



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 — 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 — 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.

QUESTION — Ada Mothes, Renick, W.Va., would like a recipe for Maryland Crab Soup with vegetables, broth, and a tomato base — not milk.

QUESTION — A reader from Kutztown would like a recipe to make suet cakes for the birds.

QUESTION — A reader from Kutztown would like recipes using self-rising flour.

QUESTION — Mrs. Cyril Cassner, Newburg, would like to know where to find original soda crackers.

QUESTION — Vicky Mitchell, Fairbanks, Alaska, would like a recipe for extra sour rye bread with caraway seeds (not the dark rye made with molasses).

ANSWER — Miriam Stoltzfus, Myerstown, wanted a recipe for French onion soup. Thanks to Gertrude Haas, Lenhartsville, and to Betty Stephens, Geigertown, for sending recipes.

French Onion Soup

½ cup butter
4 large or 8 medium onions sliced
1½ tablespoons flour
10 cups water with 9 bouillon cubes or 10 cups homemade beef broth
2 tablespoons Dijon mustard
1 teaspoon coarse black pepper
Cheese and slices of bread
Saute onions until light brown; add flour, mustard, and pepper. Carefully add broth and simmer at least 3 hours. When ready to serve, place a slice of bread and a slice of cheese in bowl along with soup, either broil or microwave until cheese melts.

Add salt only after tasting.

French Onion Soup

4 medium onions
1 tablespoon butter
1 quart brown stock
½ teaspoon Worcestershire sauce
Salt and pepper
Toast rounds
Grated parmesan cheese
Slice onions thinly and brown in butter. Add broth, Worcestershire sauce, salt and pepper. Simmer until onions are tender. Pour soup into earthen jar or casserole. Arrange toast on top of soup, sprinkle with grated cheese and place under broiler until cheese melts and browns. Serves 4. Rub casserole or toast with cut clove or garlic.

Peanuts

(Continued from Page B6)

PEANUT BUTTER PUDDING CAKE

1 cup peanuts, roasted, chopped, divided
1 cup flour
½ cup butter, softened
½ cup peanut butter, creamy
8 ounces cream cheese
1 cup confectioners' sugar
4½-ounces whipped topping
3-ounce package instant vanilla pudding

3-ounce package instant chocolate pudding

2½ cups milk
9-ounces whipped topping
1 ounce sweet chocolate, grated
Layer 1: In small bowl, thoroughly mix ½ cup peanuts, flour, and softened butter. Press into bottom of 8x12-inch baking dish. Bake for 20 minutes at 350 degrees. Cool thoroughly.

Layer 2: Cream peanut butter and cream cheese. Add sugar and mix well. Fold in 4½ ounces peanuts. Bake at 350 degrees for 10 to 15 minutes. Four servings.

Beaver-Lawrence

Dairy Promotion Committee

YAM AND PEANUT BUTTER BANANA SLICES

2 pounds yams, cooked
2 eggs
2 egg yolks, divided
½ cup heavy cream
6 small bananas
½ cup peanut butter
Blend yams, 2 eggs, 1 egg yolk, and ½ cup heavy cream in food

processor. Place mixture in a bowl and set aside. Mix bananas, 1 egg yolk, ¼ cup heavy cream, and peanut butter in food processor until well blended. Spread yam mixture in a greased 9x5-inch loaf pan. Top yam layer with banana mixture and cover tightly with a piece of greased foil. Bake in water bath in a 400 degree oven for 90 minutes. Cool with foil cover for 30 minutes. After cooling, remove foil from loaf pan and turn onto a cutting board. Slice in thickness desired.

PEANUT COOKIES

½ cup soft butter
½ cup brown sugar, packed
½ cup extra crunchy peanut butter

½ teaspoon vanilla
1 egg
½ teaspoon baking soda
¼ teaspoon salt

1½ cups flour

Peanuts for garnish

Cream butter with sugar and peanut butter. Add vanilla and egg, beating until fluffy. Stir in baking soda and salt.

Blend in flour. Mix until a stiff dough forms. Shape into walnut-size balls.

Place on lightly greased cookie sheets. Press with a fork. Criss-cross to flatten. Sprinkle with peanuts. Bake at 375 degrees for 10 minutes or until lightly browned. Makes 2½ dozen cookies.

Mary Clark
Breezewood

ANSWER — L. Smith of Harrisburg wanted a recipe for raspberry angel food cake. Thanks to Martha Martin, Mount Joy, who writes that you can make it by using your favorite angel food cake recipe. Just before pouring the batter into the pan, sprinkle with 2 tablespoons dry raspberry Jell-O. Swirl. Pour into angel food cake pan and bake immediately. Other Jell-O flavors may be substituted for other colors. Gail Diller, Hagerstown, Md., writes that she folds 3 tablespoons Jell-O into the batter. Also, thanks to Kathleen Brandt, Millersville, who writes that she adds raspberry extract and a few drops of red food coloring to cake batter. If you prefer, flavor only part of the batter and swirl it into the regular batter before baking.

ANSWER — Joy Klein, Telford, wanted 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. Thanks to Gertrude Haas, Lenhartsville, and to Susan Howard, Mt. Pleasant Mills, for sending recipes.

Wine Vinegar

1 cup wine (not sweet)
3 cups cider vinegar
Combine wine and vinegar and let blend for 2 weeks. To make herbal wine vinegar, add 1 cup fresh herbs (any kind) to 3 to 3½ cups vinegar.

To use dry herbs, use ¼ cup and heat vinegar until warm and store in covered jars for 4 weeks in dark place.

Gertrude prefers using tarragon, thyme, basil, and garlic. Tarragon vinegar, she writes, works well to make cole slaw and pepper cabbage.

Tarragon Vinegar

3 tablespoons tarragon leaves, bruised
½ clove garlic
2 whole cloves
1 quart cider vinegar
Combine ingredients in a jar with tight lid. Let stand 24 hours. Remove the garlic, tighten lid again and let jar stand 12-14 days in a warm place. Strain vinegar into a sterilized bottle with a tight-fitting cork. Store in cool, dry place. Uses for tarragon vinegar:

Add a dash to sour cream for baked potatoes, to cream sauce for asparagus and artichokes, to fish, soups, and chowders, to salads and salad dressings. Mix a few drops with several drops of olive oil and sprinkle over sliced tomatoes.

Rosemary Vinegar

10 to 12 sprigs fresh rosemary
1 quart cider or white wine vinegar
½ teaspoon sugar
Combine in a jar and screw lid on tightly. Turn jar upside down on lid and let stand overnight. Continue to turn jar daily for two weeks. Then remove rosemary sprigs and add fresh sprigs. Also, add another ½ teaspoon sugar. Repeat the turning process for 10 to 12 days. Strain into a sterilized bottle with tight fitting cork. Store in a cool, dry place.

Try rosemary vinegar on salads, particularly on potato salad. Sprinkle on French fries and fried potatoes.

(Turn to Page B9)

PEANUT APPLE BUTTER BLAST

2 tablespoons peanut butter
2 tablespoons apple butter
2 slices white bread
Spread one slice of bread with peanut butter. Spread remaining slice with apple butter. Sandwich two slices together.

BROWNED BUTTER BUNS

1 package active dry yeast
½ cup warm water
½ cup sugar
1 teaspoon salt
3 eggs
1 egg yolk
3½ cups all-purpose flour
¼ cup coarsely chopped peanuts
¼ cup white raisins
Brown butter glaze

Dissolve yeast in warm water in a large mixing bowl. Add sugar, salt, egg yolk, butter, and 2 cups flour. Blend ½ minute on low speed, scraping bowl constantly. Beat 10 minutes on medium speed, scraping bowl occasionally. Stir in remaining flour, nuts, and raisins. Cover dough and let rise in warm place until double, about 1 hour.

Stir down by beating 25 strokes. Cover lightly and refrigerate up to 48 hours. (When you want warm buns, bake as many as you need or you can bake them all at one time). About 1 hour and 30 minutes before serving, stir down dough. Drop dough by scant ¼ cupfuls 3-inches apart onto greased baking sheet. Cover and let rise in warm place until double, about 40 minutes. Heat oven to 375 degrees, bake until golden brown for 15 to 20 minutes. Spread brown butter glaze while still warm.

Glaze: Heat ¼ cup butter over medium heat until melted and golden brown. Cool slightly; add 1½ cups confectioners' sugar, 1 teaspoon vanilla, 1-2 tablespoons water; stir until smooth. **Note:** don't use self-rising flour.

PEANUT PUFF

½ cup butter
½ cup brown sugar, packed
1 tablespoon corn syrup
2 cups corn puff cereal
1 cup salted peanuts
Heat butter in 3-quart saucepan over low heat until melted. Stir in brown sugar and corn syrup. Heat to boiling over medium heat, stirring constantly. Boil and stir 1 minute, remove from heat. Stir in cereal and peanuts until well coated. Drop by tablespoonful onto waxed paper. Let stand at room temperature until firm, about 2 hours. Makes 2 dozen puffs.

MISSISSIPPI PEANUT BUTTER MUD PIE

1½ cups Oreo cookie crumbs
2 tablespoons butter, melted
1½ quarts coffee ice cream
1 cup peanut butter, crunchy
8 ounces sweet chocolate, cut into pieces
1 pint heavy cream, divided
In bowl combine cookie crumbs and butter; stir to blend. Press into bottom of 10-inch springform pan. Bake in 350 degree oven for 15 minutes. Place in freezer 15 minutes to chill. Meanwhile, soften ice cream in large bowl. Blend in peanut butter. Fill chilled crust with ice cream, pressing down to eliminate air pockets. Freeze. To prepare sauce, in top of double boiler combine chocolate and ½ cup heavy cream. Melt over simmering water, stirring to blend smooth; set aside and keep warm. Whip the remaining cream until stiff. To serve, cut pie into wedges. Drizzle warm chocolate sauce over each slice and dollop with whipped cream. Serve immediately.
Yield: 12 servings.