



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 — Miriam Byler, Middlefield, Ohio, would like a recipe for a cheese strudel made from scratch.

QUESTION — Ida Book would like a recipe for making grape-nut pudding.

QUESTION — A reader from Bridgewater, Va., would like a recipe for Boston clam chowder like that served at Hoss's Steak and Seafood House.

QUESTION — A reader from Bridgewater, Va., would like recipes for stuffed mushrooms.

QUESTION — Mary Ann Whitehair, Terra Alta, W.V. would like a recipe to make sweetened condensed milk.

QUESTION — N. Martin, Bowmansville, would like recipes using potato starch in fruit puddings. Do you use it as Clear Jel? Also, how do you use instant Clear Jel?

QUESTION — Nancy Koons, Lebanon, writes that her Toll House cookies are hard even though she does not over bake them. Any solutions?

QUESTION — Nancy Koons, Lebanon, would like some recipes for crockpot meals.

QUESTION — Valerie Miller, Honesdale, would like a recipe for chicken hot wings and a recipe for sourdough bread that does not take yeast, baking powder or baking soda.

QUESTION — Verba Rowan, Whiteford, Md., would like to have the recipe for Heath Bar Cake.

QUESTION — Joanne Swords, Manheim, would like recipes for hasty pudding and for Cottleston pie. She thinks these are British recipes.

QUESTION — Robin O'Brien, Reading, would like a recipe for a hard candy with nuts called Mooshie. Robin also thanks Sarah Clark from Breezewood for sharing many of her wonderful recipes.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe 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 only makes two and the "help" buy 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. Also, she wants a recipe for a very rich cookie dough that is crisp but not hard, which may be iced between layers and served at weddings or on other special occasions and a recipe for frosting used on wedding or birthday cakes that is not greasy. She also wants more salad dressings made from scratch.

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

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

Pizza Any Way

(Continued from Page B6) PEPPERONI FRENCH BREAD PIZZA

1 French bread loaf
¼ cup butter, melted
1 garlic clove, minced
½ cup pizza sauce
3.5 ounces pepperoni
¼ pound mozzarella cheese slices

1 green pepper, thinly sliced
½ cup onion slices
4-ounce can sliced mushrooms, drained,

Black olives, sliced thinly and sprinkled over top

Cut bread loaf in half lengthwise. Combine butter and garlic, mix well. Brush mixture over top of bread. Place bread on baking sheet. Broil 3 to 4 inches from heat until lightly browned. Remove from broiler. Spread with pizza sauce. Top with pepperoni, cheese, green pepper, onion, mushroom, and olives. Broil 4 minutes or until cheese is melted. Cut and slice. Serves 6.

Sarah Clark
Breezewood

ONE PAN PIZZA

2 cups Bisquick baking mix
2 eggs
1 cup shredded mozzarella cheese
½ cup chopped green pepper
1 teaspoon dried oregano leaves
½ teaspoon garlic powder
4-ounces mushroom stems and pieces, drained

1 cup shredded mozzarella cheese
½ cup milk
1 cup cut-up pepperoni
½ cup chopped onion
½ teaspoon dried basil leaves
1 cup pizza sauce

Heat oven to 375 degrees. Grease rectangular baking dish. Mix baking mix, milk, and eggs in dish with fork until batter is of uniform color (batter will be lumpy). Stir in pepperoni, 1 cup cheese, the green pepper, onion, oregano, basil and garlic powder; spread evenly. Bake until top is light brown, about 30 minutes. Spread with pizza sauce; sprinkle with mushrooms and one cup cheese. Bake until cheese is melted, 1 to 2 minutes longer. Serves 6.

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

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

ANSWER — Karen Kinnane, Shartlesville, wanted a recipe for homemade root beer. Thanks to L. Huber, Lillian Martin, Lancaster, Rachel King, and others for sending recipes.

Quick And Easy Root Beer

Dissolve one scant teaspoon yeast in ½ cup warm water. In a gallon jar, put 1 cup sugar and 4 teaspoons root beer extract. Add the yeast mixture. Slowly add warm water and stir until full. Let set for 4 hours in the sun. Chill and enjoy.

ANSWER — Karen Kinnane, Shartlesville, wanted recipe 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. Thanks to Cindy Denlinger for sending recipes.

Red Velvet Cake

1½ cups sugar
2 eggs
½ cup vegetable oil
2 tablespoons cocoa powder
2 ounces red food coloring
1 teaspoon salt
1 teaspoon vanilla
1 cup buttermilk
2 cups flour
1 tablespoon vinegar
1½ teaspoon baking soda

Cream oil, sugar, and eggs. Make a paste of cocoa powder and coloring; add to creamed mixture. Mix salt, vanilla, and buttermilk; add alternately with flour. Mix baking soda and vinegar and add last. Fold in — do not beat. Bake at 350 degrees for 30 minutes.

Frosting:

5 tablespoons flour
1 cup milk
1 cup butter
1 cup confectioners' sugar
1 tablespoon vanilla

Cook together flour and milk until thickened. Cool. Add remaining ingredients and beat well. Frost cake.

HEALTHFUL PIZZA

1 package yeast
1 cup warm water
3 cups whole wheat flour
½ teaspoon salt
2 tablespoons oil

Soften yeast in a little of the warm water. Combine the flour, salt, and remainder of the water, oil, and yeast mixture to form a stiff dough. Cover and set aside to rise.

For sauce:

1 medium-sized onion, minced
1 medium-sized clove garlic, minced

2 tablespoons oil
1 can tomato sauce
1 teaspoon dried basil

Brown onion and garlic in the oil until golden; add tomato and basil and simmer for about five minutes.

For topping:

1 tablespoon oregano
¼ pound sliced mozzarella cheese

¼ cup grated Parmesan cheese

Preheat oven to 400 degrees. Pour two tablespoons of oil into each of two large, shallow baking pans. Divide the dough, placing half in each pan and turning so that dough is well oiled over the entire surface. Use your fingers to spread the dough over the pan to about one-quarter inch thickness. Pour sauce over all with sliced cheese on top. Sprinkle with the Parmesan cheese. Bake 15 to 20 minutes.

DEEP DISH PIZZA

2 cups flour
1 teaspoon salt
4 tablespoons salad oil
2 teaspoons baking powder
½ cup milk

Mix all ingredients together. Press dough into ball. Knead 10 times. Dough makes a 12-inch pizza. Flour table; roll out dough. Grease pizza pan.

Topping:

½ -1 pound ground beef
½ cup onion, chopped
½ teaspoon oregano
½ teaspoon Italian seasoning
2 tablespoons green pepper, chopped

8-ounce can tomato sauce
½ teaspoon salt
½ teaspoon garlic
½ -1 pound mozzarella cheese, shredded

8-ounce can mushrooms, sliced
Brown ground beef; drain fat. Pour tomato sauce over dough. Add meat, seasonings, and toppings. Bake at 425 degrees for 20 to 25 minutes. Serves 4.

B.J. Light
Lebanon

TORTILLA PIZZA

1 tablespoon olive oil
½ cup onions, chopped
½ cup tomato sauce
½ cup unpeeled tomatoes, chopped and seeded

1 tablespoon fresh basil or parsley, chopped
1 teaspoon fresh oregano or ½ teaspoon dried oregano

4 flour tortillas
1 cup whole milk mozzarella cheese, grated

½ cup mushrooms, sliced
12 pitted black olives, diced

Heat oil in small saucepan; add onions. Saute over medium heat for 3 to 5 minutes, until translucent. Add tomato sauce, tomatoes, basil and oregano; cook for 1 minute. Remove from heat. Place tortillas on baking sheet. Bake at 350 degrees for 4 to 5 minutes to crisp them. Remove from oven; spread each tortilla with ¼ of tomato sauce mixture. Top with mozzarella, mushrooms, and olives. Return to oven for 5 minutes, or until cheese melts. Serve at once. Serves 4.

B.J. Light
Lebanon