

(Continued from Page B6)

## GREEK LAMB A LA LEEK

1 1/4 pounds well-trimmed boneless lamb leg, cut into 1 1/2-inch pieces

1 cup plain yogurt

1 envelope leek soup mix

Juice of 1 lime

1 tablespoon white wine Worcestershire sauce

1 teaspoon crushed red pepper pods

1 each red and yellow bell pepper, cut into 1 1/2-inch pieces

6 pita bread rounds

Fresh spinach leaves

Combine yogurt, soup mix, lime juice, Worcestershire sauce, and red pepper pods. Place lamb pieces in plastic bag; add marinade, turning to coat. Close bag securely and marinate in refrigerator 3 hours or overnight, if desired; turn occasionally. Alternately thread lamb and pepper pieces on each of six 12-inch skewers. Place on grid over medium coals. Grill 15 to 30 minutes, turning occasionally. Place 6 pita rounds on platter and top with spinach leaves. Remove lamb and peppers from skewers onto spinach leaves. Fold pita around lamb to serve 6.

Lamb Committee

## HONEY MUSTARD-GLAZED STEAKS WITH GRILLED ONIONS

1/2 cup Dijon-style mustard

1 tablespoon chopped parsley

1 1/2 tablespoons honey

1 tablespoon cider vinegar and water

1/4 teaspoon hot pepper sauce

1/4 teaspoon coarse grind black pepper

2 well-trimmed boneless beef top loin steaks, cut 1-inch thick

1 large onion, cut 1/2-inch thick slices

Combine mustard, parsley, honey, vinegar, water, pepper sauce, and pepper. Place beef steaks and onion slices on grid over medium coals; brush both sides liberally with glaze. Grill steaks and onions 9 to 12 minutes, turning once and again brushing with glaze. Makes 4 servings.

Beef Industry Council

## RIB-STICKING RIBS

4 pounds boneless country-style ribs

6-ounce can tomatoe paste

1/2 cup brown sugar

1/4 cup frozen orange juice concentrate, thawed

2 tablespoons red wine vinegar

1 tablespoon prepared mustard

1 tablespoon Worcestershire sauce

1/2 teaspoon pepper

Cut ribs into serving portions. Combine remaining ingredients; mix well. Prepare covered grill with drip pan in center, banked by slow coals. Place ribs on grill; cover and cook about 20 minutes; turn ribs and cook, covered 20 minutes more. Brush ribs with sauce and cook, covered, 25 to 35 minutes more or until tender, turning and brushing frequently with sauce. Serves 6.

National Pork Producers Council

## FOILED FISH

2 pounds fish fillets

2 tablespoons butter

1/2 cup chopped onions

2 tablespoons chopped green pepper

1/2 cup sliced mushrooms

1 clove garlic, crushed

1 pound tomatoes, cut up

1/4 teaspoon thyme

In saucepan, melt 2 tablespoons

(Turn to Page B9)

ANSWER — Sue Pardo, Jarrettsville, Md., would like recipes to use in a bread machine. Thanks to Sherry Craner, Bridgeton, N.J. for sending her favorite recipe.

## Swedish Rye Bread

1 1/2 cups bread flour

3/4 cup rye flour

2 tablespoons packed brown sugar

1 teaspoon salt

1 tablespoon butter

1 tablespoon dry milk

2 tablespoons light or dark corn syrup

1 teaspoon molasses

Stir together liquids and add enough water to make 7/8 cup liquid

2 teaspoons yeast

Caraway seeds, optional

Follow bread machine directions. Add caraway seeds when the first beep sounds.

ANSWER — L. Weaver, Ephrata, requested recipes to prepare cubed steak. Thanks to a Reinholds reader for sending the following recipe.

## Swiss Cream Steak

6 tablespoons margarine

2 cups sliced onions

2 pounds cubed steaks, cut in serving pieces

1/2 cup flour

1 tablespoon salt

1 teaspoon pepper

1 teaspoon paprika

1 cup water

1/2 cup dairy sour cream

Melt 4 tablespoons margarine in large skillet. Saute onions in margarine, remove from skillet. Dredge steaks in flour seasoned with salt, pepper, and paprika.

Melt remaining margarine in skillet. Brown meat. Stir in onions, water, and sour cream. Cover and cook 35 to 45 minutes. Uncover and cook until sauce thickens. Serve over hot noodles, if desired.

ATTENTION — A few weeks ago we printed recipes from our readers for Easter candy. Some of these called for paraffin. Thanks to Nancy Fasolt who wrote that paraffin is not considered a healthy ingredient to be consumed or used in candy making. The use of paraffin has been illegal in the candy industry for many years. Before the development of today's chocolate coatings, the unsweetened baking chocolate was all that was available to the home candy maker. Paraffin was added so the chocolate would harden and stay on the coated item.

Today, the home candy maker has the availability of real milk chocolate (which needs to be tempered) and confectionery coatings, also known as summer coatings or compound coatings that only need be melted and used. Nothing else need be added; the result is a professional product. These chocolate coatings can be purchased where candy making supplies are sold such as the Cake and Kandy Emporium, Village Common, 2019 Miller Rd., East Petersburg.

Here is one of Nancy's recipes, which can be used for peanut butter eggs or cups.

## Peanut Butter Cups

1 pound confectioners' sugar

1 stick butter, softened

18-ounce jar peanut butter. Knead all ingredients until well blended. The consistency will vary with the brand of peanut butter — for creamier consistency, add more peanut butter. For a firmer consistency, add more confectioners' sugar. Dip into melted confectionery coating.

ANSWER — Mary Lehman, Elizabethtown, wanted recipes for rhubarb. Here is a recipe from Mabel Brubacker, Carlisle.

## Rhubarb Upside-Down Cake

5 cups rhubarb, sliced

3-ounce package strawberry gelatin

1 cup sugar

3 cups miniature marshmallows

18-ounce package yellow cake mix

Cut rhubarb into 1/2-inch slices and place in greased 9x13-inch pan. Sprinkle with gelatin and sugar. Place marshmallows over mixture.

Prepare cake mix as directed. Pour over rhubarb mixture. Bake at 350 degrees for 40 to 60 minutes. Remove from oven and turn upside down on serving tray. Serve warm with whipped cream. Serves 8 to 12.

ANSWER — Maureen Wheeler, Kirkwood, wanted a lemon pudding cake recipe. Thanks to Lois Delp, Dimock, for sending a recipe.

## Lemon Glaze Cake

1 package yellow cake mix

1 package lemon Jell-O

4 eggs

3/4 cup vegetable oil

3/4 cup water

1 1/2 cups confectioners' sugar

Beat together for 4 minutes or until fluffy. Bake at 350 degrees in a 9x13-inch pan for 35 minutes.

While cake is baking, mix juice of 3 lemons with 1 1/2 cups confectioners' sugar. When cake is finished baking, punch holes with a fork over the top of cake and spread on the glaze while the cake is still hot. The glaze partially soaks into the cake and leaves a thin glaze on top.



## 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 — 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 — 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 — 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 — 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.

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

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.

QUESTION — Jessie Mayall, Mansfield, would like a good recipe for a potato bun that has frosting drizzle on top. Jessie remembers when she was little, a friend's mother always had a big plate of these on the table.

QUESTION — Eleanor Hertzog, King of Prussia, would like a recipe for 7-grain bread using sesame seeds, caraway seeds, and it looks like rye bread.

QUESTION — Estella Fink, Allentown, would like a recipe for Apricot Crumb Pie.

QUESTION — Ruth Zimmerman, Lancaster, would like a recipe for homemade mayonnaise that tastes like Real Hellman's and also one like Miracle Whip.

QUESTION — Debbi Collins, Nazareth, would like a recipe for a very moist homemade yellow cake. She has tried seven recipes and the cakes are either too dry or they don't raise high enough or they are similar to pound cake. She wants a cake with the texture and moistness of a packaged mix.

QUESTION — Pauline Fox, Bangor, wants a recipe of Lobster Bisque such as that served at the Nittany Lion Inn at State College.

ANSWER — Gloria Freedy, Mount Joy, wanted to know how to make French fried sweet potatoes that do not taste soggy. Thanks to Sherry Craner, Bridgeton, N.J., for writing that the secret to eliminating soggy potatoes (sweet or white) is to soak them in ice water after cutting the potatoes. Blot them dry before frying. When finished frying, blot again with a paper towel.