



# 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** — 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** — 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** — 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** — 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** — 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 — substitute half of the white flour with whole wheat when baking a chocolate cake.

**QUESTION** — Anne Nolt, Reinholds, would like a recipe for mint lemonade made with spearmint or peppermint meadow tea and lemonade.

**ANSWER** — Joan Powers, Townsend, Del., wanted recipes for turkey sausage and for using ground turkey. Thanks to Cheryl Martin for sending recipes.

### Meat Balls

- 1 pound ground turkey
- 1/2 cup quick-cooking oatmeal
- 1/2 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon Season-all or poultry seasoning
- 1/4 teaspoon pepper

Mix together and shape into 40 small balls. Bake in 400 degree oven for 15 to 20 minutes. Serve with sauce over noodles or rice.

Sauce:

Combine:

- 1 tablespoon flour
  - 1 tablespoon butter, melted
- heat stirring until thickened. Stir  
1/2 package Hidden Valley Ranch Party Dip Mix  
Serve over meatballs.

# Jazz Up Summer Salads

(Continued from Page B7)

### BERNAISE SAUCE

- 3 tablespoons tarragon or white vinegar
- 2 teaspoons chopped onion
- 1 teaspoon tarragon leaves, crushed
- 1/4 teaspoon ground pepper

1/4 cup Hollandaise sauce

In small saucepan, bring vinegar, onion, and seasonings to boiling. Reduce heat and simmer, uncovered, until almost all liquid has evaporated. Stir hot mixture into Hollandaise sauce. Cover and chill if not using immediately.

**ANSWER** — Patricia Davis, Dillsburg, wanted to know where to buy pasteurized egg whites. Thanks to Cheryl Martin for writing that egg white powder can be purchased from a mail order store Maid of Scandinavia, 3244 Raleigh Ave., Minneapolis, MN 55416. Send for the catalog. For each egg white required, use 1 1/4 teaspoon egg white powder in 2 tablespoons water.

**ANSWER** — Louise Graybeal, Renick, W.Va., wanted a recipe for bread sticks such as those served by Pizza Hut. Thanks to Cheryl Martin for sending a recipe.

### Bread Sticks

- 1 cup hot milk
- 4 tablespoons butter
- 1 1/2 tablespoon sugar
- 2 teaspoons salt
- 1 package dry yeast
- 3 cups white flour
- 1 egg white, lightly beaten with 1 tablespoon water
- Parmesan cheese

Mix the hot milk, butter, sugar, and salt in a large bowl and let cool to luke warm. Stir the yeast into 1/4 cup warm water and let stand 5 minutes to dissolve. Add the yeast and 2 cups flour to the first mixture. Stir vigorously, add enough of the remaining flour so that the dough pulls away from the sides of the bowl. Turn out onto a lightly floured board, knead for a minute or two, and let set for 10 minutes. Resume kneading until smooth and elastic. Put in a buttered bowl, cover and let rise in a warm place until double in bulk. Punch down and roll out with a rolling pin into 1/2 -inch thick rectangle. Cut into strips about 1/2 -inch wide and of uniform length. Place 1-inch apart on buttered cookie sheets, cover, and let rise a little. Preheat oven to 300 degrees. Bake bread sticks for 25 minutes. Remove bread sticks from the oven, brush with egg white mixture and roll in freshly grated Parmesan cheese, seasoned with salt and pepper. Return to oven and bake 5 minutes longer.

**ANSWER** — Thanks to Donna L. Steele, Vintondale, for sending a recipe that Maureen Wheeler requested.

### Lemon Jell-O Cake

- 1 box lemon-flavored cake mix
- 1 box lemon-flavored Jell-O
- 1/4 cup butter, melted
- 1 1/2 cups water
- 4 eggs

Combine ingredients and beat according to directions on cake mix package. Bake at 350 degrees in 13x9-inch pan. While cake is still hot, punch holes in entire cake with fork then mix together the following:

- 1 1/2 cups confectioners' sugar
- 3 tablespoons lemon juice

Water, as needed, to drizzle glaze on cake.

### Lemon Cake

- 1 box lemon cake mix
- 1 box instant lemon pudding
- 1/4 cup oil
- 4 eggs
- 1 cup and 2 teaspoons water

Beat together ingredients and bake in greased tube pan for 1 hour at 350 degrees.

Glaze:

- 2 cups confectioners' sugar
- 1/2 cup lemon juice
- Grated rind lemon

Bring ingredients to a boil, prick hot cake with fork. Pour on glaze.

**ANSWER** — Thanks to Eunice Shertzer, Oakland Mills, for sending a perogie recipe.

### Perogies

- 16-ounces sauerkraut
  - 1 pound sharp cheese, grated
  - 4 cups mashed potatoes
  - 2 large onions, grated
- Saute onions in butter until soft. Combine hot mashed potatoes, sauerkraut, and onions on top of cheese until melted. Mix together and put in dough made with the following ingredients:

- 9 eggs
- 6 cups flour
- 1/2 cup butter, melted
- 1/2 can canned milk

Roll out dough and cut in circles. Mix filling ingredients and fill half of circle. Fold dough over and press ends firmly together. Cook 10 minutes in salt water.

**CORRECTION** — In last week's article, "Lunch With Lynn," the recipe for Red-White-Blue Berry Salad, should have read 3-ounce package strawberry-flavored gelatin, not 3 packages.

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### SWEET 'N SPICY SAUCE

- 1 cup currant jelly
- 1/2 cup yellow horseradish mustard

Combine ingredients. Serve as dipping sauce for chicken fingers, pigs in a blanket, cheese straws, and any puff pastry hors d'oeuvres.

### HERBED-TOMATO SALAD DRESSING

- 1/2 cup safflower oil
- 1 teaspoon basil leaves, crushed
- 1/2 teaspoon salt, optional
- 1/4 teaspoon ground black pepper

1/2 cup tomato juice  
3 tablespoons red wine vinegar.  
In a container with a tight-fitting lid, combine oil, basil, salt, and black pepper. Let stand for 1 hour for flavors to blend. Add tomato juice and vinegar; shake well. Serve over salad greens. Refrigerate remaining salad dressing.  
Yield: about 1 cup.

### COOKED CREAMY CAESAR-STYLE DRESSING

- 1/2 cup vegetable oil
- 1 clove garlic, crushed
- 2 egg yolks
- 2 tablespoons wine vinegar
- 2 tablespoons lemon juice
- 1/4 teaspoon dry mustard
- 1/4 teaspoon Worcestershire sauce

Combine oil and garlic in jar with tight-fitting lid. Let stand several hours or overnight. Remove garlic. Set oil aside.

In small saucepan over very low heat, cook remaining ingredients, stirring constantly, until mixture thickens and bubbles at edges. Remove from heat. Let stand to cool 5 to 20 minutes. Pour into reserved oil, cover and shake until well blended or pour into blender container, add reserved oil, cover and blend on high speed until smooth. Cover and chill if not using immediately.

### GREEN GODDESS DRESSING

- 1-1/4 cups mayonnaise
- 1/2 cup sour cream or sour half and half
- 1 1/2 tablespoons snipped fresh parsley
- 1/4 cup minced green onions with tops

2 tablespoons lemon juice or tarragon or wine vinegar  
1/2 clove garlic, minced  
1/2 teaspoon salt  
Dash ground pepper  
In medium bowl, stir together all ingredients until well combined. Cover and chill if not using immediately.

### TARTAR SAUCE

- 1 to 1 1/4 cups mayonnaise
- 2 1/2 tablespoons finely chopped sweet pickle
- 1 tablespoon snipped fresh parsley

1 1/2 tablespoons chopped onion  
1 teaspoon prepared mustard  
In medium bowl, stir together all ingredients until well combined. Cover and chill if not using immediately.

### COOKED HOLLANDAISE SAUCE

- 3 egg yolks
- 1/4 cup water
- 2 tablespoons lemon juice
- 1/2 cup firm cold butter, cut into eighths
- 1/4 teaspoon salt, optional
- 1/4 teaspoon paprika

Dash ground red pepper  
In small saucepan, beat together egg yolks, water, and lemon juice. Cook over very low heat, stirring constantly, until yolk mixture bubbles at edges. Stir in butter, 1 piece at a time, until melted and sauce is thickened. Stir in seasonings. Remove from heat. Cover and chill if not using immediately.