



Cook's Question Corner

(Continued from Page B8)

ANSWER — Joanne Swords, Manheim, wanted a recipe for Cottleston pie, a British recipe. Thanks to Lucy Wright, Lineboro, Md., for sending the recipe from "The Pooh Cook Book," by Virginia H. Ellison and published by E.P. Dutton & Co. Inc., N.Y. The recipe is in response to the ditty from the book, "Winnie-the-Pooh," by A.A. Milne.
 "Cottleston, Cottleston, Cottleston Pie
 A fly can't bird, but a bird can fly.
 Ask me a riddle and I reply:
 Cottleston, Cottleston, Cottleston Pie."

Cottleston Pie

- 9-inch pie shell
- ¾ cup bite-size pieces cooked ham
- 3 eggs
- 2 cups whipping cream
- ¼ teaspoon salt
- Pepper
- Pinch nutmeg
- 1½ tablespoon butter, cut into dots
- ½ cup grated cheese

Bake the pie shell in preheated 425-degree oven. To keep the pie shell from sliding down the sides and puffing up from the bottom, prick well with the tines of a fork. Line the bottom with a double thickness of cheesecloth and cover with small clean stones, which you have gathered at the beach and washed or with one-inch raw rice. When finished baking, remove the rice and use it again and again.

Distribute the ham on the bottom of the baked pie shell. Beat eggs and cream with the seasonings in a bowl until thoroughly mixed. Pour on top of ham. Scatter the butter dots and cheese on top. Set on a rack in the middle of oven and bake at 375 degrees for 25-30 minutes until pie has puffed up and browned. Serve while hot.

ANSWER — Thanks to Jodi Lentz for sending an answer for Beth Ehrisman's question. Jodi writes that she graduated from East Juniata High School with Beth. Jodi writes, "Needless to say, I am delighted to attempt answering her question." Although this recipe is called Russian Dressing, Jodie said that it has the flavor and taste of Catalina sweet and sour red dressing. She and her husband absolutely love it.

Russian Dressing

In a screw top jar, combine:

- ¾ cup salad oil
- ½ cup ketchup
- ¼ cup sugar
- 3 tablespoons lemon juice
- 2 tablespoons Worcestershire sauce
- 2 tablespoons vinegar
- 2 tablespoons water
- 1 tablespoon grated onion
- ½ teaspoon salt
- ½ teaspoon paprika

Cover; shake. Chill. Shake before serving. Makes 1½ cups.

ANSWER — Helen Spencer, Troy, wanted recipes for spaghetti salad. Thanks to Kathi Salotti, Blairstown, N.J.; Carolyn Brymesser, Carlisle; Debbie Browe, Bennington, Vt.; Ruth Ann Burke, York, and others for sending recipes. Ruth Ann Burke writes that the recipe may be varied by using different types of pasta. She particularly likes rotelle. A lighter version may be made using no-fat Italian dressing.

Pasta Salad

- 1½ pounds fusilli (spigadoro) cooked
- 1 pound Virginia ham
- 1 pound turkey breast
- 1 pound provolone
- 2 cups sugar peas
- 1 head broccoli, steamed lightly
- 2 red peppers, julienned and steamed lightly
- 5 carrots, julienned strips, steamed lightly
- 2 jars Cara Mia artichokes
- 1 carton cherry tomatoes

Dressing:

- 1 bunch parsley, chopped
- 1 knob garlic
- 1 cup olive oil
- ½ cup red wine vinegar

Linguine Salad

- 1 pound linguine, cooked, drained
 - 1 bottle Salad Supreme
 - 1 bottle Zesty Italian Salad Dressing
 - 1 large cucumber, cut up
 - 1 large tomato, cut up
- Mix together ingredients. Refrigerate overnight.

ANSWER — Josie Dolenti, Pottstown, wanted a recipe for making Whoopie Pies like those sold at Shady Maple Farmer's Market. She wanted to know how to make the filling without using egg whites because of the danger of salmonella poisoning. Thanks to Audrey Coleman, Elmer, N.J., for sending a recipe. She writes that she uses this filling in place of the one that calls for egg whites.

Filling — Use Italian Icing:

- 1 cup milk
- 3 tablespoons flour
- 1 cup butter (or half butter and half shortening)
- 1 cup confectioners' sugar
- 1 teaspoon vanilla

Combine milk and flour in a saucepan. Mix slowly, cook until thick. Set aside to cool. In a bowl, place 1 cup shortening, sugar, and vanilla. Beat. Add cooled milk mixture. (Must be cooled so butter doesn't melt). Beat well until shiny and fluffy like whipped cream. Place between two cookies.

Pumpkin Whoopie Pies

- 2 egg yolks
- 2 cups brown sugar
- 1 cup vegetable oil
- 1 teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- 2 cups cooked pumpkin
- 3 cups flour

Beat together egg yolks, brown sugar, and oil until smooth. Combine remaining ingredients. Drop by teaspoonful on a cookie sheet. Bake at 350 degrees for 12 minutes. Spread filling between two cookies.

ANSWER — Thanks to [unclear] for sending a recipe for diabetic jam of Newburg.

Diabetic
 3 cups fruit juice
 ½ cup minute tapioca
 3 tablespoons artificial
 Cook on stove until thick
 in refrigerator. May have
 jam.

ANSWER — Cecil Melton
 sawmill gravy. Thanks to
 Sam

Drain most of the grease
 brown bits. Stir in 2 to 3
 minutes. Add just enough
 ture while stirring constantly
 and pepper to taste. Serve



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