



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

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

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 — 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 — 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.

QUESTION — Joy Klein, Telford, would like to know how to make wine vinegar from red or white wine. Also, she would like recipes using fresh herbs to make flavored wine vinegar.

QUESTION — It seems on a regular basis, we receive requests for non-cooking questions. People write here in the hopes that a reader will know the answer. Perhaps we should start another column for these questions. Do any readers have a suggestion for a name for a non-cooking column? In the meantime, here is a question from Bill Stock, Plymouth. He would like to buy an incubator to hatch about a dozen eggs for a school project.

QUESTION — Another non-cooking question from Joan Talley, 27 Slicers Mill Rd., Rising Sun, Md. 21911. Family and friends are making squares for a friendship quilt for her daughter who is to be married. She needs someone to piece together the squares and quilt it. Submit your fee directly to Joan at the above address.

QUESTION — M. Sauder, Mohnton, asks if anyone has a recipe for the waffle cones served at ice cream stands?

QUESTION — Janet Beckdel, Mill Hall, would like to find ways to use lupine beans, which resemble lima beans with thicker skin.

QUESTION — Helen Kofran would like a recipe for Amish shredded roast beef salad.

ANSWER — Chris Ferri, Stewartville, N.J., wanted a recipe for vanilla fudge. Thanks to Sarah Clark, Breezewood, for sending a recipe.

White Fudge

- 3 cups sugar
- ½ cup milk
- 1 tablespoon Karo syrup

Combine sugar, milk, and syrup in saucepan and cook until it forms a soft ball in cold water. Do not stir while cooking; add:

- 1 tablespoon butter
- 1 teaspoon vanilla
- 12 ounces peanut butter
- 7 ounces marshmallow creme

Mix well and pour into buttered pan.

ANSWER — Brenda Breisch wanted to know how to can pimiento. Thanks to Martin Roy, Warrenton, Va., who dug out a recipe for her and to Sarah Clark, Breezewood, who thought she might want to freeze pimiento.

Pimientos

Select ripe, unblemished pimientos. Place peppers into hot cooking oil for 2 to 3 minutes or into boiling water for 12 to 15 minutes or in 450 degree oven for 6 to 8 minutes. Remove skins, stems, and seeds. Flatten peppers and pack hot in clean, hot containers. Add 1 teaspoon salt to each quart. No additional liquid is needed. Adjust lids. Process in pressured canner at 10 pound. Pints for 10 minutes and quarts for 15 minutes.

Pimiento — Freezing

Pimiento peppers may be peeled by roasting them in a 400 degree oven for 3 to 4 minutes or until peels are charred. Cool, peel pimiento, and pack dry in freezer containers.

ANSWER — Brenda Breisch, Bloomsburg, wanted interesting ideas for fish other than the standard frying in bread-crumbs? Thanks to Gloria Sweigart, Manheim; Sarah Clark, Breezewood; and Peg Koser, Lancaster, for sending recipes.

Fish

In flat dish mix ½ cup mayonnaise and enough milk for thinning to dip fish pieces. In another dish, mix ¾ part and ¼ part cornmeal, salt, and pepper to taste. Dip in mayonnaise mixture then in flour mixture. Fry in hot skillet, turning once. Good for shark, flounder, blue fish, etc.

Steam: Follow recipe on Old Bay Seasoning to steam shrimp. Bring to a boil and place fish pieces in mixture to poach.

Broil: Melt 3 tablespoons butter, add lemon juice to taste. Brush on fish, place in broiler until done. Brush on more butter mixture and sprinkle with paprika.

Grill: On gas or charcoal grill, place fish pieces on heavy aluminum foil. For each serving, add 1 slice onion, salt and pepper to taste, 1 teaspoon butter, 4 tablespoons beer, and sprinkle on paprika. Seal each package tightly and place on hot grill, turning frequently. Recipe also good for chicken breasts.

Haddock And Shrimp Soup

- 1 pound haddock or other fish
- ¼ cup butter
- ½ teaspoon grated onion
- ½ teaspoon worcestershire sauce
- ¼ teaspoon garlic salt
- 1 cup rich, round crackers
- 1 can shrimp soup

Place fish in baking dish with soup. Do not dilute soup. Bake at 375 degrees for 20 minutes. Combine butter and seasoning, mix with cracker crumbs. Sprinkle on fish and bake another 10 minutes.

Trout Almondine

- 2 pounds fresh trout
- ¼ cup flour
- 1 teaspoon seasoned salt
- 1 teaspoon paprika
- ½ cup melted margarine
- 1 cup sliced almonds
- 4 teaspoons lemon juice
- 8 drops Tabasco sauce
- 2 tablespoons chopped parsley

Cut fillets into six portions. Combine flour, seasoned salt, and paprika. Roll portions in flour mixture and place in a single layer, skin side down, in a well-greased baking dish. Drizzle 2 tablespoons melted butter over portions. Broil about 4 inches from source of heat 10 to 15 minutes until fish flakes easily when tested with a fork. While fish is boiling, saute almonds in remaining margarine until golden brown, stirring constantly.

Remove from heat and mix in lemon juice, hot pepper sauce, and parsley.

Pour over portions and serve at once. Serves 4 to 6.

ANSWER — Brice Kinnamon Jr., Cambridge, Md., wanted the sourdough starter recipe and recipes to use it. Lauri Lohmann, Durham, Ct., asks how do you store the starter if you don't want to use it on the tenth day. Thanks to Lucinda Lehman, Honey Grove, for sending a recipe for the starter.

Sourdough Culture

- 1 cup milk
- 1 cup flour

Allow milk to stand in a warm place for 24 hours. Using a wooden spoon, stir in flour. Never use a metal utensil when mixing sourdough. Allow to stand in warm place until it bubbles and becomes very sour. When ready, place in a large loosely covered container and refrigerate.

Replace or feed every 4 days by adding 1 cup milk, 1 cup flour, and ¼ cup sugar.

Do not use for at least 24 hours after feeding. If it doesn't increase fast enough, divide into 2 bowls. When you use the culture, always allow 1½ cups to remain in the container. If you can't use your culture for awhile, freeze it. Thaw for 24 hours or until it's bubbly again.

The longer a culture is kept the better it will get. If it's well cared for, it can be kept for years.

This can be used instead of sour cream, sour milk, and buttermilk that is requested in recipes. Share a cup of sourdough starter with a friend.

ANSWER — Jane Sauble, Manheim, wanted a recipe to make red beets with cranberry juice. Thanks to Anna Mary Wenger for sending a recipe that is taken from "From Mother's Cupboard," printed by the Hammer Creek Mennonite Church, available for \$10 plus \$3 for shipping and handling. Send your request to Anna Mary at 390 Sleepy Hollow Rd., Lititz, Pa. 17543.

Ruby Sauce For Beets

- 4 teaspoons cornstarch
- 2 teaspoons sugar
- ½ teaspoon salt
- 1½ cups cranberry juice
- ½ teaspoon orange peel, shredded
- 3 cans red beets

Cook over medium heat until thickened. Pour over cooked beets. This is enough for 3 cans sliced beets, drained, or the same amount of fresh beets, cooked. Simmer 10 minutes for beets to absorb flavor.

Potatoes

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PASTIES

- 1½ pounds chuck or flank steak
- 3 or 4 medium potatoes
- 2 medium onions
- 3 or 4 sprigs parsley
- 1 medium size carrot, grated
- 1½ teaspoon salt
- ¼ teaspoon pepper
- Dash Accent
- Pie dough

Cut steak, potatoes, and onions into very fine cubes and add chopped parsley, grated carrot, salt, pepper and Accent.

Make enough pie dough for 3 double crust pies. Take portions of dough and roll out to the size of a salad plate (not too thick).

Place small portion of meat mixture in middle of dough and close dough over the mixture until it forms a crescent shape. Press edges of dough together to seal pastie and to keep meat juices inside. Pierce top of pastie with knife to allow steam to escape. Bake at 400 degrees for approximately 35 to 40 minutes. Each pastie should be one serving. Good hot or cold. Good with hot gravy.

Pat Miller
Brookeville, Md.

NEW GENERATION POTATO SALAD

- 10 to 12 red-skinned potatoes
- ½ cup thinly sliced green onions
- ¼ teaspoon garlic salt, divided
- ¼ teaspoon freshly ground black pepper

- 1 cup plain yogurt
- 2 tablespoons buttermilk
- 1 cup crumbled blue cheese

Cut potatoes into ¼-inch pieces. Cook in boiling water to cover 15 to 20 minutes or until tender; drain. Combine potatoes, onions, ½ teaspoon garlic salt, and pepper; toss gently to combine. Stir together yogurt, buttermilk, blue cheese, and remaining ¼ teaspoon garlic salt. Add to potatoes; toss gently to coat. Cover and chill at least 2 hours.

TASTY BEEF

STUFFED POTATOES

- 1 pound boneless beef chuck top blade steaks, cut ½-inch thick
- 4 large baking potatoes
- Oil

1 small green bell pepper, coarsely chopped

- ½ cup coarsely chopped shallots
- 2 tablespoons butter
- Salt

Pepper

- ½ cup half and half

1 tablespoon Dijon-style mustard

- ½ cup shredded Swiss cheese

Scrub potatoes, prick each with a fork. Rub skins lightly with oil. Bake in a 375 degree oven for 50 to 60 minutes or until done. Meanwhile partially freeze beef chuck top blade steaks to firm. Divide each steak into 2 pieces, following natural seam and removing connective tissue between pieces. Cut each piece across the grain into thin strips. Cook green pepper and shallots in butter in skillet for 2 minutes. Add beef and continue cooking 3 to 4 minutes, stirring constantly. Season with salt and pepper; keep warm. Place half and half in small saucepan, stir in mustard and cheese and cook and stir over medium heat until cheese is melted.

Cut potatoes lengthwise across top; gently push ends to open and break up pulp. Spoon an equal amount of beef mixture into each potato; top with an equal amount of cheese sauce. Serve immediately. Serves 4.