



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

**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 Freedy, Mount Joy, would like to know how to make French fried sweet potatoes. She tried making them, but they tasted soggy.

**QUESTION** — A reader would like stir-fry recipes.

**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** — Patricia Corkell, Henderson, Md., would like a recipe for pickled garlic.

**QUESTION** — Diane Cruzan, Bridgeton, N.J., wants a recipe for macaroni pizza.

**QUESTION** — Mary Winters, Elizabethtown, would like a recipe for egg drop soup, a Chinese recipe.

**QUESTION** — A faithful reader would like a recipe for non-edible gingerbread men to use in herbal wreaths and swags.

**QUESTION** — F.T.C. would like a recipe for raisin pie with lots of "goo," with a custard base made with milk.

**QUESTION** — Patricia Davis, Dillsburg, would like a recipe for shoo fly pie that tastes like those made by Zinn's Diner or Wixon's Bakery.

**QUESTION** — Patricia Davis, Dillsburg, would like a recipe for hard sugar cookies like those made by Archway.

**QUESTION** — Patricia Davis, Dillsburg, wants to know where to buy pasteurized egg whites.

**QUESTION** — Alverna Martin, Wellsboro, would like a recipe for mock pecan pie made with dried beans.

**QUESTION** — J. Waring Stinchcomb, Suitland, Md., wanted a recipe for making barbecue with beef and with pork.

**QUESTION** — A reader from Potter County would like a recipe for fudge made out of goat's milk.

**QUESTION** — Pauline Sensenig would like to know where she may purchase Washington's Golden Seasonings and Broth.

**QUESTION** — Mary Snyder, Manheim, writes that she planted hot Senano peppers by mistake. She froze them but has not used them. She would like recipes using this type of pepper, which could perhaps be used for gift jars of sauces, relishes, etc.

**QUESTION** — Roland Kamoda, R.D.1, Box 282 Monongahela, PA 15063, would like names of favorite cookbooks and where to purchase them. Write directly to him with your suggestions because we do not have room to publish the information.

**QUESTION** — Karen Yourga is looking for a recipe to can strawberries in a glaze that can be poured right from the jar onto a cake. She has tried several recipes that bleed and turn pink. She would like one with a dark red color in which the strawberries are not mushy.

**ANSWER** — Tina Forry, Quentin, requested methods to can and freeze fruit with little or no sugar. Thanks to Alice Yoder, Lewistown, who writes that she freezes fruit in a very weak sugar solution. Just make sure that the solution completely covers the fruit, she writes. She has a friend who cold packs fruit in plain water. Follow the same process as using a sugar solution but omit the sugar.

**ANSWER** — Tina Forry, Quentin, wanted recipes using ground turkey. Thanks to Alice Yoder, Lewistown, who writes that she uses ground turkey to make chili, meat loaf, and casseroles requesting chicken. Substitute ground turkey for any recipe calling for ground beef, writes Alverna Martin of Wellsboro and Rhoda Sauder of York. However, Rhoda writes, you do not need to brown and pour off fat when using ground turkey recipes in casserole dishes as you do ground beef. If you do brown ground turkey, use a non-stick skillet or add a bit of vegetable oil. Thanks to June Deifler, Pine Grove, for sending a recipe.

### Garden-Fresh Turkey Burgers

1 pound ground turkey  
 1 cup rolled oats, uncooked  
 ¼ cup finely chopped onion  
 ¼ cup finely chopped red or green pepper  
 ½ cup shredded zucchini  
 ¼ cup catsup  
 2 cloves garlic, crushed  
 6 whole grain rolls, split, toasted  
 ½ cup sour half and half

Lightly spray rack of broiler pan with cooking spray. Combine ingredients and mix well. Shape into 6 burgers. Broil 7 to 9 minutes on each side. Serve on rolls with a tablespoon of half and half. Garnish with lettuce and tomato, if desired. Calories 330, fat 11 g, cholesterol 65 mg, sodium, 400 mg.

**ANSWER** — M. Long, Dalmatia, requested a recipe to make and can maraschino cherries. Thanks to Mrs. Harold Diller, Hagerstown, Md., for sending a recipe.

### Maraschino Cherries

Wash and pit 4½ pounds sweet cherries. Soak overnight in brine of 2 tablespoons salt and 1 teaspoon alum for each quart of water used.

Drain and rinse thoroughly. Add:  
 9 cups sugar  
 3 cups water  
 1 ounce red food coloring

Bring mixture to a boil. Let stand 24 hours and bring to a boil. Let stand another 24 hours and bring to a boil. Add 1-ounce almond extract and juice of 1 lemon. Can according to cold-pack canning directions.

**ANSWER** — Joanne Martin, Stevens, wanted a recipe for patty shells. Thanks to Peg Koser, Lancaster, for writing that she uses her favorite pie dough recipe. Roll out dough and cut circles using the top of a glass for a pattern in the desired size. Lay the circles over inverted cup cake tins and press to stick to tin. Prick several times and bake. Peg also writes that patty shells may be purchased in places such as Bird in Hand Restaurant Bakery and Joe Myers Restaurant on Lincoln Highway East.

**ANSWER** — Maria Cook, New Castle, Del., wanted a recipe for honey mustard chicken. Thanks to Susan Howard, Mt. Pleasant Mills; Linda McCuean, New Galilee; and Karen Yourga, for sending recipes.

### Honey Mustard Chicken

20-ounce can pineapple slices in juice  
 4 boneless, skinless chicken breast halves  
 2 teaspoons vegetable oil  
 2 large garlic cloves, pressed  
 1 teaspoon thyme, crumbled  
 1 tablespoon cornstarch  
 ¼ cup honey  
 ¼ cup dijon mustard

Drain pineapple; reserve juice. Sprinkle chicken with salt and pepper to taste. Rub with garlic and thyme. Brown in hot oil in nonstick skillet. Combine 2 tablespoons reserved juice with cornstarch. Combine honey and mustard; stir into skillet with remaining juice. Spoon sauce over chicken. Cover and simmer 15 minutes. Stir cornstarch mixture into pan juices. Add pineapple. Cook, stirring, until sauce boils and thickens. Serves 4.

### Honey Mustard Chicken

4 tablespoons butter, melted  
 ½ cup honey  
 ¼ cup prepared mustard  
 1 teaspoon salt  
 ½ to 1 teaspoon curry powder  
 3 pounds chicken parts

Mix and use to coat 3 pounds cut-up chicken. Bake at 325 degrees in a single layer for 1 hour and 45 minutes. Lay skin side down, then turn after first hour. "Delicious," writes Linda McCuean.

### Oriental Honey Glaze For Grilled Chicken

¼ cup soy sauce  
 2 tablespoons plus 2 teaspoons honey, divided  
 1 tablespoon plus 1 teaspoon sesame oil  
 ½ teaspoon ground ginger  
 1 small garlic clove, mashed

In a microwave proof bowl, combine all ingredients except 2 teaspoons honey. Heat until melted, not hot. Pour mixture over 4 chicken breasts and refrigerate 10 to 30 minutes. Grill, brushing with remaining sauce, until breasts are done. Brush with honey and grill a few minutes longer.

(Turn to Page B11)

# Peanut Butter

(Continued from Page B6)

### PEANUT BUTTER AND OATMEAL SANDWICHES

1 cup peanut butter  
 1 cup sugar  
 ¼ cup butter, softened  
 ¼ cup light or dark corn syrup  
 1 egg  
 2 tablespoons water  
 1 teaspoon vanilla  
 3 cups quick or old-fashioned oats

1¼ cups flour  
 1 teaspoon baking powder  
 1 cup peanut butter  
 ½ cup light corn syrup

Heat oven to 350 degrees. Beat peanut butter, sugar, and butter until fluffy. Add ¼ cup corn syrup, egg, water, and vanilla; mix until smooth. Stir in combined dry ingredients. Roll into 1-inch balls. Place on ungreased cookie sheet. Press into 2½ -inch circles. Bake 9 to 11 minutes or until golden brown. Cool 1 minute; remove to wire rack. Cool completely. Mix remaining ingredients until smooth. Spread rounded teaspoonful onto half of cookies; top with remaining cookies. For added flavor, sprinkle top cookie with powdered sugar and streak on melted chocolate. Store loosely covered. Yields 2½ dozen.

Ivy Seyler  
 Clinton Co. Dairy Princess

### MAGIC PEANUT BUTTER MIDDLES

Cookie dough:  
 1½ cups flour  
 ½ cup unsweetened cocoa  
 ½ teaspoon baking soda  
 ½ cup sugar  
 ½ cup brown sugar  
 ½ cup butter, softened  
 ½ cup peanut butter  
 1 teaspoon vanilla  
 1 egg

Filling:  
 ¼ cup peanut butter  
 ¼ cup confectioners' sugar

In small bowl, combine flour, cocoa, and baking soda; set aside in large bowl. Beat sugar, brown sugar, butter, and ¼ cup peanut butter until light and fluffy. Add vanilla and egg. Beat well. Stir in flour mixture until blended. Set aside. In small bowl, combine filling ingredients. Blend well. Roll into 30 1-inch balls. With floured hands, shape about 1 tablespoon dough around peanut butter ball, covering completely. Place 2-inches apart on ungreased cookie sheet. Flatten with bottom of a glass dipped in sugar. Bake at 375 degrees for 7 to 9 minutes or until set and slightly cracked. Serve with tall glass of milk

Fannie E. Stoltzfus  
 Christiana

### CHOCOLATE CHIP SQUARES

½ cup shortening  
 ½ cup granulated sugar  
 1 egg  
 ½ cup peanut butter  
 ½ cup brown sugar  
 2 tablespoons water

Beat well and add:  
 1¼ cup flour  
 ¾ teaspoon baking soda  
 ½ teaspoon baking powder  
 ¼ teaspoon salt  
 2 cups chocolate chips  
 ½ cup peanuts

Pour into a greased and floured 3x9-inch pan or 18-inch long jelly roll pan. Bake at 375 degrees.

Tina Forry  
 Quentin

(Turn to Page B9)