



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

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

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 — 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 — 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.

QUESTION — L. Weaver, Ephrata, would like a recipe for tomato sauce (similar to Hunt's) to can.

QUESTION — Shirley Hoover, Indiana, would like to know why when she bakes cream pies, the pie crust gets soggy and filling turns watery.

QUESTION — Shirley Hoover, Indiana, would like Jell-O salad recipes.

QUESTION — Rebecca Helm would like to find a recipe for soft tortilla shells made with cornmeal and whole-wheat flour.

QUESTION — A reader from Morgantown would like a recipe for spaghetti sauce that tastes like the Ragu brand.

QUESTION — Carol Spatz, Harrisburg, is looking for a recipe called either pumpkin spread or pumpkin butter, which is similar to apple butter.

QUESTION — R. Wenger, Dayton, Va., wants some cheese ball recipes.

QUESTION — Lavenia Campbell, Benton, is searching for a dill pickle recipe using an open crock method. The pickles are packed into an open crock, covered with liquid, and kept in a cool place to be used one at a time as needed.

QUESTION — Robin Svec, White Hall, Md., is searching for jam and preserve recipes similar to Polaner's All Fruit, which is sweetened only with fruit juice concentrate.

ANSWER — Thanks to Marie Campbell, Brogue, for sending a snack pretzel recipe.

Pretzels Are A Hit

- 2 sticks butter
- 2 envelopes dry onion soup mix
- 1½ pounds hard broken pretzels

Melt butter in a 9x13-inch cake pan on top of the stove. Dump in soup and mix. Stir in pretzels and coat. Bake in oven at 200 degrees for 2 hours, stirring every 15 minutes.

ANSWER — Luci Lowe wanted a coffee crumb cake recipe that appeared in the Family Circle magazine around 1935-1940. Thanks to Sarah Clark, Breezewood, for sending a recipe.

Streusel Coffee Cake

In bowl, stir together:

- 1½ cups flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ¼ teaspoon salt

In another bowl, stir together:

- 1 beaten egg
- ½ cup milk
- ¼ cup cooking oil

Stir the two mixtures together and beat well. Stir in ¼ cup raisins if desired. Pour into a greased 9x9x2-inch pan. Combine for streusel:

- 2 tablespoons brown sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon

Cut in 1 tablespoon butter until crumbly. Stir in nuts, optional. Sprinkle over batter. Bake at 375 degrees for 30 minutes. Serve warm.

ANSWER — Robin O'Brien, Reading, wanted recipes for mushrooms, especially mushrooms stuffed with crabmeat. Thanks to Carol Resh, Grantsville, Md., for sending two recipes.

Hot Cheddar Stuffed Mushrooms

- 1 pound large fresh mushrooms
- 1 cup shredded cheddar cheese
- ¼ cup chopped parsley
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 6 tablespoons butter
- 1 cup chopped onions
- 1 cup soft bread crumbs

Rinse mushrooms and pat dry. Remove stems, chop and set aside. In large skillet, melt butter. Brush mushroom caps with melted butter; place on lightly buttered shallow baking pan or broiler pan. To remaining butter, add onions and chopped mushroom stems. Saute 2 minutes. Add crumbs, cheese, parsley, salt, and pepper, stir lightly. Spoon into mushroom caps, piling high. Bake at 350 degrees about 20 minutes.

Crab Stuffed Mushrooms

- 12 large mushrooms
- 1 can (7½ ounces) crabmeat, flaked
- 1 egg, slightly beaten
- 2 tablespoons chopped onion
- ½ cup soft bread crumbs
- ¼ cup salad oil
- 2 tablespoons Miracle Whip
- 1 teaspoon lemon juice
- 2 tablespoons butter, melted

Remove stems from mushrooms. Brush caps with oil and place in buttered baking dish. In a mixing bowl, combine crabmeat, egg, Miracle Whip, onion, lemon juice, and ¼ cup bread crumbs. Fill mushroom caps with mixture. Combine remaining ¼ cup bread crumbs with melted butter and sprinkle over crab mixture. Bake in preheated 375 degree oven for 15 minutes.

ANSWER — Thanks to Donna Rae Burgett, Newville, for sending recipes for spice cake requested by Mary Winters, Elizabethtown.

Banana Spice Cake

- 2½ cups cake flour
- 1½ cup sugar
- 1¼ teaspoon baking powder
- 1 teaspoon salt
- 1¼ teaspoon baking soda
- 1½ teaspoon cinnamon
- ¾ teaspoon nutmeg
- ¾ teaspoon cloves
- ¾ cup shortening
- ¾ cup buttermilk
- 1¼ cup mashed bananas
- 2 eggs

Sift flour, sugar, baking powder, salt, baking soda, cinnamon, nutmeg, and cloves. Add shortening, buttermilk, and mashed bananas. Beat 2 minutes with electric mixer. Add eggs, beat one minute. Scrape bowl frequently. Bake 30 minutes or until cake tests done.

Buttermilk Spice Cake

Sift together into bowl:

- 2½ cups sifted cake flour
- 1 cup sugar
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- 1 teaspoon salt
- ¾ teaspoon cloves
- ¾ teaspoon cinnamon

Add:

- ¾ cup brown sugar, packed
- ½ cup soft shortening
- 1 cup buttermilk

Beat 2 minutes and add: 3 eggs
Beat 2 more minutes. Pour into prepared pans. Bake at 350 degrees for 35 to 40 minutes — round pans or 45 to 50 minutes — oblong pan.

ANSWER — Linda Boyer, Narvon, wanted a recipe for the Friendship Starter that contains pineapples, cherries, and peaches. Please check the feature story on sourdough in this section for the recipe.

Foods Men Love

(Continued from Page B6)

RICE PUDDING

- 1 quart milk
 - ½ cup rice
- Combine milk and rice and cook 30 minutes or until rice is tender. Combine the following:
- 2 eggs, beaten
 - ½ cup sugar
 - 1 teaspoon vanilla
- Slowly add to rice mixture and cook until thickened. Pour into dish and sprinkle cinnamon or nutmeg on top.

Anita Daniel
Waymart

CHEESE STUFFED SHELLS

- 8 ounces large pasta shells
 - 1 onion
 - 1 teaspoon parsley
 - ½ pound grated or sliced Velveeta cheese
 - 1½ pound ground beef
 - ½ cup bread crumbs
 - 48 ounces spaghetti sauce
 - 2 cups tomato juice
- Cook the shells and add 1 teaspoon oil so they don't stick together while cooking. Brown ground beef and onions, add bread crumbs and parsley. Cover the bottom of a large baking dish with half of sauce. After the shells are cool, fill with meat. Pour sauce and the tomato juice over shells. Bake at 350 degrees for 30 minutes. Sprinkle cheese on top and put back in oven for a few minutes.
- Variation: Make your favorite meatloaf and stuff it in cooked shells, pour tomato juice or pizza sauce over them and bake at 350 degrees for one hour. Top with cheese.

Joanne Weaver
Lancaster

STRAWBERRY REFRIGERATOR SHORT-CAKE

- 3-ounce package strawberry-flavored gelatin
 - 1 yellow cake mix
 - 1 quart fresh strawberries
- Recipe topping*
Dissolve gelatin in ¼ cup boiling water, add ½ cup cold water. Set aside at room temperature.
- Mix and bake cake as directed in a 13x9x2-inch pan. While cake is baking, wash and slice strawberries. (Save a few to garnish top). Add sugar to taste. Cool cake 15 to 20 minutes. Poke deep large holes through the warm cake (still in the pan) with a large fork, placing holes about 1-inch apart.
- Slowly pour gelatin into holes. Refrigerate cake while preparing topping.
- Topping*:
1 envelope Dream Whip topping mix (2 cup size)
1 box instant vanilla pudding mix (4 serving size)
1½ cups cold milk
- In a chilled bowl, blend together topping mix, pudding mix, and milk. Beat on high speed 3-5 minutes until stiff.
- Remove cake from refrigerator. Arrange sliced strawberries on top of cake. Spread topping over entire cake top. Garnish with reserved berries, as desired. Serves 16 to 20.
- Cake must be refrigerated and served chilled. Keeps well for several days in refrigerator.
- This is a very easy but delicious dessert.

Pat Ellington
Millers, Md.

Make it Milk

ATTENTION — Need recipes cards for your recipe collection? You can receive a free package of 25 cards from Lancaster Farming. Send a recipe using dairy products to our Lancaster Farming Dairy Recipe Extravaganza. Details are on page B 6.