



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 — 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 — 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 Insterella 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 barbeque short ribs, 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.

QUESTION — N.E.K. of Lebanon would like a recipe for both strawberry and apricot jellies that are made with fruit and sugar but no thickeners

QUESTION — A York County reader would like a recipe for poultry stuffing made from crackers instead of bread.

QUESTION — Joanne Diller, Dillsburg, would like a candy roll recipe called Chacona Candy Roll. Her mother made it at Christmas. Joanne remembers that her mother cooked a mixture of brown sugar, dates, and nuts, formed into a roll, wrapped in a cloth, and refrigerated before slicing — so good!

QUESTION — Shirley A. Womer, Hiddsburg, would like a salsa recipe to can in small jelly jars for Christmas gifts.

QUESTION — Sanda Sanger, Lebanon, wants a recipe for chicken pot pie that uses potatoes as an ingredient.

QUESTION — Sandra Sanger, Lebanon, wants a recipe for glaze to serve on a ham slice.

QUESTION — Denise Fletcher, Trumansburg, N.Y., would like a recipe for Kentucky Derby Pie.

ANSWER — For the Lititz reader who was having trouble with hull peas turning a dull green after freezing, Emma Leid, Orrstown, said make sure the peas are planted in early spring as soon as the ground can be worked (first week in March is not too early). If you are picking peas for several hours, do not let them set but spread them out where it is cool. Pick just before pods are tight full. After blanching, submerge in cold water to cool faster. Freeze immediately. Water used in blanching can be cooled and added to peas.

Eunice Lehman, Aaronsburg, suggests the blanching time may have been wrong. Peas should be blanched 1½ minutes. Another method the Lehmans found to be satisfactory was to put raw peas in freezer containers, fill with water, and freeze. Peas are very fresh tasting this way.

ANSWER — Lavenia Campbell, Benton, was searching for a dill pickle recipe using an open crock method. Thanks to Mary M. Davis, Edensburg, for sending a recipe

Crock Dill Pickles

- Brine for 4 gallon crock
- 1 pound salt
- 1 pint vinegar
- 2 gallons water

Layer clean grape leaves on bottom of clean sterilized crock. Put a layer of fresh dill on grape leaves and ½ ounce fresh mixed pickling spice and chopped garlic, if desired. Fill crock with fresh picked and washed cucumbers. Cover with dill, spices, garlic, and grape leaves. Add brine — do not heat brine. Cover with plate large enough to cover top of contents.

Put jar of water or other weight on plate to hold it down. Keep in warm place (80 to 90 degrees) to ferment for 10 to 14 days. Remove any scum that forms.

When fermentation stops, store in a cold cellar. Should be ready for use in one month. May be placed in sterilized jars. After packing in jars, add fresh dill and spices. Heat brine from crock or prepare fresh using same formula. Heat brine to boiling and cool to about 160 degrees. Pour on cucumbers, seal, and store.

ANSWER — For the reader who wanted mushroom recipes, here are several from Betty Light, Lebanon; Sarah Clark, Breezewood, and others.

Crab-Stuffed Mushrooms

- 3 dozen large whole fresh mushrooms
- 7 ounces crab meat, drained, flaked, and cartilage removed
- 1 tablespoon snipped parsley
- 1 tablespoon chopped canned pimiento
- 1 teaspoon chopped capers
- ¼ teaspoon dry mustard
- ½ cup mayonnaise or salad dressing

Wash and dry mushrooms. With a sharp knife remove stems from mushrooms. (Save stems for another recipe). Combine crab meat, parsley, pimiento, and capers. Blend dry mustard into mayonnaise, toss with crab mixture. Fill each mushroom crown with about 2 tablespoons crab meat.

Bake at 375 degrees until hot about 8 to 10 minutes. Makes 36 appetizers.

Cream of Mushroom Soup

- ½ pound mushrooms, thinly sliced
- 2 slices onion
- 3 tablespoons flour
- Salt and pepper
- 3 chicken bouillon cubes
- ¼ cup butter
- 3 cups milk
- Chopped parsley

Put mushrooms in kettle with 2 cups boiling water, the bouillon cubes and onion. Bring to boil and simmer, covered, 20 minutes. Melt butter in saucepan and blend in flour. Gradually add milk and cook, stirring, until slightly thickened. Add to mushrooms and season to taste with salt and pepper. Sprinkle with parsley. Makes about 1½ quarts.

Mushroom Florentine

- 1 pound mushrooms
- ¼ cup butter, melted
- 2 10-ounce packages frozen spinach, cooked and well-drained
- 3 teaspoons butter, melted
- 1 cup shredded cheddar cheese
- Garlic salt, to taste

Saute mushrooms in ¼ cup butter in 10-inch casserole, place spinach on bottom; dribble 3 teaspoons of melted butter on spinach. Sprinkle one half of cheese on spinach; then place mushrooms on top and sprinkle remainder of cheese on mushrooms. Sprinkle with garlic salt. Bake at 350 degrees for 25 minutes. Serves 6.

Marinated Mushrooms

- 2 pounds fresh mushrooms
- ½ cup lemon juice
- 1 cup salad oil
- 3 medium onions, thinly sliced
- 3 teaspoons salt
- ¼ teaspoon pepper
- 2 teaspoons sugar
- 1 teaspoon dry mustard
- 1 teaspoon thyme
- ½ teaspoon oregano
- 1 teaspoon basil

Combine all ingredients and cook for 5 to 10 minutes over medium heat. Cool. Cover and refrigerate overnight. Great hot or cold

Mushroom Cakes

- 1 pint fresh mushrooms, chopped
- ¼ cup whole onions, finely diced
- ¼ cup celery, finely diced
- ¼ cup carrots, finely diced
- ¼ cup green pepper, finely diced
- 1 tablespoon plus 1½ teaspoons butter
- 1 cup plus 1 tablespoon bread crumbs
- 2 ounces provolone cheese, shredded
- ½ cup sour cream
- 1 egg, beaten
- ¼ cup Parmesan cheese
- Oil

Saute vegetables in butter until tender. Drain off excess liquid and chill. Blend the next five ingredients into the chilled vegetables. Portion mixture with ¼ cup measurer and shape into patties. Coat with bread crumbs. Heat a small amount of oil in a skillet and brown mushroom cakes well on each side (approximately 3 to 4 minutes on each side). Serve with desired sauce such as Dijon cream or cheese sauce, and garnish.

Dairy

(Continued from Page B5)

BLACK WALNUT ICING

- 1 cup fine black walnuts
- 1 cup sour cream
- 1 cup sugar

Cook together all ingredients until slightly thickened. Let cool, then beat with spoon for two minutes. May be kept in refrigerator.

This is an old recipe handed down from my mother's side of the family. This is a must for holidays and special days — good on sponge cake, white or yellow cake. I have seen my mother eat it with a spoon — it is so good.

Mrs. Calvin L. Cassel
Duncannon

CHEESE PIE

Blend together:

- 2 8-ounce packages cream cheese
- ½ cup butter

- Add:
- 1½ cups sugar
 - 3 tablespoons flour
 - 3 tablespoons cornstarch
 - Beat and add 3 tablespoons fresh lemon juice (no substitution)
 - 3 tablespoons vanilla
 - 4 eggs
 - Fold in:
 - 1 pint sour cream
 - 1 pound ricotta cheese

Crust:

- 1¼ cup graham cracker crumbs
- 1 teaspoon cinnamon
- ¼ cup butter

Spread crust mixture in bottom of springform pan. Fill with cream cheese mixture. Bake at 350 degrees for one hour or until set. Turn off oven, but let cake remain in oven for one more hours.

This cheese pie is delicious and makes about 12 to 16 servings. Top it with pie filling. I usually use the strawberry, which everyone enjoys.

We were dairy farmers and I retired and we still sell hay and make hay. We both are in our 69th year, and are busy gardening, taking care of our lawns, trimming, and whatever else there is to do.

We still have our big meals at noon as my husband usually has someone to help put the hay in.

So it's a busy schedule when haying season is on. I do hope we have a dry summer as the past two years, it's been very wet and trying to get the hay in between the raindrops. Everyone wants good dry hay without any mold in the hay.

Enjoy reading the Lancaster Farming especially the section which involves the women.

Stephanie Litwen
Little Falls, N.Y.

JELL-O CHEESE SALAD

- 3 ounces lemon Jell-O
- 3 ounces lime Jell-O
- 8 ounces cream cheese, softened
- 17 ounces crushed pineapple
- 17 ounces fruit cocktail
- 1 pint vanilla ice cream, softened

Mix Jell-O with two cups boiling water. Cut cream cheese in small pieces and stir into Jell-O.

Add fruits and juice and stir. Add ice cream. Stir well and refrigerate.

My husband and I have received Lancaster Farming for many years. Although we do not live on a farm, we enjoy Lancaster Farming very much and look forward to each issue.

I love to cook and bake and enjoy all the delicious recipes from your readers.

We have a family of five children (all grown up now) and have seven grandchildren.

Norma Van Horn
Middleburg

