



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

QUESTION — A reader would like to know if anyone has a 4-ounce skein of 4-ply yarn in avocado or old gold colors so she can finish a project. She will pay for the phone call and yarn (717) 445-7925.

QUESTION — Lynn Rossi, Lititz, wants a recipe for a dense, moist yellow cake.

QUESTION — Paul Brossman, Elkhart, Ind., said that he was born and raised in Ephrata. Now, living in the Midwest, he gets hungry for cup cheese and good potato chips and pretzels. He would like to have a good recipe for cup cheese.

QUESTION — Paul Brossman, Elkhart, Ind., would like a recipe for chess pie.

QUESTION — Betsy Dehn, Spencerville, Md., would like a recipe for Amish-style macaroni salad that is slightly sweet and very saucy.

QUESTION — Ruth Cantello, Somerset, N.J., would like a recipe for apple cider donuts like those served at Apple Cider Mills.

QUESTION — Jane Sauble of Manheim wants a recipe for cabbage casserole made with cheese.

QUESTION — Jane Sauble, Manheim, is looking for a recipe to make red beets with cranberry juice.

QUESTION — Verna Judy of Middletown is looking for a dish made in Upper Michigan called pasties.

QUESTION — Verna Judy of Middletown wants a recipe for mincemeat cookies like those sold at Groff's Market.

QUESTION — Clara Goughenous, Hickory, would like a recipe to make buttermilk pie.

QUESTION — Chet Whiting, Downingtown, would like a recipe for home fried potatoes that are served at many restaurants.

ANSWER — For Samuel Musumeci who wanted to know where to purchase coal to use in an old forge, here are two addresses. George R. Hemstreet Corp., 13 Bushkill Drive, Easton, Pa. Or contact Cranmer Lumber Co., 725 E. Bay Ave., Manahawkin, NJ 08050. (609) 597-1118.

ANSWER — Mel Martin, Penn Yan, N.Y., wanted a recipe for regular old-fashioned pretzels. Thanks to Barbara Miller, Palm, for sending a recipe.

Soft Pretzels

- 1 cup warm water
- 3 packages dry yeast
- 3 cups flour

Rinse mixing bowl with hot water to warm it. Place 1 cup warm water in the bowl; sprinkle yeast over the top, stirring until dissolved. Add flour, 1 cup at a time, and mix well. Turn dough onto lightly floured board or pastry cloth; knead well for five full minutes. Shape in a ball and place in a bowl. Cover with towel.

Set to rise on a stove burner at lowest heat setting for 15 minutes or in a warm place. Turn off burner, let dough continue to rise for 15 minutes longer. Set oven at 400 degrees. Meanwhile, pour 1 quart water in a shallow pan; add 2 teaspoons baking soda. Set this to simmer at medium heat on stove.

At the end of the rising period, punch down dough gently, then turn out on floured board. Pat it out to a six-inch square. Cut off a finger-size strip; flour palms of hands and work dough to a smooth ball. Starting at the top, roll the ball between the palms to form an even rope 12 inches long.

Lay the rope in a horseshoe with the open end at the bottom. Take one end in each hand; cross the right over the left once, and then again. Holding the ends between the fingers, bring them to the top and press to fasten. Meanwhile, gently grasp the side loops with the last two fingers of each hand and pull to shape. Continue this procedure until all the dough is used.

Place pretzels a few at a time in the simmering soda water. As they rise to the surface, remove with a perforated spatula and lay on a greased baking sheet. Brush with beaten egg or melted butter and sprinkle with coarse or table salt. Bake at 400 degrees for 15-25 minutes, depending on degree of color and hardness desired. Makes 12 nice pretzels.

One-Dish Meals

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CHICKEN CHEDDAR CASSEROLE

- 1 cup cooked rice
- 1 package frozen peas, uncooked
- 1 to 2 cups cooked turkey or chicken
- 1 can cheddar cheese soup

1 cup milk
Layer rice, peas, and meat in bottom of casserole. Combine soup and milk and pour on top of ingredients. Top with cracker crumbs. Bake at 350 degrees for 35 minutes.

June Unruh
Adamstown

ANSWER — Pat Elligson, Millers, Md., wanted a recipe for kinklings, a deep fried large raised type donut. Thanks for Sara L. Clark, Breezewood, for sending in several recipes, which are also called Kringla or Square Donuts.

KINGLINGS

- ½ cup butter
- 1 cup sugar
- 1 egg
- 1 teaspoon vanilla
- ¾ cup sifted flour
- 2½ teaspoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk

Cream together butter and sugar until light and fluffy. Add egg and vanilla; beat well. Sift together flour, baking powder, baking soda, and salt. Add dry ingredients alternately with buttermilk to creamed mixture, beating well after each addition. Chill several hours or overnight.

Roll 1 tablespoon dough on floured surface making a 5-inch stick. Place on greased baking sheet. Shape each stick into a ring and join ends. Repeat with remaining dough. Bake in 350 degree oven for 12 minutes. Remove from pan. Cool on racks. When cool, spread with vanilla glaze if desired. Makes about 5½ dozen.

Quick Buttercream

- 1 pound butter
 - 1 cup sifted confectioners' sugar
 - 1 to 2 egg whites
 - 1 teaspoon vanilla or other flavoring
- In a food processor or electric mixer, beat the butter until very light and smooth, at least 2 minutes. Add the sugar and beat again until fluffy, at least 2 minutes. Add the egg white, beating until smooth. Add the flavoring to taste.

Makes enough to fill and frost one 9-inch layer cake.

Square Doughnuts

- ¾ cup milk
- ¼ cup sugar
- 1 teaspoon salt
- ¼ cup butter
- ¼ cup lukewarm water
- 1 package active dry yeast
- 1 egg, beaten
- 3¼ - 3½ cups unsifted flour

Scald milk, stir in sugar, salt, and butter. Cool until lukewarm. Measure lukewarm water into a large warm mixing bowl. Warm by rinsing out bowl with hot water. Sprinkle in the yeast and stir until yeast dissolves.

Add lukewarm milk mixture, egg, and half the flour. Beat until smooth. Stir in enough remaining flour to make a soft dough. For lightness, add only enough flour to make a dough you can handle.

Turn dough onto a lightly floured board on pastry cloth. Knead until smooth and elastic, about 5 to 10 minutes.

If dough sticks to your hands, grease them lightly with shortening or oil. Place dough in a greased bowl, then turn the bottom side up. Cover with a damp cloth, let rise in a warm place until doubled in size about 1 hour.

Punch down dough on a lightly floured surface, roll about ½ -inch thick to make a rectangle 12x10-inches.

With a sharp knife, cut in 2½ -inch square (cut in rounds if you prefer). Cut holes in center with a 1-inch cutter or bottle-top. Place doughnuts about 2-inches apart on oiled baking sheet. Cover with inverted baking pan (allow room for dough to rise). Let rise until doubled, about 1 hour, about 15 minutes before end of rising period, heat fat to 375 degrees in deep fryer or electric skillet.

Handle the doughnuts as gently as possible so they will not fall. Fry them, a few at a time, in deep fat for 2 to 3 minutes or until browned on both sides.

Turn doughnuts only once. Drain on absorbent paper; dip while still warm in glaze of sugar. Makes about 20 doughnuts.

ANSWER — To the readers who want recipes and a catalogue for making sausage and curing meat, send \$1 to John Shank Enterprises, P.O. Box 1142, Coos Bay, OR 97420.

ANSWER — Virginia Kalp, Stahlstown, wanted a recipe for walnuts in syrup topping. Thanks to Nancy Wallace for sending a quick, easy, and great-tasting recipe.

Walnut Syrup Topping

Place walnuts in jar. Pour pure maple syrup on top until walnuts are covered. Refrigerate until ready to use.

SOUTHWESTERN BEEF HASH

- 1 pound lean ground beef
- 1 small onion, chopped
- 3 cups frozen potatoes, cubed
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup prepared salsa
- Green onion and ripe olive slices, optional

Brown ground beef and onion in a large skillet over medium heat 8 to 10 minutes or until no longer pink. Pour off drippings. Stir in potatoes, salt and pepper. Increase heat to medium-high and cook 5 minutes, stirring occasionally. Stir in salsa. Continue cooking 8 to 10 minutes or until potatoes are lightly browned, stirring occasionally. Garnish with green onion and ripe olive slices, if desired. Serves 4.

Beef Council

CHICKEN CASSEROLE DELUXE

- 1 package noodles Romanoff
- 1 can condensed cream of mushroom soup
- 2 cups cut-up chicken

10-ounces frozen chopped broccoli, thawed and drained

½ cup sliced pitted ripe olives

Prepare noodles in 2-quart casserole. Heat oven to 375 degrees. Mix noodles, 2 tablespoon butter, sauce mix and 2 cups boiling water in casserole, add soup, chicken, broccoli, and olives. Cover and bake at 375 degrees until noodles are tender 25 to 30 minutes. Stir before serving. Serves 6.

June Unruh
Adamstown

EVERYDAY BROCCOLI CHEESE CHICKEN

- 1 tablespoon butter
- 4 skinless, boneless chicken breast halves

1 can broccoli cheese soup

½ cup water or milk

½ teaspoon pepper

2 cups broccoli flowerets

In skillet over medium heat, in hot butter, cook chicken 10 minutes, or until browned on both sides. Spoon off fat.

Stir in soup, water, and pepper. Heat to boiling. Add broccoli. Reduce heat to low. Cover; simmer 10 minutes or until chicken is fork-tender and broccoli is done, stirring occasionally. Serves 4.

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SIX-LAYER DINNER

½ pound ground beef

1 cup sliced potatoes

1 cup sliced carrots

½ cup sliced onion

¼ to ½ cup green pepper, sliced

1 cup precooked rice, optional

1 can stewed tomatoes with juice

Preheat a 2-quart casserole with vegetable spray. Into 2-quart casserole dish, layer ground beef, potatoes, carrots, onions, pepper, and rice. Pour tomatoes and juice on top.

Cover to bake at 325 degrees for 1½ to 2 hours or until carrots are so

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**MILK.
IT DOES A
BODY GOOD.**

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