



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 — 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 — Joyce Diffenderfer, Manheim, would like a recipe to make maraschino cherries from the light sweet cherries called Amish cherries.

QUESTION — Susan Rogers, Harrisburg, would like to know where she could send for a catalogue that advertises plastic 8-inch pots for plants and foil paper to wrap around the pots.

ANSWER — Louise Graybeal, Renick, W.Va., wanted to know if Red Seal Lye is still on the market and where she can find it. Thanks to Leora Petet, R.D. 1, Box 245, Hollsopple, PA 15935, who writes that Giant Eagle stores sell the lye. If you cannot locate a store, write directly to her and she will purchase it for you.

ANSWER — Anne Nolt, Reinholds, wanted a recipe for mint lemonade made with spearmint or peppermint meadow tea and lemonade. Thanks to Esther Burkholder, Lititz, and Laura Weaver, Narvon, for sending recipes.

Meadow Tea With Lemon

15-20 stems of meadow tea (6-7-inches long)
 ¾ cup Weis brand lemon juice
 1 cup granulated sugar plus 2 teaspoons Sweet & Low
 Makes 1 gallon

Boil 2 quarts water. Remove kettle from stove and immerse the washed tea stems, cover and let set for 10 minutes. Remove tea and add sugar and Sweet & Low. Stir. Put in lemon juice in gallon jug and add sweetened tea mixture. Pour through a strainer to remove bits of tea leaves. Squeeze cooled tea leaves and add juice to the gallon container for added flavor and fill the gallon container with cold water.

Blueberries

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BLUEBERRY CAKE

Cake batter:
 1½ cup cake flour
 1½ teaspoon baking powder
 ¼ teaspoon salt
 ½ cup butter, softened
 1 cup sugar
 2 eggs
 1 teaspoon vanilla
 ½ cup milk

Grease and flour two 8-inch round cake pans. Preheat oven to 350 degrees. Sift flour, baking powder, and salt; set aside. In large bowl with mixer, beat butter and sugar until light and fluffy. Add eggs and vanilla; beat until blended. Alternately beat in flour mixture and milk, beginning and ending with flour. Pour into pans. Bake 30 minutes or until cake tests done. Cool 10 minutes; remove from pans to wire racks to cool completely.

Filling:

2 cups fresh or frozen thawed, drained blueberries
 ¼ cup sugar
 ¼ cup plus 3 tablespoons water
 1 teaspoon lemon juice
 3 tablespoons cornstarch

To prepare filling: In medium saucepan, combine blueberries, sugar, ¼ cup water and lemon juice; bring to a boil. Stir together cornstarch and 3 tablespoons water until blended. Add to blueberries, cook, stirring constantly until thickened. Cover and refrigerate until chilled.

To assemble cake, spread half of the blueberry filling on one cake layer; top with second layer. For frosting, whip ¾ cup heavy cream with 1 tablespoon sugar until stiff peaks form. Spread on sides of cake. Top with remaining blueberry filling. Refrigerate until serving time.

Nancy Kramer
 Newmanstown

RED, WHITE & BLUEBERRY SHORTCAKE

Shortcake:
 4 cups all-purpose flour
 ½ cup sugar
 5 teaspoons baking powder
 1 teaspoon salt
 ¾ cup butter
 1½ cups milk
 2 tablespoons butter, melted and cooled

Filling:

1 pint fresh strawberries
 2 teaspoons granulated sugar
 1 cup fresh blueberries
 1 cup whipping cream
 2 tablespoons confectioners' sugar

Preheat oven to 450 degrees. Combine flour, sugar, baking powder, and salt. Cut in butter until mixture resembles coarse crumbs. Add milk; mix until a soft dough is formed. Turn out on lightly floured surface and knead gently several times. Roll to 1-inch thickness. Cut out six 3-inch circles and six 2½ -inch circles with a floured cutter. (If necessary, reroll dough to make specified number of circles). Arrange circles on buttered cookie sheet. Brush with melted butter. Bake 15-18 minutes or until golden and firm to the touch. Cool on wire rack.

Meanwhile, slice strawberries and sprinkle with 2 teaspoons granulated sugar. Wash and drain blueberries. Combine whipping cream and confectioners' sugar in chilled narrow deep bowl. Whip using chilled beaters until soft peaks form. To serve, spread a small amount of whipped cream on large circle; spread some of sliced strawberries and blueberries over whipped cream. Place smaller circle on top. Spread with whipped cream. Top with strawberries and blueberries. Serve immediately.

Serves 6.

Iced Tea

1 large handful meadow tea
 Juice of 2 lemons
 Juice of 2 oranges
 Rind of 1 lemon
 Rind of 1 orange
 2 cups sugar
 2½ cups water

Boil together ingredients for 30 minutes for syrup. Strain and refrigerate in jar. To make a drink, add 1 part syrup to 3 parts water.

ANSWER — Thanks to Martha Lamp, Winchester, for sending a recipe for fudge made from goat's milk.

Goat's Milk Chocolate Fudge

2 cups sugar
 1 cup goat's milk
 3 tablespoons butter
 1 teaspoon vanilla
 2½ squares chocolate
 ¼ teaspoon salt
 1 cup chopped nuts

Mix together sugar, chocolate milk, and salt. Cook on stove. Stir occasionally. Boil until soft ball is formed when tested in water. Remove from heat and add nuts, vanilla, and butter. Beat until thick and creamy. Pour into buttered dish. When cool, cut into squares.

ANSWER — Debbi Collins, Nazareth, requested the following recipe sent in by an unidentified reader.

Colony Cake

Sift together:
 1½ cups flour
 1 teaspoon baking powder
 ½ teaspoon salt
 ¼ teaspoon cream of tartar
 Beat until thick about 5 to 7 minutes:
 3 eggs
 Add and beat constantly:
 1 cup sugar
 In another bowl, combine:
 1 teaspoon vanilla
 ½ cup cold water

Fold in dry ingredients alternately with water and egg mixtures. Blend thoroughly. Pour into well-greased and lightly floured 8-inch round layer pans, at least 1¼ -inches deep. Bake in 350 degree oven for 25 to 30 minutes.

BLUEBERRY-BANANA BREAD

2½ cups buttermilk biscuit mix
 ¾ cup firmly packed light brown sugar
 1 teaspoon cinnamon
 ½ teaspoon baking soda
 ½ teaspoon salt
 1 cup mashed ripe bananas
 ¾ cup fresh blueberries
 ½ cup chopped nuts
 ¼ cup dairy sour cream
 2 eggs
 1 teaspoon vanilla extract

Preheat oven to 350 degrees. Combine biscuit mix, sugar, cinnamon, baking soda and salt in large mixing bowl. Stir in bananas, blueberries, and nuts. Add sour cream, eggs, and vanilla; beat until dry ingredients are just moistened. Spoon into well-buttered 9x5-inch loaf pan. Bake 55 to 60 minutes or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes; remove from pan, and cool completely on wire rack.

LATTICE-TOPPED BLUEBERRY PIE

¾ cup sugar
 ¼ cup flour
 1 teaspoon cinnamon
 1 teaspoon grated orange peel
 4 cups fresh or frozen blueberries
 Pastry for 2-crust 9-inch pie
 2 tablespoons orange juice
 1 tablespoon butter

Combine sugar, flour, cinnamon and orange peel; lightly toss with blueberries. Place in pastry-lined pie plate. Sprinkle with orange juice, dot with butter. Roll out remaining pastry; cut into ½ -inch strips. Arrange in lattice pattern on top of pie. Moisten edge of lower crust; fold over lattice ends, seal and flute. Bake at 425 degrees for 10 minutes; lower heat to 350 degrees and bake 35 to 40 minutes or until crust is golden brown and filling begins to bubble. Makes 8 servings.

Quick method: Prepare pie in microwave-safe pie plate. Micro-cook at high 10 minutes; bake at 425 degrees for 10 minutes or until crust is golden brown and filling begins to bubble.

BLUEBERRY SALAD

6 ounces grape Jell-O
 16-ounce can blueberry pie filling
 15-ounce can crushed pineapple with heavy syrup
 1 cup boiling water
 1 pint sour cream
 ½ cup sugar
 8-ounces cream cheese, softened
 1 cup walnuts, chopped
 Dissolve Jell-O in boiling water, add pie filling and crushed pineapple with syrup. Pour mixture into 7x12-inch glass pan. Refrigerate until firm.

In separate bowl, beat cream cheese and sugar until creamy. Add walnuts.

When Jell-O mixture is firm, spread cream cheese mixture over top and refrigerate about 2 hours.

Note: Sometimes grape Jell-O is difficult to find. Black raspberry Jell-O works just as well.

Shari Smith
 New Enterprise

