



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 — Karen Kinnane, Shartlesville, would like the following recipes: One for a bright red two-layer cake with a creamy white icing like that sold at a snack stand in Renninger's Antiques Market, Adamstown. One for homemade root beer or non-alcoholic ginger beer. One for a cold light as air lemon-flavored dessert served in tiny parfait glasses, which is called Lemon Melting Moments (not a pudding, but with the texture and weight of whipped cream, served in a fancy New York Restaurant in the 1970s.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for garlic ring bolonga, for clear cranberry jelly that can be molded in shapes; for a yeast bread shaped like a dragon, which is sold every year at an antique shop on Church Lane, N.J. Karen writes that she has never been able to even taste one because the baker she has never been able to "help" them before the sale opens. The dragon appears to have an egg wash which gives a shiny golden brown color and a raisin in the eye.

QUESTION — Mrs. Wayne L. Miller, Bruceton Miles, W. Va., would like recipes using cabbage, for oranges, and for coconuts. She also wants a recipe for pumpkin butter and a very rich cookie dough that is crisp but not hard, which may be icing between layers and served at weddings or on other special occasions. Also, she wants a recipe for frosting used on wedding or birthday cakes that is not greasy. She also wants more salad dressings made from scratch.

QUESTION — Mrs. Lewis Kofron, Claymont, Del., wants a recipe for Philadelphia sticky buns.

QUESTION — Dolly Getz, Manheim, would like a recipe for homemade vanilla fudge that does not require lengthy cooking.

QUESTION — Louise Graybeal, Renick, W. Va., would like a recipe for pancake syrup that is light in calories.

QUESTION — Louise Graybeal, Renick, W. Va., remembers that her mother made herb seasoned stuffing with onions, celery, etc., which was formed into balls and baked. They were really crunchy on the outside and soft on the inside. Louise thinks it is a German recipe that was passed down through the family but never written. Every Thanksgiving and Christmas her mother made them and lots of little fingers picked them out of the pan before dinner was ready, she writes.

QUESTION — I.M. Filler, Brookfield, Mass., would like a recipe for stuffed pumpkin or as one friend called it, Poor Man's Turkey. She thinks it is an old New England recipe.

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

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

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 homemade 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 — Linda Fisher, Ronks, wanted a recipe for salsa, either hot or mild. Thanks to G.F.'s Kitchen in Somerset County and to Stan's Kitchen for sending recipes.

Salsa

6 to 8 cups tomatoes, blanched, peeled, drained
2 cups finely chopped jalapeno peppers
1 cup chopped onions
3 to 4 teaspoons salt
3 teaspoons garlic powder
Blanch and peel tomatoes, cut in large chunks and allow to drain in colander before measuring for a chunkier salsa. Chop peppers (adjust amount of peppers to taste) and onions in food processor.

Put all ingredients in a large kettle. Cook one hour or until desired thickness. Pour into hot pint jars and adjust lids. Water bath for 35 minutes. To blanch tomatoes, dip in boiling water for 30 seconds to one minute to loosen skins.

Salsa Picante Sauce

10 pounds tomatoes
6 to 20 hot peppers (the more seed used the hotter the sauce)
10 sweet bell peppers
½ cup brown sugar, packed
4 tablespoons salt
6 to 8 big sweet onions
½ cup vinegar
1 tablespoon chili powder
½ teaspoon turmeric
Bring ingredients to a boil then simmer 30 minutes to one hour.

ANSWER — Anne Crist, Airville, wanted a recipe to make root beer in a gallon jar and set in the sun for a day. Thanks to Pauline Martin, New Holland, for sending a recipe.

Root Beer

2 cups sugar
1 gallon lukewarm water
(Use hot water to dissolve sugar). Add:
4 teaspoons root beer extract
1 teaspoon yeast
Put in jars. Cover and let set in the sun four hours. Chill before serving. Ready to serve the next day.

ANSWER — 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. Thanks to Linda Boyer, Narvon, who writes that when she saw the request, she knew that she had the recipe Betty's been looking for. She said this recipe comes from her great-great-grandmother. It was copied from her cooking journal that was written in German. She writes, roll them thin and they get crisp; roll them as thick, as ¼ - ½ -inch and they get puffy when baking and will be soft with a melt-in-your-mouth taste that cannot be beat. They are a holiday favorite with the Boyers that she makes year-round.

Grammy Mint's Cut-Out Cookies

2 cups brown sugar
5 eggs
2 cups butter
8 cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar
Bake at 375 degrees for 10 minutes. Cool. Icing and decorate to taste or sugar before baking. Either way, the cookies taste great.

(Turn to Page B9)

Breakfast

(Continued from Page B6)

ROASTED RED PEPPER AND BLUE CHEESE TART

Crust:

1½ cups all-purpose flour
¼ teaspoon salt
¼ teaspoon baking powder
½ cup butter, chilled, cut into small pieces
1 egg yolk
3 tablespoons cold water

Filling:

12-ounce jar roasted red peppers, drained, patted dry
4 ounces blue cheese, crumbled or sliced
3 ounces thinly sliced prosciutto or baked ham, cut into ¼ x2-inch strips, if desired
1½ teaspoons fresh rosemary, chopped, OR ½ teaspoons dried rosemary, crushed
½ teaspoon grated lemon zest
Fresh rosemary sprigs, if desired

For crust, place flour, salt, and baking powder in food processor fitted with metal blade. Add butter; process, pulsing machine on and off for several seconds, until mixture resembles coarse crumbs. Add egg yolk and water; process just until dough forms a ball, several seconds more. (Do not over-process). Flatten dough into a disc. Place in 9-inch pie plate lined with aluminum foil, or 9-inch fluted tart pan. For pie plate, gently press dough evenly into bottom and ¾ of the way up sides. For tart pan, gently press dough evenly into bottom and up sides. Prick bottom with fork. Cover with plastic wrap; refrigerate 30 minutes or overnight. Preheat oven to 375 degrees. Uncover and bake tart shell 20 minutes or until crust is light golden brown; cool.

For filling, cut red peppers into 1½ -inch pieces. Alternately arrange red peppers and blue cheese on bottom of tart shell. Top with prosciutto; sprinkle with rosemary and lemon zest. Bake 10 minutes or until cheese is melted and bubbly. Cool 10 minutes on wire rack. Remove from pan onto serving plate. Garnish with rosemary sprigs. Serve warm.

INSIDE OUT

HAM 'N' CHEESE ROLL-UPS

¼ cup olive oil
4½ -inch slices firm bread
2½ tablespoons apricot jam
1½ tablespoons Dijon-style mustard
12 slices lean baked leftover ham
12 slices cheese

Heat oven to 425 degrees. Brush oil on both sides of bread slices and cut each slice vertically into thirds. Arrange on a baking sheet and bake until golden, 8-10 minutes, turning after 6 minutes.

Mix jam and mustard. Spread 1 teaspoon on each ham slice and cover with a slice of cheese. Wrap each combined ham and cheese slice around a crouton and secure with a pick. Serve while croutons are still warm and crispy. Makes 12 roll-ups, serves 6-8.

SCRAMBLED EGGS

4 eggs
2 tablespoons cream
Salt and pepper to taste
2 slices cooked bacon, crumbled
1½ teaspoons butter
¼ cup diced onion

In a mixing bowl, beat the eggs with the cream. Season to taste with salt and pepper. Add the bacon. In a skillet, melt the butter, tilting the skillet to coat the bottom. Saute the onions. Reduce the heat to low. Add the egg mixture, stirring frequently until set. Turn the eggs onto a hot platter to serve. Makes 2 servings.