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## 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** — Sherry Craner of Bridgeton, N.J., would like the recipe for the best meatloaf.

**QUESTION** — A reader would like a recipe for raise cakes that her grandmother made years ago. She knows the cakes contained yeast, mashed potatoes, and had a sugar glaze on top. The cakes were always made in a single layer in cake pans.

**QUESTION** — Jean Nestler, Halifax, would like a recipe for lime gelatin and cottage cheese salad that was served at the Harvest House Restaurant in Colonial Park during the early 1970s.

**QUESTION** — Anne Wiegler, Pottstown, would like a recipe for pickled herring. She wrote that years ago, her family made it by cleaning, splitting, and deheading the herring. The fish as salted and packed in barrels. The fish juice leaked out and formed the brine. She needs to know the ratio of salt to pounds of fish.

**QUESTION** — Velma Winters, Manheim, would like a recipe for baked potato soup.

**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** — 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** — 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 home-made ice cream made with potatoes?

**QUESTION** — M.J. Howard, Columbus, N.J., wants a recipe for the ham and bean soup that was sold at the Gordonville Fire Co. Builder's Sale on October 16.

**ANSWER** — Aida Mothes, Renick, W.V., wrote that she was in Norway, a quick bread that was often served in restaurants was a fruit or nut bread that was very moist. Thanks to Stan's Kitchen, Dallas, for sending two recipes.

### Momma's Norwegian Kringle

¾ pound butter  
2 packages active dry yeast  
3½ cups all-purpose flour  
½ cup sugar  
1 teaspoon ground cardamom  
1½ cups warmed milk  
Cinnamon  
Sugar  
Ground nuts

Melt ¼ pound butter in warm milk. Mix well all dry ingredients. Cover and let stand one hour in warm place to rise.

Place dough on floured board and with rolling pin roll dough to about ¼ -inch thickness. Use 5 tablespoons soft butter and spread over dough. Roll up, cover and let set 15 minutes. Repeat last step. Let set to rise another 15 minutes.

Repeat again with 6 tablespoons butter. Before rolling, sprinkle cinnamon sugar and ground nuts. Roll into long-tube shape in figure 8 or pretzel. Place on cookie sheet and allow to rise one hour. Bake at 350 degrees for 30 minutes or until golden brown. After cooling, ice with the following mixture:

2 tablespoons butter  
1 teaspoon black coffee  
Confectioners' sugar to make spreadable paste  
Ice and top with more ground almonds and walnuts. Slice on diagonal and serve with coffee or tea. Freezes well.

### Dainty Lemon Layer

2 cups sifted pastry flour  
¾ teaspoon baking soda  
¼ teaspoon salt  
½ cup butter  
1 cup sugar  
1 egg, well beaten  
½ cup milk  
2 tablespoons lemon juice

Sift flour once, measure, add baking soda and salt and sift together three times. Work butter with spoon until creamy. Add sugar gradually, beating after each addition until light and fluffy, add egg. Blend well. Add flour, a small amount at a time, alternately with combined milk and lemon juice, beating after each addition until smooth. Turn into greased 8-inch layer pans. Bake in 375 degree oven for 25 minutes.

Spread lemon filling between layers and frost with fluffy frosting.

**EXPLANATION** — To all the contributors to this column who take the time to copy a recipe and send it in but never see it in print, my apologies. For some questions, we receive an overwhelming response such as those recently for snow pudding, pumpkin roll, and ice cream without eggs. Space does not allow us to print all of them — and who wants 50 recipes that are almost identical? On the other hand, perhaps your recipe was a bit different and you tried one of the recipes that was printed and think that yours tastes much better so why didn't they print it? Again, my apologies. We do not test recipes so we have no way of knowing whose tastes best. For some recipes, we only receive one response and sometimes even none. So keep sending those recipes and you're sure to see your name in print soon. Also, remember to check the Recipe Topics on page B6. If you send a recipe in advance for that topic, you can be almost certain that it will appear in the paper. It's always interesting to read your little notes about recipes that have some family history or unusual story connected with it or about your own life.

**ANSWER** — Sandy Sheffer, Glen Rock, wanted a recipe for canning Polish dill pickles from scratch, not using the pickling mix packets. Thanks to Mary Davis, Ebsenburg, for sending a recipe.

### Polish Pickles

12 large cukes, sliced  
3 onions, sliced  
5 tablespoons salt

Combine mixture and let stand one hour, drain. Combine the following ingredients and bring to a boil:

1 pint weak vinegar  
1 cup sugar  
2 teaspoons celery salt  
1 teaspoon turmeric

Add drained vegetables and bring to a boil. Put into jars, add a sprig of dill seed. Seal and process in boiling water bath for 5 minutes.

**ANSWER** — Alice Rhoad, Grantville, wanted a recipe for the starter for Friendship Cake, not the cake recipe. Thanks to Norma Morrell, Lynchburg, Va., for sending it.

### Starter For Friendship Cake

6-ounce can frozen apple juice concentrate, thawed  
3 apple juice cans water  
½ cup sugar  
2 teaspoons lemon juice  
1 package active dry yeast

10-ounce jar maraschino cherries and juice  
Combine all ingredients in one gallon jar or large container. Stir until sugar is dissolved. Cover and let stand for 10 days, stirring twice a day for 10 days. Use one pint to start your cake. Give others to friends.

### HERBED BEEF TENDERLOIN WITH HOLIDAY RICE

3 to 4-pound well-trimmed beef tenderloin roast

2 cloves garlic, crushed  
2 teaspoons olive oil  
1½ teaspoons dried basil leaves  
1 teaspoon coarse grind black pepper

½ teaspoon dried rosemary, crushed

Salt

Heat oven to 425 degrees. Combine garlic and oil; brush over surface of beef roast. Sprinkle evenly with basil, pepper, and rosemary. Place roast on rack in shallow roasting pan. Insert meat thermometer so bulb is centered in thickest part, not resting in fat. Do not add water or cover. Roast in 425 degrees for approximately 45 to 50 minutes for medium-rare to medium doneness.

Meanwhile, prepare Holiday Rice.

Remove roast when meat thermometer reaches 140 degrees for medium-rare and 155 degrees for medium. Tent roast with aluminum foil; let stand 15 minutes. (The temperature will continue to rise to 145 degrees for medium-rare, 155 degrees for medium).

Carve roast into ¼ -inch thick slices; season with salt, as desired. Serve with rice.

Makes 6 to 8 servings.

### LEG OF LAMB WITH APRICOT STUFFING

3 to 3½ pounds leg of lamb, shank half, boned, butterflied

6-ounce package dried apricots, snipped

¼ cup apple juice  
¼ cup wild rice, rinsed and drained

1½ cups chicken broth  
½ cup long-grain rice  
¼ cup chutney  
¼ cup sliced green onion  
2 teaspoons dried basil, crushed  
½ teaspoon lemon pepper  
¼ teaspoon salt  
½ teaspoon ground black pepper

In bowl, combine apricots and apple juice; cover and let stand 20 minutes, stirring occasionally. In saucepan, combine wild rice and broth. Bring to a boil; reduce heat. Cover and simmer 40 minutes. Add long-grain rice. Cover and simmer 15 minutes more. Remove from heat. Let stand, covered, 5 minutes. Stir in apricot mixture, chutney (cut up any large chutney pieces) green onion, basil, and lemon pepper.

Trim any fat from lamb. With boned side up, pound meat with meat mallet to an even thickness. Sprinkle lightly with salt and pepper. Spread rice mixture over meat. Roll up, starting with a narrow end; tie securely. Place roast on end, spiral side up, on a rack in shallow roasting pan. Cover exposed rice mixture with a small piece of foil. Roast at 325 degrees for 1½ hours or to medium doneness. Remove from oven. Cover and let stand about 10 minutes before slicing.

