



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. If we do not receive an answer to this request within two weeks, we will drop it.

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

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 — 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

QUESTION — Edith Vuxta, Elizabethtown, would like a recipe for red velvet whoopie pies.

QUESTION — Sue Pardo, Jarrettsville, Md., would like recipes to use in a bread machine.

QUESTION — Barb Hicks, Hawaii, would like a recipe for homemade beef jerky, the spicier, the better.

QUESTION — Sherry Craner, Bridgeton, N.J., would like a recipe for chocolate pasta, made with wheat flour. It is used for a dessert topped with sauteed strawberries and white chocolate.

QUESTION — Cissy McKeon, Birdsboro, would like a recipe for hand-dipped chocolate-covered strawberries such as those sold at Kaufman's in Pittsburgh. Cissy writes that it appears as if a layer of cream is between the strawberry and the chocolate.

QUESTION — Lisa Kerrigan, Bath, would like a recipe for Kosher Dill pickles that taste like the Claussen pickles that are stored in the refrigerator.

ANSWER — Tina Forry, Quentin, wanted recipes using ground turkey. Thanks to N. Leifeste, Colts Neck, N.J., and Janet Erb, Manheim, for sending recipes.

SKILLET STEW

- 1 pound ground turkey
- 3 medium potatoes
- 3 large carrots
- 3 celery stalks
- 1 medium onion
- 1 green pepper
- 1 can tomatoes
- 7-ounce can corn
- Salt and pepper
- Oregano, to taste

In the largest skillet or electric skillet, brown turkey and onions. Peel potatoes and carrots and cut into chunks. Layer on top of ground turkey; add 1 to 2 teaspoons water. Steam over medium heat while preparing other vegetables. Add remaining ingredients; bring to a boil. Reduce heat and simmer, covered, until potatoes are done. While stew is simmering, add salt, pepper, and oregano, to taste. Stir occasionally. Serves 6. May omit potatoes and serve over rice.

TURKEY LASAGNA

- 8-ounces lasagna noodles
- 2 tablespoons vegetable oil
- ½ cup onion, chopped
- 1 pound ground turkey
- ½ teaspoon salt
- ½ teaspoon pepper
- 1½ teaspoon garlic powder
- 14 ounces tomato sauce
- ¼ cup green pepper, chopped
- ¼ cup Parmesan cheese, grated
- ½ teaspoon oregano
- 2 cups tomato juice
- ¾ cup cottage cheese
- ¾ cup white cheddar cheese, grated

Cook noodles as directed on package. Saute onion in oil. Add turkey, salt, pepper, and ½ teaspoon garlic powder and tomato juice. Cover and simmer 20 minutes. Place one-third cooked noodles in bottom of oiled casserole. Cover with half of turkey sauce. Place second layer of noodles over sauce. Spread with cottage cheese. Cover with remaining noodles and turkey sauce. Top with cheddar cheese. Bake at 350 degrees for 30 to 40 minutes or until bubbling hot. Yields 6 servings.

ANSWER — Lelia Semrau, Millerstown, would like an easy recipe for both rye and Italian breads. Thanks to Janet Erb, Manheim, for sending a recipe.

Richard's Best Bread

- 2 cups skim milk, scalded
- ½ cup vegetable oil
- ½ cup sweetener (honey, sugar, brown sugar, molasses, corn syrup)
- 2 teaspoons salt, optional
- ½ cup warm water
- 2 scant tablespoons dry yeast
- ½ teaspoon sugar
- 2 beaten eggs
- 1 cup rolled oats
- ½ cup unprocessed bran flakes
- 3 cups whole grain flour (whole wheat, rye or buckwheat)
- 3 cups unbleached flour

Flavorings to taste (oregano, basil, thyme, sesame seeds, caraway seeds, anise seeds, poppy, fennel, raisins)

Combine hot milk, oil, sweetener, and salt. Place in small bowl: warm water, yeast, ½ teaspoon sugar. When yeast is bubbly, cool milk and combine the two. Add beaten eggs. Add oats, bran flakes and mix. Add whole grain flour and some white flour as needed. Turn dough on board and knead 6-8 minutes. Put dough in greased bowl, turning. Cover bowl with plastic wrap to rise until double, about 1½ hours. Punch down, divide into 3 parts. Knead into each desired flavoring. Place loaves in greased bread pans. Cover pans, set in warm place to rise until doubled, about 1½ to 2 hours. Brush tops of loaves with melted butter and sprinkle with cinnamon or nutmeg, if desired. Preheat oven to 350 degrees. Place in oven and turn down to 325 degrees. Bake 35 to 40 minutes until hollow sounding when tapped on bottom.

Eggs

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HIDDEN EGGS

Melt 4 tablespoons butter in pie pan. Save half for top. Break up bread to cover bottom of pan. Drop 6 to 7 eggs on bread, add salt and pepper. Break up another piece of bread on top of eggs. Drizzle with butter and dot with cheese. Bake 15 to 20 minutes until eggs are done.

Karen Good
Myerstown

COTTAGE CHEESE PANCAKES

- 6 eggs
- 1 cup low-fat cottage cheese
- ¼ cup all-purpose flour
- 2 tablespoons cooking oil
- ¼ teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon vanilla

Place all ingredients in blender container or large mixing bowl. Cover and blend on high speed 1 minute or beat with electric mixer or rotary beater until well blended. For each pancake, pour ¼ cup batter onto hot, lightly greased skillet or griddle. Cook on both sides until golden brown. Fill and fold or top as desired.

CROCK-POT MACARONI CASSEROLE

- 2 cups uncooked macaroni
- 2 cans cream of mushroom soup
- 2 (3 ounce) packages dried beef
- 1½ cups cubed cheddar cheese
- 1 tablespoon butter
- 4 hard-cooked eggs - diced
- ½ cup chopped onion
- 3 cups milk

Put everything in crock-pot and stir. Cook on low 5-7 hrs. or 3 hrs. on high. Stir in middle of cooking process.

* Can also be done in regular oven. Mix all ingredients & pour in greased casserole. Let stand several hours or overnite in refrigerator. Bake 350 for 1 hour, uncovered.

Mary L. Martin
Greencastle, Pa.

HERBED DEVEILED EGGS

- 6 hard cooked eggs
- 3 tablespoons dry curd cottage cheese
- 2 tablespoons low fat plain yogurt
- 1 tablespoon finely chopped onion

1 teaspoon prepared mustard (preferably Dijon-style)

- ½ teaspoon dried parsley
- ¼ teaspoon dill weed
- ¼ teaspoon garlic powder
- Dash hot pepper sauce

Cut eggs in half. Put half of yolks in small bowl; reserve remaining yolks to another use or discard. With fork mash yolks together with cottage cheese and yogurt. Stir in remaining ingredients. Season with salt and pepper, if desired. Fill egg halves. Chill before serving.

CRUSTLESS CARROT QUICHE

- Non-stick spray
- 2 cups finely shredded carrots
- 3 whole eggs and 6 egg whites, beaten
- 1½ cups skim milk
- 1 tablespoon minced dried onion

- ½ teaspoon garlic powder
- ¼ teaspoon salt
- ¼ teaspoon ground ginger
- ½ teaspoon pepper
- ½ cup shredded Cheddar cheese

Preheat oven to 350 degrees. Spray 9-inch pie plate with non-stick spray. Cook carrots in water about 5 minutes, drain well. Beat together eggs, milk, onions, garlic powder, salt, ginger, and pepper; stir in carrots and cheese. Pour into pan. Bake at 350 degrees for 30 to 35 minutes or until knife inserted near center comes out clean.