



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.

QUESTION — Chris Ferri, Stewartsville, N.J., would like a recipe for vanilla fudge.

ANSWER — For the reader who wanted a strawberry mousse recipe, here are two from Mrs. Guy Wher, Steubenville, Ohio.

Strawberry Mousse

1 quart strawberries, hulled
 ½ cup sugar
 ½ cup orange juice
 2 envelopes gelatin
 ½ cup cold water
 ½ cup boiling water
 2 cups heavy cream, whipped
 Whole strawberries, optional
 Lightly oiled 2-quart mold
 In mixing bowl, crush strawberries with potato masher or fork. Add sugar and juice; mix well.

In saucepan, combine gelatin and cold water. Stir in boiling water, cook over low heat, stirring frequently until dissolved. Mix into strawberries, cool for 15 minutes.

Beat until slightly thickened. Fold in cream. Turn into mold; chill until set.

Unmold onto serving dish; decorate with whole strawberries if desired.

Strawberry Mousse

1 cup sugar
 1 cup crushed strawberries
 2 egg whites, stiffly beaten
 Pinch of salt
 Combine sugar and strawberries, stir until sugar is dissolved

Fold strawberry mixture into cream. Fold in egg whites and salt. Pour into refrigerator tray, freeze until firm. Makes about 1 quart

Variations: raspberries, bananas or other soft fruits may be substituted for strawberries.

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CROCKPOT LAMB STEW

1½ -2 pounds ground lean lamb
 or 1-inch cubed lamb
 2 cups water
 1 envelope onion-mushroom soup mix
 1½ teaspoon ground ginger
 ½ teaspoon Italian seasoning
 2-4 carrots, thinly sliced
 3 medium potatoes, peeled and cubed
 1 cup frozen peas

1 cup tomatoes, fresh, stewed or canned

¼ cup flour

In skillet, brown meat and drain off excess juices. In crockpot on high setting, combine lamb, 1½ cup water, soup mix, ginger, and Italian seasoning. Add to mixture the carrots, potatoes, peas, and tomatoes. Heat covered stirring occasionally for 30 to 45 minutes. When vegetables are tender, add flour and remaining water, stirring

until thickened. Decrease the heat to low and cook until ready to serve. Stir occasionally.

Steve Bero

SYRIAN MEAT PIES

Meat filling:

1 pound lean ground lamb
 ½ pound butter
 1 large onion, diced
 1 lemon, juiced
 1 teaspoon salt
 ¼ teaspoon pepper

Brown the ground lamb gently. Discard the juices and set aside. Brown the onion in the butter until the onion is tender. Add the meat to the butter mixture and stir. Add the lemon juice, salt and pepper. Place mixture in the refrigerator for at least 1 hour before stuffing pockets of bread to allow for easy handling.

Bread:

5 cups Robin Hood flour
 ½ tablespoon salt
 ¼ cup sugar
 ¼ cup oil
 1 package dry yeast
 ½ cup warmed milk
 3 cups warmed water

Mix the flour, salt, and sugar. Make a well in the dry ingredients for the oil. Dissolve the yeast in ½ cup warm water. Add this to the well. Mix together the warmed water and milk and slowly add to the flour mixture until all dry ingredients are covered. Knead bread mixture until smooth. (The amount of liquid may vary).

Cover and let raise for 2 hours. Separate the dough into small balls. Press each ball flat and add 1 tablespoon of the meat mixture to the center of the dough. Seal the dough around the meat and pinch edges tightly.

Place meat pies in oiled pan and bake in 375 degree oven for 15-20 minutes. Serve warm.

Burton Monsour



HAPPENINGS

Friends & Riders 4-H Club

The January meeting of Friends & Riders 4-H Club was held on Tuesday, Jan. 11.

4-H Horse Show dates for 1994 were announced.

The club's 4-H Promotion Display entry at Pennsylvania Farm Show won first place. The meeting program was colors and markings of horses.

The members discussed what activities they wanted to do this year. Proposed activities for 1994 are Club Fun Show and Riding Clinic; club trail ride; adopt a nursing home; hold a food drive; enter a display at Bedford Co. Fair; enter a team in the Horse Bowl Contest at Bedford Fair; decorate their stable area at Bedford Fair; do a non-horse related activity, like go to a play, in the fall; and do a leadership or citizenship project.

The members changed their meeting night to the second Thursday of the month. The next regular meeting of Friends & Riders 4-H Club will be Thursday, Feb. 10 at 7 p.m. in the Cumberland Valley Recreation Park Building.

Anyone 8 to 18 and interested in horses is welcome at the meeting.

For more information, call Melaine Barkley at the Bedford County Cooperative Extension Office, (814) 623-4800.

ANSWER — Thanks to Sarah Clark, Breezewood, for sending salad recipes.

Broccoli Salad

1 bunch broccoli
 1 head cauliflower
 1 small onion, chopped
 8 slices bacon, cooked crisp and crumbled
 2 carrots, shredded
 2 tablespoons cider vinegar
 ¾ cup mayonnaise
 ¼ cup sugar
 1 package shredded yellow cheese

Make flowerettes from broccoli and cauliflower after washing and draining. Mix together broccoli, cauliflower, onion, bacon, cheese, and carrots. Mix together vinegar, mayonnaise, and sugar. Pour over salad. Chill several hours.

PASTA SALAD

1 small box linguine, cooked
 2 cucumbers, seeded and diced
 2 ripe tomatoes, diced
 1 bunch green onion, sliced
 1 can black olives, drained, sliced
 1 package sliced pepperoni, halved
 ½ jar salad supreme
 1 small bottle Italian dressing

Cook linguine. Drain. Rinse with cold water. Add chopped vegetables in bowl. Add linguine and pepperoni.

Mix in salad supreme and small bottle of dressing. Mix together. Chill. Refrigerate overnight.

PASTA SALAD

1 pound medium shell macaroni
 ½ pound provolone cheese
 ¼ pound salami, sliced thin
 1 can black olives
 1 small bottle green olives
 1 green pepper
 3 stalks celery, chopped
 1 small onion, chopped
 1½ teaspoon salt
 1 teaspoon pepper
 1 teaspoon oregano
 ¼ cup oil
 ½ cup vinegar
 3 tomatoes, chopped

Cook macaroni, rinse and drain. Cool. Cut cheese in cubes, salami in chunks that are bite sized. Slice olives. Dice pepper, celery, and onions. Add salt, pepper, oregano, oil, and vinegar. Combine dressing with remaining ingredients except tomatoes. Chill overnight. Add tomatoes just before serving.

ANSWER — Thanks to Sarah Clark, Breezewood, for sending a recipe for peanut bars, which had been requested. Her husband loves these with double the amount of icing, but some people may prefer the lesser amount.

Peanut Butter Finger

½ cup butter
 ½ cup sugar
 ½ cup brown sugar, finely packed
 1 egg
 ½ cup peanut butter
 ½ teaspoon vanilla
 1 cup sifted flour
 ½ teaspoon baking soda
 ¼ teaspoon salt
 1 cup quick-cooking rolled oats
 6-ounce package semi-sweet chocolate chips
 ½ cup confectioners' sugar
 ¼ cup peanut butter
 2 to 4 tablespoons milk

Cream together butter and sugars until light and fluffy. Add eggs; beat well.

Beat in ½ cup peanut butter and vanilla. Sift together flour, baking soda, and salt. Stir in dry ingredients and oats gradually into creamed mixture. Spread mixture in greased 13x9x2-inch pan. Bake at 350 degrees for 20 to 25 minutes.

Sprinkle top with chocolate chips. Let set 5 minutes. Spread chocolate evenly over top of bars.

Combine powdered sugar, ¼ cup peanut butter, and enough milk to make a thin icing.

Drizzle over top of melted chocolate. Cool in pan on rack.