



## 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** — M. Sauder, Mohnnton, 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** — 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.

**QUESTION** — Luci Lowe would like a coffee crumb cake recipe that appeared in the Family Circle magazine around 1935-1940. She writes that it was considered a Depression recipe and tasted delicious.

**QUESTION** — Marilyn Baumert, Herndon, would like a recipe for tapioca pudding made with large pearl tapioca.

**QUESTION** — Marilyn Baumert, Herndon, would like a recipe for chicken corn soup that tastes like that served at Bird-In-Hand Restaurant.

**QUESTION** — Nancy Kring, Johnstown, would like a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom.

**QUESTION** — A Womelsdorf reader would like a recipe with instructions on making yogurt in a crockpot.

**QUESTION** — Harriet Young, Long Island, N.Y., would like a recipe for cucumber salad like that served at Bird-in-Hand Restaurant.

**QUESTION** — Joy Shreck, Bunker Hill, W.V., is looking for a recipe for peanut butter clusters, a no bake cookie with peanut butter, Karo syrup, and oats.

**QUESTION** — Joy Shreck, Bunker Hill, W.V., would like a good recipe for pizza crust.

**QUESTION** — Karen Yourga, Hermitage, would like a recipe for salmon steaks. Should they be marinated?

**QUESTION** — J. Medaglia, Birdsboro, would like recipes for using dry meringue powder.

**ANSWER** — Mimi Stoltzfus, Lewisburg, wanted a recipe for honey-mustard pretzels. Thanks to Joan Lesley, White Hall, Md., who sent a recipe.

### Honey Mustard Pretzels

Break up 1½ pounds of large hard pretzels in small pieces. Combine and mix well:

- 1 package Good Seasons Honey Mustard Mix
- ¾ cup canola oil
- 1 teaspoon dill
- ¼ teaspoon garlic powder

Pour mixture over broken pretzels and mix well. Spread pretzels onto cookie sheets. Bake at 275 degrees for 15 minutes. Serve or keep in air tight tin when cooled.

**ANSWER** — Dorothy Golembieski, Gettysburg, wanted a recipe for pineapple jam made with fresh crushed pineapple and Kiefer pears. Thanks to Carol Miller, Newport; Annie Stauffer, Loveville, Md.; Bev Martin, Stevens; Mrs. David Oberholtzer, Lititz; and others for sending recipes.

### Pear Honey

- 8 pounds Kiefer pears
- 8 pounds sugar
- 2 cups crushed pineapple

Remove peeling and core from pears. Grind pears in food chopper. Add crushed pineapple and sugar gradually. Bring to a boil and cook until thick (about 20 minutes). Stir frequently to prevent it from burning. Put into jars and seal.

### Pear And Pineapple Jelly

- 1 quart crushed pineapple
- 5 pounds Kiefer pears, ground
- 8 pounds sugar

Boil together pineapple, pears, and sugar for 20 minutes. Put in clean jars and seal.

# A Topping

(Continued from Page B6)

### LEMONY BREAKFAST CHEESE SPREAD

1 cup part-skim ricotta cheese  
1 tablespoon sugar  
½ cup lemon lowfat yogurt  
½ teaspoon vanilla extract  
Beat ricotta cheese and sugar in small mixer bowl until smooth, about 5 minutes. Stir in yogurt and vanilla. Refrigerate, covered, 1 to 2 hours to allow flavors to blend. Spread 1 to 2 tablespoons cheese spread on warm assorted toasted breads or rice cakes. Top with fresh or dried diced fruit, cooked bacon or sausage or sliced hard cooked egg. Yields 1½ cups.

### HORSERADISH MUSTARD

1 cup prepared mustard  
1 tablespoon horseradish, drained  
1 clove garlic, minced to paste  
Pinch ground allspice

### MIXED HERB MUSTARD

1 cup prepared mustard  
½ teaspoon dried tarragon  
½ teaspoon thyme  
½ teaspoon marjoram  
1 clove garlic, minced to paste  
1 teaspoon finely chopped parsley

### EGGS BENEDICT WITH SOUR CREAM HOLLANDAISE SAUCE

¾ cup sour cream hollandaise sauce  
2 toasted buttered English muffins  
4 slices Canadian bacon, grilled  
4 poached eggs  
For each serving, top English muffin with bacon slice, then poached egg. Spoon 3 tablespoons warm sour cream hollandaise sauce overall. Serve immediately.

**ANSWER** — For the reader who wanted recipes using self-rising flour, here are several from Kerry Clark, Warfordsburg, and from an anonymous reader.

### Zucchini Bread

2 cups squash, grated  
2 cups sugar  
2 cups self-rising flour  
2 tablespoons vanilla  
3 teaspoons cinnamon  
1 cup vegetable oil  
3 eggs  
Mix together ingredients. pour into bread pans and bake at 325 degrees for one hour.

### Cobbler

1½ cup self-rising flour  
1½ cups sugar  
1½ cups milk  
½ cup butter, melted  
1 quart sweetened fruit and liquid  
Mix together flour, sugar, and milk. Melt butter in baking dish. Make sure fruit has at least one cup liquid in it. Pour fruit over butter. Pour batter over fruit. Bake at 350 degrees for one hour or until browned.

### Vanilla Butter Nut Cake

3 cups sugar  
½ cup oil  
1 cup butter, melted  
3 cups self-rising flour  
5 large eggs  
¼ teaspoon salt  
1 cup milk  
2 tablespoons vanilla butter nut flavoring  
Mix together all ingredients until moistened on low. Mix on high for 2 minutes. Bake at 350 degrees for one hour.

### Quick Seed Bread

4 cups self-rising flour  
1 teaspoon salt  
1 teaspoon baking powder  
4 tablespoons poppy seeds  
4 tablespoons sesame seeds  
1¼ cups plus 3 tablespoons milk  
3 tablespoons water  
Seeds to sprinkle on top  
In a large bowl, combine flour, baking soda, salt, and seeds. Add milk and water, with a fork, mix quickly into a soft dough. On a floured board, knead the dough lightly for 2 minutes. Shape into a ball and place it on a greased and floured baking sheet. Sprinkle with additional seeds and press lightly into the dough. bake at 425 degrees for 30 to 35 minutes or until a tester comes out clean. Cool on a rack.

**ANSWER** — Lisa Miller, New Hope, wrote that she and her grandmother found a recipe that called for dried apples. She wanted to know how to do it. This sounded like a typographical error to me and the consensus of our readers is that it should have read dried apples.

**ANSWER** — Grace Ikeler, Bloomsburg, wanted a recipe for English walnut cake. Thanks to Josephine Matenus, for sending a recipe.

### English Walnut Cake

1 cup sugar  
¼ cup butter  
½ cup milk  
1 teaspoon baking powder  
1½ cups flour  
3 egg whites  
1 cup chopped English walnuts nutmeats  
Mix together ingredients and pour into small loaf cake pan. Bake in 375 degree oven for 30 minutes.

### SOUR CREAM HOLLANDAISE SAUCE

¾ cup dairy sour cream  
1 egg yolk  
1 tablespoon fresh lemon juice  
¼ teaspoon salt  
½ cup dairy sour cream  
Combine ¼ cups sour cream, egg yolk, lemon juice, and salt in small saucepan. Heat over low heat, stirring constantly, until thick and hot. Remove from heat and stir in remaining ¼ cup sour cream. Return to low heat; heat to serving temperature. Do not boil.

### CUCUMBER SALAD DRESSING

1 cup sugar  
½ cup Miracle Whip  
¼ cup white vinegar  
½ cup heavy whipping cream  
Mix sugar and Miracle Whip. Add vinegar and stir well. Add whipping cream and stir again until thoroughly mixed. Chill for 1-2 hours. Pour over cucumber slices with onion.

Jennifer Grimes  
Pa. Dairy Princess

### BLUE CHEESE DRESSING

¾ cup crumbled blue cheese  
3 ounces cream cheese  
¼ cup mayonnaise  
¼ cup half and half  
Reserve ½ cup blue cheese. Beat remaining blue cheese and the cream cheese on low speed until blended. Add mayonnaise and half and half. Beat on medium speed until creamy. Stir in remaining blue cheese. Cover and refrigerate about 3 hours.

Jen Bashore  
Lebanon Co. Dairy Princess

### EASY CHEESEY SAUCE

8 ounces cold pack cheese (cheddar, smoked, Swiss, bacon, horseradish, port wine)  
¾ cup milk

In a saucepan, combine cheese and milk. Cook over low heat until smooth. Serve over vegetables, seafood, hot sandwiches, and more.

### CREAMY PARMESAN HERB DRESSING

¾ cup cottage cheese  
½ cup buttermilk  
¼ cups grated parmesan cheese  
½ teaspoon Italian seasoning  
¼ teaspoon black pepper  
1 tablespoon chopped green onions

1 tablespoon chopped sun-dried tomatoes, if desired

Place cottage cheese, buttermilk, parmesan cheese, Italian seasoning and pepper in food processor or blender. Blend until smooth. Stir in onions and sun-dried tomatoes, if desired. Cover and chill.

### ROASTED RED PEPPER DRESSING

¾ cup roasted red bell peppers  
¾ cup plain yogurt  
2 teaspoons balsamic vinegar  
½ teaspoon garlic pepper  
1 tablespoon minced parsley  
Place red peppers, yogurt, vinegar, and garlic pepper in blend or food processor. Blend or process until smooth. Transfer to small bowl. Stir in parsley. Cover and chill at least 2 hours.

To roast pepper halves, place on pan, skin side up. Broil 2 to 3 inches from heat source. Watch carefully, turning until skins are black all over. Remove from heat; transfer to sealable food-safe plastic bag. Let steam 15 to 20 minutes. Remove from bag; peel off and discard blackened skin. If desired, jarred roasted peppers may be substituted. Rinse, drain, and dry peppers. Proceed as recipe directs, adding ¼ teaspoon sugar with ingredients in blender or food processor.

(Turn to Page B9)