



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

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

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.

QUESTION — Helen Hess, Washington Boro, writes that a recipe for a fermented fruit sauce to top desserts had appeared in this column some months ago. She thought she clipped it but cannot find it. If any readers have the recipe to which she is referring, please send a copy.

QUESTION — Louise Graybeal, Renick, W.Va., would like a recipe for bread sticks such as those served by Pizza Hut.

QUESTION — Louise Graybeal, Renick, W.Va., would like to know if Red Seal Lye is still on the market and where she can find it.

QUESTION — Debra Shultz, Halifax, would like a recipe with main ingredients of tortellini or pasta, spinach, red cabbage, and Ranch Dressing. Is anyone familiar with this salad?

QUESTION — Marie George, Churchville, is looking for a recipe for peach or apple long cake. It is made with raised dough but rolled very thin.

QUESTION — Joan Powers, Townsend, Del., would like recipes for turkey sausage and for using ground turkey.

QUESTION — Bette Lawrence, Honesdale, would like a recipe for strawberry rhubarb custard pie that uses tapioca.

QUESTION — Bette Lawrence, Honesdale, would like a recipe for pineapple pie using cream cheese and sweetened condensed milk.

QUESTION — Marie George, Churchville, would like jam and jelly recipes using grape juice to replace all the sugar in the recipe.

QUESTION — Martha Weaver, East Earl, would like a recipe for graham crackers that taste like real honey grahams. She writes that this is a favorite bedtime snack with milk for her children. She sends this tip for adding more fiber to your diet — replace half of the white flour with whole wheat when baking chocolate cake.

Dairy Drawing Recipes

(Continued from Page B6)

EASY MACARONI AND CHEESE

3 tablespoons butter
2½ cups uncooked macaroni
1 teaspoon salt
¼ teaspoon pepper
1 quart milk
½ pound Velveeta cheese

Melt butter in baking dish, pour macaroni into melted butter, stir, until butter coats macaroni. Slice cheese and cut each slice into fourths. Add salt, pepper, cheese and cold milk to macaroni. Bake covered at 325° for 1½ hours. Stir while baking.

Donna Bollinger
Lititz

ANSWER — Karen Yourga wanted to know how to can strawberries in a glaze. Here are two recipes from Ephraim Zook, Lititz, and from Naomi Miller, Christiana.

Canned Strawberries

6 cups water
4 cups sugar
3 tablespoons Clear jel
1 box Danish dessert
6 quarts strawberries
Cook water, sugar, Clear jel, and Danish until thick. Pour over strawberries. Makes 7 quarts. Cold pack 10 minutes or boiling water bath.

Strawberry Glaze

To each quart of berries add:

¾ cup sugar
¼ cup tapioca
Water, as needed

Cook 15 to 30 minutes and put in jars to seal.

ANSWER — Elsie Austin, Columbus, wanted some good coffee cake recipes. Thanks to Fran Shertzer, Willow Street, for sending what she calls the best recipe that she has ever found and also quick and easy to make and to Martha Weaver, East Earl, for sending her favorite.

Coffee Cake

2¼ cups light brown sugar
1½ cups butter
3 cups flour

Mix together brown sugar, butter, and flour. Set aside 1 cup of mixture for crumbs on top of the cake. To the remaining mixture, add the following:

1½ tablespoons vinegar
1½ cups milk
1½ teaspoon baking soda

Mix well. Pour into greased and floured 9x13-inch pan. Top with crumbs and cinnamon. Nuts or coconut is optional. Bake at 350 degrees for 35 minutes.

German Coffee Cake

2 cups flour
1½ cups sugar
3 eggs
½ cup butter
1 teaspoon vanilla
½ teaspoon salt
1 quart fruit pie filling

Combine flour, sugar, eggs, butter, vanilla, and salt and beat. Reserve 1 cup batter for top. Pat remaining batter into bottom of 9x13-inch greased cake pan. Pour pie filling on top. Dot with reserved batter. Bake at 350 degrees for 25 to 30 minutes.

ANSWER — Here is a recipe in time for the strawberry season. Thanks to Chris Griffith, Lothian, Md., for sending it.

Strawberry Crown Trifle

Cake:

1 cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt
2 tablespoons butter
½ cup milk
2 eggs
1 cup sugar
1 teaspoon vanilla

Preheat oven to 350 degrees. Grease and flour 2 8-inch round cake pans. Sift together flour, baking powder, and salt; set aside. Heat butter and milk; set aside. Beat eggs, sugar, and vanilla. Add flour mixture. Stir in milk, blend well. Bake 20 minutes. Cool 10 minutes in pans.

Pudding:

½ cup sugar
1 tablespoon cornstarch
¼ teaspoon salt
1 cup milk
2 eggs, beaten
1 tablespoon butter
1 tablespoon vanilla
½ cup whipping cream

In pan, combine sugar, cornstarch, salt, and milk. Cook until thickened. Add eggs. Cook 2 minutes. Remove and add butter and vanilla. Cool. Whip cream and add to pudding.

2 cups strawberries
3 tablespoons sugar

Crush strawberries and add sugar. Cut each cake layer in half; making four pieces. Fit one layer in a dessert bowl. Top with 1 cup strawberries. Add another cake layer and top with pudding. Add remaining cake layer and top with remaining strawberries. Add final cake layer. Sprinkle with confectioners' sugar. Top with whipped cream and sliced strawberries.

SCALLOPED POTATOES

3 pound potatoes
4 medium onions, thinly sliced
Boiling water
3 teaspoons salt
3 tablespoons butter or margarine

2 tablespoons flour
¼ teaspoon pepper
¼ teaspoon paprika
2¼ cups milk

2 tablespoons chopped parsley
Preheat oven to 400°F. Lightly grease 2-quart casserole.

Wash, pare, and thinly slice potatoes, measure 8 cups.

Cook potatoes and onions, covered, in small amount of boiling water with 2 teaspoons salt, about 5 minutes, or until slightly tender. Drain.

Melt butter in saucepan. Remove from heat. Stir in flour, pepper, paprika, and remaining salt until smooth. Blend in milk.

Cook, stirring over medium heat, to boiling point, or until thickened and smooth.

In prepared casserole, layer one third of potatoes and onions. Sprinkle with 1 tablespoon parsley, top with one third of sauce. Repeat. Then add remaining potatoes and onions, and top with remaining sauce.

Bake uncovered 35 minutes. Makes 6 to 8 servings.

My husband and I were both raised on a farm. We now live in the country but not on a farm. Bob (my husband) just loves reading Lancaster Farming every week. I always read the recipes. He is employed in construction and I work in a flower shop.

Rose M. Becker
Spring Grove

PEANUT BUTTER MELTAWAY CAKE

1 cup butter
¼ cup cocoa
½ cup buttermilk
1 cup water
2 eggs

Combine in saucepan and heat on low until it bubbles. Remove from heat and add:

2 cups sugar
2 cups flour
1 teaspoon baking soda
1 teaspoon vanilla

Beat with mixer until smooth. Pour into greased and floured cake pan. Bake at 350 degrees for 25 minutes and cool.

Peanut butter center:

¼ cup peanut butter
¼ teaspoon vegetable oil
Mix together and spread over cake. Put in refrigerator for 20 minutes.

Icing:

Heat together:
½ cup butter
¼ cup cocoa
6 tablespoons buttermilk
1 teaspoon vanilla

1 pound confectioners' sugar
Combine ingredients and beat until smooth. Spread over peanut butter layer and refrigerate.

Very delicious and goes fast! I live on a dairy farm near Somerset with my husband, Kurt, and 3-year-old son Daniel.

I think it's important to show people what farm life is really like.

We have 175 school children planning on coming to visit our farm to learn a little of what it's all about. It's something I feel farm families need to do so non-farm folks understand where we are coming from in relating to politics, laws, etc.

Lucinda Walker
Somerset