



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

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.

QUESTION — Lisa Zimmerman, Lancaster, wants to know what she is doing wrong because her macaroni and cheese always gets curdly.

QUESTION — Sheryl Wolfe, Wellsboro, would like homemade bread recipes made without yeast using all purpose flour. She especially wants a peanut bread recipe made without yeast.

QUESTION — Brenda Bradish, Latrobe, would like a cookie recipe for peanut butter logs. The inside of the cookie tastes like Zagnut candy bars and is rolled in either nuts or coconut.

QUESTION — Louise Graybeal, Renick, W.Va., would like recipes for low-fat sauces, vegetables, noodles, and lean meats — but not for seafood. She writes that she had gallons of cod liver oil as a child (long before the nice little pills that kids eat now) so therefore she doesn't like fish. She doesn't like apple butter either since she had to take a spoonful of apple butter with a spoonful of the cod liver oil.

ANSWER — Marion Carter, Lincoln, Del., wanted a recipe that is made with tomatoes and sauerkraut, layered. Thanks to Josephine Matenus, Dallas, for answering.

Baked Tomatoes With Sauerkraut

Remove thin slices from the stem ends of smooth, medium-sized tomatoes. Take out the pulp, add an equal quantity of bread crumbs and an equal quantity of sauerkraut. Season with salt, pepper, and a few drops of onion juice. Refill tomatoes with the mixture. Place stuffed tomatoes in a buttered pan. Sprinkle each tomato with buttered crumbs. Bake 20 minutes in hot oven.

Escaloped Sauerkraut And Tomatoes

1 can tomatoes
4 cups sauerkraut
Cracker or bread crumbs
Drain liquid from the can of tomatoes and reserve liquid. Grease a baking dish. Cover bottom of baking dish with a layer of solid tomatoes. Sprinkle with salt and pepper and dots of butter.

Cover with layer of cracker or bread crumbs, a layer of sauerkraut, and another layer of tomatoes, crumbs, and sauerkraut until all the ingredients have been used. Pour over the tomato liquid. Cover with buttered crumbs. Bake in 350 degree oven for 20 minutes.

ANSWER — Dorothy Miller requested recipes for rice salad. Thanks to Margaret Chapman, Rome, for sending recipes.

Rice Salad

2½ cups water
1 cup rice
1½ teaspoon salt
½ pound salami, Canadian bacon, pepperoni or cooked ham, cut into ¼-inch chunks
½ pound mushrooms, sliced
½ cup ripe olives, sliced
½ cup diced green peppers
½ cup vegetable oil
2 tablespoons cider vinegar
½ teaspoon basil
¼ teaspoon pepper
1 garlic clove, minced
1 small tomato, chopped

Bring water to boil and stir in rice and 1 teaspoon salt. Cover tightly and simmer 20 minutes. Remove from heat and let stand, covered, until water is absorbed, about 5 minutes. Transfer to a large bowl. Cover and chill. Add meats, mushrooms, olives, and green pepper to rice. Mix well. Blend oil, vinegar, basil, pepper, garlic, and remaining ½ teaspoon salt. Add to rice mixture. Mix well. Cover and chill. Add tomato before serving.

ANSWER — Karen Kinnane, Shartlesville, requested a 1930s fudge recipe. Here are some recipes from Josephine Matenus, Dallas, and Donna Wolfgang, Ashland.

Creamy Nut Fudge

1 cup baking cocoa
½ cup sugar
2 14-ounce cans sweetened condensed milk
1 cup butter
1 cup coarsely chopped walnuts or pecans
1½ teaspoon vanilla

Combine cocoa and sugar in 4-quart saucepan; blend in condensed milk. Add butter; cook, stirring constantly, over medium heat until mixture boils and becomes thick. Boil and stir 10 minutes; remove from heat. Blend in nuts and vanilla; spread mixture evenly in a foil lined 9-inch square pan. Chill 2 hours or until firm. Remove from pan; remove foil. Cut into 1-inch squares. Store in airtight container in a cool, dry places.

Donna writes that she found this recipe in an old Hershey's Cocoa Cookbook.

Cocoa Fudge

2 cups granulated sugar
3 tablespoons cocoa
1/16 teaspoon cream of tartar
Pinch salt
¾ cup milk
1 tablespoons butter
1 teaspoon vanilla

Blend together sugar, cocoa, cream of tartar, and salt; add milk. Mix well and cook over low heat, stirring constantly until mixture reaches boiling stage. Do not stir again, boil slowly until soft ball stage. Remove from heat; place pan in cold water to cool mixture. After it cools, beat until thick. Place in buttered dish.

Fanny Farmer Fudge

4½ cups sugar
1 can evaporated milk
Boil to a rolling boil for 10 minutes, stirring constantly. Add dash of salt. In bowl, combine:
3 packages chocolate chips
½ pound butter
18-ounce jar marshmallow fluff
2 cups chopped nuts
Pour boiling syrup over marshmallow mixture. Blend well. Pour into greased pans. Makes 5 pounds.

ANSWER — Betty Lou Stull, White Hall, Md., wanted to know what can be used for substitutions in alcoholic beverages. Thanks To Kekette Jurchak for writing that the best substitution is to use natural flavors and extracts and replace the beverage liquid with some other liquid such as milk, juice or water. The choice would depend on the recipe. Non-alcoholic extracts for rum, bourbon, Kahlua, brandy and other flavors are available from KCJ Vanilla Co. For 18 recipes and a brochure listing all the extracts, send \$1 (refundable with order) to KCJ Vanilla Co. Box 126-LF, Norwood, PA 19074.

ANSWER — Susan Howard, Mt. Pleasant Mills, wanted a recipe for fresh salsa not to be canned. Thanks to Beverly Hoover, Thomasville, for sending one that is easy and very good.

Fresh Salsa

28-ounce can whole tomatoes
2 fresh tomatoes
4-ounce can Old El Paso chopped green chilies
1 whole yellow onion
4 whole scallions
1 teaspoon taco seasoning mix
Pinch cilantro or coriander
Salt, to taste

Do not drain canned tomatoes. Place juice in large bowl. Chop tomatoes into small pieces, both fresh and canned. Save liquid and mix into large bowl. Finely chop onion and scallions. Add all ingredients. Refrigerate one hour before serving.

If preferred, adjust seasonings to suit your taste.

ANSWER — For the reader who wanted a good raisin pie recipe, here is one from Mrs. Paul Bricker of Glen Rock. She writes that she had clipped it more than 30 years ago, and the only one that she ever makes because her family loves it.

Raisin Pie

2 cups seedless raisins
2 cups water
½ cup brown sugar
2 tablespoons cornstarch
1 teaspoon cinnamon
¼ teaspoon salt
1 tablespoon vinegar
1 tablespoon butter
9-inch pie crust

Boil raisins in 1½ cup water for 5 minutes. Combine brown sugar, cornstarch, cinnamon, and salt. Moisten with remaining ¼ cup cold water; add to raisins, stirring until mixture returns to boiling. Remove from heat and add butter and vinegar. Pour into pastry-lined pan and cover with top pastry. Bake 25 minutes in 425-degree oven.

Crock Pot

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CROCK POT ROUND STEAK

1 round steak, cut in serving pieces
1 can cream of mushroom soup
1 can French onion soup
Mix soups and pour into crock pot. Pound steak a bit and roll pieces in flour. Place in crock pot. Pour soup over the top and cook on high for 1 hour. Turn to low and cook 8-10 hours.

Mildred Early
Annville

SPANISH RICE

1½ cups long grain rice
½ cup butter or olive oil
1½ cups tomato juice
1½ cups water
1 onion, chopped
1 green pepper, chopped
1½ teaspoons salt
1 pound ground beef or sausage, fried and drained (optional)
Saute rice in oil until golden brown. Place in crock pot with remaining ingredients. Stir well. Cover and cook on low for 4-6 hours or high for 2-3 hours.

Mildred Early
Annville

CREAMY RICE PUDDING

2½ cups milk
¼ cup short-grain rice
¼ cup sugar
Grated nutmeg
½ teaspoon cinnamon
In a saucepan, combine milk, rice, and sugar; bring to a boil, stirring constantly. Pour into slow cooker, dot with butter, and sprinkle with nutmeg and cinnamon. Cook on low for 5-6 hours, stirring occasionally.

B. J. Light
Lebanon

STUFFING

Melt:
1 cup butter
Sauté:
2 cups chopped onion
2 cups chopped celery
¼ cup parsley sprigs or 2 tablespoons dried
2 4-ounce cans mushrooms, drained
Pour over:
12 to 13 cups slightly dry bread cubes
Add and toss:
1 teaspoon poultry seasoning
1½ teaspoons salt
1½ teaspoons sage
1 teaspoon dried thyme
½ teaspoon pepper
½ teaspoon marjoram
Pour on only enough to moisten:
3½ to 4½ cups chicken or turkey broth and diced giblets
Add:
2 eggs, well beaten
Mix well. Pack lightly in lightly greased crock pot. Cover and cook on high 45 minutes; then reduce to low for 4 to 8 hours.
This is my favorite crock pot recipe that has become a family standard each Thanksgiving.
Lynette Reinford
McAlisterville

DELICIOUS AND EASY CHUCK ROAST

2-4 pound chuck roast or other inexpensive cut
10½-ounce can mushroom or celery soup
1 sliced onion
Salt and pepper, to taste
Season meat and place in crock pot. Add sliced onions, pour soup can contents over all, covering meat and vegetables. Cook on low for 8-10 hours or on high for 6 hours.

This makes a very tender roast with its own delicious gravy — a favorite with my husband.
A Western New York Reader