



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

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

QUESTION — Mimi Stoltzfus, Lewisburg, would like a recipe for honey-mustard pretzels such as those sold by Snyders.

CORRECTION — In the Dec. 18th issue, a recipe for peanut butter bars appeared without the amount for peanut butter. Thanks to Elizabeth Oberholzer, Chambersburg, who wrote that she experimented with the recipe until she found the perfect amount and everyone loved the bars. Here is the correct recipe.

PEANUT BUTTER BARS

- 2 cups crushed graham cracker crumbs
- 2 cups peanut butter
- 2 cups confectioners' sugar
- ¼ cup butter

Mix together ingredients like pie crust mix. Chill at least 1 hour. Form into small balls. Dip in melted coating chocolate. While dipping, keep chocolate on low heat. Place on wax paper and chill overnight. Store in tight container.

ANSWER — Thanks to Dorothy Monie, Newville, who has a suggestion for the Chambersburg reader who had questions about her Hitachi bread making machine. Dorothy also has a Hitachi. She has poor results using any other yeast than Fleischmann's Rapid Rise. She tried bulk and other brands.

She uses 1 package Fleischmann's for 1 large loaf bread that she bakes on either bread or bread rapid cycles. Raisin bread is baked on the mix bread cycle. She does not think that bread baked on the delayed time cycle is as good. The recipes that came with the machine work well.

ANSWER — A New York reader wanted a recipe to make venison sausage. Thanks to John Shank for sending a recipe. He has an extensive brochure with many recipes, hints, directions and items needed for those interested in making their own sausages or curing their own meat. He does not use sodium nitrite or saltpeter in his recipe for cure mix. To receive a copy, send \$1 and your name and address and say that you read this in Lancaster Farming; otherwise, it costs \$5.

Venison Polish Sausage

- 2½ pounds fine ground venison
- 2½ pounds medium ground pork
- 2 teaspoons ground white pepper
- 2 teaspoons monosodium glutamate
- 1 teaspoon black pepper
- 1 teaspoon ground marjoram
- 2 teaspoons garlic powder
- Liquid smoke, optional
- 1 cup water
- 6 teaspoons salt
- 2 teaspoons sugar
- Hog casings

Mix meat and all ingredients by hand for 5 minutes. Stuff into hog casings. Place in refrigerator overnight, not to exceed 12 to 16 hours. Cook in water at 160 degrees until internal temperature of sausage reaches 155 degrees. Cool in water until internal temperature is below 90 degrees. Store in refrigerator. Use within 10 days or freeze.

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MICROWAVE POACHED EGGS

- ¾ cup water
- 4 eggs

Pour water into 1-quart bowl or baking dish. Break and slip in eggs. Gently prick yolks with tip of knife or wooden pic. Cover with plastic wrap. Cook on full power about 1½ to 3 minutes. If necessary, let stand, covered, until eggs are completely cooked and yolks begin to thicken but are not hard, about 1 to 2 minute. Lift out with slotted spoon.

BISQUICK MIX

- 8 cups flour
- 1½ cups dry milk
- 5 tablespoons baking powder
- 1 tablespoon salt
- 1 cup shortening

Mix together ingredients. Store in tight container in freezer. Substitute for any recipe requesting Bisquick.

Stan Kitchen
Dallas

EGGS ARNOLD

- 4 eggs
- 2 English muffins, split and toasted

8 slices smoked turkey ham
¾ cup mustard sauce
In a saucepan, bring 2 to 3 inches of water to boiling. Reduce heat to keep water simmering. Break cold eggs, 1 at a time into custard cup or saucer. Holding dish close to water's surface, slip eggs, 1 by 1, into water. Cook about 3 to 5 minutes, depending on desired doneness. With slotted spoon, lift out eggs. Drain in spoon or on paper towels and trim any tough edges, if desired.

Top each muffin half with 2 slices turkey ham, 1 poached egg, and 2 tablespoons mustard sauce.

MEXICAN COFFEE

For each serving, pour a cup of hot coffee, stir with a cinnamon stick, top with a dollop of whipped cream, dust with powdered chocolate.

GINGER PEACH SAUCE TOPPING FOR WAFFLES

- ¼ cup butter
- 2-3 teaspoons fresh chopped ginger
- 4 medium fresh peaches or 2 cups frozen, thawed, drained
- ½ cup syrup
- 1 tablespoon cornstarch
- 1 tablespoon water

In medium saucepan, melt butter, cook ginger for 1 minute. Add syrup and peaches, mix well and bring to a boil. Combine water and cornstarch, stir into hot mixture. Cook stirring constantly until mixture thickens.

Yield: 2½ cups. Serves 4.

LIGHT 'N' CRISP WAFFLES

- 2 egg yolks
- 2 cups milk
- 2 cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon salt
- ½ cup oil
- 2 egg whites, stiffly beaten

Preheat waffle maker. Beat in all ingredients except egg whites in mixing bowl. Beat on low until moistened then increase to medium, mix until smooth. By hand, gently fold in beaten egg whites. Pour ¼ cup on griddle 2¼ - 3 minutes.

SILVER DOLLAR PANCAKES

- ½ cup low-fat cottage cheese
- 2 eggs
- 2 tablespoons flour
- ¼ teaspoon cinnamon
- ¼ teaspoon salt

Place all ingredients in blender; cover. Blend at high speed, about 30 seconds. For each pancake, pour 2 tablespoons batter onto hot, lightly greased griddle. Cook on both sides until golden brown. Top as desired.

ZESTY GRIT CASSEROLE

- 1 cup quick hominy grits
- 4 cups boiling water
- 3 eggs, slightly beaten
- ¼ cup butter
- ¼ cup shredded cheddar cheese
- 4 ounces chopped green chilies
- 1 tablespoon chopped cilantro
- ½ teaspoon garlic salt

In a large bowl, stir together grits and boiling water. Allow mixture to set for 2 to 3 minutes to thicken slightly. Stir in remaining ingredients. Pour into greased 1½ - quart casserole. Bake in preheated 350 degree oven until knife inserted near center comes out clean, about 45 to 50 minutes. Let stand 10 minutes before serving.

BLUEBERRY MUFFIN COFFEE CAKE

- 6 eggs
- ½ cup skim milk
- ½ cup butter, melted
- ¾ cups flour
- ¼ cup sugar
- 2 tablespoons baking powder
- ¼ teaspoon salt
- 4 cups fresh blueberries

In a small bowl, beat eggs. Add milk and butter, mix well. Set aside.

In a large bowl, stir together flour, sugar, baking powder, and salt. Add egg mixture and stir just until well blended. Gently fold in blueberries.

Pour into greased 13x9x2-inch pan. Bake in preheated 350 degree oven until cake tester inserted near center comes out clean, about 35-40 minutes. Serve warm or cold.

ANSWER —

for a good black walnut cake. Thanks to Grace W., Nancy Slonaker, Granville Summit; D. Hoover, Reinholds; a Frederick, Md. reader, and others for sending recipes.

Black Walnut Chiffon Cake

- 2 cups flour
- 1½ cups sugar
- 3 teaspoon baking powder
- 1 teaspoon salt

Combine dry ingredients in mixing bowl and add:

- ½ cup salad oil
- ¾ cup water
- 7 unbeaten egg yolks
- 2 teaspoons vanilla

Beat until smooth. Add:

- ½ cup black walnuts, finely chopped
- Beat until very stiff:
- 7 egg whites
- ½ teaspoon cream of tartar

Stir egg whites gently into first mixture. Pour into ungreased tube pan. Put into 300 degree oven. Slowly increase heat to 350 degrees. Bake 1 hour and 10 minutes.

Black Walnut Cake

- 2 cups granulated sugar
- ½ cup butter
- 3 egg yolks
- 3 egg whites, beaten
- 1 cup milk
- 2 cups flour
- 1 cup black walnuts, chopped
- 2 teaspoons baking powder

Mix all ingredients except egg whites. Fold in egg whites last. Spoon into 2 8-inch layer cake pans. Bake about 30 minutes at 375 degrees.

Mary Henderson's Black Walnut Cake

Grease a tube pan. Set oven at 250 degrees and put a pan of water in oven to keep the cake moist.

- ¾ pound black walnuts
- 2 pounds raisins
- ½ cup wine

Mix and set several hours or overnight. Use a little flour to dust the fruit just before adding to the cake mixture. Add:

- ¾ pound butter (do not substitute)
- 2 cups sugar
- 3½ cups flour
- 1 teaspoon nutmeg
- 6 eggs

Cream butter and sugar. Add eggs, one at a time, mixing well. Add flour and nutmeg. Add dusted fruit. Pour into tube pan. Bake 3 hours at 250 degrees

ANSWER — Cindy Dohoda, Schellsburg, wanted a recipe for a good rolled chocolate cookie to cut with cookie cutters. Thanks to Louise Rapp, Easton, for sending a recipe.

Chocolate Christmas Cookies

- 2 cups sugar
- 1 cup butter
- 4 eggs
- ½ cup baking cocoa
- 3 cups flour
- ¾ teaspoon baking soda mixed in a little vinegar

Mix all ingredients and chill. Roll out on floured surface. Cut into shapes. Bake on cookie sheet for 8-10 minutes in 325 degree oven.

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