



## 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** — 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** — 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** — 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.

**QUESTION** — Phyllis Baldner, St. Thomas, wants a recipe for V-8 Juice because she misplaced one she had clipped from the newspaper. She needs it immediately to use the last pickings of tomatoes.

**QUESTION** — Isaac Kirk Sr., Silver Spring, Md., wrote that he misplaced the recipe for turtle soup that he had clipped from this paper. It appeared about two years ago and had come from a restaurant in New Orleans. We do not keep a file copy of these recipes. If you clipped the recipe, please send a copy for us to reprint.

**QUESTION** — G.E. Ross, Douglassville, writes that he found a grove of paw paw trees when their goats munched down an area overgrown with weeds. He has eaten the paw paws raw and thought perhaps some elderly folks would have some paw paw recipes for the young folk to enjoy.

**QUESTION** — Gwen Webster, Glen Rock, would like a recipe for grape bars. She had purchased some at the Grape Festival in Naples, N.Y. The bars were delicious with a graham cracker crumb crust with fruit on the top.

**QUESTION** — V. M. of Waynesboro, wants a recipe for sweet pickled peppers. Her idea is to strip the peppers and eat them on steaks, subs, hamburgers or a side dish. She had them at a sub shop where the owner made them himself but did not want to share his recipe.

**QUESTION** — Aida Mothes, Renick, W.V., writes that she was in Norway, a quick bread that was often served in restaurants was a fruit or nut bread that was very moist. She would like the recipe.

**ANSWER** — Martha Bixler, Marietta, wanted to know where to purchase the book, "The Art of Pa. Dutch Cooking," by Edna Eby Heller. Mrs. Willis Shenk, Lititz, writes that the cookbooks are available at Provident Book Store, Lancaster, and at the People's Place, Intercourse.

**ANSWER** — Doris Heggenstaller, Loganton, sent a recipe requested for Sawdust Pudding. Also, Ida Risser, Leola, sent one for Indian Pudding that she thought might be wanted.

### Sawdust And Woodchip Pudding

Bake one box yellow cake mix as directed on package. Set aside and cool completely. Break cake into small pieces (wood chips).

Place ½ to 1 cup pine nuts or English walnuts in ungreased skillet and toast lightly. Remove from skillet and cool. Take half of cold nuts and grind them. This is "sawdust."

Make your favorite pudding. When made, use a few nuts and stir into the pudding. Layer the bottom of your serving bowl with some warm pudding mixture. Quickly add a layer of wood chips and top with remaining pudding layer. Cover top with whipped cream (optional). Sprinkle top with some finely ground nuts (sawdust).

If you don't use whipped topping, sprinkle nuts on each serving.

### Indian Pudding

¼ cup corn meal  
3 tablespoons cornstarch  
5 cups milk  
¼ cup molasses  
½ teaspoon salt  
½ cup brown sugar  
¼ teaspoon ginger  
¼ teaspoon cinnamon  
1 tablespoon butter  
2 eggs

Mix corn meal and cornstarch with one cup milk. Scald the remaining milk in a double boiler and over hot water. Add corn meal and other ingredients except eggs. When thickened, add beaten eggs.

**ANSWER** — For the reader who wanted a recipe for cream of celery soup, here is one from Rachel Beiler, New Providence.

### Cream Of Celery Soup

Cook together until the vegetables are soft (the softer, the easier to puree).

12 cups chopped celery stalks and leaves  
2 medium onions  
16 cups water or chicken broth (1 chicken bouillon cube per 2 cups water may be used)  
2 tablespoons herb mixture  
1 tablespoon salt

Puree with food mill, put in kettle. Add 1½ cups flour made to a paste with 1 cup water and 1 cup celery juice, cooking until boiling and put in jars.

May be frozen or canned. Water bath for 30 minutes or steam pressure for 10 pounds for 10 minutes.

To use as a soup, add 3 cups milk to one pint soup.

**ANSWER** — Louise Graybeal, Renick, W.Va., wanted a recipe for the syrup that goes with sourdough cinnamon buns made by Mary Clark. Thanks to Sarah Clark, Breezewood, for sending the recipe.

### Syrup For Cinnamon Buns

1 cup brown sugar  
3 tablespoons water  
2 tablespoons butter

Beat together until butter is melted. Pour into 4 pans. Cut dough and lay in syrup. Bake at 375 to 400 degrees for 15 to 20 minutes. Turn pan upside down as soon as they are taken out of the oven.

**ANSWER** — Louise Graybeal, Renick, W.Va., wanted recipes for light pancake syrup. Thanks to Sarah Clark, Breezewood, for sending one.

### Pancake Syrup

1½ cups brown sugar  
¾ cup granulated sugar  
½ cup molasses or corn syrup  
1 cup water  
1 teaspoon vanilla  
Maple flavoring

Bring the sugar, molasses and water to a boil, stirring constantly. Simmer on low heat for five minutes. Remove from the heat and add vanilla.

**ANSWER** — Helen Spencer, Hopewell, N.J., wanted to know where to purchase molds to make clear toy candy. Thanks to Nancy Frey, Annville, and others who suggested the following: Cake and Kandy Emporium at the Village Commons, 2019 Miller Rd., East Petersburg, PA 17520-1624; Knepp's Caramel Corn at Root's Market, Manheim, on Tuesday, and at Green Dragon Market, Ephrata, on Friday.

**CLARIFICATION** — Several readers asked how many apples should be used in the recipe for Canned Apple Pie Filling that was published in the Sept. 17 issue. Frances Smith who submitted the recipe did not give an exact amount, but said that quart jars should be filled one-third full with the juice mixture and then filled with apple slices and pour in more juice to fill the spaces between the apples. You will need approximately four cups of apples slices for each quart.

# Catch The Taste

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### DILLED SALMON

1 tablespoons butter  
1 teaspoon lemon juice  
4 1-inch thick halibut, salmon or tuna steaks  
2 tablespoons finely chopped fresh dill or ¼ teaspoon dried dill weed  
½ cup whipping cream  
½ teaspoon flour  
1 tablespoon minced green onion  
White pepper and salt  
Dill sprigs and lemon wedges for garnish

Place butter in shallow dish large enough to hold all four steaks. Microwave at high 30 seconds to melt; stir in lemon juice. Place fish in dish; turn to coat both sides. Arrange steaks with the thickest part of the outside of dish. Sprinkle each with a little dill.

Cover dish with plastic wrap; vent one corner. Microwave at high 3 minutes; rotate dish a half turn. Microwave 3 to 5 minutes longer or until the surface of fish is opaque, but center is still slightly translucent. Pour off cooking liquid into 4-cup measure. Cover fish with plastic wrap and let stand while preparing sauce. Mix cream and flour; stir in cooking liquid; add green onion and remaining dill. Microwave at high 3 minutes or until mixture boils and thickens slightly. Season to taste with pepper and salt. After standing, fish should be opaque throughout and just ready to flake. Microwave a few seconds longer if necessary. Place fish on heated platter or plates and pour dill sauce over to serve. Garnish with dill sprigs and lemon wedges if desired. Makes 4 servings.

### SHARK SALAD

In large saucepot, place about 2 pounds shark fillets in single layer; sprinkle with salt and pepper. Add enough white wine to cover fillets. Bring to a boil. Cover; reduce heat to simmer. Cook 10 minutes for each one-inch thickness of fish. Drain; cool and break into bite-sized pieces. Stir together ½ cup each mayonnaise and sour cream, 1 tablespoon each Dijon mustard and lemon juice, and dash of white pepper. In large bowl, combine cooked fish, 1 diagonally-sliced carrot, 1 chopped red pepper and ½ cup broccoli florets. Add dressing; toss lightly to coat fish and vegetables. Serve in lettuce-lined bowls. Garnish with chopped fresh dill. Serves 4.

### BROILED RAINBOW TROUT WITH HONEY MUSTARD GLAZE

1 tablespoon olive oil  
2 tablespoons Dijon mustard  
1 tablespoon plus 2 teaspoons honey  
1 tablespoon plus 1 teaspoon chopped fresh parsley  
Salt and ground black pepper to taste

4 rainbow trout fillets, butterflied  
Preheat broiler. Combine first four ingredients; season with salt and pepper. Lightly oil baking sheet. Place trout fillets skin-side down on sheet; brush with honey mustard glaze. Broil 3 minutes, or until trout turns opaque. Serve immediately. Makes 4 servings.