



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

**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** — 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** — Christine Martin, New Bethlehem, would like a recipe for vegetable pizza in which the dough can be made from scratch instead of using refrigerated crescent rolls for the base.

**QUESTION** — Patricia Potter, Middleburg, would like a recipe for blueberry dessert that has graham crackers for the crust and blueberry filling on top.

**QUESTION** — Elfrieda Sames, Coopersburg, would like the recipe for rhubarb cake that appeared in this paper about a year ago. Does anyone know which recipe she is referring to and did you clip it? If so, please send the recipe.

**QUESTION** — Ann Lincoln, Genesee, lost her Instarella Mozzarella Cheese recipe that she made from her sweet Jersey milk. Does anyone have the recipe?

**QUESTION** — Mrs. Donald Hill, Apalachin, N.Y., would like recipes for strawberry-rhubarb French toast, rhubarb barbecue shortribs, and raspberry rhubarb mousse such as that served at Kling House Restaurant at Kitchen Kettle Village.

**QUESTION** — Janelle Jonrs, Volga, W.V., would like a recipe for elderberry pie that is not watery.

**ANSWER** Grace Hornbaker, Shippensburg, wanted the recipe for Homemade Lemonade by Lynn that was previously published in this paper. Here it is.

### Lynn's Lemonade

- 4 lemons
- 1 quart water
- ¾ cup sugar
- Ice

Wash lemons thoroughly. Slice ¼-inch and place in bowl. Pour sugar on top. Let set 3 to 4 hours, mixing sugar and lemons occasionally to make more juice. Add 1 quart water, squeeze lemons slices, remove slices, and strain. Add ice cubes to chill.

For freezing a concentrate, add only one or two cups water and freeze. Add remaining water when ready to serve.

**ANSWER** — Karen Yourga, Hermitage, wanted a recipe for salmon steaks. Thanks to Betty Light, Lebanon, for sending a recipe.

### Salmon Steaks

2 salmon steaks, ¾-inch thick  
Garlic powder  
Ground pepper  
Onion powder  
Sprinkle steaks with garlic powder, pepper, and onion. Bake at 350 degrees for 25 minutes, turning once after 12 minutes. Cover with dill sauce before serving.

Dill sauce:

- 8 ounces half and half
- 4 ounces shredded sharp cheddar cheese
- ½ cup butter
- Dill weed
- Cornstarch

Combine half and half, cheese, and butter. Sprinkle generously with dill weed and add cornstarch to thicken. Bring to a slow, rolling boil.

**ANSWER** — Robin Svec, White Hall, Md., wanted jam and preserve recipes similar to Polaner's All Fruit, which is sweetened only with fruit juice concentrate. Thanks to Holly Steinruck, Benton, for sending a recipe.

### Strawberry Fruit Spread

- 4 cups prepared fruit
- 2 12-ounce cans frozen concentrated, sweetened white grape juice, thawed
- 1 box Sure-Jell for lower sugar recipes
- ½ teaspoon butter

Stem and thoroughly crush strawberries, 1 cup at a time. Measure 4 cups into an 8-quart deep saucepot. Stir in juice concentrate. Prepare jars, keep lids hot. Stir Sure-Jell gradually into fruit in saucepot. Add butter. Bring mixture to a full rolling boil on high heat, stirring constantly. Boil exactly 20 minutes, stirring constantly. Remove from heat. Skim off any foam with a metal spoon. Ladle quickly into jars, filling to within ¼-inch of top. Wipe and cover. Invert jars 5 minutes, then turn upright or use the water bath method.

Note: Sets slowly, allow one week.

**ANSWER** — Linda Beiler wanted recipes for yeast fruit breads. Thanks to Betty Light, Lebanon, for sending recipes.

### White Bread With Variations

- 2 packages active dry or compressed yeast
- 1½ cups warm water
- 1½ cups milk, scalded
- ¼ cup sugar
- 1½ teaspoons salt
- 3 tablespoons shortening
- 7 cups flour, approximately

Dissolve yeast in water. Add sugar, salt, and shortening to milk; let cool to lukewarm. Combine with yeast. Add 4 cups flour, beating until smooth, then work in about 3 cups more flour. At this stage the dough is somewhat sticky and rough looking. Turn out on a lightly floured board and knead until smooth and elastic, 8 to 10 minutes. Form into a ball and set in a large, greased bowl. Grease the top of the dough and cover the bowl with cloth. Let rise until doubled in bulk, about 1 to 1½-hours. Test by pressing finger deeply into dough; if indentation remains, the dough has risen sufficiently. Punch down, let rest 10 minutes, then cut in half and shape into 2 loaves. Place in greased pans, about 9x5 inches. Brush tops with melted fat and cover with clean towel. Again let rise until doubled, about 50 minutes. Bake at 425 degrees for 40 to 45 minutes, or until browned. Remove from pans at once; let cool on racks away from draft.

**Apricot:** Use 1 cup juice drained from cooked dried apricots in place of 1 cup milk or water in the recipe, then add 2 cups cooked apricots, cut fine, to dough.

**Orange:** Add 1 tablespoon grated orange rind, ½ cup sugar, 1 cup chopped candied orange peel to dough.

**Prune or raisin:** Replace ½ cup milk or water with 2 beaten eggs and add 1 to 2 cups chopped cooked prunes or raisins.

**ANSWER** — R. Wenger, Dayton, Va., wanted some cheese ball recipes. Thanks to M. Zimmerman, New Holland; Betty Light, Lebanon; Lois Matter, Millersburg; Sarah Clark, Breezewood, and others for sending recipes.

### Cheese Ball

- 2 cups grated cheese
- 1 teaspoon onion or chives
- ½ cup chopped nuts, divided
- 1 teaspoon Worcestershire sauce
- 8-ounces cream cheese

Mix ingredients together except half of the nuts. Shape into a ball by using your hands. Roll the ball in the remaining nuts. Cover and chill to blend flavors. Serve at room temperature with crackers.

### Cheese Balls

- 3 eggs
  - 3 tablespoons sugar
  - 3 tablespoons vinegar
- Cook together eggs, sugar, and vinegar until thickened.

**Add:**  
3 8-ounce packages cream cheese with pimento  
One small onion, grated  
Mix well. Form into two balls. Serve with crackers. May roll in parsley flakes or bacon bits.

### Cheese Ball Or Log

8 ounces sharp cheddar cheese  
8 ounces cream cheese  
8 ounces soft cheese spread, sharp or cheddar  
Bring cheese to room temperature. Beat cheddar cheese with dough hooks and gradually add cream cheese. Add soft cheese spread until well mixed. Put on wax paper and freeze until firm enough to handle, about 20 minutes. Shape into ball or log. Roll in chopped walnuts and garnish with marachino cherries or parsley.

### Mystery Cheese Ball

Makes 3 to 5 balls  
Let set at room temperature and whirl in the electric mixer:  
2 pounds Old English cheese  
5 ounce jar blue cheese spread  
8 ounce package cream cheese  
Mix, then roll 3 to 4 large balls. Roll each ball in chopped walnuts or pecans. Refrigerate or freeze.

(Turn to Page B9)

# Recipe

(Continued from Page B7)

## CHIVE AND DILL BATTER BREAD

- ½ cup warm water
- 2 tablespoons sugar
- 1 tablespoon yeast
- 2 cups low-fat cottage cheese
- ½ cup chopped chives or onions
- 1 tablespoon heaping dill weed or seeds
- 2 eggs
- 2 teaspoon salt
- ½ teaspoon baking soda
- 4 cups flour (can use 1 cup whole wheat and 3 cups all-purpose)

Dissolve sugar and yeast in warm water using a large bowl. Heat cottage cheese slightly in a saucepan; add chives, dill, eggs, salt, baking soda, and flour. Remove from heat.

Combine cheese mixture with yeast mixture, and blend well.

Cover and let rise 1½ hours on counter or all day in refrigerator.

Stir down and pour into 2 greased bread pans. Let rise until doubled. Bake 30 to 35 minutes until browned and crusty at 350 degrees.

Julianne Medaglia  
Birdsboro

## CHEEZY CAULIFLOWER

- 1 large head cauliflower
- ¼ cup butter, melted
- ½ cup diced onion
- 1½ cups shredded cheddar cheese

- 1 cup sour cream
- ¼ teaspoon salt
- ½ cup seasoned bread crumbs
- 2 tablespoons melted butter

Break cauliflower into good-sized sections and drop into boiling water for 10 minutes, drain well. Combine cauliflower, butter, onion, cheddar, and sour cream and salt. Spoon into 1½ quart casserole. Toss bread crumbs and 2 tablespoons butter and sprinkle over casserole. Dust with paprika. Bake at 350 degrees for 30 minutes or until heated thoroughly. Enjoy!

*My husband Don and I live on a 20-acre farm.*

Audrey Nemeth  
Mount Vernon, Maine

## CRUNCHY POTATO BALLS

- 2 cups stiff mashed potatoes
- 2 cups finely chopped fully cooked ham
- 1 cup shredded cheddar or Swiss cheese

- ½ cup mayonnaise
- 1 egg, beaten
- 1 teaspoon prepared mustard
- ¼ teaspoon pepper
- 2-4 tablespoons all-purpose flour

1½ cup crushed corn flakes  
In a bowl, combine potatoes, ham, cheese, mayonnaise, egg, mustard, and pepper; mix well. Add enough flour to make a stiff mixture. Chill. Shape into 1-inch balls; roll in cornflakes. Place on a greased baking sheet. Bake at 350 degrees for 25 to 30 minutes. Serve hot. Yield: about 6 dozen.

*We are in partnership in dairy with my husband's family. We have three boys, Darryl, 7; Brian, 4; and Anthony, 3½ months.*

Linda Zimmerman  
Lititz

## DELICIOUS CASSEROLE

- 2 cups cubed cheese
  - 2 cups uncooked macaroni
  - 2 cups milk
  - 2 cans creamed soups (any kind)
  - 2 cups meat of your choice
- Mix together ingredients and bake at 350 degrees for one hour.

Donna Bollinger  
Lititz

(Turn to Page B12)