



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 — 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 — Melanie Kozlowski, Kingsby, would like a recipe for mousse such as that served at Ponderosa.

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

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.

QUESTION — Mary Lockard, Columbia, would like a recipe for chocolate chip cookies made with cream cheese.

QUESTION — Mrs. Edgar Obenstine Sr., Middletown, would like to know where she can purchase liquid laundry bluing, an ingredient required to make the chemical garden recipe that appeared in this column.

QUESTION — Marilyn Baumert, Herndon, would like a recipe for thick, chewy, chocolate chip cookies such as those made by Lennon Fudge and sold at Bird-in-Hand Farmers Market.

QUESTION — Mrs. Richard Laughman, Chambersburg, would like a recipe for Best Ever Pickles. She said the recipe appeared in this column about a year ago. If you clipped the recipe, please send it.

ANSWER — Lisa Kerrigan, Bath, wanted a recipe for Kosher Dill pickles that taste like the Claussen pickles that are stored in the refrigerator. Thanks to Betty Green and Julia Studwell of Weston, Ct., for sending this recipe.



The first Ice Cream Promenade, "the Best Licking Tour in Town," brought out over 1,000 people and the local media despite 100-degree weather. The event featured a celebrity ice cream making contest with participants from television and radio stations, and the area's local newspaper. The contest included Buzz Barkley (center) and Jennifer Ord (far right), from WMMR-FM, who worked with youngsters from United Cerebral Palsy to create the "Chocolate Chip Cheesecake Project." The entire Promenade sponsored by the Pennsylvania Dairy Promotion Program raised over \$1,000 for United Cerebral Palsy of the Philadelphia area.

SUN PICKLES

1 gallon glass jar
 20 cucumbers (enough to fill jar)
 1 bunch fresh dill
 1 bulb garlic
 2 slices rye bread
 Boiling water with a handful of Kosher salt added
 Boil enough salted water to fill jar. Wash and cut ends off cukes. Cross cut cukes halfway on both ends.
 Pack into jar with the dill and garlic. Cover with salted boiling water and put 2 or 3 slices of seeded rye bread on top and cover jar loosely, with aluminum foil, if you like. Set in sun for three days.
 Remove all traces of bread and store pickles in refrigerator in their juice.
 Bring jar in every night if you have wild animals around. They love pickles.

ANSWER — Jessie Mayall, Mansfield, wanted a good recipe for a potato bun that has frosting drizzle on top. Thanks to Marlene Sauder, Bowmansville, for sending a recipe that she received from her sister-in-law Minerva Sauder, who is currently recuperating from surgery.

Potato Refrigerator Rolls

1½ cups water
 1 tablespoon yeast
 ¾ cup sugar
 1½ teaspoon salt
 2 eggs
 ¾ cup oil
 1 cup mashed potatoes
 6-8 cups flour (hi-gluten or bread flour)
 1 cup raisins, optional

Dissolve yeast in warm water. Add next five ingredients and whisk everything together. Slowly add flour and stir. Add only enough flour to make dough manageable. Knead several minutes. Place in greased bowl. Let rise until double in bulk. Punch dough down, shape into rolls. Place on cookie sheets and let rise again. Bake at 350 degrees for 15-20 minutes or until golden brown.

Hint: add enough flour to make a sticky dough; cover and let set for 10 minutes before adding remaining flour. This allows the water to be absorbed by the flour. You will use less flour and have a moist yeast bread.

Glaze:

Start with 1½ cups confectioners' sugar. Slowly add water until you have the consistency for drizzling.

ANSWER — Mae Pugh wanted a recipe for chicken rice soup. Here is one from a reader.

Chicken Rice Soup

4-pound chicken, cut up
 6 cups cold water
 2 small onions, sliced
 2 pieces celery, diced
 3 sprigs parsley
 1 teaspoon salt
 Dash pepper
 4 whole black peppers
 Rice

Combine all ingredients but rice. Cook until chicken is tender. Remove chicken and debone. This makes chicken stock. Use four cups of it for every 1 cup rice. Cook until fluffy, about 40 minutes.

ANSWER — Mrs. Kenneth Ulmer, Waymart, wanted to can a mixture of mushrooms, onions, green peppers, and oil in pint jars. Here are two recipes that she may want to adapt.

Marinated Whole Mushrooms

7 pounds small whole mushrooms
 ½ cup bottled lemon juice
 2 cups olive or salad oil
 2½ cups white vinegar
 1 tablespoon oregano leaves
 1 tablespoon dried basil leaves
 1 tablespoon canning or pickling salt
 ½ cup finely chopped onions
 ¼ cup diced pimiento
 2 cloves garlic, cut in quarters
 25 black peppercorns

Select fresh unopened mushrooms with caps less than 1½-inch in diameter. Wash. Cut stems, leaving ¼-inch attached to cap. Add lemon juice and water to cover. Bring to boil. Simmer 5 minutes. Drain mushrooms. Mix olive oil, vinegar, oregano, basil, and salt in saucepan. Stir in onions and pimiento and heat to boiling. Place ¼ garlic clove and 2 to 3 peppercorns in a half-pint jar. Fill jars with mushrooms and hot, well-mixed oil/vinegar solution, leaving ½-inch headspace. Adjust lids and process 20 minutes in boiling water bath.

Marinated Peppers

4 pounds firm peppers
 1 cup bottled lemon juice
 2 cups white vinegar
 1 tablespoon oregano leaves
 1 cup olive or salad oil
 ½ cup chopped onions
 2 cloves garlic, quartered, optional
 2 tablespoons prepared horseradish, optional
 Peppers may be left whole or quartered. Mix ingredients in saucepan and heat to boiling. Place ¼ garlic clove and ¼ teaspoon salt in each half pint jar. Fill jars with peppers, add hot, well-mixed oil/pickling solution over peppers, leaving ½-inch headspace. Adjust lids and process in boiling water bath for 20 minutes.

Vegetables

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WIENER BEAN CASSEROLE

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

Cook potatoes until tender, drain. Meanwhile, put milk, mayonnaise, flour, salt, mustard, pepper, and onion in blender or whip together. Pour over remaining ingredients. Top with bread crumbs. Bake at 350 degrees for 45 minutes.

Contributor writes that this recipe is a family favorite at her house.

York Reader

CREAM-STYLE CORN

18 cups corn
 1 pound butter
 1 pint half and half cream
 Husk, wash, and cut corn from the cob. Do not blanch. Bake at 350 degrees for 1 hour, stir every 10 minutes. Cool and place into containers, freeze.

Roseanna Klim Dorrance

GREEN BEANS AU GRATIN

4 cups green beans
 1 can cheddar cheese soup
 1 small can French fried onion rings

Steam the beans for 5 minutes. In a buttered casserole dish, layer beans and spread with cheese soup (do not dilute). Arrange onion rings on top. Bake at 300 degrees for 15 minutes.

CHILLED ROASTED CORN CHOWDER

¼ cup butter
 1½ cups thinly sliced leeks
 1 medium baking potato
 14 ounces chicken broth
 ½ teaspoon salt
 ¼ teaspoon ground white pepper
 4 medium ears corn
 2½ cups buttermilk
 ¼ cup diced red bell pepper
 ½ cup chopped fresh basil leaves

Salt, if desired
 2 tablespoons chopped fresh chives or green onion tops

Saute leeks in butter until softened, about 10 minutes. Peel potato and cut into ½-inch pieces. Add to saucepan with leeks. Stir in broth, ½ teaspoon salt and pepper. Bring to a boil. Reduce heat; cover and simmer 20 to 25 minutes or until potato is tender. Puree in blender. Cool; cover and chill for 4 hours or overnight. To roast corn, place ears on grid over medium coals. Grill 10 to 12 minutes or until browned, turning occasionally. Or, place corn on rack of broiler pan and broil 2 to 3 inches from heat source for 8 to 10 minutes, turning every 2 minutes. Cool; cut kernels off cobs (about 2 cups). Remove soup from refrigerator 30 minutes prior to serving. Combine soup, buttermilk, corn kernels, red bell pepper and basil; mix well. Add salt, if desired. Ladle into soup bowls, sprinkle with chives, if desired.

If desired, 2 cups cooked corn kernels may be substituted for the roasted corn, but the flavor will vary.

