



## 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. If we do not receive an answer to this request within two weeks, we will assume our readers do not know the answer and drop the request.

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

**QUESTION** — A Lancaster County reader would like a recipe for pepper jelly made with Karo or white corn syrup.

**QUESTION** — A Lititz reader would like recipes using oat bran.

**QUESTION** — Linda Funk of Mercersburg would like a recipe for unleavened bread to serve for Communion.

**QUESTION** — Florine Arbogast, Millerstown, wants recipes for green beans and for broccoli since she has so many in her garden. She especially would like casserole recipes. She writes that she enjoys this column and finds many recipes in it that she did not even know she wanted until she saw them.

**QUESTION** — Evan Weidman, Westfield, would like recipes for making fudge in large quantities such as 5 to 20 pounds at a time.

**QUESTION** — G. Wismer, Plumstead, wants a recipe for canning Hungarian wax hot peppers to be canned in oil and vinegar.

**QUESTION** — Mrs. John Snyder Jr., Sunbury, wants a recipe for cheese-filled Jalapeno peppers.

**ANSWER** — A York County reader would like a recipe for poultry stuffing made from crackers instead of bread. Thanks to M. Sauder, Mohnton, and to Mabel Harnish, Willow Street, for sending the same recipe.

### Premium Stuffing

- 1 medium onion, minced
- 1½ cups chopped celery
- ½ cup butter
- 4 cups Premium crackers, coarsely broken
- 2 tablespoons chopped parsley
- ½ teaspoon ground sage
- ¼ teaspoon black pepper
- 1 cup chicken broth

Cook onion and celery in butter until tender. Remove from heat. Stir in cracker crumbs, parsley, sage, black pepper, and broth. Stuff poultry or spoon into a greased 1½-quart casserole dish and bake, covered, at 325 degrees for 40 to 45 minutes.

Contributor writes that no one will realize that crackers are used in the recipe.

**ANSWER** — E. Weaver, Mohnton, wanted a recipe for bread sticks. Thanks to M. Sauder, Mohnton, for sending a recipe.

### Bread Sticks

- 1½ cups warm water
- 4 cups flour
- 1½ teaspoon salt
- 1 package dry yeast
- 1 tablespoon oil
- 1 tablespoon sugar

Mix together everything in mixing bowl except 2 cups flour. Beat with a mixer for 2 minutes. Add remaining flour and knead a few turns. Cover and let rise. Roll out into a square that is ½-inch high. Use a pizza cutter to cut strips 1x4-inches. Twist, roll in butter mixture and place on cookie sheet. Bake at 350 degrees for 10-15 minutes or until golden brown. Take out of oven and brush with remaining butter spread. Serve warm with pizza sauce for dip.

Optional: Add about 1 to 2 teaspoons McCormick Salad Supreme Seasoning to the dough. It adds a bright color to the breadsticks.

# Salads

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## CHILLED SHRIMP, PEA PODS AND TOFU

- 8 ounces tofu
- 8 ounces fresh or frozen raw shrimp
- 4 cups water
- 2 tablespoons salt
- 6-ounces frozen Chinese Pea Pods

1 green onion, finely chopped  
2 tablespoons soy sauce  
¼ teaspoon MSG, optional  
1 tablespoon sesame oil  
Cut tofu into 3 slices. Carefully place in sieve. Blanch tofu in boiling water for 30 seconds, drain. Cut each slice into 3 strips. Cut each strip diagonally into 1-inch pieces. Peel shrimp and devein. (If using frozen shrimp, do not thaw, peel under running cold water. Heat water to boiling, reduce heat. Simmer until shrimp is pink, about 5 minutes, drain. Cook pea pods as package directs. Drain. Place tofu, shrimp, peas and onion in bowl.

Mix soy sauce, MSG, and sesame oil. Pour over shrimp mixture. Toss lightly. Cover and refrigerate at least one hour.

Deb Troutman  
Port Trevorton

## MIXED VEGETABLE SALAD

- 2 16-ounce packages mixed vegetables, cooked and drained
- 2 16-ounce cans chick peas, drained

2 16-ounce cans kidney beans, rinsed and drained  
2 onions, chopped  
4 sticks celery, chopped  
1 green pepper, chopped  
Mix the following and pour over vegetables:

- 3 cups sugar
- 2 cups vinegar
- 1 cup salad oil

Refrigerate before serving. Keeps well in refrigerator for several weeks.

Nancy Kramer  
Newmanstown

## BROCCOLI AND CAULIFLOWER SALAD

Makes 20 servings

Salad:

- 8-10 slices bacon
- 1 head broccoli
- 1 head cauliflower
- 1 cup grated cheese
- 1 small onion, diced

Dressing:

- ½ cup sour cream
- ½ cup mayonnaise
- ½ cup sugar

Fry, drain, and crumble bacon. Chop broccoli and cauliflower into a large serving dish. Add bacon, cheese, and onion. Toss. Thoroughly mix all dressing ingredients. Pour over salad and mix well. Serve.

Yvonne Horst  
Newmanstown

## SAWDUST SALAD

- 3-ounces orange Jell-O
- 3-ounces orange-pineapple Jell-O

2 cups hot water  
1½ cup cold water  
1 can crushed pineapples, drained

- ½ large bag mini-marshmallows
- 2 eggs, well beaten
- 5 tablespoons flour
- 1 cup sugar
- 2 cups unsweetened pineapple juice

2 envelopes Dream Whip  
1 cup milk  
½ teaspoon vanilla  
1½ cups graham crackers, crushed fine

Add hot and cold water to Jell-O. Mix in crushed pineapple and marshmallows. Pour into a 11x13-inch long dish or pan. Chill. Cook together eggs, flour, sugar, pineapple juice in a double boiler until thickened. When cool, pour over gelatin mixture. Whip Dream Whip, cream cheese, milk, and vanilla. Pour over second layer. Sprinkle crumbs on top.

Keep refrigerated.

Sarah Clark  
Breezewood

## CHOW CHOW

- 1 gallon chopped cabbage
- 1 dozen onions, chopped
- ½ dozen sweet bell peppers, green, chopped
- ½ gallon chopped green tomatoes
- ½ dozen sweet bell peppers, red, chopped

Put a layer of vegetables in an enamel pan and sprinkle with salt, continuing until all the vegetables are used. Cover the last layer with salt. Let mixture stand overnight, then drain.

In an enamel kettle, combine:  
1 gallon vinegar  
2 pounds sugar  
½ cup ground mustard  
6 tablespoons white mustard seed

3 tablespoons celery seed  
1 tablespoon cloves, tied in a bag

Heat to boiling, add the vegetables and cook slowly until tender (about 30 minutes). Pack into clean, hot jars and seal immediately.

Contributor writes: This recipe is from a Ball Canning book, a 1937 edition that my mother used and I am still using. This chow chow is delicious and keeps well in the jars for years.

Editor's note: For updated method for food safety, process the jars in boiling water bath for 10 minutes.

Lorraine Deavers  
Shenandoah, Va.

**ANSWER** — Deb Williams, Liverpool, wanted a recipe for old-fashioned clear toy candy. Thanks to a reader who sent the following.

### Clear Toy Candy

- 1 cup granulated sugar
- Heaping ¼ teaspoon cream of tartar
- ½ cup water
- 1 teaspoon natural flavoring, optional
- Green, red, or yellow coloring

Combine sugar, cream of tartar, and water in a saucepan and heat slowly, stirring constantly, until sugar is completely dissolved. Increase heat and cook to 310 degrees, about 25 minutes. Add a few drops of coloring and the flavoring before final temperature is reached. Pour into molds.

**ANSWER** — Nancy Mayer, Dalton, wanted 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. Thanks to Elaine Martin, Newark, Md., who sent several recipes, and to an anonymous reader who sent pages of recipes but forgot to sign her name.

### Quick Master Cake and Cookie Mix

- 9½ cups sifted cake flour or soft flour
- ¼ cup double-acting baking powder
- 1 tablespoon salt
- 6 cups sugar
- 2½ cups shortening

Sift flour, baking powder, salt and sugar three times. Cut in the shortening with a mixer or by hand until uniformly blended. A quicker method is to combine all ingredients in a dishpan and mix with an electric mixer about 8 to 10 minutes. Store in covered container at room temperature. Makes 16 cups mix that will keep 3 months without refrigeration.

To measure mix, pile lightly into cup and level off with a spatula.

Use 5 cups mix to 1 cup plus 2 tablespoons milk, 3 eggs, and desired flavoring. Makes 2 8-inch layer cakes. Bake at 375 degrees for 25 minutes.

### Coffee Cake

- 5 cups master mix
- ½ cup sugar
- 4 tablespoons butter
- 3 eggs
- 1 cup sour cream
- 1 teaspoon vanilla

Put master mix in a bowl, add sugar, butter, and eggs, beat well. Add sour cream and vanilla. Mix with an electric mixer, beat thoroughly until batter is smooth. Sprinkle cinnamon nut mixture\* over it. Put remaining batter on top and sprinkle with topping. Bake at 350 degrees for one hour. Cool 15 minutes in pan before removing.

\*Cinnamon nut topping:

- ½ cup chopped pecans
- 1 tablespoon brown sugar
- 1 teaspoon cinnamon

### Fudge Squares

- 2 eggs
  - 4 cups master mix
- Beat eggs until lemon colored. Stir in master mix. Add the following:

- 6 tablespoons cocoa
- 2 teaspoons vanilla
- 1 cup milk

Beat until blended. Bake in a 13x9x2-inch greased pan at 375 for 20 to 25 minutes or until done when tested. May be eaten plain while warm or cool and frost with fudge frosting.

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