



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 — Mimi Stoltzfus, Lewisburg, would like a recipe for honey-mustard pretzels such as those sold by Snyders. If we do not receive an answer to this within two weeks, we will drop this request.

QUESTION — Ruth Cantello, Somerset, N.J., would like a recipe for apple cider donuts like those served at Apple Cider Mills. If we do not receive an answer to this within two weeks, we will drop this request.

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

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

QUESTION — Lisa Miller, New Hope, wrote that she and her grandmother found a recipe that called for died apples. She wanted to know how to do it. This sounds like a typographical error to me. It probably should read diced or perhaps dried apples. However, if anyone heard of such a thing as died apples, send the information.

QUESTION — Gerri Rottkamp, West Hempstead, N.Y., asks why her canned crushed tomatoes and sauce are very acid tasting this year. What did she do wrong?

QUESTION — Dorothy Golembieski, Gettysburg, would like a recipe for pineapple jam made with fresh crushed pineapple and Kiefer pears.

QUESTION — Dorothy Golembieski, Gettysburg, would like a recipe for O' Henry candy made with a fondant, rice crispy cereal, and a layer of chocolate on top.

QUESTION — Julie Filler, Bethlehem, would like a recipe for Montgomery Pie. She writes that she enjoys the wide range of recipes readers submit. Because of this column, she writes, "Being a novice cook, I have begun an interesting, educational hobby."

QUESTION — Faye Detter, Mechanicsburg, requests a recipe for schmeircase cheese.

QUESTION — Evelyn Snooks would like a recipe for sweet cauliflower pickles.

QUESTION — Evelyn Snooks would like Thai recipes for sticky rice and a soybean custard to scoop on the sticky rice.

QUESTION — S. Stryker would like a good recipe for cole slaw.

QUESTION — Kathy Szarko, Landisville, purchased a pound of chestnut flour in an Italian Market about a year ago. After a diligent search through cookbooks and asking relatives, she is unable to find any recipes requesting chestnut flour. She vaguely remembers hearing a TV cooking show say that the flour is naturally sweet tasting and can be used in pastry recipes.

QUESTION — Jean Mitchell, Lewisburg, would like a recipe for milk pie.

QUESTION — Mrs. Robert Wagner, Bloomsburg, would like a recipe for bean and barley soup, the variety that is brown in color.

QUESTION — David Akins, Blairsville, would like to know where to purchase monosodium glutamate.

ANSWER — Amanda Lantz, Lititz, would like a recipe for lemon shoo-fly pie. Thanks to Linda Valentine, Mifflinburg; F. Wilson, Md.; Josephine Matenus, Dallas; and others for sending recipes.

Lemon Shoo Fly Pie

Crumbs:

- 3 cups flour
 - 1 cup sugar
 - 1 cup shortening
 - 1 teaspoon baking soda
- Mix and set aside.

Liquid:

- Juice and rind of 2 lemons
- 1 egg
- 4 tablespoons flour
- 1 cup sugar
- 1 cup molasses
- 1½ cups boiling water

Combine above ingredients and mix well until well blended. Pour evenly into 3 unbaked crusts. Sprinkle the crumb mixture evenly on top of each filled pie.

Bake at 375 degrees for 10 minutes. Reduce heat to 350 degrees for 30 minutes or more. Makes two 9-inch and one 7-inch pie. Freezes well.

ANSWER — M. Hart, Newton, N.J., wanted hot water pie crust recipes that used beaten egg whites and one cup boiling water and a recipe for a pat-in-a pan pie crust. She saw these recipes demonstrated on a TV program. Thanks to Nan Wilcox, Covington; A. Nplt, New Holland; Thoda Conover, Gettysburg; Michel S., and others for sending recipes that are credited to Marcia Adams who did a cooking series on PBS. Marcia also has written a cookbook, *Cooking from Quilt Country*, which our readers highly recommend. The readers said the hot water pie crust does not use beaten egg whites.

Pat-In-The-Pan Pie Crust

- 1½ cups plus 3 tablespoons all-purpose flour
- 1½ teaspoons sugar
- ½ teaspoon salt
- ½ cup vegetable oil
- 3 tablespoons cold milk

Place the flour, sugar, and salt in the pie pan and mix with your fingers until blended in a measuring cup, combine the oil and milk and beat with a fork until creamy. Pour all at once over the flour mixture. Mix with a fork until the flour mixture is completely moistened. Pat the dough with your fingers first up the sides of the plate, then across the bottom. Flute the edges.

Shell is now ready to be filled. If you are preparing a shell to fill later, or your recipe requires a prebaked crust, preheat the oven to 425 degrees. Prick the surface of the pastry with a fork and bake 15 minutes, checking often, and pricking more if needed.

Variation: For a 10-inch shell, use 2 cups all-purpose flour, 2 teaspoons sugar, 1 teaspoon salt; ¾ cup vegetable oil, 3 tablespoons milk.

This recipe can only be used for one-crust pies — You can't double the recipe and roll out a top crust. The mixture is just too tender to transfer onto the pie.

Hot Water Pie Crust

- 1 cup lard, very soft
- 1 teaspoon salt
- ½ cup boiling water
- 3 cups all-purpose flour

Place the lard and salt in a large bowl and beat a bit with a tablespoon until the lard is completely softened. You can also do this with an electric hand beater. Pour boiling water over the lard and blend again. Let this mixture cool to room temperature, but stir often so water and lard won't separate. Stir in flour, and form the mixture into a ball. If you use your hands, do it quickly. Chill for several hours or overnight, then let the cold dough sit out a room temperature for about 30 minutes before rolling out. If you're preparing a shell to fill later or if your recipe requires a prebaked crust, preheat the oven to 425 degrees. Roll out a portion of the dough to ¼ -inch thickness. Transfer the crust to a pie pan and pat it in snugly. Prick the surface of the pastry all over with a fork. Bake for 15 minutes or until golden. Check it often and if necessary prick more to release air bubbles. If the crust begins to slip down the sides of the pan, pat it up with the back of a fork.

ANSWER — Fay Werner, Tevoli, N.Y., wanted a rice pudding recipe, in which the sugar and beaten eggs were combined and set aside while the milk was heated and the rice cooked before combined. Thanks to Arlene Miller, Leesport; Fern Forry, Bernville; Wendy Graves, Millville, and others for sending recipes.

Top-of-the-Stove Creamy Rice Pudding

- 4 cups cream or any combination of milk and cream)
- 4 cups milk
- ½ teaspoon salt
- 1 cup plus 2 tablespoons minute premium rice
- 3 eggs
- 1½ cups sugar

Combine the cream, milk, salt, and rice in a heavy saucepan. Bring to a boil over medium heat, stirring to prevent sticking. Cover and simmer over low heat until rice is soft (20-30 minutes) stirring occasionally. Remove from heat.

Beat together eggs and sugar, and stir this mixture into the hot cooked rice mixture. Return to medium heat, stirring constantly until the mixture is thickened (do not overcook).

Rice Pudding

- 1 quart milk
- ¼ cup rice (not instant)
- 2 eggs
- ½ cup sugar
- 1 teaspoon vanilla

Combine the milk and rice and cook until the rice is soft, about one hour. (Fern uses a 2-quart double boiler). Beat two eggs and sugar until foamy.

Add beaten eggs and sugar to rice and cook until thickened. Add vanilla.

Rice Pudding

- ¾ cup uncooked rice
- 6 cups milk
- 2 eggs, beaten
- 1 cup sugar
- 1 rounded teaspoon cornstarch
- 1 teaspoon vanilla

In top of double boiler, combine rice and 4 cups milk. Cook slowly, covered, until rice is done (45 minutes to 1 hour). Combine eggs, sugar, ½ cup milk, and cornstarch and set aside.

When rice is done, transfer to a large, heavy saucepan and add 1½ cups milk. Heat until very hot, but do not boil. Gradually add egg mixture to rice, stirring constantly until it starts to boil. Remove from heat and stir in 1 teaspoon vanilla. You may top with cinnamon or nutmeg.

(Turn to Page B12)

Bounty

(Continued from Page B7)

RHUBARB SQUARES

- Mix for crumbs:
- ½ cup sugar
- 1 tablespoon butter
- ½ cup chopped nuts
- 1 teaspoon cinnamon
- Cream together:
- 1½ cups brown sugar
- ½ cup shortening
- 1 egg
- Sift together:
- 2 cups flour
- 1 teaspoon baking soda
- ½ teaspoon salt

Add:

- 1 teaspoon sour cream
- 1½ cups rhubarb pieces

Add creamed mixture alternately with sour cream. Stir in rhubarb. Turn into greased and floured pan. Sprinkle with crumbs. Bake 45-50 minutes at 325 degrees. Serve warm or cold. Cut into squares.

Kitchen Kettle Village RHUBARB STRAWBERRY PIE

- ½ cup sugar
 - ½ cup brown sugar
 - 2 tablespoons flour
 - ½ teaspoon vanilla
 - 2 cups rhubarb, chopped
 - ½ cup strawberries
 - 1 egg
- Mix together ingredients. Place in unbaked pie shell.

Crumb topping:

- ½ cup butter
- ¼ cup flour
- ½ cup brown sugar

Mix together and bake at 400 degrees for 30 to 35 minutes.

Kitchen Kettle Village PORK WITH RHUBARB HONEY SAUCE

- ½ pound rhubarb, diced
 - ½ cup frozen apple juice concentrate
 - ¼ teaspoon nutmeg
 - 2 tablespoons water
 - 1 teaspoon cornstarch
 - 2 tablespoons honey
- Cook rhubarb, apple concentrate, honey, and nutmeg until saucy. Combine cornstarch and water and add to rhubarb; simmer 1 minute.

Brush over roast pork or pork chops during the last 15 minutes of baking or over pork chops on charcoal grill near the end of the cooking time.

Kitchen Kettle Village RHUBARB TAPIOCA

- 6 cups diced rhubarb
- 2 tablespoons quick tapioca
- 1 teaspoon lemon peel
- ¼ teaspoon salt
- 2½ cups soft bread crumbs
- 6 tablespoons butter
- 2 teaspoons sugar
- ½ cup heavy cream
- 1½ teaspoon vanilla

Combine rhubarb, tapioca, lemon peel, salt and vanilla. Melt butter and bread crumbs. Alternate rhubarb and bread crumbs in casserole. Bake covered at 400 degrees for 25 minutes, uncovered for 10 minutes. Serve warm with whipped cream.

Kitchen Kettle Village FRENCH RHUBARB PIE

- 1 egg
 - 1 cup sugar
 - 1 teaspoon vanilla
 - 2 cups rhubarb, diced
 - 2 tablespoons flour
- Mix together and place into an unbaked pie shell. Cover with topping.

Topping:

- ¾ cup flour
- ½ cup butter
- ½ cup brown sugar

Bake at 400 degrees for 10 minutes. Continue baking for 30 minutes or until done.

Kitchen Kettle Village