



## 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** — 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 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.

**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, Hiddleburg, 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.

**QUESTION** — L. Rapp, Easton, wants a recipe for Montgomery Pie with a lemon bottom not molasses.

**QUESTION** — L. Rapp, Easton, wants a recipe to can Hungarian wax peppers.

**QUESTION** — Crystal Brant, Red Hill, needs a recipe to freeze homemade coleslaw. May any type of coleslaw be frozen or does it need to be a particular recipe?

**QUESTION** — Beulah Beitzel, York, wants a recipe for vinegar pie. It looks similar to a lemon meringue without the meringue and is baked in the oven in an unbaked pie shell. It may be a southern recipe.

**QUESTION** — Dorothy Wilson, Middletown, Del., would like a recipe for peanut butter pie.

**QUESTION** — Sarah Clark, Breezewood, would like a recipe to make brownies from cake mixes.

**ANSWER** — Elfrieda Sames, Coopersburg, wanted a recipe for rhubarb cake. Thanks to a reader for sending two.

### Rhubarb Cake

1½ cups brown sugar, packed  
½ cup shortening  
1 cup sour milk or buttermilk  
1 egg  
2 cups flour  
2 cups diced rhubarb  
½ cup sugar  
1 teaspoon baking soda  
½ teaspoon salt  
2 teaspoons cinnamon  
Cream brown sugar and shortening. Add egg. Sift together flour, salt, and baking soda. Mix small amounts of flour mixture and add milk to egg mixture. Fold in diced rhubarb. Pour into greased 9x13-inch pan. Mix sugar and cinnamon. Sprinkle on top of cake batter. Bake 350 degrees for 35 to 40 minutes. Serve with whipped cream or ice cream.

### Rhubarb Upside Down Cake

5 cups rhubarb  
1 cup sugar  
3 ounce package strawberry Jell-O  
3 cups miniature marshmallows  
18-ounce package yellow cake mix  
Cut rhubarb into ½-inch slices and place in greased 9x13-inch pan. Sprinkle gelatin and sugar over rhubarb

Place marshmallows over mixture.

Prepare cake mix as directed on box. Pour over rhubarb mixture. Bake at 350 degrees for 40 to 60 minutes.

Remove from oven and turn upside down on serving tray or cookie sheet. Serve with whipped cream.

**ANSWER** — Christine Martin, New Bethlehem, wanted a recipe for vegetable pizza dough made from scratch instead of using refrigerated crescent rolls for the base. Thanks to Mary Ann Smucker, Reedsville, and R. Wenger, Dayton, Va., for sending recipes

### Vegetable Pizza Dough

½ cup butter  
1 cup flour  
1 cup water  
4 eggs

In saucepan, bring water and butter to a boil. Add flour all at once and stir rapidly until mixture forms a ball. Remove from heat and cool. Beat in eggs, one at a time, beating well after each addition. Spread on ungreased 10x15-inch cookie sheet. Bake at 400 degrees for 30 minutes. Cool.

### Vegetable Pizza Dough

½ cup milk, scald and let cool  
½ cup margarine  
¾ teaspoon salt  
1 tablespoon yeast  
½ cup water  
½ cup sugar

Mix together and add:

1 egg

4 cups flour

Brush oil on top and let rise one hour. Spread dough on cookie sheet. Bake at 350 degrees for 11 to 13 minutes. Cool dough then spread filling on top and add an assortment of fresh vegetables.

**ANSWER** — Patricia Potter, Middleburg, wanted a recipe for blueberry dessert that has graham crackers for the crust and blueberry filling on top. Thanks to Anna Joyce Martin, East Earl, and Pam Mummert, Glen Rock, for sending recipes.

### Blueberry Cream Cheese Dessert

Crust:

1 pack plus 6 graham crackers, crushed  
1 cup confectioners' sugar  
½ cup butter, melted  
8-ounces cream cheese  
2 small packages dry Dream Whip  
½ cup confectioners' sugar  
1 teaspoon vanilla

Top with blueberry pie filling or strawberries thickened with clear jell.

### Blueberry Bonanza

1 envelope Dream Whip  
½ cup milk  
1 teaspoon vanilla  
8-ounces cream cheese  
1½ cups confectioners' sugar  
1 can blueberry pie filling  
Make a graham cracker pie crust from the following:  
2½ cups graham cracker crumbs  
½ cup margarine, melted

Press into the bottom of a 13x9-inch pan. Mix Dream Whip, milk, sugar, vanilla, and cream cheese. Beat together ingredients until well mixed. Pour into cracker crust. Pour pie filling over cream cheese mixture. Refrigerate about 2 hours before serving.

**ANSWER** — A reader from Morgantown wanted a recipe for spaghetti sauce that tastes like the Ragu brand. Thanks to Sarah Clark, Breezewood, for sending a recipe.

### Spaghetti Tomato Sauce

2 tablespoons olive oil  
1 medium onion, chopped  
1 small green pepper, chopped  
1 large clove garlic, chopped  
16-ounce can whole tomatoes, undrained  
8-ounces tomato sauce  
1 tablespoon chopped fresh or dried basil leaves  
1½ teaspoons chopped fresh oregano leaves  
¼ teaspoon salt  
¼ teaspoon fennel seed  
¼ teaspoon pepper

Heat oil in 3-quart saucepan over medium heat. Cook onion, green pepper, and garlic in oil, about 2 minutes. Stir in remaining ingredients. Break up tomatoes. Heat to boiling, reduce heat. Add a pinch sugar. Stir. Cover and simmer 45 minutes. Makes 2 cups.

**ANSWER** — Rebecca Helm wanted to find a recipe for soft tortilla shells made with cornmeal and whole-wheat flour. Thanks to Beverly Hoover, Thomasville, for sending a recipe for soft shells that use white flour. She suggests that Rebecca substitute some of the white flour with cornmeal or whole-wheat.

### Flour Tortillas

2 cups white flour  
1 teaspoon salt  
1 teaspoon baking powder  
¼ cup shortening  
½ to ¾ cup boiling water

Mix dry ingredients. With fingers, cut in shortening (do not use butter or margarine). Sprinkle water gradually and keep mixing until soft like playdough but not sticky. Knead for one minute or so. Divide, roll into 10 balls. Flatten and pinch edges until circular. Roll once, turn ¼ turn, repeat until 7-inch circle. Put on hot ungreased skillet. Cook until brownish on bottom, flip, and cook on other side. Takes about 3 minutes for each tortilla. Yields 10.

## Dairy

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### CRAB/SHRIMP MORNEY

4 tablespoons onions  
4 tablespoons celery  
4 tablespoons butter  
4 tablespoons flour  
2½ cups milk  
2 cups shredded cheddar cheese  
2 cups crabmeat or shrimp (cooked or 2 4½-ounce cans)  
¼ cup white cooking wine  
Dash pepper  
¼ teaspoon salt

Saute onions, celery, butter, add flour, salt, and pepper. Stir and add milk and cook until bubbly. Stir in cheese. Add crab or shrimp. Add wine. Heat thoroughly. Serve over angel hair pasta.

*My husband and I have three girls who are married with a total of four grandsons. When my family was all at home, we always had extra dinner guests and served them the food that we raised including meat, vegetables, and fruit. There was always plenty to eat. Now it is very difficult for me to prepare meals for two!*

Carol Lownes

### GOURMET POTATOES

2 pounds potatoes  
½ pound chopped onion  
2 tablespoon butter  
10¼-ounces cream of celery soup

¼ cup shredded cheddar cheese  
1 cup sour cream  
1½ tablespoons butter, melted  
½ cup crushed Corn Chex

Cook potatoes with skins. Cool, skin, and shred. Place in a large casserole. Saute onions in butter, add soup, cheese, and sour cream. Mix together and pour over potatoes. Cover and refrigerate overnight. Just before baking, add Corn Chex and drizzle butter over top. Bake at 350 degrees for 45 minutes. Serves 8.

*My husband and I are dairy farmers in Huntingdon Co. We milk 150 registered Holsteins. We have three children, Nicole, 6; Janelle, 4; and Joshua, 2, who like to help feed the calves. Will's brother Joe is also involved in the dairy operation. We are members of Maple Grove Mennonite Church.*

Betsy Yoder

Huntingdon

### STRAWBERRY FREEZE

2 cups graham cracker crumbs  
2 tablespoons brown sugar  
½ cup melted butter

Reserve ½ cup of this mixture. Prepare 1 can evaporated milk or 2 cups real cream (real cream is best). Set aside. Soften one 8-ounce package of cream cheese. Add 2 cups strawberries (crushed) or 2 cups raspberry juice. Beat until smooth and creamy. Beat in ½ cup sugar. Fold in whipped cream. Put in 12 by 9-inch crumblined pan and put remaining crumbs on top. Freeze.

Mrs. Amos Fisher

Strasburg

### CHEESE AND HAM CASSEROLE

1 small onion  
1 tablespoon butter  
2 cups ham, diced  
3 eggs, beaten  
1½ cup cracker crumbs  
1 cup sharp cheese  
1¼ cup milk

Saute onion in butter until soft. Combine with ham in 8 by 10-inch greased casserole. Mix beaten eggs and milk. Add cheese and crackers to casserole, then milk and egg mixture. Bake at 325 degrees for 45 minutes.

Lois Baumgardner

Dillsburg

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