



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 — 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.

QUESTION — Carole Nace, Mifflintown, would like a recipe for chocolate trifle.

QUESTION — Joann Fritz, Ickesburg, would like a recipe for sweet and sour salad dressing.

QUESTION — Carla Harman, Nescopeck, would like recipes using chestnuts, especially for chestnut stuffing, and what is the best way to remove the shells?

QUESTION — A faithful reader from Seven Valleys would like a recipe for Spanish Rice.

QUESTION — Barbara Abrell, Winchester, Va., would like a recipe for Amish Macaroni Salad.

QUESTION — Bette Lawrence, Honesdale, would like a recipe for pear jam or pear jelly that uses green tomatoes as an ingredient.

QUESTION — Effie Sanders, Gettysburg, would like a potato candy recipe. As she recalls a potato is cooked and mashed, confectioners' sugar is added. The mixture is flattened and spread with peanut butter and rolled up a like a jelly roll and sliced.

QUESTION — D. Shultz would like a recipe for Rivvel Cake, a cake made to dunk in coffee.

QUESTION — S. Smith, Lebanon, would like recipes for making cheese with goat's milk.

QUESTION — Samuel Musumeci, Woodstown, N.J., has a non-cooking question, which he hopes readers can answer. He would like to know where to purchase coal to use in an old forge.

QUESTION — Virginia Kalp, Stahlstown, would like a recipe for rice pilaf.

QUESTION — Virginia Kalp, Stahlstown, would like a recipe for walnuts in syrup topping.

QUESTION — Roma Leibensperger, Germansville, would like a recipe for pumpkin cheese cake.

ANSWER — Some time ago a reader had requested a recipe for cakes made without wheat flour. Here is one that calls for only 1 tablespoon flour, which can be rice or oat flour. It sounds like a scrumptious, calorie-rich cake. Thanks to Jen Kopf, Lancaster, for sending the recipe.

Flourless Chocolate Cake

- 1 pound semi-sweet chocolate, chopped
- 10 tablespoons lightly salted butter
- 1 tablespoon water
- 1 tablespoon sugar
- 1 tablespoon flour
- 4 eggs, separated

Place oven rack in center of oven. Preheat oven to 450 degrees. Lightly grease and flour 8-inch springform pan. Melt chocolate and butter over low heat or in microwave oven. Remove chocolate mixture from heat and pour into a large mixing bowl. Stir until evenly blended and cooled.

Stir in water, sugar, and flour. Beat egg yolks in a separate bowl until thick and a light lemon color. Fold into the chocolate mixture.

Beat the egg whites in a very clean bowl until they hold medium peaks. They should appear glossy, not stiff or dry.

Fold half of the beaten egg whites into the chocolate mixture gently but quickly. Fold in remaining egg whites until just blended and immediately pour the batter into the prepared cake pan. Place the cake on the center rack of the oven and bake in a 450 degree oven for 15 minutes. Carefully prop open oven door and leave cake in the oven until both the cake and oven are cooled. Serve the cake at room temperature, plain or garnished with a dollop of unsweetened, unflavored whipped cream, if desired. Makes 10 to 12 servings.

Feast

(Continued from Page B6)

BUTTERY CORN BREAD STUFFING

- ¼ cup butter
- ¼ cup chopped onion
- ¼ cup chopped celery
- 2 teaspoons poultry seasoning
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup milk
- 2 eggs, slightly beaten
- 2 cups dry corn bread stuffing
- 2 cups coarse, dry, whole wheat bread crumbs

Melt ¼ cup butter in large skillet. Saute onion and celery until tender, about 8 minutes. Remove from heat. Stir in seasonings. Add milk and eggs; mix well. Gently toss with corn bread and whole wheat crumbs. Enough stuffing for one 12- to 14-pound turkey or place in casserole and bake, covered, for 30 to 35 minutes at 325 degrees.

American Dairy

SNOWY MASHED POTATO CASSEROLE

- 4 pounds potatoes, peeled and quartered
- 1 cup sour cream
- ½ teaspoon pepper
- ¼ cup chopped chives
- 2 teaspoons salt
- 1 clove garlic, crushed
- ¼ teaspoon paprika
- 1 tablespoon butter
- 8-ounces cream cheese, softened

Cook potatoes in boiling, salted water in large kettle until tender, about 30 minutes. Drain. Place in large mixer bowl; beat until light. Beat in cream cheese, sour cream, salt, pepper, and garlic at high speed until smooth. Stir in chopped chives. Spoon into lightly greased 10 cup casserole dish; sprinkle with paprika. Dot with butter. Bake at 350 degrees until top is golden, about 30 minutes. Serves 10.

Pa. Dairy Promotion Program

ANSWER — Thanks to Janet Gill, Taneytown, Ma., for sending a recipe for hard chocolate chip cookies, and to Sue Pardo, Jarrettsville, Md., for sending a recipe.

Oatmeal Chocolate Chips

- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 cup softened butter
- 1½ cups packed brown sugar
- 2 eggs
- 1 tablespoon water
- 1½ to 2 cups uncooked oats
- 12-ounce package mini chocolate chips
- 1 teaspoon orange extract
- ¼ cup chopped nuts

Preheat oven to 375 degrees. Combine flour, baking powder and baking soda. In mixer bowl, combine margarine, brown sugar, eggs, and water. Beat until creamy. Add flour mixture. Stir in nuts, oats, and chocolate chips. Mix in orange extract last.

Drop by spoonful onto cookie sheets and bake for 10 to 12 minutes. Or, spread mixture into a jelly roll pan. Bake 10 to 12 minutes.

Chocolate Chip Cookies

- 1 cup granulated sugar
- ½ cup brown sugar
- ½ cup butter
- ½ cup shortening
- 1 egg
- 2 cups flour
- 1 teaspoon cream of tartar
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 teaspoon vanilla
- 1 cup chocolate chips

Cream butter and shortening. Add brown and granulated sugar and egg. Combine flour, baking soda, salt, cream of tartar, and vanilla; add to butter mixture and mix well. Add chocolate chips. Drop by teaspoon on greased cookie sheet. Bake 8 to 10 minutes in 325 degree oven.

MRS. P'S SWEET POTATOES

Ingredients vary according to the amount of potatoes needed. Put in buttered oven-safe dish:

- Sweet potatoes, cooked and sliced.
 - 5 to 6 slices bacon, browned
- Combine the following:
- ¼ to ½ cup brown sugar
 - ¼ cup pineapple and juice
 - ¼ cup butter
 - ¼ teaspoon pumpkin pie seasoning

Simmer juice mixture and pour over sliced sweet potatoes. Top with crumbled bacon and cherries. Bake 30 minutes. This can be baked ahead of time and reheated in the microwave.

Sue Pardo
Jarrettsville, Md.

PARTY CHEESE BALL

- 16 ounces cream cheese
- ¼ cup crumbled blue cheese
- 1 cup shredded sharp cheddar cheese
- 1 small onion, finely chopped
- 1 tablespoon Worcestershire sauce

¼ cup finely chopped parsley
Place cheese in bowl and let stand at room temperature until softened. Beat in onion and Worcestershire sauce on low speed. Beat on medium speed, scraping bowl frequently until fluffy. Cover and refrigerate at least 8 hours.

Shape mixture into ball or log. Roll in parsley. Place on serving plate. Cover and refrigerate about 2 hours or until firm. Makes about 3½ cups spread. 30 calories per tablespoon.

Jen Bashore
Lebanon Co. Dairy Princess

BAKED CORN

- 1 cup corn
- ½ cup milk
- 1 egg, beaten
- 1 tablespoon butter, melted
- ¼ tablespoon cornstarch
- 1 tablespoon sugar

Salt and pepper to taste
Place ingredients in blender and mix. Pour into small greased casserole. Bake at 350 degrees for one hour or until firm. Serves 3 to 4.

Betty Blehl
Mertztown

SPICY PUMPKIN CIDER MOUSSE

- 1 envelope unflavored gelatin
- 1 cup apple cider or apple juice
- 3 egg yolks, beaten
- ¼ cup sugar
- 16 ounces canned pumpkin
- 1½ teaspoons pumpkin pie spice
- 1½ cups whipping cream
- 2 tablespoons maple syrup
- Whipped cream, if desired
- Ground nutmeg, if desired
- Thinly sliced red apple, if desired

Sprinkle gelatin over cider in medium saucepan. Let stand 5 minutes or until softened. Stir in egg yolks and sugar. Cook over low heat, stirring constantly until gelatin is completely dissolved and mixture has thickened slightly, about 10 minutes. Remove from heat. Stir in pumpkin and pumpkin pie spice. Refrigerate 30 to 45 minutes or until mixture mounds slightly when dropped from a spoon. Combine whipping cream and maple syrup in chilled mixer bowl. Beat until soft peaks form. Fold in pumpkin mixture. Spoon into decorative 1½ quart bowl or individual serving dishes. Cover and refrigerate at least 4 hours or overnight. Garnish with whipped cream, nutmeg, and apple before serving.

RIB EYE ROAST AND OVEN BROWNED VEGETABLES WITH EASY SAVORY SAUCE

- 4-pound boneless beef rib eye roast
- 2 tablespoons minced fresh rosemary leaves
- 4 cloves garlic, crushed
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1 teaspoon black pepper
- 2 tablespoons vegetable oil
- 3 medium baking potatoes, peeled, quartered
- 4 small onions, peeled, cut in half

2 large sweet potatoes, peeled, halved, quartered
Easy Savory Sauce

Combine rosemary, garlic, mustard, salt and pepper. Rub half of herb mixture evenly over surface of beef roast. Add oil to remaining herb mixture. Place vegetables in large bowl; add herb-oil mixture, tossing to coat evenly. Place roast, fat side up, on rack in shallow roasting pan. Insert meat thermometer so bulb is centered in the thickest part but not resting in fat. Arrange coated vegetables around roast. Do not add water. Do not cover. Roast in 350 degree oven to desired degree of doneness. Cook vegetables 1½ hours or until tender. For roast, allow 20 to 22 minutes per pound for rare or medium. Remove roast when meat thermometer registers 135 degrees for rare, 155 degrees for medium. Place roast on carving board; return vegetables to oven if longer cooking is necessary. Tent roast with foil and let stand 15 minutes before carving. Roasts should continue to rise about 5 degrees in temperature. Meanwhile, prepare sauce. Carve roast into slices. Serve with vegetables and sauce. 8 servings of vegetables.

Easy Savory Sauce:

- 1½ teaspoons dry mustard
- 1 teaspoon water
- 12 ounces prepared brown gravy
- ¼ cup currant jelly

Combine mustard and water in saucepan, stirring to dissolve mustard. Stir in brown gravy and currant jelly. Cook over medium heat, about 5 minutes or until bubbly and jelly is melted, stirring occasionally. Yield: 2 cups.

Beef Council