



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 — R. Burkhart, Narvon, wants the corn fritter recipe that tastes like those served at Yoder's Restaurant in New Holland.

QUESTION — Lucy Lowe would like a recipe to make 5 to 10 pounds of a good-tasting pork sausage.

QUESTION — Dolly Getty, Oxford, would like recipes for muffin mix and quick bread mix in which the dry ingredients may be combined ahead of time and stored until ready to bake.

QUESTION — Livina Fisher, Mifflin, would like a recipe for stuffed chicken breasts.

QUESTION — Gladys Lillya, Salem, N.J., would like a recipe for breakfast casserole made with potatoes, eggs, and sausage.

QUESTION — Karen Martin, Berks Co., would like a recipe for Yorkshire pudding, which the author James Herriot writes about in his books on being a veterinarian.

QUESTION — Evelyn Godshall, Huntingdon Valley, would like a recipe for chewy chocolate chip cookies.

QUESTION — Cindy Guigley, Machado, would like a recipe for old-fashioned fastnachts.

QUESTION — Mrs. N.H. Good, Timberville, Va., would like recipes for potato soup.

QUESTION — Pam Zebley, Northeast, Md., would like a recipe for potato doughnuts like those sold at the Pennsylvania Farm Show.

QUESTION — Janet Rutz, Carlisle, would like recipes to use dried cranberry beans.

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 like those sold by Weis Markets. The cookies are great tasting and don't crumble for children.

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

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 — 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.

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

QUESTION — Andy Andrews, Brownstown, would like a recipe for pumpkin-flavored candy apples.

QUESTION — Do any readers have a recipe for home-made ice cream made with potatoes?

QUESTION — Virginia Unger, Winchester, Va., would like a recipe for souse made from pig's feet.

QUESTION — Sarah Clark, Breezewood, would like a recipes for angel hair fudge and for white bark fudge.

QUESTION — Mrs. David Early, Annville, would like a recipe for crumb buns made with yeast.

QUESTION — Frank T. Cat of Millerstown, wanted a recipe for Oatmeal Raisin Cookies like those sold by Weis Markets. Thanks to a reader who sent in the following recipe.

Chewy Oatmeal Cookies

1 cup brown sugar
1 cup granulated sugar
1 cup shortening
2 eggs
1 teaspoon vanilla
4 cups rolled oats
1 cup flour
1 teaspoon baking soda
½ teaspoon salt
½ cup coconut
½ cup nuts
1 cup raisins, ground

Cream sugar, shortening; add eggs and the remaining ingredients in order listed. Drop by teaspoonful on ungreased cookie sheet. Bake at 350 degrees for 10 minutes.

ANSWER — Valerie Miller, Honesdale, wanted a recipe for chicken hot wings. Thanks to Pam Zebley, Northeast, Md., for sending two recipes.

Hot 'N' Honeyed Chicken Wings

3 pounds chicken wings
¼ cup Pace Picante Sauce
¾ cup honey
½ cup soy sauce
¼ cup Dijon-style mustard
3 tablespoons vegetable oil
2 tablespoons grated fresh ginger
½ teaspoon grated orange peel
Additional Pace Picante Sauce
Cut off and discard wing tips; cut each wing in half at joint. Place in 13x9-inch baking dish.

Combine ¾ cup picante sauce, honey, soy sauce, mustard, oil, ginger, and orange peel in small bowl; mix well. Pour over chicken wings. Cover and refrigerate at least six hours or overnight.

Preheat oven to 400 degrees. Place chicken wings and sauce in single layer on foil-lined 15x10-inch jelly-roll pan. Bake 40 to 45 minutes or until brown. Serve warm with additional picante sauce.

Hot Barbecued Chicken Wings

12 chicken wings
½ cup flour
½ teaspoon chili powder
½ cup cooking oil
½ cup barbecue sauce
½ teaspoon hot pepper sauce
Remove wing tips and cut wings in half. Dust in a mixture of flour and chili powder and fry in hot oil 8-10 minutes on each side, until golden brown. Drain on paper towels. Heat together barbecue sauce and hot pepper sauce. Add the cooked chicken wings and simmer for a few minutes.

ANSWER — Anna Lehman, Hershey, would like a recipe for black walnut chipper cake. Thanks to D.Horst, N.Y., for sending a recipe.

Walnut Cake

½ cup butter
2 cups sugar
2 eggs
1 cup chopped black walnuts
1 cup cold water
1 teaspoon baking soda
1 teaspoon cream of tartar
3 cups flour

Beat shortenings, sugar, and eggs. Add remaining ingredients. Bake at 350 degrees for about 30 minutes.

Edible Valentines

(Continued from Page B7)

OATMEAL COOKIES

1 cup all-purpose flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
¼ cup cinnamon applesauce
2 tablespoons margarine
½ cup granulated sugar
½ cup firmly packed light brown sugar
1 egg
1 teaspoon vanilla extract
1½ cup uncooked rolled oats
½ cup raisins, optional
Preheat oven to 375 degrees.
Spray cookie sheet with nonstick cooking spray.

Combine flour, baking powder, baking soda, and salt. Set aside.

In large bowl, cream applesauce, margarine, sugar, eggs, and vanilla. Stir in flour mixture and oats. Fold in raisins.

Drop 2-inches apart with rounded teaspoon on prepared cookie sheet.

Bake 10 to 12 minutes or until lightly browned. Cool 5 minutes on cookie sheet, then remove to wire rack to cool completely.

1 cookie equals 60 calories, 1 gram fat, 60 mg sodium, 5 mg cholesterol.

B.J. Light
Lebanon

STRAWBERRY BON BONS

14-ounces sweetened condensed milk
4 3¼-ounce cans flaked coconut
6-ounce package strawberry gelatin

1 cup ground blanched almonds
1 teaspoon almond extract
2 cups sifted confectioners' sugar

¼ cup heavy cream
Red food coloring
Green food coloring

In a large bowl, combine condensed milk, coconut, ½ cup Jell-O, almonds, extract, and enough red food coloring to tint to a strawberry shade. Chill until firm enough to handle.

Use approximately ¼ tablespoon to make a strawberry or heart shape. Sprinkle remaining Jell-O in flat dish. Roll shaped berry to coat. Place on waxed paper-lined cookie sheet. Refrigerate. Mix confectioners' sugar, cream, green color. Use a pastry bag and pipe a hull on each berry with an open star tip. Keep refrigerated until serving. Makes 2½ pounds or 60 candies.

Rachel Tanis
Centre Co. Dairy Princess

CITRUS BERRY CREAM PUNCH

2 packages (10 oz.) each frozen strawberries in syrup, thawed
1 can (46 oz.) apricot nectar or pineapple juice, chilled
1 quart each vanilla and strawberry ice cream
1 bottle (2 liters) gingerale, chilled

In blender, puree strawberries. In large punch bowl, combine pureed berries and nectar. Just before serving, top with scoops of ice cream. Add gingerale. Garnish as desired. (Makes about 4 1/2 quarts)