



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 — Julie Garber Smith, Millersville, would like recipes to use in a cast-iron cookie mold.

QUESTION — Anna Bell would like a recipe for what she believes is called Spanish Bar Cake, which was sold by A&P grocery stores years ago. It was a dark cake with a spicy taste.

QUESTION — Katherine McCleary, Stewartstown, would like a good recipe for tomato paste.

QUESTION — Wendy Hess, Peach Bottom, wants a good chicken au gratin recipe.

QUESTION — Joanne Lloyd, Hamburg, would like a recipe for chocolate shoo-fly pie.

QUESTION — A Paradise farm wife lover of B-section would like to know how to make bagel sandwiches like those sold in restaurants.

QUESTION — Linda Fields, New Oxford, would like a recipe to preserve eggplant so that it can be enjoyed all year. She also would like a book on home canning and a recipe to make Seven-day pickles. Note: An excellent up-to-date home canning book is available from the Penn State Extension. Contact your local extension office to purchase a copy. The extension also has many free hand-outs on home canning directions.

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 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 using banana creme flavoring.

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 — 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 — 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 — 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.

ANSWER — A. Zimmerman, Mt. Pleasant Mills, sent in a recipe for pudding mix, which can be stored dry until ready to use.

Homemade Pudding Mix

4 cups nonfat dry milk solids
2½ cups sugar
1½ cups cornstarch
1 to 1½ cups baking cocoa
½ teaspoon salt

Pudding:

2 cups milk
1 tablespoon butter
½ teaspoon vanilla extract

For mix, sift together all ingredients. Store in airtight container or plastic bag. For pudding, combine one cup mix with milk in a saucepan. Bring to a boil, stirring constantly. Stir in butter and vanilla. Pour into individual serving dishes. Serve warm: Yield: 9 batches (4 servings per batch).

ANSWER — Margaret Wagner, Englishtown, N.J., wanted a recipe for blueberry pie that has a baked piecrust filled with uncooked berries and a sauce made with cooked berries poured on top. The pie is then covered with whipped cream. She writes that this pie is particularly good since the flavor of fresh berries dominates. It is similar to a fresh strawberry pie. Thanks to Cheryl Pinkerton, Leonardtown, Md.; Alvernia Martin, Wellsboro; Sara Piko, East Berlin; Kathy Messina, Willow St.; and others for sending recipes.

New England Blueberry Pie

1 cup blueberries
1 cup sugar
¾ cup water
2 tablespoons flour
¼ cup water
3 cups blueberries
1 baked 9-inch pastry shell, cooled
½ pint whipped heavy cream or 1 pint vanilla ice cream
Cook one cup blueberries with sugar and ¼ cup water until berries are soft. Put through sieve. Mix flour and ¼ cup water to paste and add to sieved blueberry mixture. Cook slowly until thickened. Cool.

Add 3 cups uncooked blueberries. Pour into pastry shell and chill. Serve with whipped cream or ice cream.

Fresh Blueberry Pie

9-inch baked pie shell
4 cups fresh blueberries
1 cup sugar
3 tablespoons cornstarch
¼ teaspoon salt (optional)
¼ cup water
1 tablespoon butter
Line cooled pie shell with 2 cups blueberries. To make sauce, cook remaining berries, sugar, cornstarch, salt, and water over medium heat until thickened. Remove from heat, add butter, and cool. Pour over berries in baked pie shell and chill. Serve with whipped topping.

ANSWER — For the reader who wanted a recipe for Kentucky Derby Pie, here is one from Sarah Clark, Breezewood.

Kentucky Derby Pie

½ cup chocolate chips
2 beaten eggs
½ cup butter, melted and cooled
1 cup nuts
1 cup sugar
½ cup flour
1 teaspoon vanilla
Mix together sugar, flour, eggs, and butter. Add chocolate chips, nuts, and vanilla. Mix well and pour into unbaked pie shell. Bake at 350 degrees for 40-45 minutes.

Keep Healthy

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SPRING PEA SALAD

10 ounces fresh small peas
1 cup chopped celery
1 cup cauliflower flowerettes
¼ cup green onion, diced
1 cup sunflower seeds
½ cup crisp cooked, crumbled bacon
½ cup sour cream
1 cup prepared ranch buttermilk dressing
½ teaspoon mustard
1 small clove garlic
Rinse peas in hot water. Drain. Combine vegetables, nuts, and bacon with sour cream. Mix dressing, mustard, and garlic. Pour over salad. Mix; toss; chill.

Sarah Clark
Breezewood

RED CABBAGE WITH APPLES

4 cups shredded red apples
2 tart apples, finely chopped
1 cup finely chopped onion
1½ teaspoon salt
2 teaspoons sugar
¼ teaspoon supper
¼ -½ cups red wine vinegar
In large bowl, combine all ingredients, toss lightly and cover tightly with plastic wrap. Refrigerate at least 2 hours. Serve as either as a salad or a meat relish. (Finely chopped ingredients are the secret to success).

Sarah Clark
Breezewood

Recall

WEST BEND, Wis.—The US Consumer Product Safety Commission (CPSC), The West Bend Company of West Bend, Wisconsin, is announcing a repair program for 425,000 Automatic Bread and Dough Makers. The breadmakers can overheat, presenting a fire hazard.

West Bend is aware of three recent incidents in which a faulty circuit board of the control panel overheated and caught fire. Neither CPSC or West Bend is aware of any injuries.

However, consumers should stop using the recalled breadmakers and call West Bend at (800) 367-0111 between 6:00 a.m. and 10:00 p.m. central time. West Bend will provide free pickup and repair of the breadmakers. To promote consumer participation in this product repair program, the company will return each repaired West Bend Bread & Dough Maker with six free bread mixes. In addition, each repaired unit will have its warranty extended for an additional 12 months.

This recall program involves all models of West Bend Automatic Bread & Dough Makers manufactured between June 1, 1994 and April 9, 1995. Consumers can verify if they own one of these West Bend Bread & Dough Makers by checking the five or six-digit manufacture date stamp, which includes the month, day and year of production, attached to the back of the unit.

The box-shaped breadmakers mix, knead and bake breads. The breadmakers are made of either white metal with a white plastic lid or black metal with a black plastic lid.

The units were sold nationwide and in Canada at leading retailers such as Wal-Mart, Target, and Sam's Club. The twelve models involved in this program had suggested retail prices of up to \$300.