



## 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** — Edith Long would like a recipe for blueberry dessert that uses grape Jell-O.

**QUESTION** — Kathleen Flagg, Sellersville, writes that her aunts from Middletown and Lebanon used to make "Birdie Beans." They'd cook beans until tender and serve buttered. She would like to know what kind of beans were used and where they may be purchased.

**QUESTION** — Maryann Santini, Alpha, N.J., would like a recipe to make sauerkraut in a five gallon crock and another recipe to make Kosher dill pickles in a 5-gallon crock.

**QUESTION** — Katie Stoltzfus, Christiana, would like to know how to make Spam, which is available in cans at the store.

**QUESTION** — Arlene Snyder, Manheim, would like a recipe for Horehound candy made with horehound flavoring.

**QUESTION** — Arlene Snyder, Manheim, would like a recipe using banana creme flavoring.

**QUESTION** — A Berks County reader would like a recipe for granola cereal that tastes like that sold by Dutchway Store in the bulk food department.

**QUESTION** — Judy P. Looney, New Castle, is looking for a cake recipe with a hot milk dressing served over it. It was one of her favorite foods made by her grandmother.

**QUESTION** — B.W. Pue, Rocky Ridge, Md., would like directions for making realistic gingerbread people that are used in crafts. Some are puffy and others are thick and flat. How is the dough made and colored and the features painted?

**QUESTION** — B.W. Pue, Rocky Ridge, Md., would like the recipe and directions for Slow-Ball Dip that appeared in Woman's Day on July 5, 1983, page 98. She recalls that it contained 3 cans chopped clams and cream cheese. It is baked in a round loaf of bread that has been scooped out.

**QUESTION** — Sarah Clark, Breezewood, would like a candy called Decadent, which she thinks is made in North or South Carolina. She'd also like a bread recipe called Arkansas Travelers Bread, and a cherry pie made with red Kool-Aid.

**QUESTION** — A Chambersburg lover of Section B would like recipes for "all fruit" jellies without artificial sweeteners and granulated sugar. She'd like details on using a smoker. Do you burn charcoal or wood? How do you keep the fire hot while adding wood? How do you keep ashes off the meat? How can you tell if it's hot enough?

**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** — 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.

**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 pecan/chocolate cheesecake served at a Lancaster County smorgasbord.

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

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

**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** — 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** — 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** — Dorothy Wilson, Middletown, wanted a recipe for No Peek Chicken. Thanks to Wilma Kuzemchak for sending a recipe.

### No Peek Chicken

- 1 cup uncooked rice
- 2 cans cream soup
- 2 cups water
- 1 package onion soup mix
- 4-6 pieces raw chicken

In a bowl, mix the first three ingredients and half of the onion soup mix. Mix well. Pour into a well-greased 13x9-inch pan. Lay chicken pieces on top and sprinkle remaining soup mix on chicken. Cover with foil. Bake at 350 degrees for 2 hours.

**ANSWER** — Brenda Scott, Bellefonte, wanted a recipe for a basting sauce to baste a 225-pound roasting pig as it's being cooked in a large pig cooker. Thanks to Jean George, Rimesburg, for sending a recipe that she used for a smaller pig, which turned out very good. She did not include instructions, but I imagine, the ingredients are heated and used frequently for basting while the pig is roasting.

### Basting Sauce

- 1 gallon apple cider vinegar
- 1 3-ounce jar dried hot pepper
- 1 small can black pepper
- 2 ounces salt
- 1 can bay leaves

**ANSWER** — Sarah Clark, Breezewood, wanted a recipe for Autumn Soup. Thanks to Diane Tomenchak, Neshanic Station, N.J., for sending a recipe. She said it is an inexpensive and hearty vegetable soup that is quick and easy to make.

### Autumn Soup

- 1 pound ground beef
- 1-2 tablespoons fat
- 1 cup chopped onion
- 4 cups hot water
- 1 cup carrots
- 1 cup celery
- 1 cup potatoes
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 bay leaf, crumbled
- Pinch basil
- 6 whole tomatoes, stems removed

Brown beef in hot fat in heavy skillet. Add onions, cook 5 minutes more. Add water, carrots, celery, potatoes, and seasonings. Bring to a boil. Cover. Simmer 20 minutes. Add tomatoes. Cover and simmer 10 minutes longer. Serves 6.

**ANSWER** — A reader wanted a recipe for Dutch Loaf. Thanks to Sarah Clark, Breezewood, for sending a recipe.

### Dutch Loaf

- 1½ pounds ground beef
- ¼ pound ground pork
- ½ cup minced onions
- 1 cup crushed crackers
- 2½ teaspoon salt
- 1 egg, slightly beaten
- ¼ teaspoon pepper
- 1 teaspoon mustard
- ¼ cup ketchup
- 1 cup tomato juice
- Bacon slices

Mix together ingredients except for the bacon slices. Form into a loaf. Place bacon slices on top. Pour additional tomato juice over all. Bake at 350 degrees for one hour.

### Glaze:

- ½ cup brown sugar
  - 1½ teaspoon prepared mustard
  - 1 tablespoon Worcestershire sauce
- Mix together ingredients. Add enough vinegar to make a paste. Spread the glaze over loaf.

# Cream

(Continued from Page B7)

## OREO COOKIE DESSERT

- 1 small box instant chocolate pudding
  - 1 small box instant vanilla pudding
  - 3 cups milk
  - 8-ounces cream cheese
  - 8-ounces whipped cream topping
  - 1 package Oreo cookies, crushed
- Mix pudding together with milk. Let thicken, add cream cheese and whipped cream topping. Line large dish with crushed Oreo cookies. Pour pudding in dish and top with whipped cream and Oreo cookies.

Ada H. Kilmer  
Ephrata

## CHEDDAR CHOWDER

- 2 cups water
  - 2 cups diced potatoes
  - ½ cup diced carrots
  - ½ cup diced celery
  - ¼ cup chopped onion
  - 1 teaspoon salt
  - ¼ teaspoon pepper
- White sauce:
- ¼ cup butter
  - ¼ cup flour
  - 2 cups milk
  - 2 cups cheddar cheese, grated
  - 1 cup cubed ham

Combine water, potatoes, carrots, celery, onion, salt, and pepper in large kettle. Boil 10-12 minutes. Meanwhile in small saucepan, make white sauce by melting the butter. Add flour and stir until smooth, about 1 minute. Slowly add milk; cook until thickened. Add grated cheese to white sauce, stir until smooth. Add white sauce and cubed ham to undrained vegetables. Heat thoroughly.

*This soup is very good. I am eight years old. My sister Jennifer is 6, and my brother Kevin is 3. We live on a dairy farm. My job is feeding calves.*

Beverly Weaver  
Honey Brook

## PARMESAN CHICKEN

- ½ cup butter, melted
- 2 teaspoon mustard
- 1 teaspoon Worcestershire sauce
- ½ teaspoon salt
- 1 cup dry bread crumbs
- ½ cup grated parmesan cheese
- 6-8 boneless, skinless chicken breast halves

In a pie plate or shallow bowl, combine butter, mustard, Worcestershire sauce, and salt. In a plastic bag, combine crumbs and Parmesan cheese. Dip chicken in butter mixture. Bake at 350 degrees for 40-45 minutes or until chicken is no longer pink and juices run clear.

*We live on a dairy farm and have a lime and fertilizer business. Our family drinks a lot of milk and loves cheese.*

*We have three sons, Darryl, 8; Brian, 5; and Anthony, 15 months.*

Linda Zimmerman  
Lititz

## PINK SALAD

- 3-ounce package strawberry Jell-O
  - 1 cup small curd cottage cheese
  - 2 cups whipped cream
  - 1 medium can crushed pineapple with juice
- In a large bowl, fold together, chill, and serve.

*We live on a dairy farm. I enjoy planting flowers and being outside in the summer. We have one child who will be four in July.*

Karen Ewing  
Lewisburg