



## 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** — Carol Modesto, Smyrna, Del., would like the recipe for Dutch cake, a yeast-bread cake baked in a loaf pan. The bread-cake has raisins and dried baking fruits. Carole writes that her grandparents of German ancestry made it when she was a child, but no recipe exists in the family now.

**QUESTION** — Frank T. Cat of Millerstown, would like a recipe for English toffee cookies and for Oatmeal Raisin Cookies like those sold by Weis Markets. The cookies are great tasting and don't crumble for children.

**QUESTION** — S. Brace, Knoxville, would like a recipe for homemade cracker recipes, any flavor.

**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 a recipe for Cottleston pie, a British recipe.

**QUESTION** — Robin O'Brien, Reading, would like a recipe for a hard candy with nuts called Mooshie.

**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., wants recipes using cabbage and recipes using oranges.

**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.

# Beef — It's What's For Dinner

(Continued from Page B7)

## SAUCY LITTLE MEAT LOAVES

1 pound ground beef  
 ¼ cup oatmeal  
 ¼ teaspoon salt  
 ¼ teaspoon pepper  
 ¼ cup chopped onions  
 ¼ cup milk  
 Mix together and make into 6-8 individual loaves. Top with a mixture of the following ingredients:  
 ¼ cup catsup  
 1 tablespoon brown sugar  
 1 tablespoon mustard  
 Spread mixture onto each loaf. Bake at 350 degrees for about 40 minutes.

A N.Y. Reader

## OUR FAVORITE MEATLOAF

1½ pounds ground beef  
 ¾ cup oatmeal  
 ¼ cup chopped onion  
 ¼ teaspoon pepper  
 1 teaspoon salt  
 ¾ cup milk

### Sauce:

½ cup ketchup  
 2 tablespoons brown sugar  
 1 tablespoon mustard

Heat oven to 350 degrees. Combine all ingredients and mix thoroughly. Pack firmly into a loaf pan. Combine sauce and pour over loaf. Bake for one hour. Let stand for 15 minutes before slicing.

N. Martin  
 Bowmansville

## QUICK PARMESAN MASHED POTATOES

1-1/2 pounds all-purpose potatoes, scrubbed, quartered  
 3 tablespoons water  
 3 large cloves garlic, crushed  
 1/3 cup low-fat milk  
 3 tablespoons grated Parmesan cheese  
 3/4 teaspoon salt

1. In 2-quart microwave-safe container, combine potatoes, water and garlic. Cover and microwave on HIGH 12 to 14 minutes or until potatoes are tender.

2. Mash potatoes until smooth. Add milk, cheese and salt, beating until light and fluffy. (If mixture becomes too thick, add additional milk, 1 tablespoon at a time.)

**Makes 6 servings (serving size: 2 mini-meatloaves and 1/2 cup potatoes).**

**Nutritional information per serving: 330 calories; 28 g protein; 12 g fat; 29 g carbohydrate; 4.0 mg iron; 768 mg sodium; 109 mg cholesterol (Complete nutritional information available upon request.)**

## ASIAN BEEF SALAD

Total preparation and cooking time: 30 minutes

1-pound boneless beef top sirloin steak, cut 1 inch thick  
 1/2 medium red onion, cut into thin wedges  
 3 tablespoons chopped fresh cilantro  
 4 cups torn mixed salad greens or thinly sliced nappa cabbage  
 2 tablespoons coarsely chopped peanuts (optional)  
 Citrus Soy Dressing:  
 2 tablespoons fresh lime juice  
 2 tablespoons soy sauce  
 1 tablespoon sugar  
 2 teaspoons dark sesame oil  
 1 green serrano chili pepper, seeded, finely chopped  
 1 large clove garlic, crushed

1. Place beef steak on rack in broiler pan so surface of meat is 3 to 4 inches from heat. Broil 14 to 17 minutes for medium-rare to medium doneness, turning once. Let stand 10 minutes. Trim fat from steak. Carve steak crosswise into slices.

2. Meanwhile in small bowl, whisk together dressing ingredients; set aside.

3. In medium bowl, combine beef, onion and cilantro. Add reserved dressing; toss to coat.

4. Arrange salad greens on serving platter; top with beef mixture. Sprinkle with peanuts, if desired. Serve immediately.

**Makes 4 servings (serving size: 2 cups).**

**Nutritional information per serving using beef top sirloin steak: 226 calories; 28 g protein; 9 g fat; 9 g carbohydrate; 4.1 mg iron; 597 mg sodium; 76 mg cholesterol. (Complete nutritional information available upon request.)**

**Cook's Tip:** Three-quarters pound deli roast beef sliced 1/4 inch thick and cut into 1-inch wide strips, may be substituted for beef top sirloin steak.



**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** — 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** — 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** — Becky Shires, Oxford, wanted a recipe for lemon meringue cake. Thanks to M. Sauder, Mohnton, for sending a recipe.

## Lemon Meringue Cake

1 lemon cake mix  
 1 package lemon pie filling  
 5 egg whites  
 ¾ cup confectioners' sugar  
 Mix cake according to directions and bake in two 9-inch pans.  
 Make pudding mix according to package directions. Cool.  
 Cool cake. Put bottom layer on oven-proof serving plate. Spread half of filling over the layer. Repeat with second layer of cake and filling.  
 Filling:

Beat egg whites until stiff, fold in confectioners' sugar. Spread over whole cake. Bake at 425 degrees for 5 minutes or until meringue is golden brown. Cool and refrigerate.

**ANSWER** — Mrs. Wayne L. Miller, Bruceton Miles, W. Va., wanted 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. Here are several recipes from N. Martin, Bowmansville; Darlene Reiff, Ephrata; and others.

## Sandwich Cookies

2 cups granulated sugar  
 1 cup shortening  
 4 eggs  
 ½ teaspoon baking soda  
 3¾ cups flour  
 Walnuts, if desired  
 Mix together in order listed. Bake at 350 degrees until set. Do not overbake. Makes 4 dozen cookies. Fill with creme:  
 2 egg whites  
 1 tablespoon vanilla  
 4 tablespoons milk  
 4 tablespoons flour  
 4 cups confectioners' sugar  
 1 cup butter  
 Beat egg whites, add vanilla, milk, and flour. Add 2 cups confectioners' sugar and beat. Beat in 1 cup shortening and 2 cups confectioners' sugar.

## Best Salad Dressing

1 cup cream  
 1½ cup salad dressing or mayonnaise  
 2 cups sugar  
 ¼ cup vinegar  
 1 tablespoon mustard  
 1 teaspoon salt  
 1 small onion  
 Mix together ingredients in blender. Dressing will keep up to two weeks if refrigerated.

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