



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 — 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 — Chris Ferri, Stewartsville, 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.

QUESTION — Brice Kinnamon Jr., Cambridge, Md., would like the sourdough starter recipe and recipes to use it.

QUESTION — Miriam Stoltzfus, Myerstown, would like a recipe for French onion soup.

QUESTION — L. Smith of Harrisburg would like a recipe for raspberry angel food cake. It looks like raspberry is swirled through the cake mixture.

ANSWER — Clara Goughenous, Hickory, wanted a recipe for buttermilk pie. Thanks to Margaret Hill, Apalachin, N.Y., for sending an usual recipe that is made in a cornmeal pie shell.

Buttermilk Pie in Cornmeal Crust

- 3 eggs, separated
- 1 tablespoon butter
- ¼ cup flour
- 2 tablespoons lemon juice
- 3 egg white meringue

Beat egg yolks and sugar. Cut butter into flour. Add buttermilk, lemon peel, and juice. Fold in yolks. Pour into 9-inch cornmeal pie shell. Bake at 425 degrees for 10 minutes. Reduce to 350 degrees and bake 20 to 25 minutes. Cool. Pile meringue lightly over cooked filling.

Cornmeal pie shell:

Sift together:

- 1 cup flour
- ½ teaspoon salt
- ½ cup cornmeal

Cut into mixture until it resembles fine crumbs:

- ½ cup shortening
- ½ cup grated Cheddar cheese

Sprinkle ¼ cup water over mixture gradually. Mix lightly. Shape into ball. Roll to about ¼ -inch thickness. Line pan and fill. Bake as directed.

ANSWER — Lynn Rossi, Lititz, wanted a recipe for a dense, moist yellow cake. Thanks to Marion Halter, Bridgeton, N.J., for sending one that, she writes, won first place in the New Jersey State Grange contest in 1989.

Golden Glow Cake

- 3 cups flour
- ¾ teaspoons baking powder
- 1 teaspoon salt
- 1½ cup plus 2 tablespoons sugar

Add the following:

- ¼ cup margarine
- 1 cup plus 2 tablespoons milk
- 2 teaspoons vanilla

Beat well. Add:

- 3 large eggs.

Beat 2 minutes. Bake at 350 degrees until done.

ANSWER — Verna Judy of Middletown wanted a recipe for mincemeat cookies like those sold at Groff's Market. Thanks to Suetta High, Reinholds, and Sarah Clark, Breezewood, for sending recipes, although they aren't sure if the cookies taste like those sold by Groff's Market.

Mincemeat Cookies

- 1 cup shortening
- 1 cup brown sugar
- 1 cup granulated sugar
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- 3 cups flour
- ½ teaspoon salt
- 1 cup mincemeat
- 1 cup chopped nuts

Cream together shortening and sugars. Add eggs and beat until fluffy. Sift flour. Measure and add salt, baking soda, and spices. Sift again. Add ingredients to creamed mixture and mix thoroughly. Add mincemeat and chopped nuts and blend into dough. Drop by teaspoonful onto greased baking sheet. Bake at 350 degrees for 12 to 15 minutes. Makes about 6 dozen cookies.

Mincemeat Cheese Cookies

- 1 cup butter
- 2 cups grated cheddar cheese
- 2 cups sifted flour
- 9-ounce package prepared mincemeat
- ½ cup water

Cream butter until light; add cheese (at room temperature) and cream until blended. Stir in flour; mix well and chill.

Meanwhile, cook mincemeat and water until slightly thickened. Set aside to cool.

Roll dough ½ -inch thick on lightly floured surface; cut into 2-inch circles. Put half of circles about 1-inch apart on lightly greased baking sheet. Place 1 teaspoon cooled mincemeat mixture in center of each cookie on baking sheet. Top each with another circle of dough; press edges with fork to seal. Prick cookie tops in several places with tines of fork.

Bake in preheated oven to 350 degrees for 15 minutes or until lightly browned.

Remove cookies to racks to cool. Makes 3½ dozen.

ANSWER — Chet Whiting, Downingtown, wanted a recipe for home fried potatoes that are served at many restaurants. Thanks to Mary Clark, Breezewood, for sending a recipe.

Country Cooked Potatoes

- 2 tablespoons butter
- 2 tablespoons bacon drippings
- 6 cooked potatoes, peeled and sliced
- 1 medium onion, chopped
- 1 medium green pepper, seeded and sliced, optional
- Salt and pepper to taste
- Paprika

Melt butter and drippings in heavy skillet. Add sliced potatoes, onion, and green pepper to hot skillet. Season with salt and pepper. Fry over low heat until bottom is browned. Flip to brown remaining side. Sprinkle with paprika. Serve immediately.

ANSWER — Jane Sauble of Manheim wanted a recipe for cabbage casserole made with cheese. Thanks to Joyce Maceno, Tyrone, for sending a recipe.

Cabbage, Swiss Cheese, And Noodle Casserole

- 8 ounces fine egg noodles
- 1 tablespoon salt
- 3 quarts boiling water
- ½ small head cabbage
- 8 ounces Swiss Cheese

Gradually add noodles and salt to rapidly boiling water so that water continues to boil. Cook, uncovered, stirring occasionally, until tender. Drain in colander.

Use a hand grater to shred cabbage and grate cheese (makes about 4 cups cabbage). Toss noodles with cabbage, turn half into two-quart casserole. Sprinkle half the cheese on top. Repeat layers. Cover and bake 350 degrees for 20 minutes. Calories per serving: 183.

Happy Heart

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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 from 20 minutes or until lightly browned. The Pa. State Grange Cookbook

LOW-FAT AND HIGH-FIBER MUFFINS

- 2 egg whites, beaten
 - 1 cup skim milk
 - 1 tablespoon oil
 - 1 cup miller's bran
 - 1 cup all-purpose or whole wheat flour
 - ½ cup packed brown sugar
 - 1 tablespoon baking powder
 - ½ teaspoon baking soda
 - 1 teaspoon salt
 - 1½ teaspoons cinnamon
- Combine egg whites, milk, oil, bran, flour, brown sugar, baking powder, baking soda, salt, and cinnamon in large bowl; mix well. Spoon into greased muffin cups. Cook at 400 degrees for 20 to 25 minutes or until golden brown. Cool on wire rack. Add blueberries or raisins. Yield: 12 muffins.

SHRIMP SALAD

- 2 5-ounce cans shrimp, cleaned
 - 1 cup celery, coarsely chopped
 - 2 hard-cooked eggs, coarsely chopped
 - 3 tablespoons dill pickles, diced
 - ½ cup salad dressing
 - 1 tablespoon lemon juice
 - 1 tablespoon ketchup
 - ½ teaspoon Worcestershire sauce
 - ¼ teaspoon salt
 - ¼ teaspoon pepper
 - Lettuce
- Chill shrimp and if large, cut in halves or quarters.

Toss together shrimp, celery, eggs and pickles with mayonnaise that has been combined with lemon juice, ketchup, Worcestershire sauce, and seasonings. Serve on crisp lettuce and salad greens. Garnish top with shrimp and egg. Makes 4 servings.

MOLDED CRAB-MEAT SALAD

- 2 cups crab meat
 - 1 tablespoon gelatine
 - ½ cup cold water
 - ½ cup boiling water
 - ½ cup celery, firmly chopped
 - 2 tablespoons sweet pickle, chopped
 - ½ cup vinegar
 - ½ cup mayonnaise
 - ½ cup ketchup
- Soften gelatine in cold water; add the boiling water and stir until gelatine is dissolved. Add the other ingredients; season to taste and mix well.

Turn into individual molds or a large mold rinsed with cold water. Chill until firm.

Unmold on a bed of crisp lettuce or chicory. Garnish with ripe olives, deviled eggs, and slices of tomato. Makes 4 to 6 servings.

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