



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

QUESTION — Mary Winters, Elizabethtown, would like a recipe for a good moist white cake.

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

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

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

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

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

QUESTION — Gail Hunter, Smithsburg, Md., would like a recipe for Peanut Butter Melt Away Filling and any other great candy fillings.

QUESTION — Debbie Lovenduski, Mansfield, would like a recipe for coleslaw that excites the taste buds.

QUESTION — A New Holland reader would like instructions for smoking turkey. Do you soak them in a brine or only rub with salt. How long should it be smoked? The reader has an old-fashioned smokehouse.

QUESTION — Brenda Breisch, Bloomsburg, writes that it was through this column that she a former "town kid" learned to cook. "You have no idea how I hate the name "town kid," she writes. She especially appreciated the canning and freezing recipes printed this past year and hopes to see more next season. She would like to know how to can pimento because she uses it as a staple for holiday entertainment and it's expensive to buy in grocery stores. Also, do any readers have interesting ideas for fish other than the standard frying in breadcrumbs?

QUESTION — Lloyd Decker, New Fairfield, Ct., would like a recipe for Penkelwurst, a northern Germany dish that is usually served with kale, smoked ham, and potatoes.

QUESTION — Joanne Weaver, Lancaster, would like a recipe for a soft, chewy oatmeal cookie with raisins, nuts, and a little bit of spice, such as those served at Weis Markets.

QUESTION — Joyce Elaine Shoemaker, Mount Joy, would like a recipe for Cheese Cherry Delight.

ANSWER — Paul Brossman, Elkhart, Ind., requested a good recipe for cup cheese. Thanks to Joan Stump, Telford, and Carol Miller, Newport, for sending the same recipe, and to Sarah Zook, Lititz, for sending one that sounds like a modern day version.

Cup Cheese

2½ gallons thick sour milk
1½ teaspoon baking soda
1½ teaspoon salt
½ cup water
Heat milk to 120 degrees or until it is too hot to hold your finger in it. Pour into a cheesecloth lined colander.

Drain and allow to stand in bag until the next day. Crumble curds or grind them fine in a food chopper or processor. Mix soda through cheese and place it in a crock. Cover with a cloth and allow to stand 3 days at room temperature. Stir each morning and evening.

At the end of the third day, the cheese should appear yellow, gummy, and have a sharp odor.

Set crock containing cheese in a boiler of hot water. Add salt and water and stir until smooth.

Pour into custard cups. When cold, spread on bread.

Cup Cheese

4 cups milk
3 sticks margarine
Heat milk and margarine to the boiling point. Gradually add 5 pounds sliced American cheese. Add 4 cans evaporated milk while cooling the mixture.

ANSWER — Clara Goughenous, Hickory, wanted a recipe to make buttermilk pie. Thanks to Joan Stump, Telford; Josephine Matenus, Dallas, and to Beverly Hoover, Thomasville, for sending recipes.

Buttermilk Pie

1 cup sugar
2 cups buttermilk
2 eggs
2 tablespoons flour
1 teaspoon lemon flavoring
2 tablespoons butter
Pastry for 9-inch pie
Combine sugar and flour. Add beaten eggs, melted butter, milk and lemon flavoring. Pour into unbaked pie crust. Bake at 350 degrees for 35 minutes. Makes one pie.

Buttermilk Pie

3 eggs
2 cups sugar
1 heaping tablespoon flour
1 cup buttermilk
¼ cup butter, melted
1 teaspoon vanilla
Heat oven to 350 degrees. Beat eggs, sift sugar and flour together and add to eggs. Mix well. Add buttermilk and blend thoroughly. Gradually stir in melted butter and vanilla. Stir or mix at lowest speed. Do not beat. Pour into unbaked pie shell and bake for 30 minutes or until set.

ANSWER — Jane Sauble of Manheim wanted a recipe for cabbage casserole made with cheese. Thanks to Chris Zeigler, Dallastown; Joanne Weaver, Lancaster; and Lori Halde-man, Reinholds, for sending recipes.

Cabbage Casserole

1 large head cabbage, shredded (about 12 cups)
1 onion, chopped
6 tablespoons butter, divided
1 can condensed cream of mushroom soup, undiluted
8 ounces American cheese, cubed
Salt and pepper, to taste
¼ cup dry bread crumbs
Cook cabbage in boiling salted water until tender; drain thoroughly. In a large skillet, saute onion in 5 tablespoons butter until tender. Add soup and mix well. Add cheese; heat and stir until melted. Remove from heat. Stir in cabbage, salt and pepper. Transfer to an ungreased 2-quart baking dish. In a small skillet, melt remaining butter. Cook and stir crumbs in butter until lightly browned; sprinkle over casserole. Bake, uncovered, at 350 degrees for 20 to 30 minutes or until heated through. Serves 6 to 8.

Cabbage Casserole

½ medium cabbage, chopped
1 small onion, chopped
½ cup margarine, melted
1 egg
¼ cup mayonnaise
1 can cream of mushroom soup
1 stack Ritz crackers, crushed
1 cup shredded Cheddar cheese
Place cabbage and onions in a dish. Pour ¼ cup melted margarine over cabbage and onions. Combine egg, soup, and mayonnaise. Pour over top. Combine cracker crumbs, remaining margarine, and cheese. Sprinkle mixture on top of casserole. Bake at 350 degrees for 30 minutes.

ANSWER — Betsy Dehn, Spencerville, Md., wanted a recipe for Amish-style macaroni salad that is slightly sweet and very saucy. Thanks to Arlene Hershey, Oxford, for sending a recipe. She writes that the secret for good macaroni salad is to prepare it at least two days before serving.

Macaroni Salad

1 pound macaroni, cooked
½ cup chopped pepper
½ cup chopped onion
½ cup grated carrots
½ cup chopped celery
½ cup sweet relish
4 hard-boiled eggs
More or less vegetables may be used to satisfy your tastes.

Dressing:

1 cup sugar
1 heaping tablespoon flour
1 egg
2 tablespoons milk
2 teaspoons prepared mustard
¼ cup vinegar
¼ cup water
Salt
1 tablespoon butter, optional
Mix dressing with equal amounts of Miracle Whip or store-bought salad dressing.

Stir in dressing with macaroni and all ingredients except eggs.

Stir in more dressing until it reaches the consistency desired. When ready to serve, grate hard boiled eggs and sprinkle on top. Add paprika, if desired.

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Muffins

(Continued from Page B6)

SUGAR-FREE

PINEAPPLE MUFFINS

½ cup butter, softened
3 eggs, beaten
1 cup unsweetened pineapple juice
1 teaspoon lemon juice
2½ cups flour
1 teaspoon baking soda
2 teaspoons baking powder
1 cup drained crushed pineapple
Beat butter, eggs, pineapple juice, and lemon juice in bowl. Add flour, baking soda, and baking powder, stirring until moistened. Stir in pineapple. Spoon into greased and floured muffin cups. Bake at 350 degrees for 20 minutes or until light brown. 12 muffins.
Viva Santschi
Pine Run

DOUBLE-BRAN

BANANA MUFFINS

½ cup low-fat sour cream
½ cup mashed banana
½ cup skim milk
½ cup sugar
2 tablespoons vegetable oil
1 teaspoon vanilla
1 egg or ¼ cup egg beater
1½ cup high fiber morsels or bran cereal
¾ cup all-purpose flour
½ cup unprocessed oat bran
1 teaspoon baking powder
¼ teaspoon baking soda
Combine first seven ingredients in a bowl, stir well with wire whisk. Add cereal; stir well. Let set 10 minutes. Combine flour and next three ingredients in a large bowl. Make a well in center of mixture. Add cereal mixture to dry ingredients, stirring until just moistened. Divide into 12 greased muffin cups. Bake at 400 degrees for 16 minutes or until toothpick inserted in center comes out clean. Cool on wire racks.
Calories 145; fat 4.8 g; chol 22 mg.
Nancy Kramer
Newmanstown

BRAN MUFFINS

¾ cup raisins
2½ cups All-Bran cereal
2 cups skim milk
½ cup oil
5 eggs, beaten
1 cup honey
2 teaspoons vanilla extract
2½ cups whole wheat flour
1½ teaspoons salt
2 tablespoons sugar
1 tablespoon baking powder
1 cup chopped pecans
2 cups shredded carrots
1 cup drained crushed pineapple
2 apples, coarsely chopped
¼ cup chopped dates
12 prunes, chopped
Soak raisins and cereal in milk in large bowl for 15 minutes. Stir in mixture of oil, eggs, honey, and vanilla. Mix flour, salt, sugar, baking powder, pecans, carrots, pineapple, apples, dates, and prunes in bowl. Add to bran mixture; stir just until moistened. Fill greased muffin cups. Bake at 350 degrees for 30 to 40 minutes. May use equivalent amount of egg substitute in place of eggs to reduce cholesterol. 24 servings.
Former First Lady
Barbara Bush

The recorded history of butter dates as far back as 2,000 years before Christ. While eaten as a food, butter has also been used for sacrificial workshop, for medicinal and cosmetic purposes and as money.