



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

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.

QUESTION — John Oleyar, Bradenville, wants a recipe to make old-time cheese that uses junket tablets. His mom made it. She put the ingredients through a cheesecloth with a weight on it. It was a semi-hard cheese that tasted great.

QUESTION — Edna Mortimer, Conestoga, would like a no-knead bread recipe.

QUESTION — Nancy Mayer, Dalton, is looking for recipes to make large quantities of homemade cake mix, cookie mix, and quick bread mix that can be made ahead of time and kept on the shelf until ready to use.

ANSWER — Mrs. Donald Hill, Apalachin, N.Y., wanted 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. Although these are not the recipes requested, here are several similar ones from the Kitchen Kettle Village, Route 340, Intercourse, PA 17534, Rhubarb Recipe Cookbook that can be purchased for \$3 by mail.

Strawberry-Rhubarb Sauce

½ pound rhubarb, cut into ½ -inch pieces
½ pound sliced fresh strawberries
½ cup sugar
¼ teaspoon cinnamon
Pinch salt
1 tablespoon cornstarch, dissolved in 2 tablespoons water
Cook rhubarb, strawberries, sugar, cinnamon, and salt until soft. Add cornstarch and cook until thickened. Use as is or on top of French toast.

Rhubarb-Honey Sauce

½ pound rhubarb, diced
¼ cup frozen apple juice concentrate
2 tablespoons honey
¼ teaspoon nutmeg
2 tablespoons water
1 teaspoon cornstarch
Cook rhubarb, apple concentrate, honey, and nutmeg until saucy. Combine cornstarch and water; add to rhubarb; simmer one minute.
Brush over shortribs last 15 minutes of baking and grill according to directions for spareribs.

Rhubarb Mousse

½ cup sugar
1 package unflavored gelatin
1 teaspoon orange peel
2 cups rhubarb, diced
¾ cup whipping cream, whipped until stiff
Combine sugar and gelatin. Stir in water and orange. Cook over low heat until gelatin is dissolved. Add rhubarb; reduce heat; simmer until rhubarb is soft.
Puree mixture and cool until starting to set. Fold in whipped cream. Garnish with strips of orange peel.

Garden's Bounty

(Continued from Page B6)

MUSHROOM CRUST QUICHE

¼ pound mushrooms, coarsely chopped
½ cup crushed saltine crackers
¼ cup green onions, chopped
5 tablespoons butter
2 cups shredded cheddar or Swiss cheese
3 eggs
1 cup cottage cheese
¼ teaspoon cayenne pepper
¼ teaspoon paprika

Saute mushrooms in medium frying pan in 3 tablespoons butter until limp. Stir in crackers and turn into a well-buttered 9-inch pie pan. Press evenly. Saute the onions in remaining 2 tablespoons butter until limp. Spread over mushroom pie crust. Sprinkle with shredded cheese, eggs, and cayenne until smooth. Pour into crust and sprinkle with paprika.

Bake in a 350 degree oven until a knife comes out clean (20 to 25 minutes). Let stand 10 to 15 minutes before serving.

June Unruh
Adamstown

ASPARAGUS CASSEROLE

4 slices bread
3 eggs, beaten
2 cups milk
½ teaspoon salt
2 cups Velveeta cheese
3 cups asparagus, chopped and cooked

In a square casserole, place the bread. Pour beaten eggs combined with milk and salt on top.

Bake at 300 degrees for 10 to 15 minutes. Remove from oven and put asparagus on top. Sprinkle cheese over it and put casserole into oven until cheese is melted.

This is a favorite casserole in our family. I am 11 years old and I love to help my mother bake. My parents' names are Amos and Lydia King. I have four brothers, Gideon, 8; Mervin, 6; Benjamin, 4; and Eli, 1. We have 44 cows; 3 have to be outside because we don't have a place for all the cows. We also have a dog, 3 cats, 3 mischievous kittens, 8 mules, 2 driving horses. My grandparents, 4 uncles live near to us.

Katie Mae King
Drumore

ANSWER — Mary Martin, Annaville, wanted a recipe for Moravian pie. Thanks to a Shippensburg reader for the following recipe.

Moravian Pie

½ cup granulated sugar
1 cup coconut
3 heaping tablespoons flour
1 cup molasses
2 cups milk

Mix together and put in unbaked pie shell. Bake at 350-375 degrees until set in center.

ANSWER — Deanna L. Cunfer, Lehighton, wanted recipes for wheat and rye breads to make in an automatic bread machine. Thanks to Beverly Hoover, Thomasville, for sending a recipe.

Buttermilk Wheat Bread

1½ cups buttermilk
1½ tablespoon butter
2 tablespoons sugar
1 teaspoon salt
3 cups bread flour
½ cup whole wheat flour
1 package active dry yeast

Place all ingredients in order given in bread machine pan. Select white bread setting. Bake according to machine directions.



York Society 26

York County Farm Women 26 met at Alice's Restaurant, Robinhood Drive, Etters, for luncheon June 14. The business meeting was held at Yocumtown Church.

Athena Beshore conducted the business meeting and Martha Huston was hostess. Mary Lantz was in charge of the program.

There were 13 members present.

The group brought articles for show and tell.

The Farm Women's County Fair will be held July 27 at the 4-H Center at Bair from 4 to 8 p.m.

The next meeting will be July 12 at Alice's Restaurant.

FROZEN COLE SLAW

Mix together:
1 head grated cabbage
1 teaspoon salt
Let set for one hour. Add:
1 grated carrot
1 green pepper
1 red pepper
Make dressing from following ingredients:
1 cup vinegar
¼ cup water
1 teaspoon celery seed
2 cups sugar
Boil one minute and cool. Add to cabbage mixture. Spoon into plastic containers and freeze until ready to use.

Pam Mummert
Glen Rock

CABBAGE CASSEROLE

1 large head cabbage, shredded
1 onion, chopped
6 tablespoons butter, divided
1 can condensed cream of mushroom soup, undiluted
8 ounces yellow American or cheddar cheese, shredded
Salt and pepper, to taste
¼ cup dry bread crumbs
Cook cabbage in boiling salted water until tender; drain thoroughly. In a large skillet, saute onion in 5 tablespoons butter until tender. Add soup and mix well. Add cheese; heat and stir. Remove from the heat. Stir in cabbage, salt, and pepper. Transfer to an ungreased 2-quart baking dish. In a small skillet, melt remaining butter. Cook and stir crumbs in butter until lightly browned. Sprinkle over casserole. Bake uncovered at 350 degrees for 20 to 30 minutes. Serves 6 to 8.

COPPER PENNY SALAD

2 pounds sliced carrots
¼ cup sugar
¼ cup cider vinegar
½ teaspoon pepper
1 teaspoon salt
1 medium onion, chopped fine
1 pound mushrooms, sliced or 2 small cans sliced
1 large green pepper, chopped
2 ribs celery chopped
1 can tomato soup
1 cup oil
1 teaspoon dry mustard
Cook carrots until tender. Drain and cool. Mix soup, sugar, oil, vinegar, mustard, pepper, and salt in large bowl. Mix until all is blended smooth.

Place carrots, green peppers, onions, mushrooms, and celery in soup mixture.

Refrigerate. Better if made the day before serving. Keeps about two weeks in refrigerator or may be frozen.

Sarah Clark
Breezewood

HERBED VEGETABLE COMBO

2 tablespoons water
1 cup zucchini squash, thinly sliced
1¼ cups yellow squash, thinly sliced
½ cup green pepper, cut into 2-inch strips
½ cup celery, cut into 2-inch strips
¼ cup chopped onion
½ teaspoon caraway seed
¼ teaspoon garlic powder
1 medium tomato, cut into 8 wedges

Heat water in a large skillet. Add squash, green pepper, celery, and onion. Cover and cook over moderate heat until vegetables are tender-crisp (about 4 minutes). Sprinkle seasonings over vegetables. Top with tomato wedges. Cover and cook over low heat until tomato wedges are just heated (about 2 minutes). Makes 4 servings.

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