



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

QUESTION — Rose Futrell, Cape May, N.J. wants a recipe for pumpkin cheese cake that includes cognac.

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

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 — 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 — Mel Martin, Penn Yan, N.Y., wants a recipe for regular old-fashioned pretzels.

QUESTION — Pat Elligson, Millers, Md., would like a recipe for kinklings, a deep fried large raised type donut. She had some at the Frederick Co. Fair and would like the recipe.

QUESTION — Priscilla Grube, Mohrsville, would like a recipe to sugar cure smoked ham and bacon.

QUESTION — Mrs. Dixie Fix, Harrisonville, would like a recipe for bananas in red syrup such as those served at the Ponderosa dessert bar.

QUESTION — Rosemary Matting, 176 Hayes Rd., Kersey, PA 15846, would like to know where she can get a catalogue to order butchering equipment such as knives, saws, slicer, meat curing products, etc.

QUESTION — Cindy Dohoda, Schellsburg, would like to find a recipe for strawberry mousse.

QUESTION — Cindy Dohoda, Schellsburg, would like a recipe for a good rolled chocolate cookie to cut with cookie cutters.

QUESTION — Maybelle Page, Oxford, would like a recipe for a good black walnut cake.

QUESTION — Lois Martin, Waynesboro, would like a recipe for stack cake that is similar to a fruit cake without nuts.

QUESTION — A New York reader would like a recipe to make venison sausage.

QUESTION — Another non-cooking question comes from Vicky Mitchell, 2275 Nickerson Ct. Fairbanks, AK 99709-6306. She desperately needs an instruction manual to a Commodore sewing machine (model ZE 7932). She will pay for photocopying and postage. Send your information directly to Vicky, please.

ANSWER — A Chambersburg reader wanted a recipe for hard candy made with honey. Thanks to a reader for sending two recipes.

Peanut Butter Candy

1 cup peanut butter
1½ cups powdered milk
1 cup honey
Nuts or seeds, optional
Mix ingredients well. Spread in pan and cut into squares.

Hoarhound Candy

2 cups sugar
½ cup syrup
¼ cup honey
1 tablespoon butter
1 cup boiling water
1 teaspoon hoarhound tea leaves
1 tablespoon vinegar
Mix together sugar, syrup, and honey. Pour boiling water over tea leaves and let steep 5 minutes.

Strain tea and add to sugar mixture. Cook until syrup forms a hard ball when dropped in cold water (265 degrees). Add vinegar and butter; pour on buttered pans to cool. While slightly warm, mark squares with the back of a knife.

ANSWER — Amy Snyder, Gettysburg, requested instructions for making candles using paraffin wax, ivory snowflakes, and ice cubes. An article in the December 4, issue of Lancaster Farming included a recipe. Thanks to Hazel Spamer, Perry Hall, for sending the following.

To color the paraffin wax, use old partially burned down candle stubs or used crayons.

To vary the basic candle, break up ice cubes and pour loosely into milk carton. Pour melted paraffin over the ice, making sure that the wax gets into all the crevices left by the ice pieces. When the wax has hardened, be sure to pour out the melted water from the ice before you try to unmold the candle.

While some of the wax is still soft, whip with a beater into a froth and apply it to the exterior of the candle to produce a frosted effect. Contributor does not recall using Ivory Flakes, but they could probably be used by wetting the sides of the candle and applying them so they stick to the candle. Work fast with the whipped paraffin because it solidifies rapidly as it cools.

The smaller the ice pieces, the more solid the candle will become, but you encounter difficulty in getting the paraffin into all the corners you want it in.

ANSWER — Louise Graybeal, Renick, W.Va., wanted recipes for low-fat sauces, vegetables, noodles, and lean meats. Here are some from our files.

Salsa-Stuffed Turkey Tenderloin

½ cup lemon juice from concentrate
1 large fresh tomato, seeded and chopped
2 tablespoons sliced green onion
2 tablespoons chopped green bell pepper
2 tablespoons vegetable oil
2 teaspoons chicken-flavor instant bouillon
2 cloves garlic, finely chopped
½ teaspoon chili powder
2 (½ -pound) fresh turkey breast tenderloins
½ cup shredded Monterey Jack cheese

In small bowl, combine all ingredients except turkey and cheese. Place turkey in shallow baking dish; cut a vertical slit in the center of each tenderloin. Fill each slit with vegetable mixture. Cover; marinate in refrigerator 4 hours or overnight. Bake in preheated 350 degree oven for 25 to 30 minutes or until turkey is no longer pink. Sprinkle with cheese. Bake 5 minutes longer or until cheese melts. Refrigerate leftovers.

Italian Wedding Soup

½ pound very lean ground beef
½ cup fresh bread crumbs
1 egg, slightly beaten
1 tablespoon finely chopped onion
5 teaspoons chicken-flavor instant bouillon
8 cups water
½ cup uncooked small soup pasta
1½ cups cut-up fresh spinach leaves
Grated parmesan cheese, optional

In small bowl, mix meat, crumbs, egg, onion, and 1 teaspoon bouillon. Shape into ½ -inch meatballs. In large kettle or Dutch oven, bring water and remaining 4 teaspoons bouillon to a boil. Add meatballs and pasta; cook 10 minutes. Add spinach; simmer 3 to 5 minutes or until tender. Serve with cheese if desired. Refrigerate leftovers.

Lemony Breakfast Cheese Spread

1 cup part-skim Ricotta cheese
1 tablespoon sugar
½ cup lemon lowfat yogurt
½ teaspoon vanilla extract

Beat ricotta cheese and sugar in small mixer bowl until smooth, about 5 minutes. Stir in yogurt and vanilla. Refrigerate, covered, 1 to 2 hours to allow flavors to blend. Spread 1 to 2 tablespoons cream spread on warm assorted toasted breads or rice cakes. Top with fresh or dried fruit, cooked bacon or sausage or sliced hard cooked egg.

Basic Turkey Patties

1 pound ground raw turkey
½ cup plain dry bread crumbs
1 egg, slightly beaten
1 teaspoon Worcestershire sauce
½ teaspoon dry mustard
¼ teaspoon pepper

Combine all ingredients and mix well. Shape into 5 thin patties. Broil in preheated broiler about 6 inches from source of heat about 4 minutes per side. Turkey patties may be cooked then frozen up to 1 month. Reheat in microwave oven on medium for 1½ to 3 minutes for 1 patty, turning after half the cooking time. Or bake in preheated 350 degree oven wrapped in aluminum foil 15 to 20 minutes.

ANSWER — Sheryl Wolfe, Wellsboro, requests a peanut bread recipe made without yeast. Thanks to a reader who sent in the following recipe.

Peanut Butter Bread

1½ cups flour
1 cup sugar
1 tablespoon baking powder
½ teaspoon salt
½ cup chunky peanut butter
1 cup oatmeal
1 egg
1 cup milk

Sift together dry ingredients. Cut in peanut butter. Add oatmeal, egg, and milk. Stir only until blended. Pour into loaf pan. Bake at 350 degrees for 1 hour. Cool. Serve with jelly.

(Turn to Page B9)

Christmas Dinner Ideas

(Continued from Page B6)

LIME CABBAGE SALAD

2 cups boiling water
¼ cup sugar
½ cup lime Jell-O
½ teaspoon salt
After Jell-O is dissolved, add 2 cups cold water. When soft-set, fold in:

3 cups shredded cabbage
½ cup mayonnaise
10-ounces crushed pineapple
Chill for 6 hours.

Ringgold Pike Cook

AUNT IVA'S DRINK

1 large box strawberry Jell-O
1 large box raspberry Jell-O
1 large can frozen lemonade concentrate

Mix according to package directions. Add:

48-ounce can pineapple juice
Freeze. Add:
2 liter-size ginger ale.

Serve while slushy.

A Hagerstown Reader

CORN BREAD SAUSAGE STUFFING

1 pound fresh mushrooms, sliced

1 cup chopped celery
½ cup chopped onion
½ cup butter
1½ cups water

4 teaspoons chicken flavored bouillon

1 pound bulk sausage, browned and drained

8-ounce package corn bread stuffing mix

1½ teaspoons poultry seasoning

In large skillet, cook mushrooms, celery and onion in butter until tender. Add water and bouillon; cook until bouillon dissolves. In large bowl, combine mushroom mixture and remaining ingredients; mix well. Loosely stuff turkey just before roasting if desired. Place remaining stuffing in greased baking dish. Bake at 350 degrees for 30 minutes or until hot. Refrigerate leftovers.

RICH TURKEY GRAVY

¼ to ½ cup unsifted flour
¼ cup pan drippings or butter
2 cups water

2 teaspoons chicken flavored instant bouillon

In medium skillet, over medium heat, stir flour into drippings; cook and stir until dark brown. Stir in water and bouillon; cook and stir until thickened and bouillon is dissolved. Refrigerate leftovers.

Free Recipes

(NAPS) — For a free booklet of great recipes, send a self-addressed, stamped envelope to: The Chefs Collection from AC'CENT-M, Pet Incorporated, P.O. Box 66718, St. Louis, MO 63166-6718.

