



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

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

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

QUESTION — Mary Martin, Annville, would like a recipe for Moravian pie.

QUESTION — A Lititz reader is having trouble with hull peas turning a dull green after freezing. They do not taste good and she asks what she did wrong.

QUESTION — A reader would like a recipe for molasses coconut Easter eggs.

QUESTION — Linda Stump, Mechanicsburg, would like a recipe to make grape wine from frozen grape concentrate.

ANSWER — Dorothy Golembieski, Gettysburg, wanted a recipe for O' Henry candy made with a fondant, rice crispy cereal, and a layer of chocolate on top. Thanks to Audrey Storm, Barto, for sending a recipe.

O'Henry Cookie Bar

- 1 cup sugar
- 1 cup Karo syrup (light)
- 1 cup peanut butter
- 6 cups Special "K" cereal
- 6 ounces chocolate chips
- 6 ounces butterscotch morsels

Bring sugar and syrup to a slow boil. Add peanut butter and cereal. Press in 9x12-inch pan.

Melt chocolate chips and butterscotch morsels over low heat. Spread over mixture in pan. Cool one hour and cut in bars.

ANSWER — Julie Filler, Bethlehem, wanted a recipe for Montgomery Pie. Thanks to Bev Shirk, Lebanon; Mary Martin, Annville; and others for sending recipes.

Montgomery Pie

Bottom part:

- ½ cup molasses
- ½ cup sugar
- 1 egg
- 1 cup water
- 2 tablespoons flour
- Juice: rind of ½ lemon

Top part:

- ¾ cup sugar
- ¼ cup butter
- 1 egg, beaten
- ½ teaspoon baking soda
- ½ cup sour milk
- 1¼ cups flour

Combine ingredients for the bottom part of pie. Pour into unbaked 9-inch pie shell. For topping, combine butter and sugar. Add egg, beat thoroughly. Add milk and sifted dry ingredients alternately. Spread topping over mixture in pie shell. Bake at 375 degrees for 35 to 40 minutes.

ANSWER — David Akins, Blairsville, wanted to know where to purchase monosodium glutamate. Thanks to Ann Daniels, Shartlesville, who said MSG is usually found in the spice section of a grocery store and in oriental-food stores.

ANSWER — S. Stryker would like a good recipe for cole slaw. Thanks to Roseann Weaver, East Earl, and Lydia Sheaffer, Shermansdale; Kathy Erickson, Chesterfield, N.J., and others for sending recipes.

Cole Slaw

- 2 cups cabbage, finely shredded
- ¾ cup sugar
- 2 tablespoons water
- 3 tablespoons vinegar
- Mix together all ingredients thoroughly until sugar is dissolved. Add if desired:
- ½ cup finely chopped celery
- ½ cup finely chopped peppers

Good Ole Coleslaw

- 2 pounds cabbage
- 1 large carrot, grated
- 1 small onion, minced
- 1 stem celery, chopped
- ¾ cup mayonnaise
- ¼ cup sour cream
- 3 tablespoons vinegar
- ½ teaspoon Dijon mustard
- ¼ cup sugar
- Salt and pepper, to taste
- 2 tablespoons celery seeds
- Shred cabbage. Combine with carrot, celery, and onion. In a smaller bowl, whisk together mayonnaise, sour cream, vinegar, mustard, sugar, salt and pepper to taste.

Add to the vegetables and mix well. Let set in refrigerator at least one hour. Just before serving, add celery seeds. Makes 4 to 6 servings.

Cole Slaw

- 1 small head cabbage, finely shredded
- 2 carrots, scrubbed and shredded
- 2 tablespoons grated onion
- ¾ cup mayonnaise
- 3 tablespoons red wine vinegar
- 1 tablespoon sugar
- Salt and pepper to taste
- In a large bowl, mix together cabbage, carrots, and onion. In another bowl, mix together mayonnaise, vinegar, and sugar. Add salt and pepper to taste. Pour over cabbage mixture, toss to coat. Refrigerate 2 hours or more to allow flavors to blend. Stir well before serving. Serves 6.

ANSWER — Jean Mitchell, Lewisburg, wanted a recipe for milk pie. Thanks to Mary Martin, Annville; Josephine Mateus, Dallas, and others for sending recipes.

Pa. Dutch Milk Pie

Make a simple crust pastry. Line a pan with it. In a bowl, mix 2 rounded tablespoons flour with 1 cup sugar. Mix with fingers and pour into unbaked pie shell. Pour in milk to fill to ¼ -inch below the top. Do not stir. Add a tablespoon butter, cut into chunks. Sprinkle with lots of nutmeg. Sprinkle a little salt on top. Bake 1 hour and 15 minutes at 350 degrees.

Cream Pie

- 1 pint whole milk
- ½ cup sugar
- 2 well-beaten eggs
- 1 teaspoon cornstarch
- 1 teaspoon flour
- Pinch salt
- 1 teaspoon vanilla
- Mix together ingredients and pour into an unbaked pie shell. Bake at 350 degrees until set.

Common Pie

- 1 cup sugar
- 1 cup molasses
- 1 cup flour
- 1 teaspoon baking soda
- 6 cups thick milk
- Mary Martin writes that this and the recipe for Cream Pie are from her mother's handwritten notebooks from when she started housekeeping in 1923, and have very little instructions with it. During the Depression, money was scarce and mothers had to use what little they had from the farm and very little store-bought goodies.

We usually do not print recipes without specific directions, but this offers a glimpse into the past and may be a recipe that can be adapted to your needs.

ANSWER — Here is a recipe for no-cholesterol deviled eggs. Thanks to Anne Wiegler, Pottstown, for submitting the recipe.

No-Cholesterol Deviled Eggs

- 1 dozen hard cooked eggs
- Filling (Houmus Tahini)
- Juice of 1 lemon
- 1 clove garlic, minced
- 15-ounce can chick peas, drained
- 1 tablespoon sesame paste
- 1 tablespoon olive oil
- ½ teaspoon salt
- Pinch ground pepper
- Put all filling ingredients into blender and process until smooth. Cut eggs in half lengthwise and discard yolks or feed to dogs, chickens, or pigs. Fill eggs with Houmus filling and sprinkle with paprika.

Dutch Favorites

(Continued from Page B6)

RICE PUDDING

- 1 quart milk
- 1 quart water
- 1½ cups rice
- 2 eggs
- 1 cup evaporated milk
- 1½ cups sugar
- ¼ cup raisins
- 1 tablespoon vanilla
- Dash salt

Add rice to milk and water. Let simmer until liquid begins to thicken or until rice is done.

Beat together eggs, evaporated milk, and sugar; add to rice. Add raisins and bring to a boil. After removing from heat, add vanilla. Stir well and put in dish to cool. Sprinkle with nutmeg.

Ann Chapman
Ulster

OATMEAL PIE

- 3 eggs
- 1 cup brown sugar, firmly packed
- ¾ cup granulated sugar
- ¾ cup milk
- 2 teaspoons melted butter
- ¼ teaspoon salt
- 1 teaspoon vanilla
- ½ cup quick-cooking rolled oats
- ¾ cup flaked coconut
- 1 unbaked 9-inch pie shell

Beat eggs until lemon-colored. Gradually add brown and granulated sugars, beating well. Blend in milk, butter, salt, and vanilla. Stir in oats and coconut. Pour into pie shell. Bake at 375 degrees for 30 minutes or until set around edges. Cool on racks. Makes 6-8 servings.

Sarah Clark
Breezewood

MINCEMEAT DROP COOKIES

- ¾ cups sifted all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ cup soft butter
- ½ cup shortening
- 1 cup granulated sugar
- ½ cup brown sugar
- 3 eggs, unbeaten
- 1 teaspoon vanilla
- 1½ cups prepared mincemeat
- 1 cup raisins
- 1 cup chopped nuts, if desired
- Preheat oven at 375 degrees.

Sift together flour, salt, baking soda, and cinnamon. Combine in large bowl shortening, butter, sugars, eggs, and vanilla. Beat for 2 minutes. Add mincemeat, flour mixture, raisins, and nuts. Drop by teaspoonfuls on greased cookie sheet 2-inches apart. Bake about 12 minutes. Makes about 8 dozen.

Dorothy Evans
Royersford

CHERRY CHEESE DESSERT

- 8 graham crackers, crushed
- 2 tablespoons granulated sugar
- 3 tablespoons butter, melted
- Combine cracker crumbs, sugar, and butter. Press into pie plate.
- 3-ounces cream cheese
- 14-ounce can sweetened condensed milk
- ½ cup lemon juice
- 1 teaspoon vanilla
- 1 can cherry pie filling
- Beat cream cheese until fluffy. Add milk gradually. Add lemon juice slowly while stirring. Add vanilla. Pour mixture into pie plate lined with the crumbs. Top with cherry pie filling.

Martha Martin
Mt. Joy