



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 — Doris Brenize, Shippensburg, would like the starter juice for the Hawaiian Friendship Fruit Cake that was printed in this paper on Feb. 18. Please call her at (717) 532-4488.

QUESTION — Cecil Mellott, Needmore, would like a recipe for sawmill gravy.

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

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 — Karen Kinnane, Shartlesville, would like a recipe 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.

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.

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.

ANSWER — Mrs. Daniel Mosemann, Summit Hill, wrote that her son and family live in Japan and do not have a bake oven or microwave. She wanted recipes for cookies, cakes, desserts, and casseroles that do not require baking. Thanks to Carolyn Matschulat, White Marsh, Md., who wrote that her grandmother made a recipe called Punge that they liked. Her memory of this delicious treat includes picking blackberries with her grandmother, but she also used many different kinds of fruit, fresh, canned, and frozen to prepare it. Fresh peaches and apples may require more cooking time when making the syrup. Thanks to Stephanie Eshelman, Denver; Kathy M. Van Nort, Columbia, and others for sending recipes.

Nana Kerber's Punge

Mix a batter of the following:

- 4 tablespoons sugar
- 3 tablespoons shortening
- ½ cup milk
- 1½ cups sifted flour
- 1½ teaspoon baking powder
- ¼ teaspoon salt

Cream sugar and shortening. Add milk and blend well. Combine flour, baking powder, and salt. Add to other ingredients and mix well. Set aside. In a pan, combine the following:

- 1 cup sugar
- 1 tablespoon shortening
- ¼ teaspoon cinnamon
- 1 tablespoon cornstarch
- 1 cup boiling water

Mix all together, stir constantly. When thickened, add 3 cups blackberries or raspberries. While mixture is bubbling, drop batter by spoonfuls over berries. Cover and cook for 10 minutes. Serve hot with milk, cream or vanilla ice cream.

Lemonade Pie

- 1 graham cracker crust
 - 1 can sweetened condensed milk
 - 6-ounce can frozen lemonade, thawed
 - 8-ounce container whipped topping, thawed
- Combine sweetened condensed milk, lemonade, and whipped topping. Pour into pie crust. Chill.

Quick Bread Biscuits

- 2 cups flour
- ½ cup dry milk
- 4 tablespoons baking powder
- 1 teaspoon salt
- ¼ cup shortening
- ¾ cup water

Sift dry ingredients together. Cut in shortening until well mixed, stirring with a fork. Add water until soft dough is formed. Place on floured board and knead lightly. Roll or pat to ½-inch thick and cut to desired size and shape. Place a small amount of fat in skillet. Put biscuits in skillet, cover and cook over low heat until done and nicely browned. Turn and brown other side.

Ovenless Cornbread

- 1 cup cornmeal
- 1½ cups baking powder
- ½ cup flour
- ¾ teaspoon salt
- 1 tablespoon sugar
- ¼ cup melted butter
- 2 eggs beaten
- 1 cup milk

Put all ingredients in bowl and mix until well blended. Pour half of mixture into greased skillet and brown over medium heat. Lift and turn over when bubbles appear. Brown other side, repeat.

Steamed Sweet Buns

- ½ cup milk
- ½ cup flour
- Pinch salt
- ¾ teaspoon baking powder
- 3 tablespoons sugar

Sift all dry ingredients in a bowl; add milk, stir until blended. Fill a greased one-pound coffee can or two smaller ones.

Cover tightly with coffee lids, aluminum foil or two layers of wax paper held on with string or rubber bands. Place on a rack in a deep pan or can with boiling water. Water should be half way up the sides of the can. Cover pan. Cook over medium heat for 35 to 40 minutes. Remove from cans. Serve.

Ovenless Meatloaf

- 1 pound ground beef
 - ½ cup uncooked rolled oats
 - ½ cup dry milk
 - 1 egg
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - 1 medium onion chopped
- Combine all ingredients to shape into loaf. Place in skillet (iron skillet is best). Add half cup water. Cover and cook over low heat for 1 to 1½ hours. Turn over for even browning.

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Specialties

(Continued from Page B7)

HERBED BEEF AND TOMATOES

- 1 medium onion, thinly sliced
- 2 pounds beef round steak
- 2 tablespoons vegetable oil
- 1 cup beef broth
- 1 clove garlic, minced
- 1 teaspoon Worcestershire sauce

- ¼ teaspoon salt
- ¼ teaspoon paprika
- ¼ teaspoon pepper
- 2 tablespoons cold water
- 1 tablespoon soy sauce
- 3 tablespoons cornstarch
- 3 medium tomatoes, peeled and cut in wedges

Hot noodles
Separate onion into rings, place in crockpot. Cut meat into 2½-inch strips. In skillet, brown meat in hot oil; drain. Stir into crockpot with broth, garlic, Worcestershire sauce, salt, pepper, and paprika. Cover, cook on low heat for eight hours. Turn to high heat. Skim off fat. Blend water and soy sauce into cornstarch. Stir into hot mixture. Cover; cook until bubbly, 15 to 20 minutes. Stir in tomatoes, heat for 5 more minutes. Serve over hot noodles.

Carol Tietsworth
Pitman

1-2-3-4 CASSEROLE

- 1 pound ground beef
- 2 tablespoons onion, minced
- 3 carrots, peeled and sliced
- 4 potatoes, peeled and sliced
- 1 can cream of mushroom soup
- ¼ can water

Brown ground beef and put in bottom of slow cooker. Add onion, carrots, and potatoes. Top with soup and set cooker to #4. Cover and cook two hours.

Lucinda Lehman
Honey Grove

CHEESY CHICKEN CASSEROLE

- 2 10-ounce packages frozen broccoli or cauliflower florets, thawed
- 2 cups milk
- 2 8-ounce packages cream cheese
- 1 teaspoon salt
- 1 teaspoon garlic salt
- 1½ cups grated Parmesan cheese
- 10-12 slices cooked chicken or turkey, chunked

Cut vegetables into bite-size pieces and place in bottom of greased crockpot. In saucepan, blend milk, cream cheese, salt, garlic salt, and Parmesan cheese over low heat until melted and smooth. Pour one cup sauce over vegetables, top with chicken. Pour remaining sauce over chicken. Cover and cook on low for 4 to 6 hours. May be served over noodles.

Shannon Semmel
Northampton/Lehigh Co.
Dairy Princess

BARBECUED RIBS

- 3 to 4 pounds spareribs
 - Salt and pepper
 - 1 onion, sliced
 - 16-ounce bottle of smokey barbecue sauce
 - 1 or 2 cups homemade sauce
- Sprinkle ribs with salt and pepper. Place ribs in broiler pan under broiler for 15 minutes to brown and remove excess fat. Put sliced onion in crockpot. Slice ribs into serving pieces and put in crockpot. Pour in barbecue sauce. Cover and cook on low 8 to 10 hours or high for 4 to 5 hours.

Pam Zebley
Northeast, Md.