



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 — Shirley Jean Ash, Bridgeport, W.V., would like to know if strawberries may be canned in a light syrup like other fruit.

QUESTION — Shirley Jean Ash, Bridgeport, W.V., would like recipes using 1½ pounds ground beef.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for cranberry candy, which is made with canned cranberry sauce, red Jell-O, and chopped nuts. It's poured into a pan to chill, cut into bars and rolled in granulated sugar. It's a very pretty, bright red with a sparkle from the sugar.

QUESTION — Carol Koser, Columbia, would like to know where to purchase buffalo meat in quantity to freeze. She also wants some recipes for cooking with it. Carol writes that she has eaten buffalo meat in several restaurants and feels better afterwards than when she eats beef.

QUESTION — An East Earl reader asks what she is doing wrong when she bakes a pumpkin custard pie. It separates and gets watery instead of staying creamy after baking. She mixes sugar, pumpkin, egg yolks, flour and spices and adds scalded milk while the mixture is still hot. Beaten egg whites are blended into the mixture before baking. She loves the taste of the pie but needs some tips.

QUESTION — Yvonne Musser, Lancaster, would like a recipe for buckwheat pancakes that cook high and light with a brown crusty edge.

QUESTION — Beth Ehrisman, Richfield, would like a recipe for Catalina sweet and sour red dressing.

QUESTION — Helen Spencer, Troy, would like recipes for spaghetti salad.

QUESTION — Mrs. Daniel Mosemann, Summit Hill, writes that her son and family live in Japan. They do not have a bake oven or microwave. She would appreciate recipes for cookies, cakes, desserts, and casseroles that do not require baking.

QUESTION — Mary E. Reed, Shoemakersville, would like a recipe for making cajun seasoning.

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

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 — Joanne Swords, Manheim, would like a recipe for Cottleston pie, a British recipe.

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

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.

Hot Potato Recipes

(Continued from Page B6)

LO-CAL LEEK AND POTATO SOUP
2 tablespoons butter
2 or 3 leeks, washed and chopped
3 or 4 potatoes, diced
2 quarts chicken broth
Salt and pepper to taste

Cook leeks in butter until soft but not browned. Add potatoes, cover with broth and cook until soft (about 20 minutes). Remove from heat. Add more broth to cool. Whiz in blender in small batches. Return to pan. Salt and pepper to taste. Add broth until soup is desired consistency and reheat.

Anne Wiegler
Pottstown

LEEK AND POTATO SOUP
¼ pound butter
2 or 3 leeks, washed and chopped
3 or 4 potatoes, diced
1 quart half and half
Salt and pepper to taste
Melt butter and cook leeks until soft but not browned. Add potatoes, cover with salted water and cook 20 minutes until potatoes are soft. Add half and half, then whiz in blender in small batches. Return to pan, add salt and pepper to taste. Reheat just to boiling point. Serve hot, lukewarm or cold.

This soup is better the second day. Hint: for any potato soup, add instant mashed potatoes if you want to make it thicker.

Anne Wiegler
Pottstown

QUESTION — Sarah Clark, Breezewood, would like 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 — 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.

ANSWER — Cindy Guigley, Machado, wanted a recipe for old-fashioned fastnachts. Thanks to Mrs. Harry Rudisill, Dover, for sending a recipe.

Fastnachts

1 cup potatoes, mashed
3 tablespoons flour
2 yeast cakes, dissolved in small amounts of lukewarm water

Start "soz" at suppertime. Before bedtime, mix together:

3 eggs
2 cups sugar
1 cup melted shortening
1 quart warm water
1 tablespoon salt
1 pint soz
Enough flour to make a soft dough.

Place in large dishpan and cover to keep warm. Let raise overnight. In morning knead dough, roll out on lightly floured board. Shape with doughnut cutter or cut in triangular shape with knife, cut slot in middle. Let raise again and fry in deep fat until browned.

ANSWER — Pam Zebley, Northeast, Md., wanted a recipe for potato doughnuts like those sold at the Pennsylvania Farm Show. Thanks to Miriam Hilsher who writes that she isn't sure if this is the same recipe but her friends say they taste the same.

Potato Doughnuts

1 cup shortening
1 cup sugar
2 cups mashed potatoes
1 quart scalded milk
4 cups flour
3 packages yeast
1 cup warm water
1 teaspoon sugar
2 tablespoons salt
8 cups flour

Mix shortening, sugar, and potatoes. Add milk. Soak yeast in warm water with one teaspoon sugar. When yeast becomes active, add to potato mixture. Add 4 cups flour and salt. Add remaining flour. Knead until smooth. Grease top of dough and let rise until double. Roll out and cut. Let rise again. Fry in 365- to 370-degree oil. Dip immediately into glaze and drain. Yields about six dozen doughnuts.

Glaze:

2 pounds confectioners' sugar
2 teaspoons butter
1 cup milk
2 teaspoons vanilla
Mix all together.

ANSWER — Virginia Unger, Winchester, Va., wanted a recipe for souse. Thanks to Agnes Sandt, Winfield, for sending the following instructions.

Boil pigs' feet until meat falls off. Discard bones, gristle, and skin. Cut meat very fine. Bring broth to a full boil. Salt and pepper to taste, pour over meat. Stir well and cool. Souse will set up as it cools. Add vinegar if desired.

(Turn to Page B28)

MASHED POTATO PUFFS

2 cups mashed potatoes
2 tablespoons melted butter
¼ teaspoon salt
¼ teaspoon pepper
2 eggs, separated
6 tablespoons cream
Bread crumbs
Butter

Mix potatoes, butter, salt and pepper to a fine, light, creamy condition; add eggs and cream. Beat together. Shape mixture into suitably-sized portions and roll in bread crumbs. Place in greased pan with butter over each puff. Brown in 400- to 450-degree oven, turn once.

Lebanon Co. Dairy Princess
Stacy Krall

TWICE-BAKED POTATOES COTTAGE STYLE

4 medium potatoes
1 cup low-fat cottage cheese
½ cup skim milk
1 tablespoon minced onion
½ teaspoon salt
Dash pepper
Paprika

Dried parsley flakes
Gently scrub potatoes under cold water. Pierce each potato in several places with tines of fork. Bake at 400 degrees for 45 minutes or until tender.

Cut hot potatoes in half lengthwise. Scoop out potato, leaving skins intact for re-stuffing. With wire whisk, beat potato with remaining ingredients except paprika and parsley flakes until fluffy.

Pile mixture back into skins. Sprinkle with paprika and parsley flakes. Bake 10 minutes more or until just golden. Makes 8 servings, about 75 calories each.

POTATO-BACON SOUP

4 cups peeled, diced potatoes
¾ cup sliced green onion
1 cup low-fat cottage cheese
2 cups skim milk
½ cup chopped celery
1 10½ ounce-can condensed chicken broth
6 slices bacon, cooked and crumbled

¼ teaspoon pepper
½ teaspoon salt

Green onion fans, if desired
Combine potatoes, onion, celery, and chicken broth in 3-quart saucepan; bring to a boil. Cover, simmer 15 minutes or until vegetables are tender. Remove 1 cup vegetable mixture; set aside. Place half of the remaining vegetable mixture and ½ cup cottage cheese in blender container; cover. Puree until smooth. Pour into a 3-quart saucepan. Repeat with remaining vegetable mixture and cottage cheese. Stir in milk, bacon, seasonings, and reserved vegetables. Heat through, but do not boil. Serve immediately, garnishing each serving with an onion fan. 140 calories per serving. Serves 8.

Rachel Tanis

Centre Co. Dairy Princess

SKINNY FRENCH FRIES

4 medium potatoes, peeled and cut in strips
2 tablespoons salad oil
Salt
Paprika

While cutting potatoes, keep strips in bowl of ice water to crisp. Drain and pat dry on paper towels. Spread strips on one layer of jelly-roll pan. Sprinkle with oil. Shake pan to distribute oil evenly over potatoes.

Bake strips at 450 degrees until golden brown and tender, about 30 to 40 minutes, turning frequently. Sprinkle generously with salt and paprika. Makes 8 servings, about 100 calories each.