



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 — 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 — 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 — Roma Leibensperger, Germansville, and Rose Futrell, Cape May, N.J. would like recipes for pumpkin cheese cake. Rose writes that a recipe was printed about 2 years ago that her family loved, but she lost the recipe. Ingredients included a little cognac and a thin white cream on top. Did anyone clip the recipe?

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.

QUESTION — Mrs. Michael Martin, Maugansville, Md., would like a tomato soup recipe similar to Campbell's but using home canned tomatoes.

QUESTION — A Chambersburg reader would like recipes for bread-making machines. She has a Hitachi. She writes that the only way that she can get good bread is by using less water and extra flour. She's tried many recipes from different bread-making books. She finds that rapid-bake produces a much higher loaf. She cannot get a cinnamon-raisin bread to rise more than one-half no matter what she does. She would like any hints that can help in machine bread baking.

QUESTION — A reader would like to know the rationale for needing to scald milk when a recipe says scald and cool.

QUESTION — A Chambersburg reader would like a recipe for hard candy made with honey.

ANSWER — Carla Harman, Nescopeck, wanted recipes using chestnuts, especially for chestnut stuffing, and what is the best way to remove the shells? Thanks to Josephine Matenus, Dallas, who sent a chestnut stuffing recipe, and to an anonymous reader for sending another one with directions for removing shells.

Chestnut Time

Preheat oven to 425 degrees. To peel 1 pound fresh chestnuts, preheat oven to 425 degrees. Score an X on flat end of outer shells with sharp knife. Place chestnuts on jelly-roll pan. Roast 45 minutes. Wrap in towels to keep warm. Peel off outer shells and skins; chop coarsely.

Meanwhile, cook 4 slices thick-cut bacon in skillet over medium-high heat until crisp, 3 to 4 minutes; drain. Pour off all but 1 tablespoon drippings from pan. Melt ½ cup butter in same pan over medium heat. Add 1½ cups coarsely chopped celery, 1 cup finely chopped onions, and 1 cup diced, unpeeled cooking apple. Cook until slightly softened, 3 to 5 minutes. Add 1½ cups chicken broth, the chestnuts, 1 cup pitted prunes, chopped, ½ cup dried apricots, chopped, 1 teaspoon each salt, sage, and thyme and ½ teaspoon pepper. Cook, stirring occasionally, 3 minutes. Remove from heat. Crumble bacon and add to skillet with ¼ teaspoon chopped fresh parsley and 8 cups unseasoned bread-cube stuffing mix. Spoon stuffing into turkey cavity and roast. Makes 12 cups.

Chestnut Stuffing For Poultry

- 1 quart chestnuts
- 1 tablespoon butter
- 2 cups soft bread crumbs
- ¼ cup shortening, butter, or chicken fat, melted
- 1 teaspoon salt
- 2 teaspoons poultry seasoning
- 1 egg, well beaten
- ½ cup chopped celery

Make a gash in each chestnut. Place in heavy skillet with the 1 tablespoon shortening and shake over low heat for a few minutes. Place in 450 degree oven for about 10 minutes.

Remove shells and skins with a knife. Cover the blanched chestnuts with boiling salted water and cook until tender. Drain and put chestnuts through a ricer; add the remaining ingredients and mix stuffing lightly but thoroughly. Enough stuffing to fill a 6 to 8-pound bird.

ANSWER — Virginia Kalp, Stahlstown, wanted a recipe for rice pilaf. Thanks to Josephine Matenus, Dallas, for sending a recipe.

Rice Pilaff

- ½ pound butter
- 1 large onion, peeled, chopped
- 2 cloves garlic, peeled, chopped
- 12 black peppercorns
- 12 whole cloves
- 12 whole cardamon seeds
- 2 3-inch cinnamon sticks
- ½ teaspoon whole allspice
- 1 pound long-grain rice, washed, drained
- 1½ teaspoons salt
- Boiling water
- 1 cup white raisins, washed, drained
- ½ cup pignolia or pistachio nuts
- Chopped scallions for garnish
- Toasted almonds

Melt butter in 2-quart saucepan with tightly fitting cover. Saute onions and garlic until golden. Tie all spices in cheese cloth bag. Add to saucepan. Continue to cook onions and garlic with spices about 5 minutes longer. Remove bag and garlic. Add rice to saucepan. Saute until golden; add salt and boiling water to cover rice by about 2 inches. Add spice bag again to pan. Cover saucepan and cook rice until all water has been absorbed. Watch rice carefully. Toss with spatula or fork occasionally. When nearly done, remove spice bag and discard. Add raisins and nuts. Cover pan again and continue to cook a few minutes. Heap pilaff on hot serving dish. Garnish with mounds of sliced scallions and toasted almonds. Makes 6 servings.

ANSWER — S. Smith, Lebanon, wanted recipes for making cheese with goat's milk. Thanks to Josephine Matenus, Dallas, for sending recipes.

Goat Milk Smlerkase Cottage Cheese

Use a large enamel pan with a lid for making cheese. Be sure to sanitize it by using diluted chlorine bleach and a through rinsing by boiling water in it. Do not use metal pan.

Warm 1 gallon goat's milk to 72 degrees. Stir in 4 ounces mesophilic cheese starter culture or commercial buttermilk works equally well and gives a nice flavor.

Crush ¼ rennet tablet and dissolve thoroughly in ¼ cup cold water. Stir into goat milk. Rennet is needed for goat milk because it has a lower volume of solids than cow's milk. Allow the milk to set, covered, at 72 degrees, for 18 hours.

After the 18 hours are over, cut the curd into ½ -inch cubes. Allow to settle for 15 minutes. This helps release the whey.

Slowly heat the curds and whey three degrees every 5 minutes for the next 30. Now heat the curds one degree a minute until the temperature reaches 102 degrees. Keep the curds at 102 degrees for 30 minutes (take pan off heat and wrap in thick towels to hold heat). Stir occasionally to keep the curds from forming a mass. The curds will gradually become firm and lose that custardy look and feel. When no longer custardy on the inside allow to set for 5 minutes.

Pour off the whey and pour the curds into cheese cloth lined colander. Let drain for a few minutes. Can be rinsed with cool clear water if you want a less sour taste. Drain again. Place into a bowl. Break up large pieces and add several tablespoons heavy cream. Salt may be added to taste. This will keep in the refrigerator for up to a week. Makes 1½ pounds.

ANSWER — Sheryl Wolfe, Wellsboro, wanted bread recipes without yeast. Thanks to Louise Graybeal, Rennick, W.Va., for sending one of her favorite recipes.

Essie's Corn Pone

- 4 cups stone ground yellow corn meal
- 1½ teaspoon salt
- 1 pint boiling water
- 1 pint warm water
- Stir well, cover, and let stand 1 hour. Add:
- 1 cup sorghum molasses
- 1 cup flour
- 2 eggs
- 1 teaspoon baking soda
- 1 cup buttermilk

Mix thoroughly and pour into greased Dutch oven. Bake at 350 degrees for 1½ hours. When done, turn off oven, pour 1 cup boiling water over pone. Cover and let stand in oven until water is absorbed. There is no caldron of bubbly stinking odors.

For leftovers, slice and spread with a pat of butter and brown in a skillet.

Cookies

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APPLE GIFT COOKIES

Cream:

- ½ cup shortening
- 1 cup packed brown sugar

Add and mix:

- 1 beaten egg
- 1½ cups flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- ¼ teaspoon allspice

Stir in:

- 1 cup chopped apples

Drop in balls on greased cookie sheet. Bake 12-15 minutes at 350 degrees.

Contributor writes: My late mother-in-law, Jean Bradway Massey, gave me this recipe and it is a must for my holiday baking. These aren't glamorous cookies but they're moist and flavorful. My family associates them with Christmas.

Linda Massey
Bridgeton, NJ

RAISIN PUFFS

- 1½ cups raisins
- 1 cup water

Boil raisins in water until water is gone. Add the following:

- 1 cup butter
- 1 teaspoon baking soda

Heat the following together and mix with the butter mixture:

- 1 teaspoon vanilla
- 2 eggs

- 1½ cups sugar

Add and mix by hand:

- 3½ cups flour
- ½ teaspoon salt

Chill and form into balls. Roll into cinnamon sugar mixture. Bake at 350 degrees for approximately 12 minutes. For really soft cookies, bake only 8 minutes. Makes approximately 5 dozen cookies.

BUTTERMILK COOKIES

- 2 cups sugar
- 1 cup butter
- 2 eggs
- 4½ cups flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1½ cup buttermilk
- 2 teaspoons baking soda
- 1 teaspoon vanilla

Cream together sugar and butter. Sift together flour, salt, and baking powder. Mix soda in ¼ cup buttermilk. Add milk and dry ingredients alternately. Bake 400 degrees for 10 to 12 minutes. Yield: 4 dozen cookies.

Jen Bashore
Lebanon Co. Dairy Princess

CHRISTMAS BUTTER COOKIES

- 1 cup butter
- 1 cup sugar
- 1 egg
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 2½ cups flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Cream butter, gradually add sugar and beat until light and fluffy. Beat in egg, milk, and vanilla. Combine flour, baking powder and salt. Gradually add to creamed mixture. Chill for ease in handling. Roll out cookie dough on lightly floured surface to ¼ -inch thickness; cut with floured cookie cutters into desired shapes. Bake on cookie sheets in preheated 350 degree oven for 8 to 10 minutes or until lightly browned. Remove to wire racks to cool.

American Dairy Association

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