



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 — 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 — 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 — 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 — 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 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, Biech Creek, would like a recipe for hot peppers cooked in oil to be canned.

QUESTION — A reader would like a good raisin pie recipe.

QUESTION — A reader would like a recipe for a hard chocolate chip cookie.

QUESTION — J. Haugh, Red Lion, would like a recipe to make fresh apple cake made with a boxed cake mix.

ANSWER — Dorothy Miller, Bruceton Mills, W.Va., wanted recipes for rice salads. Thanks to a McAlisterville reader for sending one.

Artichoke Rice Salad

- 1 package chicken rice-a-roni or long-grain wild rice
- 2 green onions, chopped
- 1/2 green pepper, chopped
- 8 pimiento stuffed green olives, sliced
- 2 6-ounce jars marinated artichoke hearts
- 1/4 teaspoon curry powder
- 1/2 cup mayonnaise

Cook rice as directed, except omit butter. Turn into bowl, cool. Add onions, green pepper, and olives to rice. Drain artichokes, reserve marinade. Combine marinade with curry powder and mayonnaise. Add dressing along with artichoke hearts, mix lightly but thoroughly. Cover and refrigerate at least 1 to 3 days in advance of serving. To serve, turn mixture into salad bowl or serving plate. Garnish with romaine lettuce, tomato wedges or radishes.

ANSWER — Lewis Kofron wanted a recipe for blue cheese dressing. Thanks to Dorothy Bullentine, Milan, for sending a recipe.

Blue Cheese Dressing

- 3-ounce package cream cheese
- 1/2 cup crumbled Blue Cheese
- 1/2 cup salad dressing
- 1/2 cup light cream
- 1 tablespoon lemon juice

Soften cream cheese. Blend in blue cheese. Slowly add salad dressing, cream, and lemon juice. Beat until smooth. Chill.

ANSWER — Dorothy E. Miller, Bruceton Mills, W.Va., wanted a recipe for an apple pie made with sour cream or a pie that is like a custard with apples. Thanks to Dorothy Plugge of Cordova, Md., for sending a recipe.

Custard Apple Pie

- 6 cups apples
- 1 1/4 teaspoons cinnamon
- 1/4 cup nutmeg
- 1 cup granulated sugar
- 3/4 cup milk
- 2 eggs
- 1/2 cup Bisquick
- 2 tablespoons butter, softened

Heat oven to 325 degrees. Grease pie plate 10x1 1/2 inches. Mix apples and spices, turn into pie plate. Beat remaining ingredients except streusel until smooth, 15 seconds in blender on high speed for 1 minute. Pour over apples. Sprinkle with streusel. Bake until knife inserted comes out clean (55 to 60 minutes).

Streusel:

- 1 cup Bisquick
 - 1/2 cup chopped nuts
 - 1/2 cup brown sugar
 - 3 tablespoons butter
- Combine until crumbly. Sprinkle on top of apples.

ANSWER — Gloria Hamm, Kempton, wanted a recipe for chocolate whoopie pies. Thanks to Mary Jane Heidlebaugh and Pat Elligson, Millers, Md., for sending recipes.

Chocolate Whoopie Pies

- 1 cup shortening
- 2 cups sugar
- 2 eggs plus 2 egg yolks
- 1 cup sour milk
- 1 cup hot water
- 4 cups flour
- 1 cup cocoa
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon vanilla

Filling:

- 2 egg whites, unbeaten
- 2 teaspoons vanilla
- 2 tablespoons milk
- 3/4 cup shortening
- 1/4 cup butter
- 4 cups confectioners' sugar

Grease and flour cookie sheets. Cream together shortening and sugar. Add remaining ingredients. Mix well. Drop by teaspoonful onto cookie sheets. Bake at 400 degrees for 10 minutes. Cool cookies and spread filling between two cookies.

Prepare filling by mixing filling ingredients, except sugar. Mix thoroughly with a mixer. Add confectioners' sugar until desired consistency is reached.

ANSWER — Dorothy Miller, Bruceton Mills, W.Va., wanted a coconut cream pie recipe. Thanks to Arlene Hershey, Oxford, for sending hers.

Old-Fashioned Coconut Pie

- 1/2 cup all-purpose flour
- 1 cup sugar
- Dash salt
- 2 cups milk
- 3 egg yolks, beaten
- 1 1/2 teaspoons vanilla extract
- 1 1/4 cups flaked coconut, divided
- 1 9-inch pie shell, baked

Meringue:

- 3 egg whites
 - 6 tablespoons sugar
- In saucepan, combine flour and sugar, add salt, milk, and egg yolks. Mix well. Cook over medium heat, stirring constantly until mixture is thickened and bubbly. Reduce heat. Cook and stir 2 minutes more. Remove from heat; stir in vanilla and 1 cup coconut. Pour hot filling into pie shell. For meringue, beat egg whites in a mixing bowl until soft peaks form. Gradually beat in sugar until mixture forms stiff glossy peaks and sugar dissolves. Spread meringue over hot filling. Sprinkle with remaining coconut. Bake at 350 degrees for 12-15 minutes or until golden. Cool. Yields 6-8 servings.

ANSWER — Marion Carter, Lincoln, Del., requested a recipe for stuffed cabbage. Thanks to Arlene Hershey, Oxford, for sending a recipe.

Cabbage Rolls With Stuffing

- 1 large cabbage, cored
 - 1 pound ground beef or turkey
 - 2 tablespoons butter
 - 1 chopped onion
 - 1/4 cup hot water
 - 1/4 teaspoon pepper
 - 1/2 teaspoon oregano
 - 1 cup herb stuffing, seasoned
- Cook cabbage in boiling water, until leaves are pliable. Sauté onion in hot butter.

Blend together in bowl, hot water, stuffing, salt and pepper. On each cabbage leaf, place one-sixth of meat mixture, tucking ends in with toothpick. Put in baking dish. Combine the following:

- 1 1/2 teaspoon salt
- 10 1/2-ounce tomato soup
- 1/2 cup water
- 3 bay leaves
- 1 teaspoon oregano

Pour mixture over cabbage rolls. Bake at 350 degrees for 1 1/2 hours.

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Ways With Pork

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MEAT POTATO QUICHE

In a 9-inch pie pan, stir together:
3 tablespoons vegetable oil
3 cups coarsely shredded potatoes. Press evenly in pie pan. Bake at 425 degrees for 15 minutes until just brown. Layer on:

1 cup grated Swiss or cheddar cheese

1/2 cup browned sausage

1/4 cup chopped onion

In a small bowl, beat together:

1 cup evaporated milk

2 eggs

1/2 teaspoon salt

1/4 teaspoon pepper

Pour egg mixture onto other ingredients. Sprinkle with 1 tablespoon parsley flakes. Bake at 425 degrees about 30 minutes until knife inserted in middle comes out clean. Cool 5 minutes and cut into wedges.

Starr Stratton
Smethport

PORK CHOP POTATO CASSEROLE

- 6 pork chops
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 tablespoons butter
- 1/4 cup finely chopped onion
- 4 cups sliced potatoes
- 1 can condensed cream of mushroom soup
- 1 1/4 cups milk

Rub chops with salt and pepper. Melt butter in skillet; lightly brown chops on both sides. Remove chops and add onions; brown lightly.

Place sliced potatoes in buttered 2 1/2-quart casserole. Arrange chops over top. Add soup and milk to onions in skillet. Blend until smooth; pour over chops. Cover. Bake at 350 degrees for 30 minutes. Uncover, continue baking for 30-40 minutes until potatoes are done. Makes 6 servings.

Nanette Strause
Sunbury

SAUSAGE PATTIES

- 4 medium potatoes, peeled, cooked, and chopped
- 1/2 pound ground pork sausage
- 1 tablespoon chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 slightly beaten eggs
- 2 tablespoons chopped parsley
- 1/2 cup fine dry bread crumbs
- 3 tablespoons melted shortening or oil

Combine potatoes and sausage. Add onion, eggs, parsley, salt, and pepper. Mix well, shape into 8 patties. Coat with bread crumbs. Cook in oil over low heat for 10 minutes, turn and cook 10 to 15 minutes more until well done.

Linda Howell
Waymart

PORK CHOPS AND POTATOES

- 6 pork chops
- 6 medium-sized potatoes
- 6 tablespoons flour
- 2 1/2 cups milk
- 1 1/2 teaspoons salt
- 1/4 teaspoon pepper

Brown pork chops in oil. Place a layer of raw sliced potatoes on top of chops. Sprinkle with salt, pepper, and flour. Add another layer of potatoes, sprinkling flour and salt on each layer. Pour the hot milk over the potatoes and add dots of butter. Bake at 350 degrees for 1 hour. Serves 6.

Amos and Malinda King
Gordonville

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