



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 — Carolyn Blevins, Warwick, Md., would like a recipe for Black Forest Cake made from scratch.

QUESTION — Denise Kahler, Dornsife, lost her favorite recipe for pumpkin cranberry bread. It was a recipe from Libby's featured in a woman's magazine several years ago.

QUESTION — Faye Detter, Mechanicsburg, is looking for a recipe for Friendship Cake that is made from fermented fruit.

QUESTION — Barbara Phillips, Hamburg, would like a recipe for baked lima beans using dried beans that need to be soaked overnight.

QUESTION — Becky Shires, Oxford, would like a recipe for lemon meringue cake. She had a piece at Miller's Smorgasbord near Lancaster recently. The layer cake had a filling between layers and pecans on the outside.

QUESTION — Theresa Moore, New Park, would like a recipe for poppy seed salad dressing.

QUESTION — Ellie, no address, would like a recipe for chocolate chip cookies made without flour.

QUESTION — M.J. Howard, Columbus, N.J., would like a recipe for the ham and bean soup that was sold at the Gordonville Fire Co. Builder's Sale on October 16. She writes "it was wonderful and I bought every container they had left."

QUESTION — Andy Andrews, Brownstown, would like a recipe for pumpkin-flavored candy apples.

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., would like the following recipes to replace those she lost — strawberry shortcake with a cooked frosting and a Spiedie Marinade for meat.

QUESTION — Do any readers have a recipe for home-made ice cream made with potatoes?

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

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 — 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 — 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 — Linda Stoltzfus, New Providence, wanted a recipe for barbecue sauce. Thanks to Dave Dennis, Fredericksburg, for sending a recipe.

Barbecue Sauce

1 cup catsup
1 large onion, finely chopped
½ cup water
1 tablespoon paprika
1 teaspoon packed brown sugar
½ teaspoon salt
¼ teaspoon pepper
¼ cup lemon juice
1 tablespoon Worcestershire sauce
Dash tabasco sauce (optional)
Bring all ingredients except lemon juice and Worcestershire sauce to boiling over medium heat. Add lemon juice and Worcestershire sauce and heat until hot.

ANSWER — G.E. Ross, Douglassville, requested some recipes for paw paws. He thought perhaps some elderly folks would have some paw paw recipes for the young folk to enjoy. Thanks to Elva Bernard, Marcus Hook, who sent in recipes that she said is from one young folk to another. She also suggests the cookbook, "The Wild Flavor," by Marilyn Kluger. It is distributed by Houghton-Mifflin Co., Boston. The book includes recipes of delectable wild foods to be found in field and forest.

Paw Paw Puree

Use ripe paw paws only! Squeeze pulp out of skins and puree in a food mill. Sprinkle with lemon juice (to prevent puree from darkening) in the proportion of 1 teaspoon lemon juice per cup of puree.

Paw Paw Bread

1 cup paw paw puree
½ cup shortening
¾ cup sugar
2 eggs
1¼ cups flour
2 teaspoons baking powder
¼ teaspoon baking soda
¼ teaspoon salt
Cream shortening, add sugar gradually, beat until fluffy. Add eggs, one at a time, beating well after each addition. Beat in paw paw puree. Sift together remaining dry ingredients and add in four portions, beating smooth each time. Pour batter into a greased, floured loaf pan and bake at 350 degrees for about 50 minutes or until a toothpick inserted comes out clean. Cool on rack. Makes one loaf.

Serve with butter or cream cheese.

Note: To vary, add 1 teaspoon pumpkin pie spice and ½ cup chopped pecans.

ANSWER — Lorraine Bannon, Waymart, would like a recipe for ham loaf. Thanks to Faye Detter, Mechanicsburg, and Dave Dennis, Fredericksburg, for sending recipes.

Ham Loaf

2 pounds smoked ham, ground
1 pound pork, ground
1 cup finely ground cracker crumbs
2 eggs
½ cup milk

Sauce:

1 cup brown sugar
½ cup vinegar
½ cup water
1 teaspoon prepared mustard

Mix all ham loaf ingredients and bake for 1½ hours from 325 to 350 degrees. Heat all sauce ingredients and baste ham loaf often during the last hour of baking.

Currant Ham Loaf

5 cups ground cooked ham
1 pound ground pork
2 eggs
1 cup cracker crumbs
1 cup tomato sauce
2 tablespoons chilli sauce or catsup
10 ounces currant jelly
½ cup salad mustard

Combine all but last two ingredients and form into a loaf. (May be made ahead and frozen at this point). Bake uncovered 90 minutes at 350 degrees. Combine jelly and mustard thoroughly and pour over the loaf.

ANSWER — Anna Cruzan, Leesburg, N.J., wanted a recipe for refried beans made from raw pinto beans. Thanks to Dave Dennis, Fredericksburg, for sending a recipe.

Refried Beans

2 cups dry pinto beans
1½ teaspoons salt
½ teaspoon black pepper
5 tablespoons bacon fat
Ground cumin to taste, optional
1½ cups cubed cheddar or Monterey Jack cheese, optional
Finely chopped jalapenos (optional)

Wash beans. Soak overnight or bring beans to a boil with six cups water, cook 2 minutes, then remove from heat, cover, and let stand one hour before cooking further. Simmer beans 90 minutes or until tender. Add salt and pepper. Heat bacon fat in skillet. Drain 1 cup beans, reserving liquid, and put in skillet. Mash thoroughly, adding ½ cup of the reserved liquid. Stir and cook several minutes. Add and mash more beans with more reserved liquid. Repeat with remaining beans and liquid until the mixture is smooth. Stir in any or all of optional ingredients and cook until cheese melts.

YAM BRAN BREAD

½ cup butter
¼ cup sugar
2 egg whites
1½ cups flour
½ cup oat bran
3 tablespoons sour milk
1½ teaspoon baking powder
1 teaspoon baking soda
½ teaspoon pumpkin pie spice
1 teaspoon vanilla
2 medium yams, baked, peeled, and mashed

Combine butter, sugar, and egg whites. Add remaining ingredients until moistened. Place in muffin tins or a greased and floured loaf pan. Bake at 350 degrees until toothpick inserted comes out clean. Yields 1 loaf or 12 muffins.

Sweet Potatoes

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SWEET POTATO AND APPLE CASSEROLE

6 to 8 sweet potatoes
6 to 8 firm cooking apples
1 cup sugar
¼ cup cornstarch
1 teaspoon salt
2 cups boiling water
½ cup butter

Parboil sweet potatoes and cut into slices. Peel apples and slice. Mix sugar, cornstarch, and salt in saucepan; add boiling water and butter. Stir over medium heat until mixture comes to a boil.

Butter a large casserole dish. Layer sweet potatoes and apples in dish. Pour sauce over all and bake at 350 degrees for one hour.

Grace Glock
Fallston, Md.

SWEET POTATO PIE

½ cup butter, softened
½ cup sugar
2 eggs, lightly beaten
¾ cup evaporated milk
2 cups mashed sweet potatoes
1 teaspoon vanilla extract
½ teaspoon ground cinnamon
½ teaspoon ground nutmeg
¼ teaspoon salt
1 unbaked pastry shell

In a mixing bowl, cream butter and sugar. Add eggs; mix well. Add milk, sweet potatoes, vanilla, cinnamon, nutmeg and salt; mix well. Pour into pie shell. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees, bake 35 to 40 minutes longer or until a knife inserted near the center comes out clean. Cool. Store in refrigerator. Serves 6 to 8.

Ivamae Love
East Waterford

STUFFED SWEET POTATOES

6 medium sweet potatoes
8-ounces crushed pineapple, drained
½ cup orange juice
3 tablespoons butter, melted
¼ teaspoon salt

Pierce sweet potatoes with a fork. Bake at 400 degrees for 55 to 65 minutes or until tender. Cool slightly. Remove pulp from potatoes, keeping the skins intact. In a bowl, combine the pulp with pineapple, orange juice, butter, and salt. Refill potato shells and place in greased 13x9x2-inch baking dish. Bake at 400 degrees for 20 minutes or until heated through. Serves 6.

Ivamae Love
East Waterford

SWEET POTATO CASSEROLE

3 cups cooked, mashed sweet potatoes
2 eggs, beaten
1 teaspoon vanilla
½ cup melted butter
½ cup milk

Mix together ingredients and pour into a buttered baking dish. Add the following topping:

1 cup brown sugar
1 cup chopped nuts
½ cup flour
½ cup melted butter
Mix, place on top of sweet potatoes and bake at 350 degrees for 25 minutes.

Sara Jane Fulmer
West Newton