



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, 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 — 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 — 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.

QUESTION — Mary Winters, Elizabethtown, would like a recipe for moist spice cake.

QUESTION — Send your mother's favorite recipe and several paragraphs about your mother to be included in the Mother's Day feature. Your letter must be in the office by May 3 to be included.

QUESTION — Sue and Bruce Pardo, Jarrettsville, Md., would like recipes for low-fat ice cream and low-fat frozen yogurt to be made in an ice cream maker.

QUESTION — Robin O'Brien, Reading, would like recipes for mushrooms, especially mushrooms stuffed with crabmeat.

ANSWER — A reader would like a recipe for molasses coconut Easter eggs. Thanks to A. Moyer, for sending a recipe that she had clipped from this paper several years ago.

Molasses Coconut Eggs

- ½ cup light cream
- ½ cup brown sugar
- 2 tablespoons granulated sugar
- ¼ cup molasses
- 2 tablespoons baking molasses
- 2 tablespoons butter
- 3 cups flaked coconut

Place cream, sugars, molasses and butter in a heavy saucepan. Bring to a boil, stirring until sugar is dissolved. Boil over medium heat, stirring occasionally, until a soft-ball forms when a small amount is dropped into cold water. Remove from heat. Add coconut, stir well. Drop by teaspoonfuls on a greased cookie sheet. Shape into eggs when cool enough to handle. Chill. Dip into melted chocolate made from the following:

- 12 ounces semi-sweet chocolate bits
- 2 tablespoons vegetable shortening, melted

ANSWER — Ruth Cantello, Somerset, N.J., wanted a recipe for apple cider donuts. Thanks to Karen Byers, St. Thomas, for sending a recipe.

Spicy Apple Juice Doughnuts

- 3 cups flour
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ teaspoon nutmeg
- 2 eggs
- ¼ cup butter, softened
- ½ cup sugar
- ¾ cup apple juice

Sift together flour, baking powder, cinnamon, salt and nutmeg. Beat together eggs, butter, and sugar. Stir in flour mixture alternately with the apple juice, beating after each addition. Cover and chill dough for 2 hours. Roll chilled dough to 3/8-inch thickness on well-floured board. Cut with doughnut flour cutter. Deep fry at 375 degrees until golden brown on both sides. Drain on paper towels. While warm, shake in plastic bag containing granulated or confectioners' sugar.

ANSWER — Linda Stump, Mechanicsburg, wanted a recipe to make grape wine from frozen grape concentrate. Thanks to Mary Jane Heidlebaugh, Stewartstown, for sending her recipe.

Balloon Wine

- 2 12-ounce cans frozen grape juice concentrate
- 4 cups sugar
- ½ teaspoon yeast

Put juice, sugar, and yeast in a glass gallon jug and fill almost to the brim with tap water. Place large balloon on top of jug (do not use cork or lid of bottle). As the balloon inflates, the wine will ferment and the sugar dissolve. Keep in warm place. When the balloon falls over (deflates), the wine is ready to strain and bottle.

ANSWER — Evelyn Snooks wanted a Thai recipe for sticky rice and a soybean custard to scoop on the sticky rice. Thanks to a western New York reader for sending a sticky rice recipe. She does not have a soybean custard recipe but sent an alternate that she thinks readers will enjoy. She writes that sticky rice requires a glutinous rice that can be purchased in Asian grocery stores. It's served both as a main course accompaniment and in desserts. Mango and sticky rice is a common snack that can be bought from vendors on Thai city streets.

Sticky Rice

Rinse a cup of rice several times until water runs clear (removes starch), then soak for 12 hours or overnight. Line an in-pot steamer with cheesecloth or similarly woven fabric, pour in rice and spread flat across steamer. Steam until tender and fluffy. If your steamer has short legs, be careful not to let the water boil away.

Pineapple Sauce

Put a one-pound can of unsweetened pineapple chunks or crushed pineapple on the stove to simmer, reserving a little juice. Add 2 teaspoons cornstarch to reserved juice and stir or shake until dissolved. When pineapple is simmering, add cornstarch mixture and stir constantly until sauce thickens. Stir in a teaspoon or so of powdered ginger, more or less to suit your taste. Spoon over sticky rice in individual bowls. Serves 4 to 6. Could also use prepared pineapple topping, adding in ginger or skip the cornstarch and use two tablespoons of light corn syrup to thicken and sweeten sauce.

ANSWER — Mimi Stoltzfus, Lewisburg, wanted a recipe for honey-mustard pretzels. Thanks to Darlene Heisey, Mt. Pleasant Mills, and Rose Blessing, for sending recipes. Darlene sent a recipe for seasoned pretzels that she and her husband like better than the honey mustard pretzels.

Honey Mustard Baked Pretzels

- 1 pound broken hard pretzels
- 1 cup melted butter
- 1 package mustard or honey Dijon dry salad mix

In a large kettle, mix the butter and dry salad mix. Add broken pretzels and stir until the pretzels are well coated with the buttered mixture. Put the pretzels in two 9x13-inch cake pans. Bake at 250 degrees for about one hour. Stir pretzels every 20 minutes while baking.

Hidden Valley Pretzels

- 1 cup oil
- 1 package Hidden Valley Ranch dressing mix
- 1 tablespoon dill weed
- 1 tablespoon lemon pepper
- 1 tablespoon garlic powder
- 1 bag broken pretzels

Mix together oil, dressing mix, dill weed, lemon pepper, and garlic powder. Add pretzels. Pour onto cookie sheet. Bake for 10 minutes at 300 degrees. Stir the pretzels and bake for 10 more minutes.

Dessert

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CARAMEL-CHOCOLATE PIE SUPREME

- Graham cracker crumb crust
- 30 vanilla caramels
- 2 tablespoons butter
- 2 tablespoons water
- 6 ounces cream cheese
- ½ cup confectioners' sugar
- 4 ounces sweet baking chocolate
- 3 tablespoons hot water
- 1 teaspoon vanilla
- 2 cups heavy whipping cream
- 2 tablespoons confectioners' sugar

Melt caramels with butter and 2 tablespoons water. Pour into crust and refrigerate one hour.

Beat cream cheese and ½ cup confectioners' sugar until smooth. Spread over caramel layer. Refrigerate.

Heat chocolate and 3 tablespoons hot water until melted. Cool to room temperature. Stir in vanilla. Separately beat whipping cream and 2 tablespoons confectioners' sugar in chilled medium bowl until stiff. Reserve 1½ cups. Fold chocolate mixture into remaining whipped cream. Spread over cream cheese mixture. Top with reserved whipped cream. Refrigerate at least one hour or until firm.

Jen Bashore
Lebanon Co. Dairy Princess

MONTGOMERY PIE

- Syrup:
- 1 lemon squeezed and rind grated
 - 1 cup King Syrup
 - 1 cup brown sugar
 - 1 cup water
 - 1 tablespoon flour

Top:

- 1½ cups granulated sugar
- 3 cups flour
- ½ cup soft butter
- 1 cup buttermilk
- 1 teaspoon baking soda

In two 9-inch pie shells and one 8-inch shell, divide syrup. By spoonful, place topping on syrup. All syrup does not need to be covered for it will bake in place. Bake on cake rack in 350-degree oven for 35 to 40 minutes. Cool. Place in plastic bag to keep soft. May be frozen.

Wendy Schott
Hanover

SWEET POTATO PIE

- 1 cup sugar
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- 2 eggs
- 12-ounce can evaporated milk
- 1 teaspoon vanilla
- 1½ cups mashed, cooked sweet potatoes

9-inch unbaked pie crust

Topping:

- ½ cup butter
- ½ cup flour
- ½ cup brown sugar
- ½ cup shredded coconut
- ½ cup chopped pecans

In a mixing bowl, blend sugar and spices. Beat eggs; add milk and vanilla. Combine with sugar mixture. Stir in potatoes. Beat until smooth. Pour into pie crust. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees and bake an additional 30 minutes. Combine topping ingredients. Remove pie from oven; sprinkle with topping. Bake 10 to 15 minutes or until topping is golden brown. Cool. Serve with whipped topping or ice cream. Tastes similar to pumpkin pie. Pumpkin can be substituted in place of sweet potatoes.

Marie Martin
East Earl

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