



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

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

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 — Ralph Johnson, Sewell, N.J., would like a recipe for green tomato pie with raisins and a top crust.

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

QUESTION — Peg Koser, Lancaster, wrote that in this column she learned how to make a tea concentrate using spearmint leaves and freezing for later use. She asks if there is a similar way to make a concentrate using fresh blue grapes?

QUESTION — Mary Lehman, Elizabethtown, would like recipes for rhubarb and a cookbook on rhubarb. One, that I'm aware of is "Rhubarb Cooking for All Seasons." For a copy, send \$6 to Rhubarb Cookbook, Box 392, Hopkins, Minnesota 55343. It is small, but has 150 recipes in it.

QUESTION — L. Weaver, Ephrata, would like recipes or ideas to prepare cubed steak.

QUESTION — Fay Leslie, Woodstown, N.J., would like a recipe for spoon bread, which is soft and of pudding texture.

QUESTION — Maureen Wheeler, Kirkwood, would like a yummy recipe for baked beans that uses dried Great Northern Beans (not canned), molasses, brown sugar, onions, salt pork, dry mustard, and cooked in a slow cooker. She said that her mother had made them this way and unlike most bean recipes, this recipe had a sweeter molasses base and not a tangy catsup/tomato base. When cooked the baked beans were deep, dark brown. She thinks the recipe might have appeared in a '70s Rival Crock Pot recipe booklet.

QUESTION — Melanie Kozlowski, Kingsby, would like a recipe for chocolate muffins, a deep, dark chocolate muffin that is very heavy and moist.

QUESTION — Maureen Wheeler, Kirkwood, would like a lemon-pudding cake recipe. She said her mother made it before cake mixes were invented. She remembers her mother poking holes in the top of the warm cake, just removed from the oven, with a toothpick and drizzling lemon glaze over the top. When the cake cooled, the lemon glaze hardened and "was mighty tasty."

QUESTION — Melanie Kozlowski, Kingsby, would like a recipe for mousse such as that served at Ponderosa.

QUESTION — Jeanette Babson, Ottsville, would like a recipe for salt pickles, which uses rock salt and grape leaves. The original recipe was made in a barrel and the pickles were very crisp and sour.

ANSWER — Mary Snyder, Manheim, wanted recipes using senario peppers. Thanks to a western New York reader, who sent the following recipe.

Hot Pepper Sauce

Collect 50 to 60 cayennes, jalapenos, Thai chilies or Serranos. Wear rubber gloves to wash, chip off stems, and break long, slender varieties in half. Wear safety glasses as a reminder not to rub your eyes!

Throw all peppers along with a head of garlic (skin and all) into food processor and reduce to a mash.

Empty mash in a heavy-duty stainless steel pot, add a half gallon or so of distilled white vinegar and a bit of salt.

Heat until just before it boils. Lower heat and simmer for 2 to 3 hours, adding vinegar as needed to thin the mixture.

Transfer to a food mill and grind it, saving the liquid. Leftover pulp and seeds can be dried in oven or food dryer to use as hot-pepper flakes. Pour the liquid back into the pot, thin if needed with more vinegar and simmer another hour.

Let cool and store in jars or bottles in refrigerator. One batch makes 2 or 3 quarts. Good with just about everything, especially eggs, hamburgers, bean soup, and mixed with sour cream or yogurt as a dip.

ANSWER — To Eda Mott, Shickshinney, who wanted recipes for sweet and sour salad dressing. Here are two from Sis Wilson, Earleville, Md. She writes that a superb recipe was given to her by a wonderful lady who has since passed away. The lady used to make it and sell it in her little country store. Here it is.

Sweet Sour Dressing

1 small onion
1 teaspoon hot mustard
¼ cup sugar
1 teaspoon salt
½ cup vinegar
Blend together ingredients. Slowly add 1 cup salad oil, a little at a time, so it doesn't separate.

Add
1 teaspoon poppy seeds or celery seeds
Blend a second or two. Use on fruit or vegetable salad.

Spinach Sweet Sour Dressing

Blend together:
1 medium onion
½ cup catsup
2 teaspoons Worcestershire sauce
½ cup sugar
1 teaspoon salt
¼ cup red wine vinegar
1 cup vegetable oil
Serve dressing on top of spinach tossed with hard-boiled eggs, mushrooms, and crisp bacon.

ANSWER — Thanks to Mrs. Ronald Weaver, Richfield, for sending in a bread recipe.

Bread

Dissolve 3 tablespoons yeast in ¾ cup warm water and 2 teaspoons sugar

Combine in large bowl:

¾ cup sugar
1½ tablespoon salt
½ cup shortening
4½ cups warm water
1 egg

Add:

8 cups flour
Beat 3 minutes. Stir in by hand:
8 to 9 cups flour
Knead 5 minutes.

Cover and let rise 30 minutes. Punch down, turn over and let rise until double. Knead a few minutes, then shape into loaves and place in six pans. Cover loaves with a damp cloth and let rise until double. Bake at 350 degrees for 25 minutes.

Whole wheat bread: substitute 4½ cups whole wheat flour
Raisin bread: add 2 teaspoons cinnamon and 1 pound raisins.

Always use warm but not hot water to dissolve yeast since hot water destroys yeast.

Yeast is a live plant. Supplied with a little sugar for food, it gives off gas that makes dough rise. Too much heat will kill it, but cold impedes its growth. Set dough in warm place, free of drafts while rising. Sometimes setting the bowl on a heating pad on low setting helps if you don't have a good rising spot.

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Favorites

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**GROUND BEEF
POTATO CASSEROLE DISH**
2 pounds ground beef
6 servings Idaho spuds mashed potatoes

¼ teaspoon oregano leaves
¼ teaspoon chopped onions, optional

1 ripe tomato
8 ounce package mozzarella cheese, shredded

Brown ground beef and onions; drain grease; put in a 9x9-inch dish. Prepare potatoes. Mix in oregano. Put on top of beef in dish. Slice tomatoes, put on top of potatoes; top with cheese.

Cover with foil and bake for 15 minutes at 350 degrees. Remove foil and continue baking for 15 minutes. Let set 5 minutes before serving. Serves 6.

Good flavor. This is one of my favorite recipes. My oldest son loves this dish. On his 24th birthday, this is what he wanted. It's delicious. Try it and see.

Janice Rehmeyer
York

CHICKEN ETTI

1 pound spaghetti, drained well
4 cups cooked, cut up chicken
2 cans cream of mushroom soup
1 can cream of celery soup
1½ cups milk
2 cups chicken broth
Pepper
Onion

1 pound Velveeta cheese
Combine all ingredients except spaghetti and chicken. Heat on very low heat until cheese is melted. Combine all ingredients and pour into casserole. Bake 350 degrees for 1 hour.

Doris Nolt
Lititz

SAUSAGE GRAVY

In skillet or fry pan, brown
1 pound sausage
When browned, drain off excess fat if necessary, and add:
4 cups milk

Bring to a boil and thicken with your favorite thickening agent. Add ¼ to 1 teaspoon salt for added flavor. Make your homemade biscuits, or use a can from the store. Spread the gravy over warm biscuits and feast.

Contributor learned to make this when she worked in the kitchen at Allegheny Wesleyan College in Ohio. It was always a favorite. Especially good with a tall, cold glass of fresh milk.

Mrs. Rachel Shetterly
Rising Sun, MD

VEGETABLE PIZZA

2 packages refrigerated crescent roll dough
2 8-ounce containers cream cheese

1 cup mayonnaise
1 package Hidden Valley Ranch Dressing mix

¼ cup each of the following: carrots, cucumber, celery, broccoli, cauliflower, green pepper, mushrooms

2 cups shredded cheese
Press crescent roll dough onto large cookie sheet, pinching together seams. Bake at 350 degrees for 8 to 10 minutes or until golden brown. Cool.

Mix together cream cheese, mayonnaise, and dry dressing. Spread on cooled crust. Top with assorted vegetables and cheese. Chill. Cut into squares when ready to serve.

Susan Myers
Green Lane