



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 — Sandra Tabor, North East, Md., would like a recipe for rice pudding cooked in the microwave.

QUESTION — Geraldine Kraft, York, would like a recipe for breadsticks.

QUESTION — Mary Ream, Elverson, would like a recipe for vanilla fudge.

QUESTION — Louise Graybeal, Renick, W.Va., would like a recipe for the syrup that goes with sourdough cinnamon buns made by Mary Clark.

QUESTION — Louise Graybeal, Renick, W.Va., would like recipes for light pancake syrup.

QUESTION — Does anyone have a recipe for sawdust pudding?

QUESTION — M. Lehman would like a recipe for canning carrots. Can she use honey to sweeten the carrots?

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

QUESTION — D. Newsom, Cooperstown, N.Y., lost one of her favorite cookbooks. She would like the following recipes to replace those she lost: lobster or crabmeat dip that is very delicate and has few ingredients, strawberry shortcake with a cooked frosting, and Spiedie Marinade for meat.

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.

QUESTION — Martha Bixler, Marietta, would like to know where to purchase the book, "The Art of Pa. Dutch Cooking," by Edna Eby Heller. She understands the last printing was in 1968 by Doubleday and Company. Martha would like to purchase the book, new or used.

QUESTION — Do any readers have a recipe for homemade ice cream made from potatoes?

QUESTION — Dianna Cook, Elmer, N.J., would like a recipe for pickled hot peppers.

QUESTION — Dianna Cook, Elmer, N.J., would like a recipe for pumpkin fudge.

QUESTION — A Chester County reader wants to know if wine or brandy can be made from pears.

QUESTION — Helen Spencer, Hopewell, N.J., wants to make clear toy candy but needs to know where to purchase the molds.

QUESTION — A reader is looking for a recipe called cabbage strudel.

QUESTION — LaFaye Burkholder, Fredericksburg, would like to know how to dry sunflower seeds and also how to wash them. Should the seeds be taken off the head to dry?

QUESTION — Lena Grill, Reamstown, would like recipes for crab apple jelly or jam.

ANSWER — Mary Stoltzfus wanted to know where to purchase wheat germ meal. Thanks to Nina Kochmer, Factoryville, for sending the following address. She said that is a great company that every cook should know. Walnut Acres, Penns Creek, PA 17862-9989 or call 1-800-433-3998.

ANSWER — Audrey Ridinger, Biglerville, wanted recipes using edible geraniums, especially a cake recipe. Thanks to Nina Kochmer, Lake Winola, who writes that a cookbook, "Favorite Recipes from Well-Sweep Herb Farm," has recipes for using rose geranium leaves. Write to Well-Sweep Herb Farm, 317 Mt. Bethel Rd., Port Murry, N.J. 07865.

ANSWER — Claire Johnson, Damascus, Md., wanted a recipe for Philly Chippers, chocolate chip cookies made with 8-ounces of cream cheese. Thanks to Phyllis Stauffer, Seven Valleys, for sending the recipe.

Cream Cheese Chocolate Chippers

1 cup butter, softened
8 ounces cream cheese, softened
1 cup sugar
1 cup firmly packed brown sugar
2 large eggs
1½ teaspoon vanilla extract
2 cups all-purpose flour
1½ cups quick oats, uncooked
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
1 cup semi-sweet chocolate mini-morsels
1 cup milk chocolate morsels
1½ cups chopped walnuts
Beat butter and cream cheese at medium speed until fluffy, gradually adding sugars, beating well. Add eggs and vanilla, mixing well.

Combine flour and next four ingredients, gradually add to butter mixture, mixing well. Stir in chocolate morsels and walnuts; drop by rounded teaspoonfuls onto lightly greased cookie sheets. Bake at 350 degrees for 12 to 14 minutes. Cool on racks. Yield: 8 dozen.

ANSWER — D.J. Long wanted recipes for canned soups such as cream of mushroom, cream of celery, cream of chicken, and tomato to can in her pressure canner. Thanks to Hazel Spamer, Perry Hall, for answering. Hazel expresses our thoughts completely when she writes that many of the questions in this column could be answered by calling an extension agent, but the column would not be nearly as interesting. She writes, "Us oldtimers (I've been cooking and canning in my own kitchen for 51 years and learned a lot at my mother's knee) get a chuckle over some of these questions.

Recently Hazel (who is 70 years old and great grandmother of three boys) canned 15 quarts of Italian prune plum jam, tomatoes, pepper relish, and snap beans. About 50 to 75 jars of tomatoes were canned in pint and half pint jars. Although she was supposed to be bedfast, she could not let the vegetables go to waste. Will, her husband, is bringing in lima beans, both pole and bush, okra, zinnias, etc. Corn is finished. Her health problem is currently cleared up but she needs to be careful. Here is her recipe. Although she hasn't canned it, directions for canning cream soups in a pressure canner should be adaptable.

Cream Of Mushroom Soup

1 pound mushrooms
¼ cup butter
1 medium-sized onion, chopped
1½ tablespoon flour
6 cups milk
1 bay leaf
4 sprigs parsley
1 whole clove
Salt and pepper
Dash cayenne
Dash mace
½ cup heavy cream
2 egg yolks, well beaten

Prepare mushrooms and put through a food chopper. Melt the butter in the top of a double boiler, add the chopped onion and mushrooms. Cook for 5 minutes over direct heat, stirring constantly. Sprinkle in the flour, blend well. Scald the milk with the bay leaf, parsley and clove. Strain. Gradually stir the scalded milk into the mushroom mixture and cook, stirring constantly, until mixture boils and thickens. Season to taste with salt, pepper, cayenne, and mace. Place the top of the boiler over boiling water and let simmer 20 minutes, stirring frequently. Rub through a fine meshed wire sieve into another saucepan. Return to stove, scald the cream and stir in the egg yolks. Add to the soup mixture, stir thoroughly, reheat, do not boil again.

ANSWER — J. Sensenig, Mohnton, wanted to know if the striped cushaw pumpkin can be used for both canning and baking. Also, is the inside texture fine or coarse? Thanks to an Easton reader who wrote that cushaw pumpkin has a fine texture that makes excellent light-colored pies. In fact, the reader wrote, that cushaw pumpkin is the only one she uses for pie because it makes the best.

ANSWER — D. Newsom, Cooperstown, N.Y., wanted a recipe for Queen Anne's Lace Jelly. Thanks to Karen Kinnane for sending a recipe from the Shartlesville Community Cookbook.

Queen Anne's Lace Jelly

7 cups water
30 large Queen Anne's lace flowers
2 packages Sure-Jell
7½ cups sugar
Boil water. Add flower heads. Remove water from heat and steep 10 minutes. Strain off 6 cups tea. Add Sure-Jell and bring mixture to hard boil, stirring constantly. Add sugar all at once; cook, stirring. When tea returns to hard boil, cook, stirring one minute longer. Remove from heat, skim. Pour into sterilized jars and seal.

Poultry For Dinner

(Continued from Page B6)

TURKEY STIR-FRY

1½ pounds raw, boneless turkey strips

1 small onion, chopped
¼ green pepper, sliced
1 cup turkey or chicken broth
3 tablespoons soy sauce
2 cups pea pods
1 tablespoon oil
1 carrot julienned
2 cups mushrooms, sliced
3 tablespoons cornstarch
½ teaspoon ginger
½ cup cashews, optional

In a large skillet or wok, stir-fry turkey in oil over medium-high heat. Remove turkey. Stir-fry onion, carrot, green pepper, and mushrooms until crisp tender, about 5 minutes. In a small bowl, combine broth, cornstarch, soy sauce, and ginger. Add to the skillet. Cook and stir until thickened and bubbly. Return turkey to the skillet with pea pods. Cook and stir until heated through. Serve over rice. Top with cashews.

Melissa Stauffer

1993-94 Pa. Poultry Queen

CHICKEN AND RICE CASSEROLE

1 cup long-grain rice
1 package onion soup
1 can cream of chicken soup
3 cups water
8 pieces chicken

Soak together rice, onion soup, cream of chicken soup, in water for about 5 minutes in a casserole dish. Place chicken on top. Bake at 350 degrees for 2 hours or at 275 degrees for 3 hours.

Judith Zimmerman
Lebanon

NO-PEEK CHICKEN

1 cup long-grain rice
1 can cream of mushroom soup
1 can cream of celery soup
1 soup can water
1 teaspoon parsley
8-10 pieces chicken (no wings)

1 envelope Lipton onion soup
Lightly grease long casserole dish or cake pan. Mix together first five ingredients and pour into pan. Place chicken on top of rice mixture. Sprinkle onion soup on top of chicken. Cover with foil and bake 2 hours at 350 degrees. Don't peek!

Sarah Clark
Breezewood

GOLDEN LEMON CHICKEN

4 boneless skinless chicken breast halves

1 egg, beaten
All-purpose flour
3 tablespoons butter
1 envelope Lipton Recipe Secrets Golden Herb with Lemon Recipe Soup Mix
1 cup water
4 lemon slices, optional
Hot cooked rice

Dip chicken in egg, then flour. In 12-inch skillet, melt butter and brown chicken over medium heat 4 minutes, turning once. Stir in golden herb with lemon recipe soup mix blended with water; arrange lemon slices on chicken. Bring to a boil, then simmer covered 10 minutes or until sauce is slightly thickened and chicken is done. To serve, arrange chicken and lemon over hot rice, then spoon sauce over chicken. Makes about 4 servings.

Michele Stauffer
Pa. Poultry Ambassador