



# 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** — 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** — Ruth Cantello, Somerset, N.J., would like recipes for food gifts that are suitable for mailing.

**QUESTION** — Verna Howell, Schnecksville, requests a recipe for Carrot and Raisin Sauce.

**QUESTION** — Kelly Spicer, Bedford, would like a recipe for vanilla gobs.

**QUESTION** — Tina Forry, Quentin, would like a basic mix recipe to be used instead of Bisquick.

**QUESTION** — Lewis Kofron would like a recipe for blue cheese dressing.

**QUESTION** — Tammy Forbes, Lancaster, would like a recipe for sweet relish such as can be purchased under brand names such as Cains. The ingredient list shows cucumbers, cabbage, peppers, vinegar, etc.

**QUESTION** — Dorothy E. Miller, Bruceton Mills, W.Va., would like a recipe for an apple pie made with sour cream or a pie that is like a custard with apples.

**QUESTION** — Dorothy Miller, Bruceton Mills, W.Va., would like a really good coconut cream pie recipe.

**QUESTION** — Dorothy Miller, Bruceton Mills, W.Va., would like recipes for rice salads.

**QUESTION** — Dorothy Miller, Bruceton Mills, W.Va., would like a baked squash recipe.

**QUESTION** — Karen Kinnane, Shartlesville, writes that in the 1950s, her grandfather made a wonderful fudge recipe which died with him. He had been using the same recipe since the 1930s. The fudge was made with Hershey's unsweetened cocoa powder and finely chopped nuts. It was cooked on the stovetop and one batch filled a 9x9-inch square pan only 1/4-inch thick. The fudge was milk chocolate color and very rich so it was served in 1-inch pieces.

**QUESTION** — Gloria Hamm, Kempton, would like a recipe for chocolate whoopie pies.

**QUESTION** — Mrs. Bertram Harner, Valley View, has a question for Nellie Shank who submitted a recipe to make maraschino cherries. She asks what kind of cherries? Are they the light oxbart cherries? Can you use sour cherries?

**QUESTION** — Mrs. Bertram Harner, Valley View, would like to know how much granulated sugar it takes to make caramel custard pie. Her mother-in-law used to put granulated sugar in a black pan and melt it slowly on the stove and add the other ingredients in the custard. At that time, Mrs. Harner was not interested in learning how to make it, now she wishes she would have watched more closely.

**QUESTION** — Betty Lou Stull, White Hall, Md., would like to know what can be used as a substitute for alcoholic beverages in recipes.

**QUESTION** — Rebecca Johnson, Millville, would like a recipe for Amish Cinnamon Bread, which uses a box of instant vanilla pudding mix.

**QUESTION** — A Reinholds reader would like to know if pumpkins can be fried. She would also like dessert recipes using neck pumpkins.

**QUESTION** — Marion Carter, Lincoln, Del., would like a recipe for stuffed cabbage.

**QUESTION** — Marion Carter, Lincoln, Del., would like a recipe that is made with tomatoes and sauerkraut, layered.

**QUESTION** — Elizabeth Shay, Lebanon, would like recipes that use applesauce in place of shortening in recipes.

**QUESTION** — Ressa Owens, Blech Creek, would like a recipe for hot peppers cooked in oil to be canned.

**ANSWER** — Joan Young, Lititz, wanted a recipe for Seafood Salad made with tiny pasta shells. Thanks to Josephine H. Matenus, Dallas, for sending a recipe.

### Seafood Salad

- 1/2 pound sea legs, cut in small pieces
  - 1/2 cup pasta shells
  - 1 celery rib, chopped
  - 3 hard boiled eggs
  - 1 tablespoon onion, chopped
  - 1/4 to 1/2 green pepper, chopped (optional)
  - 1 cup mayonnaise or salad dressing
- Boil pasta shells. Drain and cool. When cool, add celery, hard boiled eggs, onion, and pepper. Add sea legs, mayonnaise or salad dressing. Mix together ingredients.

**ANSWER** — Janice Rehmyer, York, requested a recipe for a crisp coating chicken recipe, baked or fried, that's healthy. Thanks to Josephine Matenus, Dallas, and to Tina Forry, Lebanon for sending recipes.

### Oven Fried Chicken

- 1/2 cup vegetable oil
- 1/2 cup butter
- 1 cup flour
- 1 teaspoon salt
- 2 teaspoons black pepper
- 2 teaspoons paprika
- 1 teaspoon garlic salt
- 1 teaspoon dried marjoram, optional
- 8-9 chicken pieces

Place oil and butter in shallow cooking pan (a jelly-roll pan is perfect) and put in a preheated 375 degree oven to melt. Set aside. In a large paper sack, combine flour and seasonings. Roll the chicken pieces, 3 at a time, in the melted oil and butter mixture, drop chicken pieces in sack and shake to coat. Place chicken in pan, skin side down. Bake for 45 minutes. With a spatula, turn over and bake 5 to 10 minutes longer or until the top crust begins to bubble. Serve hot or cold.

### Country Fried Chicken

- 1 2 1/2 -3 pound chicken, cut up
- 1/2 cup milk
- 1 egg or 2 egg whites
- 1 cup flour
- 2 teaspoons garlic salt or powder
- 1 teaspoon paprika
- 1/2 teaspoon poultry seasoning
- 1 teaspoon black pepper

Blend milk and eggs. Combine flour and seasonings in a bag. Shake chicken in seasoned flour. Dip chicken pieces in the milkless mixture. Shake chicken a second time in the flour mixture.

To pan fry, use 1/2 to 1-inch oil in pan. Heat to medium high. Brown chicken on all sides. Reduce heat to 275 degrees. Continue cooking until chicken is tender for 30 to 40 minutes. Do not cover. Turn chicken several times during cooking. Drain on paper towels.

**ANSWER** — Dottie Kemmerling, Lehigh Valley, wanted to know how to dry tomatoes. Thanks to Alice Stickler, Lawrenceville, for sending directions.

### Dried Tomatoes

Slice fully ripe tomatoes onto a pan or baking sheet. Place in 150 degree oven for 6 to 8 hours. Oven door should be left ajar for air circulation. Tomatoes are turned once every hour. Dried tomatoes should feel like soft leather. Store in a glass jar. If moisture forms, place in oven again and continue drying.

True sun-dried tomatoes require several days of low-humidity and warm sun. Tomatoes need to be protected from bugs or flies. They also need to be covered and moved inside on a nightly basis so they don't absorb moisture from the night air.

**ANSWER** — Tina Forry, Quentin, wanted a recipe for dough-like ornaments to hang on a Christmas tree. Thanks to Doris Brenize, Shippensburg, for sending a recipe.

### Christmas Cookie Tree Ornaments

- 4 cups flour
- 1 cup salt
- 1 1/2 cups water

Measure flour and salt into a large bowl. Stir to blend. Add the water and stir well. Mixture will be stiff. Put onto floured surface and knead until soft. Roll dough and cut out designs with cookie cutters. Using a straw, punch a hole in the top of each cookie. Let air dry 3 to 4 days. Paint or decorate as you like. Put a string or an ornament hanger through the hole. Hang on your Christmas tree.

**ANSWER** — A Lewisburg reader wanted crockpot recipes. Thanks to several readers for sending recipes. Here is one and others will be printed in the Home On The Range section on October 30. Continue to send your crockpot recipes to be published.

### Crock Pot Chicken And Mushrooms

- 6 chicken breast halves, skin removed
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon paprika
- 1 1/2 teaspoon chicken boullion granules
- 1 cup sliced mushrooms
- 1/2 cup thinly sliced green onion
- 1/2 cup dry white cooking wine or water
- 5-ounce can evaporated milk
- 5 teaspoons cornstarch
- Minced parsley

Mix salt, pepper, and paprika. Rub into surface of the chicken using it all. Place chicken in crock pot.

Alternate layers of chicken, boullion granules, mushrooms, and onion. Pour wine or water over the mixture slowly. Do not stir.

Cover and cook on high 2 1/2 -3 hours or on low 5-6 hours until chicken is tender.

Remove chicken and vegetables to a plate; cover with foil; keep warm.

In a small saucepan, stir milk and cornstarch until smooth. Gradually stir in 2 cups cooking liquid, bringing to a boil over medium heat. Boil 1-2 minutes until thickened.

Spoon some sauce over chicken. Garnish with parsley. Serve remaining sauce separately. Serve on steamed rice or mashed potatoes.

# Pizza

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### EASY CHEESY PIZZA

- Whole wheat crust:
- 1/2 cup water
  - 1 tablespoon butter
  - 1 1/2 teaspoons quick-rising active dry yeast
  - 1/2 teaspoon sugar
  - 1 cup all-purpose flour
  - 1/2 cup whole wheat flour
  - 1/2 teaspoon salt
  - Additional flour as needed
  - 2 teaspoons yellow cornmeal
- Mushroom-pepper topping:
- 1/2 cup prepared pizza sauce
  - 1 cup sliced mushrooms
  - 1 cup bell peppers, sliced
  - 1 1/4 cups shredded mozzarella cheese

2 tablespoons grated Parmesan OR Romano cheese

Fresh or dried herbs, if desired

Heat water and butter together until warm. Butter may not melt completely. Stir in yeast and sugar; let stand 5 minutes or until bubbly. Mix flours and salt in food processor. Slowly add yeast mixture through feed tube. Process until dough cleans inside of bowl; add additional flour 1 tablespoon at a time if mixture is too moist. Continue processing until dough is smooth and elastic, about 45 to 60 seconds. Transfer to buttered medium bowl; cover loosely with waxed paper. Let rise in warm place until doubled in bulk, about 25 minutes.

Transfer to lightly floured surface. Divide dough into two balls. Roll and stretch each ball into 8-inch circle; sprinkle both sides evenly with cornmeal. Place on baking sheet sprinkle lightly with cornmeal.

Spread with sauce. Sprinkle evenly with mushrooms, peppers, mozzarella, parmesan, and herbs. Bake at 425 degrees for 15 minutes or until crust is golden brown and cheese is melted.

### PEPPERONI PIZZA

- 3 large Kaiser rolls
- 2 tablespoons butter
- 1 cup sliced fresh mushrooms
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 8-ounce can pizza sauce
- 4-ounce thinly sliced pepperoni, cut into quarters
- 1 1/2 cups shredded Provolone cheese

Preheat oven to 350 degrees. Cut each roll horizontally in half. Hollow out each half leaving a 1/4-inch edge on sides and bottom.

Saute mushrooms, pepper, and onions in butter until tender, about 3 minutes. Combine sauted vegetables, pizza sauce, and pepperoni. Fill each hollowed out roll with pepperoni mixture. Sprinkle with cheese. Place on unbuttered cookie sheet. Bake 10 to 12 minutes or until cheese is melted and filling is hot. Serve immediately.

### INSTANT PIZZA

- 6 English muffins
  - 4-ounces tomato sauce
  - 1/2 cup Parmesan cheese, grated
  - 1 teaspoon oregano
  - 48 thin slices pepperoni
  - 12 thin slices mozzarella cheese
- Slice muffins in half. Spread tomato sauce on each half. Sprinkle with Parmesan cheese and oregano. Place 4 slices pepperoni on each side. Top with mozzarella cheese. Place on cookie sheet or aluminum foil and bake at 350 degrees until cheese bubbles, approximately 10 minutes.

College Survival Cookbook