

Cook's Question Corner

1/2 teaspoon salt
1/2 cup raisins
Mix milk and water in saucepan and heat. Add cooked rice to hot milk. Beat eggs. Add sugar and salt, slowly stir into rice mixture blending until smooth. Add raisins and vanilla. Pour into greased baking dish. Place on rack in skillet or pan with small amount of water. Cover skillet and cook for about one hour.

ANSWER — Karen Kinnane, Shartlesville, wanted a recipe for garlic ring bologna. Thanks to a reader for the following recipe.

Garlic Ring Bologna

20 pounds beef
5 pounds pork
1/2 pound salt
2 1/2 ounces white pepper
3 3/4 pounds water
1 bulb garlic

Use fresh pork and beef. Combine meat, salt, and spices. Pass twice through food chopper, using fine blade. Put in tub and add water. Knead for half an hour to mix spices evenly. Fill casings fairly full and hang in smoke house. Use hard wood for smoking, temperature should be 60 to 70 degrees, smoke about 2 to 2 1/2 hours. Place bologna in water that is just below boiling point and cook until bologna floats to top of kettle. Take out of hot water, rinse ring in warm water. Hang up to dry. Ready to eat.

ANSWER — Carol Modesto, Smyrna, Del., wanted 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. Thanks to Lydia Weber, Reinholds, for sending a recipe that was given to her by someone who lived in Germany for a while. The recipe was baked in a tube pottery bowl something like a bundt pan.

Guglhupf

1 pound flour
2 packages yeast
1/2 cup sugar
1/2 cup low-fat warm milk
1/2 cup butter
3 eggs
2 egg yolks
Rind of one lemon
1/2 teaspoon salt
1/2 cup raisins
1/2 cup candied orange pieces
1/2 cup candied lemon pieces
1/2 cup chipped almonds
1 tablespoon rum
Butter and bread crumbs
Confectioner's sugar

Sift flour, add yeast and one teaspoon sugar. Add milk and one cup flour. Mix well. Cover and let rise 15 minutes. Beat butter and remaining sugar until fluffy. Gradually add eggs and egg yolks and lemon rind. Add to flour and yeast mixture with remaining flour. Knead to soft dough.

Soak candied fruit, raisins, and nuts in rum. Knead into dough.

Butter the form and sprinkle with bread crumbs. Put dough into form — let rise 15 minutes. Bake 350 degrees for one hour. Remove from oven — take out of form immediately. Sprinkle top with powdered sugar. Serve with coffee.



ANSWER — Evelyn Godshall, Huntingdon Valley, wanted a recipe for chewy chocolate chip cookies. Thanks to Glenna Shaner, Hughesville, who sent a recipe that she thinks is the best after trying several other recipes.

Chocolate Chip Cookies

2 1/2 cups flour
1 cup butter
3/4 cup firmly packed brown sugar
1/2 cup granulated sugar
2 eggs
1 teaspoon vanilla
1 teaspoon baking soda
1 package instant pudding
12-ounce package chocolate chips
Mix together ingredients until batter is stiff. Bake at 375 degrees for 8 to 10 minutes.

ANSWER — Mary E. Reed, Shoemakersville, would like a recipe for making cajun seasoning. Thanks to Becky Thomas, Manheim, for sending a recipe which her family likes on fish, poultry, and rabbit.

Cajun Spice Mix

2 tablespoons cayenne pepper
2 tablespoons paprika
1 1/2 tablespoon onion powder
1 tablespoon ground black pepper
1 tablespoon ground white pepper
1 tablespoon garlic powder
2 teaspoons dried basil
1 teaspoon chili powder
1/2 teaspoon dried thyme
1/2 teaspoon ground mustard
1/2 teaspoon ground cloves
Stir thoroughly.

ANSWER — Lucy Lowe would like a recipe to make 5 to 10 pounds of a good-tasting pork sausage. Thanks to Irvin Filler, Brookfield, Mass., for sending a recipe.

Pork Sausage

10 pounds pork trimmings
10 teaspoons salt
2 tablespoons Dextrose
1 teaspoon nutmeg
3/4 teaspoon ginger
1/2 teaspoon sage (optional)
1 1/2 tablespoons pepper

Also, thanks to Kathy Van Nort, Columbia, who sends instructions to make seasoned sausage using 5 to 10 pounds of loose sausage. Add ingredients to your liking.

Sage sausage: Add about one cup sage.

Hot sausage: Add fennel seed, salt, crushed red pepper, paprika, and pepper.

Italian sausage: Garlic powder not garlic salt, paprika, salt and pepper.

Sweet sausage: brown sugar.

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