



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 — 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 — 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 shortribs, and raspberry rhubarb mousse such as that served at Kling House Restaurant at Kitchen Kettle Village.

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

QUESTION — A Centre County reader would like a salsa recipe to can that uses tomatoes, peppers, and spices. Her family loves salsa on sandwiches.

QUESTION — Cindy Stahl, Elm, would like recipes for several variations of shoo-fly pie, especially lemon, chocolate, and coconut shoo-fly pies.

QUESTION — Deanna L. Cunfer, Lehighton, would like recipes for wheat and rye breads made in an automatic bread machine.

QUESTION — Phyllis Stauffer, Seven Valleys, is looking for a recipe for onion loaf, which can be sliced but is not a bread.

QUESTION — Sandy Bortner, Spring Grove, wants recipes for rolls with fillings such as nut, poppy seed, apricot, peanut butter, jelly, cinnamon and sugar, which uses frozen bread loaves.

ANSWER N.E.K. of Lebanon wanted a recipe for both strawberry and apricot jellies that are made with fruit and sugar but no thickeners. Thanks to Katie Zook, Gap, for sending a recipe.

Strawberry Preserves

- 1 quart berries, mashed
- 3 pounds sugar
- 1 tablespoon water
- ½ teaspoon alum

Stir together berries, sugar, and water until sugar is melted. Bring mixture to a boil. Add alum and boil six more minutes. Spoon into containers.

ANSWER — L. Rapp, Easton, wants a recipe to can Hungarian wax peppers. Thanks to Carol Engle, Lykens, for sending a recipe.

Hot Peppers

- 2 pounds hot peppers (any kind)

Boiling water to cover peppers and leave standing for 5 minutes and drain.

Juice:

- 2½ cups white vinegar
- 2½ cups water
- 1 cup sugar
- 8 cloves garlic
- 2 teaspoons salt

Cut stem end off only. Cover with hot water and let stand 5 minutes. Drain, make juice and bring to a boil. Put 1 to 2 cloves garlic in each jar. Make rings into some of the peppers and leave others whole. Makes about 4 pints. Heat, jar, and seal.

ANSWER — Helen Kofran wanted a recipe for Amish shredded roast beef salad. Thanks to Pat Knepper for writing that it is made like ham salad but ham is substituted for beef. She grinds leftover beef, sweet pickles, celery, and eggs (optional). Mix together and add mayonnaise or salad dressing until it is the consistency preferred.

ANSWER — Denise Fletcher, Trumansburg, N.Y., wanted a recipe for Kentucky Derby Pie. Thanks to John Zimmener, Fallston, Md., for sending a recipe.

Kentucky Derby Pie

- ½ cup butter, melted and cooled
- 1 cup sugar
- ½ cup flour
- 2 eggs, beaten
- 1 teaspoon vanilla
- 1 cup chopped walnuts
- 1 cup chocolate chips
- 1 unbaked pie shell

Combine all ingredients in pie shell and bake at 375 degrees for 35 minutes.

ANSWER — Dorothy Wilson, Middletown, Del., wanted a recipe for peanut butter pie. Thanks to John Zimmener, Fallston, Md., and Eva Southard, Glen Rock, for sending recipes.

Peanut Butter Pie

- 8 ounces cream cheese
 - ½ crunchy style peanut butter
 - 9-ounces whipped cream topping
 - 1 cup confectioners' sugar
 - 8-inch baked pie shell
- Cream the cream cheese, peanut butter, and sugar. Fold in whipped topping. Pour into baked pie shell and chill before serving.

Frozen Peanut Butter Pie

- 9-inch baked graham cracker crust
 - 1 cup confectioners' sugar
 - ½ cup peanut butter
 - ½ cup chopped peanuts
 - ½ cup milk
 - 1 teaspoon vanilla
 - 9-ounces whipped cream topping
- Beat cream cheese until fluffy, add sugar gradually, beating until smooth. Add peanut butter, mixing well. Stir in milk and vanilla. Fold in whipped topping. Pour into cooled crust. Sprinkle with chopped peanuts. Freeze at least 4 hours. Let set 20 minutes before serving.

Peanut Butter Pie

- 1 cup corn syrup
 - 1 cup sugar
 - ½ teaspoon vanilla
 - 3 eggs, slightly beaten
 - ½ cup creamy peanut butter
 - Unbaked pie shell
- Blend ingredients. Pour into unbaked pie shell. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees and bake 30 to 35 minutes more. Filling should appear slightly less set in center than around edge.

ANSWER — Crystal Brant, Red Hill, needed a recipe to freeze homemade coleslaw. Thanks to Carol Engle, Lykens; Naomie Stoltzfus, Gap; and Mrs. Hudson Tilford, Northumbria, for sending recipes.

FREEZER SLAW

- 2 heads cabbage, shredded
 - 1 rib celery, diced
 - 1 red or green pepper, diced
 - 1 tablespoon salt
- Combine and put in refrigerator for one hour. Boil for 15 minutes.

- 2 cups vinegar
- 1 cup water
- 4 cups sugar
- 2 teaspoons celery seed
- 2 teaspoons mustard seed

When liquid is cooled, pour over cabbage and freeze.

Cole Slaw For Freezing

- 1 head cabbage, shredded
 - 1 carrot, grated
 - 1 green pepper, chopped
 - 1 teaspoon salt
 - 1 cup vinegar
 - ¼ cup water
 - 1 teaspoon celery seed
 - 2 cups sugar
 - 1 teaspoon mustard seed, optional
- Mix salt with cabbage. Let set one hour. Squeeze out moisture and add carrot and pepper. Mix vinegar, water, celery seed, sugar, and mustard seed. Boil one minute. Cool to lukewarm before pouring over vegetables. Box and freeze.

ANSWER — Sarah Clark, Breezewood, wanted a recipe to make brownies from cake mixes. Thanks to Carol Engle, Lykens for sending a recipe.

- 1 package German chocolate cake mix
- 14-ounce package caramels
- 12-ounce package chocolate chips
- ½ cup evaporated milk
- ½ cup melted butter
- ½ cup pecans or black walnuts

Combine cake mix, butter, ½ cup evaporated milk. Spread half the batter in a 9x13-inch pan sprayed with vegetable oil and floured. Bake 10 to 12 minutes at 350 degrees. Melt caramels with remaining ½ cup milk, sprinkle chocolate chips on baked batter. Follow with pecans, pour caramel mixture on next and cover with remaining batter (it will be stiff).

It doesn't matter if the batter doesn't cover the whole top. Bake an additional 10 to 15 minutes. Let cool at least one hour before cutting.

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'Berry' Recipes

(Continued from Page B7)

ELDERBERRY PIE

- 2½ cups elderberries
 - ¼ cup sugar
 - 2 tablespoons flour
 - ½ teaspoon salt
 - 3 tablespoons lemon juice
- Pie crust for 2 9-inch crusts
- Line a pie pan with pastry. Stem and wash elderberries and fill pie shell. Mix sugar, salt, and flour. Sprinkle over berries. Cover with top crust and fasten edges securely. Bake at 425 degrees for 10 minutes. Reduce temperature to 350 degrees. Bake for 30 minutes longer.

Sarah Clark
Breezewood

BLUEBERRY DELIGHT

- 2 cups graham cracker crumbs
 - ¼ cup butter, melted
 - 2 cups confectioners' sugar
 - 8 ounces cream cheese
 - 1 package whipped topping
 - Blueberry filling
- Mix cracker crumbs with butter and press into a dish or 9x13-inch pan. Mix sugar with cream cheese until smooth. Prepare topping according to package directions and fold topping into cream cheese mixture. Pour mixture into cracker-lined dish. Top with blueberry filling. Looks nice in a glass dish.

Anonymous reader
Arvilla Keeny, New Freedom
Sadie Stoltzfus, Kinzer

Grill Promotion Has Veal Sizzling

CHICAGO, IL. — The veal industry expects a red-hot summer of '94. That's because a record number of participants plan to join the industry's 1994 "Veal. Discover The Special Choice" Summer Grilling Promotion. This year's event integrates retail, foodservice and industry partnership interests in veal's target market cities: Chicago, New York and Philadelphia.

The six-week promotion, from July 18 to August 31, includes:

- A four-week radio advertising campaign that allows retailers to insert store names twice within 60-second announcements;
- Six-week in-store displays of Summer Grilling promotional materials in at least 11 major retail chains;
- A six-week incentive-driven retail advertisement featuring program that rewards chains for increased veal sales over the same time period last year;
- A three week period during which 15 high profile, upscale restaurants in each target city will highlight a grilled veal entree; and
- A targeted print advertising campaign to support restaurant partners.

Additionally, Lawry's Foods will co-sponsor a grilled veal tasting weekend for consumers at selected retail stores. Retail efforts will focus on increasing sales of veal shoulder, rib and loin chops, according to Floyd Many, a veal producer from Hobart, N.Y., and chairman of the Beef Industry Council Veal Committee.