



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

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 — 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, and Rose Futrell, Cape May, N.J. would like recipes for pumpkin cheese cake.

QUESTION — Amy Snyder, Gettysburg, would like instructions for making candles using paraffin wax, Ivory snowflakes, and ice cubes.

QUESTION — J. Waring Stinchcomb, Suitland, Md., would like a recipe to make sweetened condensed milk.

ANSWER — Joann Fritz, Ickesburg, wanted a recipe for sweet and sour salad dressing. Thanks to Lois Matter, Millersburg, for sending a recipe.

Sweet And Sour Salad Dressing

- 4 tablespoons sugar
- 1 tablespoon celery seed
- 1½ tablespoons yellow mustard
- Salt
- ¼ cup vinegar
- 1 cup corn oil

Mix together all ingredients in blender for several seconds. Dressing is best when it sets in refrigerator for 24 hours before using. Keep unused dressing refrigerated.

ANSWER — A faithful reader from Seven Valleys wanted a recipe for Spanish Rice. Thanks to Marg Jane Heidlebaugh, Stewartstown, and to Lois Millheim, Nazareth, for sending recipes.

Spanish Rice

- ¼ cup salad oil
- 1½ cups precooked rice
- ½ cup thinly sliced onions
- ½ cup diced green pepper
- 1¼ cups hot water
- 2 8-ounce cans tomato sauce
- 1 teaspoon salt
- Dash pepper

In hot salad oil, quickly brown rice with onions and green pepper. Add water and remaining ingredients. Bring to a boil. Simmer covered 10 minutes.

Spanish Rice

- 1 pound ground beef
- 1 large green pepper, diced
- 1 large onion, diced
- 2 cans tomatoes
- 1¾ cup cooked rice

Breads

(Continued from Page B6)

BANANA NUT BREAD

- 1 cup sugar
- ¼ cup butter
- 2 eggs
- 4 bananas, mashed
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup chopped pecans

In a mixing bowl, cream sugar and butter. Add eggs and bananas; blend well. Sift together flour, baking soda and salt; add pecans. Add to the creamed mixture and heat well. Pour into a greased 9x5x3-inch loaf pan. Bake at 350 degrees for 1 hour or until the bread tests done. Yield: 1 loaf. *Very moist.*

Mrs. Kenneth Rummel
Lingelstown

WHITE BREAD

- 5 cups warm water
 - 2 teaspoons salt
 - ¾ cup sugar
 - 3 tablespoons shortening
 - 2 tablespoons yeast
- Dissolve yeast in warm water. Add remaining ingredients and mix together. Let stand 10 minutes.

Add 3 cups flour and knead until very dry. Let rise 2 hours. Punch down and let rise again. Punch down and place bread in pans. Let rise about 2 hours. Bake at 350 degrees for approximately 30 minutes or until golden brown. Makes 4 or 5 loaves.

I hope you enjoy this bread as much as my family does. We live on a farm and feed 60 steers. My husband has a welding shop. We have two girls, Rosene, 3, and Karen, 1.
Lucille Martin
Kutztown

Fry meat, onion, and green pepper until meat is browned. Add tomatoes and cook 30 minutes. Place in ungreased casserole in layers with rice. Bake 350 degrees for 30 minutes.

Contributor writes: Good hot or cold and great for family get togethers.

ANSWER — Effie Sanders, Gettysburg, wanted a potato candy recipe. Thanks to Lois Millheim, Nazareth, for sending a recipe.

Potato Candy

- 2 medium potatoes
- Confectioners' sugar
- Peanut butter

Pare, cook, mash, and cool potatoes. Add powdered sugar until mixture forms a soft dough. Sprinkle confectioners' sugar into the mashed potatoes until mixture forms a soft dough. Roll out dough to ¼ -inch thickness. Spread peanut butter over dough. Roll like a jelly roll and slice into candy.

ANSWER — For the reader who wanted recipes for Blue Cheese Dressing, here are two different ones from Mrs. Risser of Hershey and Stan Kitchen of Dallas.

Blue Cheese Dressing

- ¾ cup crumbled blue cheese
- ½ cup mayonnaise
- ¼ cup half and half

Reserve ¼ cup blue cheese. Beat together ½ cup blue cheese and mayonnaise. Add enough half and half for desired consistency. Stir in remaining blue cheese. Cover and refrigerate at least three hours.

Blue Cheese Dressing

- ¼ cup crumbled blue cheese
- 1 teaspoon dry mustard
- ¼ cup red wine vinegar
- Freshly ground black pepper

2 cups mayonnaise or plain low-fat yogurt and mix well. Cover and refrigerate for up to 10 days. Makes 2 cups.

ANSWER — Ruth Cantello, Somerset, N.J., wanted recipes for food gifts that are suitable for mailing. Here is a recipe for German Chocolate Fudge Swirl. In addition, choose unfrosted cakes or cookies that are sturdy, not fragile. Cool completely and wrap airtight in heavy-duty aluminum foil or plastic wrap. Place in an airtight container in a strong corrugated box padded with foam packing pellets or popped popcorn for shipping. Write perishable, fragile, or handle with care on the box near the receiver's address. Send the package first class or by a selected carrier to ensure prompt delivery. Check the December issues for more recipes.

German Chocolate Fudge Swirl

(Makes about 2 pounds)

Filling:

- ¼ cup flaked coconut
- ¼ cup chopped nuts
- 2 tablespoons undiluted evaporated milk

Fudge:

- 2 tablespoons butter
- ¾ cup undiluted evaporated milk
- 1½ cups granulated sugar
- ¼ teaspoon salt
- 2 cups miniature marshmallows
- 1½ cups semi-sweet chocolate morsels
- 1 teaspoon vanilla

For filling: mix coconut, nuts, and evaporated milk in small bowl.

For fudge: line 15x10-inch jelly roll pan with heavily buttered wax paper.

Combine butter, evaporated milk, sugar and salt in a medium saucepan. Bring to a boil over medium heat, stirring constantly. Boil for 4 to 5 minutes, stirring constantly; remove from heat.

Stir in marshmallows, morsels, and vanilla. Stir vigorously for 1 minute or until marshmallows melt completely.

Pour into prepared pan, spreading evenly (if fudge is difficult to spread, let stand 1 minutes). Sprinkle with filling. Let cool for about 5 minutes. Starting with long side of pan, roll up the fudge jelly-roll style. Use wax paper to assist, if necessary. Wrap fudge roll in wax paper, cool and cut into slices.

GOLDEN HERB PUMPKIN ROLLS

- ¾ cup milk
- ½ cup butter
- ¼ cup water
- 4 cups all-purpose flour, divided
- ½ cup granulated sugar
- 1 package quick rising yeast
- 2 teaspoons dried savory leaves, crushed

- 1 teaspoon salt
- ¾ teaspoons dried thyme leaves, crushed
- ¼ teaspoon dried dill weed, crushed

- 1 cup canned pumpkin
- 4 eggs
- 2 tablespoons sesame seeds, toasted

Combine milk, butter, and water; heat to melt butter. Cool to 120 to 130 degrees if necessary.

Combine 3 cups flour, sugar, yeast, savory, salt, thyme and dill in large mixer bowl. Add milk mixture and pumpkin; beat for 2 minutes. Add 3 eggs and remaining flour.

Cover; let rise in warm draft-free place for 10 minutes or until doubled. Spoon into 20 to 24 well-greased muffin cups, filling ¾ to ¾ full. Cover; let rise in warm draft-free place for 30 to 40 minutes or until doubled. Beat remaining egg and brush on top of rolls; sprinkle with sesame seeds.

Bake in preheated 350 degree oven for 30 to 40 minutes or until golden and rolls sound hollow when tapped. Remove from pans; serve warm or cool on wire rack.

RAISIN WHOLE WHEAT LOAF

- ½ cup honey
- ¼ cup firmly packed brown sugar

- 2 teaspoons salt
- 2 packages active dry yeast
- 3 cups warm water
- 5 cups whole wheat flour
- 3 to 4 cups all-purpose flour
- ¾ cup shelled sunflower seeds
- 2 cups raisins

In large mixer bowl, combine honey, brown sugar and salt. Dissolve yeast in warm water and add to honey mixture. By hand or at low speed of electric mixer, beat until well blended. Gradually add the whole wheat flour, beating at medium speed and scraping sides of bowl occasionally. Stir in enough all-purpose flour (approximately 3 cups) to make a medium-firm dough. Turn out onto floured board; knead in sunflower seeds and raisins. Continue to knead, adding additional flour as needed, until dough is smooth and elastic. Place in deep greased bowl, turning to grease top. Cover; let rise in warm place until doubled in size, about 1½ hours.

Punch down dough. Turn out onto floured board and form into 2 loaves. Place in greased loaf pans. Cover; let rise in warm place until doubled in size, about 1 hour. Bake at 350 degrees about 50 minutes or until nicely browned. Remove from pans; brush tops with butter. Cool on wire rack. Makes 2 loaves.

For a unique variation, divide dough into 4 equal parts and place in well-greased 1 pound coffee cans. Bake as directed and when cool, slice into attractive rounds.

