



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

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 — 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 and would like to know where to buy the seeds.

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

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

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 — 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.

QUESTION — Here is a non-cooking question from a reader. She wants to know the name and address of a seed company that has a good variety of non-hybrid garden seeds.

QUESTION — Maria Cook, New Castle, Del., would like a recipe for honey mustard chicken.

QUESTION — Blanche Hohenbaugh, Carlisle, would like to know how to start yeast to bake bread.

QUESTION — A Bedford County reader would like a recipe for Danish (cheese and fruit filled) similar to those made by Sara Lee and one that can be frozen.

QUESTION — S. Jones of Limerick would like a recipe for chocolate chip cookies that are made with shortening instead of butter or margarine. The cookies should be very chewy.

QUESTION — Mary Moyer, Leesport, would like recipes for salt raised bread.

QUESTION — Patricia Berry, Newburg, would like a no-cook Easter egg recipe that contains rice crispy cereal and extra crunchy peanut butter.

QUESTION — R. Kenneth Hood, Mount Airy, would like a recipe for fried ice cream.

QUESTION — May Ozinek, Flemington, N.J., wrote that on a recent trip to Florida, she and her husband ate at Shoney's the whole way down and back. At the breakfast buffet, Shoney's serves a delicious sheet cake that is spicy and filled with raisins and chunks of apples. The cake has a crumb topping and is very moist. Does anyone have a recipe?

QUESTION — Gloria Fready, Mount Joy, would like to know how to make French fried sweet potatoes. She tried making them, but they tasted soggy.

QUESTION — Joanne Martin, Stevens, would like a recipe for patty shells that are served with creamed chicken over the shells.

QUESTION — A reader would like stir-fry recipes.

QUESTION — Ruth Clavier, Dowingtown, would like a recipe for Eclair Dessert, made with pudding and graham crackers.

QUESTION — M. Long, Dalmatia, would like a recipe to make and can maraschino cherries.

QUESTION — Evelyn Reinfeld, Halifax, would like recipes using buckwheat flour without yeast.

QUESTION — Lelia Semrau, Millerstown, would like an easy recipe for both rye and Italian breads.

QUESTION — Tina Forry, Quentin, would like methods to can and freeze fruit with little or no sugar.

QUESTION — Tina Forry, Quentin, would like recipes for ground turkey.

ANSWER — Trudy Brubacker, Mt. Pleasant Mills, wanted a chocolate chip cookie recipe that stays soft after they are baked. Thanks to Debbie Burkholder, Denver, for sending one that she says stays deliciously soft if it is not overbaked.

Chocolate Chip Pudding Cookies

- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 cup butter, softened
- 1/2 cup granulated sugar
- 3/4 cup brown sugar
- 1 teaspoon vanilla
- 4-ounce package instant vanilla pudding
- 2 eggs
- 12-ounces chocolate chips
- 1 cup chopped nuts

Mix together flour with baking soda. Combine butter, sugars, vanilla, and pudding mix in a large bowl. Beat until smooth and creamy. Beat in eggs. Gradually add flour mixture; stir in chocolate chips and nuts. Batter will be stiff. Drop by teaspoonful on ungreased baking sheet. Bake at 375 degrees for 8 to 10 minutes. Do not overbake! Makes about 7 dozen.

ANSWER — Eda Mott, Shickshinney, wanted a recipe for sweet and sour salad dressing. Thanks to Martha Mae Martin, Myerstown, for sending a recipe that is a favorite of her family.

Sweet And Sour Dressing

- 3/4 cup sugar
- 1/2 cup vegetable oil
- 1/4 cup vinegar
- 1 small onion
- 1 teaspoon salt
- 1 teaspoon celery seed
- 1 teaspoon mustard

Place all ingredients in blender and blend well. Pour over preferred vegetables. Enjoy.

ANSWER — Sharon Rehm, Lititz, wanted a recipe for seafood or crab salad. Thanks to Deb Troutman, Port Trevorton, and to another reader for sending many recipes. Unfortunately, I cannot give her credit as her name was not attached. Readers, please make sure that your name and address appear with each recipe submitted.

Crab Salad

- Mix together:
- 1 pound crab meat
 - 1 tablespoon onion, finely chopped
 - 2 stalks celery, finely chopped
 - 1 medium pickle, finely chopped
 - 8 stuffed olives, finely chopped
 - Mix well and add to crab mixture
 - 8 tablespoons mayonnaise
 - 2 teaspoons mustard
 - 1 teaspoon Worcestershire sauce
 - 2 teaspoons sugar
 - 1 teaspoon salt

Chill thoroughly. Garnish with paprika, if desired.

Shrimp Salad

- 1 pound shrimp, cooked Or 2 (5-ounce) cans, cleaned
- 1 cup celery, coarsely chopped
- 2 hard-cooked eggs, coarsely chopped
- 3 tablespoons dill pickles, diced
- 1/2 cup mayonnaise or salad dressing
- 1 tablespoon lemon juice
- 1 tablespoon catsup
- 1/2 teaspoon Worcestershire sauce
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- Lettuce

Chill shrimp and if large, cut in halves or quarters. Toss together shrimp, celery, eggs, and pickles with mayonnaise that has been combined with lemon juice, catsup, Worcestershire sauce, and seasonings. Serve on crisp lettuce and salad greens. Garnish top with shrimp and egg. Makes 4 servings.

ANSWER — Mrs. Florence Gruber, Emmaus, wanted a recipe to make bagels from scratch. Thanks to Deb Troutman, Port Trevorton, for sending a recipe.

Bagels

- 2 cups warm water
- 2 tablespoons yeast
- 2 pounds bread flour
- 4 ounces malt syrup
- 1 tablespoon salt
- 1/2 cup oil

Dissolve yeast in a little water. Add remaining ingredients except flour and malt syrup. Add flour and mix to smooth dough. Knead until smooth and elastic. Cover and let rise in warm place until double in bulk (about 1 hour).

Scale into 1 1/4 to 2 ounce balls. Roll with palms of hands into ropes. Loop around palms into doughnut shape. Seal the ends together well by rolling under the palms. Let rest, covered, about 20 minutes.

Bring 2 gallons water and 1/2 cup malt syrup to boil. Boil bagels in solution about 1 minute.

Place on sheet pans 1-inch apart. Bake at 450 degrees until golden brown, turning over when they are half baked. Total baking time is about 20 minutes.

Bagels may be sprinkled with sesame seeds, poppy seeds, diced onion, or coarse salt before baking.

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Nutrition

(Continued from Page B7)

ZUCCHINI BARS WITH CAMEL ICING

- 3 cups flour
- 1 1/2 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/4 teaspoon cloves
- 1/4 teaspoon nutmeg

Cream together:

- 1/4 cup margarine
- 1 cup brown sugar
- 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs

Add dry ingredients and stir in the following:

- 2 cups zucchini, peeled, grated
- 1/2 cup nuts
- 1/2 cup raisins
- 1/2 cup peanut butter chips

Pour into greased and floured 10x13 jelly roll pan. Bake 375 degrees for 20 to 25 minutes. Frost with caramel icing.

Caramel Icing:

- 1/2 cup margarine
- 1 cup brown sugar
- 1/4 cup milk

1 1/2 cups confectioner's sugar

Melt margarine, add brown sugar and bring to a boil for 2 minutes. Add milk and bring to a second boil. Remove from heat and add enough confectioner's sugar to spread.

Linda Zimmerman Lititz

ITALIAN STEW

20-ounces Italian-style vegetables

- 1 pound ground round beef
- 1 cup chopped carrots
- 1 cup diced onion
- 2 beef bouillon cubes
- 1 cup tomato juice
- 1 cup tomato juice

Salt and pepper, to taste

Lightly brown beef; add the remaining ingredients and simmer the until vegetables are tender. Freezes well and is a good stew for diabetics. Serves 6.

Betty Biehl Mertztown

CARROT RAISIN SALAD

- 1 pound grated carrots
- 1/2 pound raisins
- 1 cup salad dressing
- 1 cup crushed pineapples, drained

1 cup walnuts

Mix together all ingredients, cover and refrigerate overnight. Serve on lettuce.

Betty Biehl Mertztown

CATFISH FILLETS WITH HERBS AND VEGETABLES IN PARCHMENT

- 6 catfish fillets
- 1 zucchini, julienned
- 1 carrot, julienned
- 3 scallions, julienned
- 3 tablespoons chopped fresh herbs: parsley, basil, chives, etc.

1 clove minced garlic

2 tablespoons butter

6 tablespoons white wine

Salt and pepper, to taste

6 sheets cooking parchment or 12x12-inch pieces of foil

Preheat oven to 400 degrees.

Place one fillet on each piece of parchment or foil. Divide vegetables between the 6 packets. Sprinkle each packet evenly with herbs and garlic. Dot each packet with butter, then drizzle with white wine. Sprinkle with salt and pepper. Fold parchment as directed on package or, if using foil, fold foil over and seal all sides completely.

Place sealed packets on cookie sheet and bake 6 to 7 minutes. Open packets carefully and watch for steam. Move to serving platter or serve individual packets on plates. Makes 6 servings.

Margaret Solon Austin, TX