheese
 Horseradish, to taste
 Mix well, spread mixture on slices of dried beef, roll and place in refrigerator until hard. Cut rolls into short lengths and serve on tooth pick. May be made ahead and frozen.
 Knauss Dried Beef

ANSWER — Tammy Forbes of Lancaster, N.H., would like recipes for a non-fat, low-cal French salad dressing and other salad dressings. Thanks to Ida Keeney, New Freedom, for sending several recipes.

French Dressing

Fat Free

1 cup unsalted tomato juice
 2 tablespoons rice vinegar
 1 teaspoon onion flakes
 ½ teaspoon sweet basil
 ¼ teaspoon mustard powder
 ¼ teaspoon garlic powder
 ¼ teaspoon pepper
 Mix together ingredients. Chill before serving. Makes 1 cup.

Spicy Dressing

Fat Free

¾ cup apple juice
 ½ cup cider vinegar
 2¼ teaspoons garlic powder
 2¼ teaspoons cornstarch
 1½ teaspoons crushed oregano
 ¼ teaspoon mustard powder
 ¼ teaspoon paprika
 ¼ teaspoon black pepper
 Combine in a small saucepan. Cook, stirring until thickened. Chill, covered. Mix before serving.

Tangy Thousand Island Dressing

1 cup plain nonfat yogurt
 ¼ cup tomato paste
 1 teaspoon mustard powder
 ½ teaspoon powdered horseradish
 ½ teaspoon onion powder
 ¼ teaspoon pepper
 1 hard boiled egg white, diced
 3 tablespoons chopped dill pickles
 Combine ingredients and chill. Makes 1½ cups.

Italian Dressing

¼ cup lemon juice
 ¼ cup vinegar
 ¼ cup unsweetened apple juice
 ½ teaspoon oregano
 ½ teaspoon mustard powder
 ½ teaspoon garlic powder
 ½ teaspoon paprika
 ½ teaspoon thyme
 ¼ teaspoon rosemary
 Mix all ingredients in a blender. Chill. Makes about ¾ cup.

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