



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 — 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 — 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.

QUESTION — Linda Beiler would like to see recipes for yeast fruit breads such as strawberry and apple.

QUESTION — Lena Stoltzfus, Ronks, would like a recipe for Long Johns.

ANSWER — Marilyn Baumert, Herndon, wanted a recipe for tapioca pudding made with large pearl tapioca. Thanks to Sadie Stoltzfus, Kinzers, for sending a recipe.

Pearl Tapioca Pudding

- 2 tablespoons pearl tapioca
- 2 cups milk
- 1 egg
- ½ cup sugar
- Dash salt
- 1 teaspoon vanilla

Heat milk and tapioca slowly in heavy saucepan. Boil 5 to 10 minutes. Beat egg and sugar, add a little hot milk to egg mixture then pour into tapioca, stirring constantly, bring it to a boil. Add vanilla. Stir occasionally as it cools to make a good creamy pudding.

ANSWER — Marilyn Baumert, Herndon, wanted a recipe for chicken corn soup that tastes like that served at Bird-in-Hand Restaurant. Thanks to Sadie Stoltzfus, Kinzers, for sending a recipe.

Chicken Corn Soup

- 1 chicken (about 5 cups meat)
- 4 quarts water
- 1 onion, chopped
- ½ cup chopped celery
- 2½ cups fresh or frozen corn
- Salt and pepper to taste

Cook chicken slowly until it is tender in the 4 quarts water with seasoning. Remove chicken and strain broth through a fine sieve. Take meat from bones and cut in bite-sized pieces. Set aside. Add corn to broth and bring to a boil. Add chopped celery and onion and cook 5 minutes. (Optional, may also add noodles and cook with the celery and onion). Add chicken, simmer covered 5 minutes. Serves 10.

ANSWER — Joy Shreck, Bunker Hill, W.V., wanted a good recipe for pizza crust. Thanks to Sadie Stoltzfus, Kinzers, for sending a recipe.

Pizza Dough

- 1 package dry yeast
 - 1 cup warm water
 - 1 teaspoon sugar
 - 1 teaspoon salt
 - 2 tablespoons oil
 - 2½ cups flour (some whole wheat may be used)
- Dissolve yeast in warm water, stir in remaining ingredients. Beat about 20-30 strokes until it rolls in a ball. Let set 5 minutes. Spread with fingers on pan and spread sauce and cheese on top. Bake at 400 degrees for 20 minutes.

ANSWER — Thanks to Cathy Gro, Mifflin County Dairy princess, for sending a dressing recipe in response to a previous request.

Apricot Dressing

- 2 cups cottage cheese
 - ¼ cup apricot jam
 - 2 teaspoons lemon juice
 - ½ teaspoon grated lemon rind
- Place cottage cheese, jam, lemon juice, and rind in blender or food processor. Blend or process until fairly smooth. Transfer to small bowl. Cover and chill. Serve as a dressing for fruit salads.

ANSWER — Thanks to Bunny Bankert, York Springs, for sending a dipping mustard recipe that was requested.

Bunny's Mustard

- ½ cup water
 - ¼ cup dry mustard
 - ½ teaspoon ground turmeric
- In a saucepan, combine:
6 tablespoons cornstarch
1 cup sugar
¾ cup vinegar
1½ cups water
½ teaspoon salt
- Cook until thick and bubbly for 2 minutes. Blend mustard mixture into hot vinegar mixture until it boils. Add 3 tablespoons butter and stir until butter melts. Remove from heat. Makes 3½ cups.

Note: If the mustard is too thick for dipping, thin with cold water.

ANSWER — Thanks to Sue Pardo, Jarrettsville, Md., for sending recipes for dressings.

Salad Vinegars

- 2 cups white vinegar
 - 2 tablespoons sugar
 - ¼ cup raspberries or blackberries.
- Place all ingredients in microwave safe container. Heat 3-5 minutes. Cool to room temperature. Store in glass bottle or jar.

Herb Vinegar Italian Style

- 2 cups white vinegar
 - 2 tablespoons sugar
 - 2 tablespoons oregano, dried or 2 pieces fresh
 - 2 cloves garlic
- Place all ingredients in microwave-safe container. Heat 3 to 5 minutes. Cool to room temperature. Store in glass bottles or jars.

ANSWER — Thanks to Mrs. Harold Diller, Hagerstown, Md., who sent a recipe in response to the request by Mary Winters, Elizabethtown.

Crisco White Cake

- 2½ cups flour
 - 1½ cups sugar
 - ¼ cup milk
 - ¾ cup shortening
 - 1 teaspoon salt
 - 4½ teaspoons baking powder
- Mix 2 minutes then add as follows:
½ cup milk
5 egg whites
1 teaspoon vanilla
- Mix another 2 minutes.
Bake at 350 degrees for 30 minutes in a 9x13-inch pan or 9-inch round pan.

ANSWER — Thanks to Frederick Dropko, Thurmond, Md., for sending a recipe requested by Ada Mothes, Renick, W.V.

Seafood Crab Soup

- 1 pound claw crab meat
 - 1 quart water
 - 1½ pints tomatoes
 - ½ cup diced celery
 - ½ cup butter
 - 3 or 4 diced potatoes
 - Salt and pepper to taste
 - 2 tablespoons sugar
 - 1 package frozen lima beans
 - 1 package frozen corn
 - 2 bouillon cubes
- Into kettle, put butter, crab meat, water, tomatoes, and celery. Let cook about 30 minutes. Add potatoes. Cook 10 minutes, add salt, pepper, sugar, lima beans, and corn. Cook about 15 minutes and then add two bouillon cubes. Cook again for 15 minutes.

Mama

(Continued from Page B6)

CHOCOLATE COOKIES

- ½ cup butter
- 1 tablespoon shortening
- ¼ cup granulated sugar
- ¼ cup brown sugar
- ½ teaspoon salt
- 1 egg
- 2 ounces melted chocolate
- 2 tablespoons milk
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- 2½ cups flour

Combine ingredients. Chill dough. Roll thin. Cut out shapes. Bake at 350 degrees for 8 to 10 minutes.

This recipe was handed down from my grandmother from her mother and then to my mother and to me. I am 68 years young so the recipe must be close to 100 years old. It is a very good tasty chocolate cookie.

Bernice Haas
Emmaus

COCONUT CREAM PIE

- 1 cup coconut
- 1 quart milk
- 2 large eggs
- 1 cup sugar
- Pinch salt
- 2 heaping teaspoons cornstarch
- 1 tablespoon butter
- ¼ teaspoon vanilla
- 10-inch pie shell, baked

Separate eggs, saving whites for meringue. Beat yolks into 3 cups milk, adding sugar and salt. Heat in double boiler, mix cornstarch and remaining milk and blend with first milk mixture. Add butter. Stir until this mixture thickens and sticks to spoon. Remove from heat and add vanilla. Pour half of cream filling into pie shell and sprinkle with coconut, add remaining filling and sprinkle with additional coconut. Whip up egg whites and cover pie with meringue. Sprinkle remaining coconut over pie top. Place in 350 degree oven until meringue and coconut are browned.

This was my mother's recipe.
Josephine Matenus
Dallas

CHOCOLATE RAISIN COOKIES

- 1 cup butter, melted
- 2 cups brown sugar
- 2 eggs
- 1 cup sour milk
- 2 tablespoons vanilla
- 3 cups flour
- ¼ cup cocoa
- 1 teaspoon baking soda
- 3 cups raisin

Mix together ingredients. Drop by teaspoonful on cookie sheet. Bake at 350 degrees until done. Frost with vanilla icing.

My mother got this recipe from her mother. This was our favorite cookie and I made them many times while a teenager on our farm in Denver.

Mrs. Leon Musser
Manheim

MOTHER'S MONTGOMERY PIE

- 1 cup sugar
 - 1 cup dark molasses
 - 1 teaspoon vanilla
 - 1 pint cold water
 - 1 tablespoon flour
- Mix together. Pour into 2 unbaked pie shells. Top part:
½ cups sugar
½ cup shortening
1 egg
1 cup sour milk
1 teaspoon baking soda
2 cups flour

Mix and drop on top of first part with a tablespoon. Bake in 350 degree oven until set and nicely browned.

Laura McKinney
West Grove