



# Cook's Question Corner

(Continued from Page B8)

### Stuffed Chicken Breasts

- 4 medium sized chicken breasts, boneless
- 4 slices Monterey Jack cheese
- Seasoned salt
- Paprika

Filling:

- ½ cup butter
- ½ cup chopped onions
- 2 cups soft bread cubes
- 1 teaspoon oregano
- 1 teaspoon dry mustard
- 2 teaspoons parsley

Saute onion in melted butter. When browned, add remaining ingredients and set aside.

Sauce:

- 1 can cream of mushroom soup
- 1 can water

Mix together. Sprinkle seasoned salt inside breast. Place a slice of cheese on each breast and top with filling.

Fold sides of breast over center, tuck in edges, secure with toothpicks to keep filling inside. Place in a casserole dish. Pour sauce over breasts. Sprinkle with paprika. Bake at 375 degrees for about one hour or until done.

**ANSWER —** Gladys Lillya, Salem, N.J., wanted a recipe for breakfast casserole made with potatoes, eggs, and sausage. Thanks to Diane Strickhouser, Taneytown, Md., and a Reinholds reader for sending recipes.

### Meat-Potato Quiche

Preheat oven to 425 degrees. In 9-inch pan, stir together:

- 3 tablespoons vegetable oil
- 3 cups coarsely shredded raw potatoes

Press evenly into pie crust shape. Bake at 425 degrees for 15 minutes until just beginning to brown. Remove from oven.

Layer on:

- 1 cup grated Swiss or cheddar cheese
- ¼ cup cooked diced chicken, ham or browned sausage
- ¼ cup chopped onion

In a bowl, beat together:

- 1 cup evaporated milk
- 2 eggs
- ½ teaspoon salt
- ¼ teaspoon pepper

Pour egg mixture into other ingredients. Sprinkle with:

- 1 tablespoon parsley flakes

Return to oven and bake at 425 degrees about 30 minutes or until lightly browned and knife inserted one-inch from edge comes out clean.

Allow to cool 5 minutes before cutting in wedges.

### Breakfast Casserole

- 2 tablespoons butter
- 6 medium potatoes, grated
- Salt and pepper
- ½ cup onion
- ½ cup green pepper
- 1 pound sausage meat
- 3 eggs
- ½ cup milk
- Grated cheese

Melt butter in bottom of 9x12-inch baking dish. Arrange potatoes on bottom. Add meat, onions, and peppers. Season. Beat eggs, add milk and pour over top with cheese. Bake at 350 degrees for at least 45 minutes until potatoes are tender. Can also be done on stovetop in a non-stick pan. Hashbrowns may be substituted for potatoes and ham instead of sausage.

**ANSWER —** Karen Martin, Berks Co., wanted a recipe for Yorkshire pudding. Thanks to Shirley Womet, Middleburg and others for sending recipes.

### Yorkshire Pudding With Roast Beef

- 1 cup all-purpose flour
- ½ teaspoon salt
- 1 cup milk
- 2 eggs

Mix all ingredients with hand beater until smooth. Thirty minutes before beef roast is finished, prepare pudding batter. Heat a 9x9x2-inch pan in oven for 5 minutes. Remove enough beef drippings to measure ½ cup. Add melted shortening if needed.

Increase temperature to 425 degrees. Place hot drippings in heated square pan, pour in Yorkshire pudding batter. Bake 35-40 minutes. Cut into squares. Serve with roast and gravy.

*This pudding puffs high during baking then collapses in center, leaving high crispy edges.*

**ANSWER —** N.Martin, Bowmansville, wanted recipes using Clear Jel? Thanks to Lois Petre, Boonsboro, Md., A. Fetherolf, Hamburg, and others for sending recipes. Also, check the Home on the Range section on page B6. A. Fetherolf writes to use in pie, combine 3 tablespoons instant Clear Jel with ¼ cup sugar. Add 1 cup water or fruit juice. Combine with enough fruit for one pie. Add more sugar, if necessary. May be used like this or baked in a shell.

### Kool-Aid Thickened Fruit

- 4 cups water
- 1½ cups sugar
- 8 tablespoons instant Clear Jel
- 1 small package Kool-Aid

Put ingredients in blender and process. Add 2 quarts fruit and chill. The flavor of Kool-Aid and the kind of fruit used may vary. We enjoy cherry Kool-Aid with fresh or frozen strawberries or orange Kool-Aid with raw apples or canned peaches, pears, and cherries. Fruit juice may be used in place of the water, but then the sugar must be reduced to approximately ½ cup.

The instant Clear Jel does not have as clear a look to it as the Clear Jel that requires cooking, but this is the simplest for busy farm wives.

**ANSWER —** Robin O'Brien, Reading, wanted a recipe for a hard candy with nuts called Mooshie. Thanks to Linda Boyer, Narvon, for sending one.

### Mooshie

Mix together:

- 1 cup molasses
- ½ cup sugar
- 1 tablespoon butter

Boil until mixture tests brittle (270 degrees). Pour into buttered pan and sprinkle with nuts. Chill until cold and it breaks apart.

**ANSWER —** Thanks to B... for writing that she read in a... son who markets potato ice... Idaho Falls, Idaho, for mon...

**ANSWER —** Mrs. Wayne... wanted recipes using cabb... Thanks to Martha Hurst, Leo... Carol Tietsworth, Pitman, fo... calls for orange juice, make... to 4 large oranges and str...

Approximately 6 oranges... 8 ounces whipped topping... Wheaties or corn flakes... Make layers in glass bo... oranges. Refreshing and...

### Creamy Orange Ice Cream

- 4 egg yolks
- ½ cup sugar
- 1 cup half and half
- 1 cup freshly squeezed orange juice, oranges)

1½ teaspoons grated orange rind  
4 tablespoons butter, cut up  
1 cup heavy cream  
½ teaspoon vanilla extract  
½ teaspoon orange extract  
Red and yellow food coloring  
Beat egg yolks and sugar until thickened and pale. Heat the orange rind in a medium-low heat until bubbles (a candy thermometer). Do not...



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