



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 — Nancy Price, Jarrettsville, would like a recipe for fruit sauce such as they serve with ham at Horn and Horn Restaurant. She has tried other recipes but none is as good as Horn and Horn's.

QUESTION — A Potter County reader would like a recipe for sweet gherkin pickles.

QUESTION — Dick Taylor, Allentown, N.J., would like a recipe for hot pepper sauce using lime juice and carrots as opposed to the traditional method of using vinegar and tomatoes. He writes that lime juice enhances the pepper flavor more than vinegar.

QUESTION — Dee Crowder, Gettysburg, is looking for a recipe similar to Rotel or Chi-Chi's Tomato and Green Chilies. Also, she'd like salsa recipes.

QUESTION — Ellen McComrey, Oxford, is searching for a baked pineapple recipe.

QUESTION — Mrs. King writes that she had a recipe that she lost for delicious peanut butter marble brownies. Chocolate chips are sprinkled in the batter, placed in the oven to melt a few minutes before swirling the chocolate with a knife to marble it.

QUESTION — Lena Hoover, Shippensburg, would like recipes for instant vanilla, chocolate, and butterscotch puddings.

QUESTION — Andy Andrews, Brownstown, would like the recipe for pecan collision, a dessert served at a local smorgasbord.

QUESTION — Nancy Pacitti, Philadelphia, writes that she recently visited Lancaster County and enjoyed the lima beans in tomato sauce that is found in most area Pennsylvania Dutch smorgasbords. She would like the recipe.

QUESTION — Fannie Stoltzfus, Christiana, would like a recipe to make rice cakes.

QUESTION — Gina Hawbaker would like to know how to make a salad dressing similar to the house dressing at Atrium House Restaurant in Greencastle.

QUESTION — Gina Hawbaker's brothers want to know how to fix chestnuts by roasting and other ways.

QUESTION — Dorothy Carvell would like a recipe for wild rice soup like that served at Lapp's Restaurant in Granite Run.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for cabbage slaw to put on ham and pork barbecues.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for a basting sauce to baste a 225-pound roasting pig as it's being cooked in a large pig cooker.

QUESTION — Sue Werner, Lebanon, would like a recipe for alfalfa jelly. She writes that her family tasted it at the Farm Show. Although she felt like she was eating grass, her son loved it.

QUESTION — Jackie Hall would like a recipe for a strawberry and banana dessert like that served at Shoney's Restaurant.

QUESTION — A reader would like a recipe for Dutch Loaf made with beef and pork.

QUESTION — A reader would like the recipe for evaporated milk.

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.

Rhubarb And Strawberry Time

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RHUBARB COBBLER WITH OAT DUMPLIN'S

Fruit:

- ¼ cup sugar
- 2 tablespoons cornstarch
- 1 cup water
- ½ cup orange juice
- 4 cups fresh or frozen rhubarb, sliced

Dumplings:

- ½ cup flour
- ½ cup rolled oats
- ½ cup sugar
- ¼ cup whole-wheat flour
- 1½ teaspoon baking powder
- ½ cup milk
- 2 tablespoons vegetable oil

Topping:

- 1 tablespoon sugar
 - ¼ teaspoon ground cinnamon
- Preheat oven to 425 degrees. In a medium saucepan, stir together sugar and cornstarch. Stir in water and orange juice.

Cook and stir over medium-high, beat until mixture is thickened and bubbly.

Add the rhubarb pieces. Cook and stir until mixture returns to boiling. Remove from heat and keep it warm.

To make dumplings. In a medium bowl, stir together flour, rolled oats, sugar, and baking powder.

Combine milk and oil, stir into dry ingredients until mixture is moistened.

Transfer warm rhubarb mixture to 13x9x2-inch baking pan or 2-quart casserole. Immediately spoon the dumpling batter into 8 mounds on top of rhubarb mixture.

For the topping: combine sugar and cinnamon and sprinkle over the dumplings.

Bake uncovered in 425 degree oven for about 20 minutes or until done. Makes 8 servings. Serve warm with low-fat whipped cream or low-fat ice cream.



Helen "Grammy" Groff shows off her famous strawberry-rhubarb pie, which is available for purchase today at Kitchen Kettle's famous Rhubarb Fest.

STRAWBERRY RHUBARB SAUCE

- ½ pound rhubarb, cut into ½-inch pieces
- ½ pound sliced fresh strawberries
- ½ cup sugar
- ¼ teaspoon cinnamon
- Pinch salt

1 tablespoon cornstarch dissolved in 2 tablespoons water

Cook rhubarb, strawberries, sugar, cinnamon, and salt until soft. Add cornstarch and cook until thickened. Use as is or in desserts.

Kitchen Kettle

STRAWBERRY-RHUBARB COBBLER

Filling:

- 1 cup sugar
- 3 tablespoons cornstarch
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- ¼ teaspoon nutmeg
- 4 cups sliced fresh rhubarb, sliced

2 pints fresh strawberries, sliced

1 tablespoon butter

Dough:

- 1½ cups flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- ¼ teaspoon salt
- ½ cup butter
- 1 cup milk

Topping:

- 1 tablespoon sugar
 - ¼ teaspoon ground cinnamon
- Heat oven to 400 degrees for filling. Combine sugar, cornstarch, cinnamon, salt, and nutmeg in large bowl. Add rhubarb and strawberries; toss to coat. Spoon into 11x17-inch glass baking dish. Cut butter into small pieces and sprinkle over fruit.

For dough, combine flour, sugar, baking powder, and salt in medium bowl. Cut in butter with pastry blender until mixture is the size of small peas. Add milk, stir with fork until dry ingredients are moistened. Dough will be lumpy. Drop in a mound over fruit. For topping, combine sugar and cinnamon; sprinkle evenly over dough. Bake 30 to 35 minutes or until golden brown and filling is bubbly. Cool on wire rack.

To make this recipe extra special — top with half and half or a generous scoop of vanilla ice cream.

Shannon Semmel
Northampton/Lehigh Co.
Dairy Princess

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 — Karen Kinnane, Shartlesville, would like a recipe for clear cranberry jelly that can be molded in shapes.

ANSWER — Marilyn Sensenig, Smyrna, Del., wanted recipes for using sourdough starter. June Kummerer, Pottstown, wanted recipes for Friendship Cake and the starter for Amish Cinnamon Bread. Here are several answers from Bonnie Martin, Josie Milberger, Bryan, Texas; Donna Meckley, East Berlin, and others for sending recipes. Readers, please clip these recipes for future reference as this is a oft-repeated request that consumes too much space to repeat it as often as it is requested.

SOURDOUGH FRIENDSHIP BREAD

- Day 1 - Receive Starter
 - Day 2, 3, 4 - Stir
 - Day 5 - Add 1 cup flour, 1 cup sugar, 1 cup milk
 - Day 6 and 7 - Stir
 - Day 8 and 9 - Do nothing
 - Day 10 - Add 1 cup flour, 1-cup sugar, 1 cup milk. Put 1 cup batter into three separate containers and give them, along with a copy of the directions to three friends.
 - Day 11 - Add the following to the remaining batter:
 - 1 cup oil
 - 1 cup sugar
 - 2 cups flour
 - 3 teaspoons cinnamon
 - 1 teaspoon baking soda
 - 4 eggs
 - 1 small box vanilla instant pudding
 - 1 cup raisins or nuts (opt.)
 - 1 cup pineapple crushed (no cinnamon)
- Stir well, pour batter into two loaf pans or one bundt pan, greased and sugared. Bake at 325° for 1 hour.

Options: (1) 1 cup chocolate chips and chocolate pudding instead of vanilla pudding (2) 1 cup applesauce, vanilla pudding, 1 cup raisins and cinnamon (3) Chocolate pudding, Heath Bar chopped.

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