



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 — Linda Fisher, Ronks, would like a recipe for salsa, either hot or mild.

QUESTION — Anna Lehman, Hershey, would like a recipe for black walnut chipper cake.

QUESTION — Rosemary Mattiuz, Kersey, wants a recipe for liverwurst. The family butchers their own pigs and has lots of liver to use.

QUESTION — Ruth Best, Newburg, wants recipes for diabetic jams and jellies of several different fruit flavors.

QUESTION — A York County reader would like a recipe for fresh coconut cake using a boxed cake mix.

QUESTION — Anne Crist, Airville, would like a recipe to make root beer in a gallon jar. Yeast and root beer syrup is added and left set in the sun for a day. Anne previously used this recipe and her family loved it, but she misplaced the recipe.

QUESTION — Betty Evans, Pequea, has been looking for years for an old recipe for roll-out sugar cookies that are soft and look like they rise during baking. When cool, the cookies are frosted.

QUESTION — Ruth Ann Burke, York, would like a recipe for Firehouse Potato Soup. She had clipped it from this paper several years ago and her family really liked it. Recently, her daughter requested it, but the recipe has been mislaid. Did anyone else clip the recipe?

QUESTION — Marjorie Ludwig, Hegins, wrote that a few years ago a recipe was printed in this column for a compote filling that was hot and put into a hollowed-out pumpkin for serving. She mislaid the recipe and would like it again. Does anyone know to what recipe she is referring?

QUESTION — Sandy Sheffer, Glen Rock, would like a recipe for canning Polish dill pickles from scratch, not using the pickling mix packets.

QUESTION — Alice Rhoad, Grantville, would like a recipe for the starter for Friendship Cake, not the cake recipe.

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

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 — Donna Gravier, Bernardston, Md., wanted a recipe for grape jelly using frozen concentrated grape juice. Thanks to A.P. Isenock, York, for writing that she uses frozen grape juice undiluted to make the recipe that is printed with the Sure-Jell directions. Make sure you follow the directions exactly. Frozen apple juice may also be used to make apple jelly.

Gifts From The Kitchen

(Continued from Page B6)

HOLIDAY GOODIE BASKET
Fill basket with caramel mini-popcorn balls and add a bow.

CARAMEL MINI-POPCORN BALLS

24 squares vanilla caramel candies
1 tablespoon water
5 to 6 cups popped popcorn
In large mixing bowl, place unwrapped caramels and water. Microwave on high one minute. Stir. Continue microwaving on High, stirring every 30 seconds, until caramels are melted. Add popcorn; toss until well coated. Wet hands; shape mixture into 2-inch balls. Wrap each popcorn ball in a sheet of crystal clear plastic wrap. Makes 1 1/2 dozen popcorn balls.

BEAUTIFUL CANDY BOXES

Nestle homemade candy bonbons in boxes lined with colorful plastic wrap. To make individual nests for candies, place thumb in center of 6-inch sheets of crystal rose or green plastic wrap. Mold plastic around thumb to form

nests. Place bon-bons in nests and arrange in decorative box.

PEANUT BUTTER BON-BONS

1 1/2 cups confectioners' sugar
1/2 cup peanut butter
3 tablespoons softened butter
1 tablespoon milk
6 squares (1 ounce each) semi-sweet chocolate

2 teaspoons shortening (do not not substitute butter or margarine)

In large bowl, with electric mixer, cream together powdered sugar, peanut butter, butter, and milk until smooth. Using about 2 teaspoons mixture per ball, shape into 24 (1-inch) balls. Refrigerate until firm. In 1-quart microwave-safe bowl, stirring every minute, microwave chocolate and shortening on medium until chocolate is melted and smooth, 3 to 4 minutes. Dip balls into chocolate mixture. Place balls on wax paper-lined tray; refrigerate until set. Microwave remaining chocolate mixture on medium heat for 30 to 45 seconds. Drizzle over chilled bonbons. Makes 2 dozen candies.

GUMDROP COOKIES

1 1/4 cups flour
1 cup quick-cooking oats
1 1/2 cup finely cut up gumdrops (any flavor but licorice)
1/4 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, room temperature
1 cup brown sugar
1 teaspoon vanilla
1 large egg

Preheat oven to 375 degrees. Lightly grease cookie sheets. In large bowl, mix oats, flour, 1 cup gumdrops, baking powder, baking soda, and salt until blended.

In other bowl, beat butter, sugar, and vanilla until fluffy. Beat in egg until blended. With mixer at low speed, gradually beat in flour mixture just until blended.

With floured hands, roll slightly rounded teaspoonfuls of dough into 3/4 -inch balls. Place on prepared cookie sheets 2-inches apart. Place gumdrops on top of cookie to decorate.

Bake 12 to 15 minutes or until golden brown. Cool 5 minutes on cookie sheet before removing to rack to cool. Store in airtight containers up to two weeks or freeze. Makes 72.

Sarah Clark
Breezewood

ORANGE-COCONUT BALLS

6 ounces frozen orange juice concentrate
1 large box vanilla wafer, crushed
1/2 cup melted butter
1/2 cup chopped nuts
1 box confectioners' sugar, sifted
Coconut

Combine all ingredients except coconut. Mix well and shape into balls. Roll the balls in the coconut until well coated. Keep in cool place.

Sarah Clark
Breezewood

PEANUT BUTTER SURPRISE COOKIES

3/4 cup shortening
1/2 cup light brown sugar
2 eggs, separated
1/2 teaspoon almond extract
1 cup sifted flour
1/2 teaspoon baking powder
1/2 cup peanut butter
1 1/2 cups chopped salted peanuts

Cream shortening and sugar in a bowl. Add egg yolks, one at a time, beat well until light and fluffy. Add the almond extract. Add sifted dry ingredients and stir in creamed mixture. Chill. Shape into 24 balls and flatten each on a lightly floured board. Place one teaspoon peanut butter in the center of each and wrap the dough around peanut butter. Roll in lightly beaten egg white, then peanuts.

Place on cookie sheet sprayed with vegetable spray.

Bake at 350 degrees for 12 to 15 minutes.

Sarah Clark
Breezewood

SHAGGY DOGS

1 cup butter, melted
1 1/2 cups sugar
2 tablespoons milk
1 teaspoon salt
2 cups chopped dates
4 1/2 cups rice crispy cereal
1 cup chopped nuts
1 teaspoon vanilla
Coconut

Cook butter, sugar, milk, salt, and dates until thick and fairly smooth.

Add vanilla, cereal, and nuts. Roll into balls and then roll in coconut. Store in cool place.

Sarah Clark
Breezewood

ANSWER — Donna Gravier, Bernardston, Md., wanted a recipe for snow pudding. Thanks to Blanche Morgan, Hegins; Kitty Robson, Lebanon, and an anonymous reader for sending recipes.

Snow Pudding

Mix:
1 envelope gelatine
1 cup sugar
1/4 teaspoon salt
Add and stir until gelatine dissolves:
1 1/2 cups boiling water

Add:
1/2 cup lemon juice
Chill mixture until it is as thick as unbeaten egg whites then add:

3 egg whites, beaten until soft peaks form.
Pour mixture into a mold. Chill until firm. Serve with soft custard or crushed fruit.

Snow Pudding

1 tablespoon gelatine
1 cup boiling water
1/4 cup lemon juice
1/4 cup cold water
3/4 cup sugar
2 egg whites
Dash salt
Soak gelatine in cold water about 5 minutes then dissolve in boiling water. Add sugar, lemon juice, and occasionally stir mixture while letting mixture jell in the refrigerator. When mixture is fairly thick, beat with beaters until frothy and white looking. Add stiffly beaten egg whites and beat until mixture holds its shape. Turn into individual molds.

When serving, add custard sauce (remove pudding from molds). Recipe for custard sauce follows:

2 cups milk
4 egg yolks or 2 eggs
1/4 teaspoon salt
4 tablespoons sugar
2 teaspoons vanilla

Scald milk in double boiler. Return to double boiler and cook while stirring constantly. Cook until mixture coats the spoon. Remove at once. If mixture cooks too long, it will curdle. Add vanilla.

Snow Pudding Or Lemon Whip

2 tablespoons granulated gelatine
1/2 cup cold water
1/2 cup boiling water
2 1/4 cups ice water
1 cup sugar
3/4 cup lemon juice
Little lemon rind

Soak gelatine in cold water until soft. Add to boiling water and stir over hot water until thoroughly dissolved. (The object of heating only part of the water is to hasten the cooling and solidifying of the gelatine mixture).

Add sugar and stir until dissolved. Remove from heat. Add remaining liquid and rind and mix thoroughly. When mixture begins to congeal, beat it thoroughly with an egg beater. Pour into mold. When cold and jelled, serve with soft custard.

(Turn to Page B9)