



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 — Peg Koser, Lancaster, would like a recipe for making lemonade using fresh lemons, and after squeezing the juice from the fresh fruit, putting the rind in liquid, and simmering on top of the stove?

QUESTION — Mary Haug, Stewartstown, would like a recipe for candy apples. The recipe she has results in the candy cover falling off after a few hours. Is there a remedy for this problem?

QUESTION — Lois Harbold would like a recipe for Shoofly Bread.

QUESTION — D. Newsom, Cooperstown, N.Y. lost one of her favorite cookbooks when she moved. She would like the following recipes to replace the ones lost: Queen Anne's Lace Jelly, lobster or crabmeat dip that is very delicate and has few ingredients, Black Walnut Chiffon Cake that tastes similar to Mrs. Smith's, Strawberry Shortcake with a cooked frosting, Macaroni-Fruit Salad with a cooked dressing, and Spiedie Marinade for meat.

QUESTION — Mary Jane Rummel, Linglestown, would like a recipe for potato cakes, made with mashed potatoes, flour, and eggs.

QUESTION — Mary Jane Rummel, Linglestown, would like a recipe for hot bacon dressing.

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

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.

QUESTION — D.J. Long would like recipes for canned soups such as cream of mushroom, cream of celery, cream of chicken, and tomato. She would like to can them in her pressure canner.

QUESTION — Glenna Shaner, Hughesville, would like a recipe for mint jelly made with apple juice.

QUESTION — Dixie Fix, Harrisonville, would like a recipe for bananas in red syrup like that served by Ponderosa and Shoney's breakfast and salad bars.

ANSWER — MaryElane Fritz, Boothwyn, send a recipe that she thought might be of interest to Luci Lowe. It is considered a Depression recipe.

Macaroon Bread Crumb Cake

3 eggs
1 cup sugar
2 cups crumbs, from very dry oven-toasted bread
¼ teaspoon cinnamon
Pinch salt
¼ teaspoon almond extract
1 teaspoon vanilla
Beat eggs, add the sugar and stir in the other ingredients. Pat the mixture evenly into a well-greased 8-inch square pan; bake in a 300 degree oven for about 30 minutes. The texture and flavor is similar to coconut macaroons and a good way to use stale bread.

ANSWER — A Litz reader wanted recipes using oat bran. Thanks to Lizzie Beller, Bird-in-Hand, and to Esther Glick, Lancaster, for sending recipes.

Hearty Oat Bran Cereal

To one cup water, add ¼ cup raisins and bring to a boil over high heat. Reduce heat to medium low and immediately stir in ¼ cup oat bran. add 1 heaping tablespoon sesame seeds and 1 sliced banana (medium). Cook for 2 minutes and serve. Add ¼ cup skim milk if a thinner consistency is desired.

(Turn to Page B24)

Recipe Melange

(Continued from Page B6)

OLD SCHOOL BAPTIST COMMUNION BREAD

About ½ measuring cup plain flour (not self rising). Sift into a small bowl and add only enough cold water to barely moisten the flour. The dough needs to be stiff. At first, it will barely cling together but after kneading the dough gets smoother and almost shiny.

Knead until perfectly smooth, some times until you hear the dough begin to crack. Too much kneading will cause the dough to blister. Divide into four small biscuits and roll about as thin as pie crust, turning round and round to keep it shapely.

Check off with wheel pastry cutter or a dull knife into ¼-inch squares that makes it easier for breaking, prick rather closely with fork and bake in not too quick an oven. (Editor's Note: this may mean about 325 degrees). The bread is nicest when baked to a deep cream shade.

Dixie Fix
Harrisonville

CREAM CHEESE PUDDING

1 cup confectioners' sugar
4 ounces cream cheese, softened
1 package Dream Whip
Graham cracker crumbs
Mix Dream Whip according to package directions until almost stiff. Add confectioner's sugar and cream cheese. Line dish with graham cracker crumbs and put into cream cheese mixture. Top with blueberry or cherry pie filling. Delicious and very easy to make.

Marian Martin
Lebanon

BROWNIE MIX

6 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons salt
8 cups sugar
8-ounces baking cocoa
2 cups vegetable shortening
In a large bowl, combine first five ingredients. With a pastry blender, cut in the shortening until evenly distributed. Store in a large airtight container in cupboard. Keeps 10 to 12 weeks. Yields about 17 cups mix.

To make brownies:
2½ cups brownie mix
2 eggs, beaten
1 teaspoon vanilla extract
½ cup chopped nuts, optional
½ cup raisins, optional
Confectioner's sugar, optional

In a mixing bowl, combine first four ingredients. Beat with a spoon until smooth. Add nuts or raisins if desired. Spread in greased 8-inch square pan. Bake at 350 degrees for 20 to 25 minutes until top tests done. Cut into squares while still warm. Dust with confectioner's sugar, if desired. Yield: 9 brownies.

Becky Darling
Nicholson

COMMUNION BREAD

1½ pounds unsalted butter
4 pounds flour
Mix and add:
¼ quart milk, lukewarm

Knead 20 minutes. Divide on three cookie sheets. Roll out to about ¼-inches thick. Bake on ungreased cookie sheets. Jab dough with fork and mark in squares before baking. Bake at 350 degrees for about 30 minutes. Do not overbake.

Dixie Fix
Harrisonville

POULTRY STUFFING

2 large turkey drumstick
16-ounce box unsalted crackers, crushed

1 egg
2 large onions, chopped
6 ribs celery, chopped
½ cup butter
1 quart milk
½ teaspoon salt
¼ teaspoon pepper
2 tablespoons flour
Water

Roast drumsticks at 325 degrees until done. Remove from oven and cool. Stir flour into pan drippings and add water to make gravy. Remove meat from bones and chop finely or grind.

Crush all crackers and place in large bowl, add milk. Mix. Add egg, salt, pepper, and turkey.

In large skillet, melt butter and add onions and celery. Cook over medium heat until celery is soft and onions begin to brown. Add this and ½ cup of the gravy to the turkey mixture and stir. Mixture should be very moist, resembling the consistency of oatmeal. If not, add more milk or gravy. Place in greased aluminum roasting pan and bake at 325 degrees for 1½ hours.

Bonnie Calak
Westtown, N.J.

LAYER JELL-O

6-ounce package strawberry-flavored Jell-O
2 cups boiling water
1½ envelope Knox unflavored gelatin
½ cup water
1 cup heavy cream or whole milk

½ cup sugar
1 cup sour cream
1 teaspoon vanilla
6-ounce package lime Jell-O
2 cups water

Dissolve strawberry Jell-O in water. Pour into 9x13-inch pan and place in refrigerator until solid. Dissolve the Knox gelatin in ½ cup water and put into saucepan with cream and sugar, boil. Add sour cream and vanilla. Stir until sour cream is dissolved then cool slightly in refrigerator. Pour over strawberry Jell-O, cool in refrigerator until solid. Dissolve lime Jell-O in water. Let cool slightly. Pour over solid cream mixture.

Other Jell-O flavors may be substituted.

Bonnie Calak
Westtown, N.Y.

DIANNA CRACKER STUFFING

2 containers crackers
4 strips bacon
1 tablespoon butter
2 or more cups milk
2 eggs

Crush crackers in plastic bag with rolling pin. Put into large bowl. Fry bacon until crisp, cut into small pieces, put in bowl with crackers. Drain some of the bacon grease from pan and add butter and mix well, add to crackers and bacon in bowl.

Heat milk enough to make crackers mushy (crackers soak up the milk. It is important to have enough milk; otherwise it will be very dry. Add eggs and mix well. Stuff bird.

Betty Van Dyke
Nicholson

LITHUANIAN PAN FILLING

1 pound box saltine crackers
½ to 1 cup hot water
3 stalks celery, cut fine
6 eggs

1½ sticks butter
1 large onion, chopped

Crush crackers in bowl, pour hot water over crackers. Cover, let set until water is absorbed. Beat eggs. Add to cracker mixture. Saute onion and celery in butter until soft but not brown. Pour into cracker and egg mixture. Add ½ cup milk.

Pour in greased baking dish and dot with butter. Bake for one hour at 350 degrees. Serves 12 people.

Glenna Shaner
Hughesville

CHICKEN-ETTE

½ pound spaghetti, cooked and drained
3 to 4 cups chicken, cooked and chopped

¼ cup green pepper, optional
1 onion, chopped
2 cans cream of mushroom soup
1 cup or more chicken broth
½ pound Velveeta cheese

Heat in casserole or crockpot and take to a potluck supper. Makes 3 quarts.

Mabel Harnish
Willow Street

CHEWY GRANOLA BARS

Melt together:
¼ cup butter
1½ pounds marshmallows
¼ cup peanut butter
¼ cup honey
¼ cup vegetable oil

Mix together in large dishpan:
5 cups oatmeal
9½ cups rice crispy cereal
1½ cups raisins
1 cup coconut
1 cup graham cracker crumbs

Mix melted ingredients into cereal mixture. Stir in:
1 cup chocolate chips or M&M's

Press into 3 13x9-inch pans or a jelly roll pan and 1 13x9-inch pan, depending on how thick you like the bars.

Sara L. Martin
Chambersburg

LEMON SHOO-FLY PIE

1½ cups flour
½ cup granulated sugar
¼ cup shortening
¼ teaspoon baking soda

Filling:
Rind and juice of one lemon
1 egg
2 tablespoons flour
½ cup granulated sugar
½ cup molasses
¼ cup boiling water

Combine ingredients and mix. When well blended, pour evenly into pie shell. Sprinkle the mixture evenly on top of pie. Bake at 375 degrees for 30 minutes. Freezes well.

Ethel Barnes
Manehim