



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

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

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 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 for Lobster Bisque such as that served at the Nittany Lion Inn at State College.

QUESTION — Elsie Austin, Columbus, would like some good coffee cake recipes.

QUESTION — Sarah Burkholder, Denver, would like a recipe for a coal garden made with ammonia and Merthiolate, which grows in crystal-like forms.

QUESTION — Geraldine Long, Elkton, Md., would like recipes for cooking October beans. Also, how should they be planted and cared for.

QUESTION — Mrs. Norman Brown, Clementon, N.J., would like to know where to purchase dried mushrooms in bulk.

ANSWER — Mary Lehman, Elizabethtown, wanted recipes for rhubarb. Thanks to Linda McCuean, New Galilee; Tina Forry, Quentin; and Audrey Savage, Markleysburg, for sending recipes.

Impossible Rhubarb

2 cups rhubarb, chopped
Arrange in a greased 10-inch pie plate. Combine the following:

- ½ cup biscuit mix
- 1 cup sugar
- 2 tablespoons margarine
- ¾ cup milk
- 2 eggs

1½ teaspoon cinnamon
Blend 15 seconds in blender. Pour over rhubarb. Sprinkle with streusel topping:

- 2 tablespoons butter
- ½ cup biscuit mix
- ¼ cup brown sugar
- ¼ cup chopped nuts

Bake at 375 degrees for 40 minutes.

Old-Fashioned Rhubarb Crisp

Mix together:

- 1½ cups flour
- 1½ cups rolled oats
- 1½ cups brown sugar
- ¾ cup melted butter
- 1½ teaspoon cinnamon

Use half of this mixture to cover the bottom of a 9x13-inch pan. Cover with the following:

- 6-7 cups diced rhubarb

Boil together until thickened:

- 1½ cups water
- 1½ cups sugar
- 3 tablespoons cornstarch
- 1 teaspoon vanilla

Pour over rhubarb. Top with remaining oat mixture. Bake 1 hour at 350 degrees. Great served warm with ice cream or cold with whipped topping.

Rhubarb Bread

Cream:

- 1½ cups brown sugar
- ½ cup butter

Add:

- 1 cup sour milk
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon vanilla

Blend in:

- 24 cups flour
- 1½ cups diced rhubarb
- ½ cup chopped nuts

Pour into 2-greased bread pans. Sprinkle tops with a mixture of ½ cup sugar and 2 tablespoons butter. Bake at 325 degrees for 60 minutes or until done.

Makes 2 loaves.

Rhubarb Fool

- 1½ pounds rhubarb, cut into 1-inch pieces
- 1 cup light-brown or granulated sugar
- ¼ teaspoon powdered cloves
- ½ teaspoon vanilla

- Juice of ½ orange
- Several large pieces orange peel
- 1 cup heavy cream
- 1 tablespoon sugar

Orange flower water, to taste*

In a saucepan, combine rhubarb, sugar, cloves, orange juice, and peel. Cook over medium heat until the rhubarb has melted into a thick puree, about 15 minutes. Stir toward the end of cooking to prevent scorching.

Add vanilla. Transfer mixture to a covered container and refrigerate several hours or overnight.

When fruit is cold, whip cream with 1 tablespoon sugar and flavor to taste with orange flower water.

*Orange flower water can be found in Greek or Middle Eastern specialty shops. Fold it into the rhubarb to give a marbled texture. Pile into tall glasses and serve.

ANSWER — A reader from Potter County wanted a recipe for fudge made out of goat's milk. Thanks to Linda McCuean, New Galilee, for sending two recipes.

Chocolate Goat Milk Fudge

- 1½ cups goat milk
- 3 cups granulated sugar
- 1 cup brown sugar
- ¾ cup cocoa
- ½ teaspoon salt
- ¼ cup white corn syrup

Cook all ingredients slowly to soft ball stage over low to medium heat (soft ball is about 240 degrees). Add ¼ cup butter, cut in chunks, and let cool, without stirring to 110 degrees. Do not stir during the cooling time. Add 2 teaspoons vanilla and beat vigorously until it begins to lose its gloss. Pour quickly into a buttered 9x13-inch pan.

Peanut Butter Goat Milk Fudge: use recipe above but omit the cocoa and salt. When it reaches the soft ball stage, add ½ cup peanut butter instead of butter; proceed as above.

Contributor writes that the slower fudge cooks, the creamier the finished product

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Dairy

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BUTTERSCOTCH COOKIES

- ½ cup butter
- 1-½ cup brown sugar
- 2 eggs
- 2-½ cups flour
- 1 cup sour cream
- 1 teaspoon vanilla
- 1 teaspoon soda
- ½ teaspoon baking powder
- ½ teaspoon salt

Cream together butter and brown sugar. Add eggs and beat. Mix rest of ingredients. Bake at 350 degrees for 8-10 minutes.

Frosting:

Brown ¼ cup butter, 2 cups confectioners' sugar, and 3 tablespoons hot water. Beat together. Frosting will get thicker as it cools off. You may need to add more hot water.

This is one of my family's favorite cookies. Living on a dairy farm and four children, Janelle and Tolene, 6 (twins); Brian, 3; and Krista, 1. Life's full of challenges.

Karen Newswanger
Parkersburg

OLD-FASHIONED RICE PUDDING

- ½ cup rice (not instant)
- 1 cup water
- 4 cups milk
- ¼ cup butter
- 2 eggs (beaten)
- ½ cup sugar
- ½ teaspoon vanilla
- ½ cut raisins
- Cinnamon

Microwave rice and water and raisins in large bowl for 6 minutes (or until water is gone). Stir. Add milk and butter and microwave for 35 minutes. Stir. Add eggs, sugar, and vanilla. Beat together. Sprinkle with cinnamon.

This recipe makes a consistently creamy rice pudding. Delicious — and nutritious!

Sandra J. Tabor
North East, Md.

SPINACH CASSEROLE

- 4 eggs, beaten
- ¼ cup butter, melted
- 1 pint small or large curd cottage cheese
- 4 tablespoons flour
- ½ pound orange process cheese
- Two 10-ounce packages of spinach, cooked and drained.

Grease a 2-quart casserole with butter. In a large bowl, beat eggs. Add melted butter, cottage cheese, and flour. Cut processed cheese into small pieces and add to the mixture. Add spinach and mix well. Pour into casserole. Bake uncovered 30-45 minutes at 350 degrees.

You can substitute a bunch of broccoli, cooked and drained, if you don't prefer spinach.

Joan Rohrbach
Shoemakersville

WIENER BEAN CASSEROLE

- 4 medium potatoes, diced
- 4 wieners, sliced
- 1½ cups milk
- ½ cup mayonnaise
- 3 tablespoons flour
- 1 teaspoon salt
- ¾ teaspoon dry mustard
- ¼ teaspoon pepper
- 1 medium onion
- 2 cups cooked or canned green beans, drained

Cook potatoes until tender, drain. Mix milk, mayonnaise, flour, salt, mustard, pepper, and onion. Pour over remaining ingredients. Top with bread crumbs. Bake at 350 degrees for 45 minutes.

Mrs. Benuel M. Stoltzfus
Honeybrook

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