



## 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** — J.M. Koser, Narvon, would like a recipe for Brown Bobby Cookies, which were popular about 50 years ago. The cookies were triangular with a triangle hole in the center. They were made in a special griddle like a waffle iron and frosted. Flavors included chocolate, vanilla, and spice. She would like both the recipe and information on the griddle.

**QUESTION** — Mrs. Howard Glenn of Lawrence County is looking for a recipe for dumplings that are made, wrapped in cheesecloth and boiled in water.

**QUESTION** — Christopher S. Allen lost a recipe for pumpkin pie made with Bisquick. It requires no crust as the Bisquick forms its own crust. Does anyone have the recipe as it was a favorite of his.

**QUESTION** — Pat Elligson, Millers, Md., would like a recipe for pickled peppers, not the Bell-type peppers but the smaller long ones.

**QUESTION** — A Bedford County reader would like a recipe for taco salad, which contains chopped tomatoes, lettuce, and corn chips.

**QUESTION** — Betsy Dehn of Spencerville, Md. would like a recipe for making stewed tomatoes that taste similar to Del Monte Italian, Cajun and Original recipes.

**QUESTION** — A reader would like a recipe for corn pie that tastes like that served at Cloister Restaurant in Ephrata.

**QUESTION** — Becky Hedden, Lewisberry, would like a recipe for spice cake made with mayonnaise in place of shortening and eggs.

**QUESTION** — Becky Hedden, Lewisberry, would like a recipe for salt-rising bread made with salt-rising yeast. She had tasted it in western New York state.

**QUESTION** — Mrs. Guy Sponsiller, Gettysburg, would like a recipe that tastes like the Tastykake Butterscotch Krimpets with icing.

**QUESTION** — Estella Fink, Allentown, would like a recipe for filled tomatoes or baked tomatoes that are filled and then baked.

**QUESTION** — Estella Fink, Allentown, would like a recipe for dried peach pie topped with crumbs.

**QUESTION** — Anne Wiegler, Pottstown, would like a recipe for Cornell Formula Bread, which is a heavy moist enriched bread that was served in her high school cafeteria during the 1960s.

**QUESTION** — A reader from Blain would like to know how to make apple juice and how to can it.

**QUESTION** — Bernadean Wimer, Harmony, would like a recipe for sorghum molasses cookies.

**QUESTION** — Elizabeth would like a recipe for Walnut Lace Cookies, which her grandmother used to make. The cookies were very thin like a wafer and she used black walnuts in them.

**QUESTION** — Vivian M. Hillard, Narvon, would like a recipe for hot cauliflower that is yellow in color but turmeric is not listed as an ingredient.

**QUESTION** — Sarah Clark, Breezewood, would like to know the secret for making marshmallow cream filling for doughnuts.

**QUESTION** — N. Shirk, Ephrata, wants a recipe for pickles that are made in the sun. The pickles get a milky-white film.

**QUESTION** — A loyal reader from Newmanstown would like a recipe to make Claussen pickles that you buy in the refrigerated section of the grocery store.

**QUESTION** — Glenna Shaner, Hughesville, would like a salsa recipe for canning.

**QUESTION** — Marie Lorah, Tamaqua, would like a bread recipe that tastes similar to Roman Meal.

**QUESTION** — Louise Graybeal, Renick, W.V., would like to know where she can purchase flaked hominy. She had requested this some months ago. Someone sent an answer but when Louise checked it out the Merchant's Grocery Co. Inc. wrote that they stopped selling it 25 years ago.

**QUESTION** — Louise Graybeal, Renick, W.V., would like a recipe for breakfast bars similar to toaster streusel, pop tarts, Snackwell's cereal bars, and Snackwell's Devil's Food Cookies.

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

**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** — 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** — 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** — Gina Hawbaker would like to know how to make a salad dressing similar to the house dressing at Atrium 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.

**ANSWER** — Joan Frederick, Perkasio, wanted a recipe for Lepp cookies. Thanks to Mary W. Stauffer, Ephrata, for sending a recipe that is used to make leb cakes for the Ephrata Hospital June Fete. She writes that they make 25 batches.

### Leb Cakes

6 cups brown sugar  
1½ cups shortening  
1 quart buttermilk  
2 teaspoons baking soda  
1 teaspoon hartshorn\* (optional)  
1 teaspoon salt  
1 egg  
4 pounds flour  
\*Hartshorn may be purchased at drug stores. Combine ingredients and chill overnight. Roll dough to ½-inch thickness. Bake at 400 degrees for 10-12 minutes.

**ANSWER** — Lucy Lowe wanted a recipe for crisp garlic refrigerator pickles. Thanks to Sarah Clark, Breezewood, for sending a recipe.

### Garlic Refrigerator Pickles

Slice 8-10 cucumbers  
1 quart vinegar  
½ cup sugar  
Small jar horseradish  
3 ribs celery, sliced  
½ box dry mustard  
2 onions, sliced in thin rings  
2 quarts water  
½ teaspoon salt  
½ teaspoon garlic powder  
½ teaspoon dill weed  
Mix together all ingredients except cucumbers. Slice cucumbers in a gallon jar. Pour over cucumber. Wait 2 weeks before using. Stir in between waiting. After 2 weeks, pickles are ready to eat. Will keep for one month in refrigerator.

(Turn to Page B26)

# Rice

(Continued from Page B7)

## GLORIFIED RICE

8½-ounce can crushed pineapple  
¾ cup packaged precooked rice  
2 teaspoons lemon juice  
1½ cups miniature marshmallows  
1 ripe banana, sliced  
1 cup whipping cream, whipped  
2 tablespoons chopped maraschino cherries  
Drain pineapple, reserving syrup. In saucepan, combine uncooked rice, ¾ cup water, pineapple syrup and ½ teaspoon salt. Stir to moisten rice. Bring quickly to boil, cover. Simmer 5 minutes.

Remove from heat; let stand 5 minutes. Add pineapple and lemon juice; cool. Stir in marshmallows and banana. Fold in cream and cherries; chill. Serves 8.

Judith Zimmerman  
Lebanon

## CHICKEN PHYLLO WRAPS

Vegetable cooking spray  
1 pound ground chicken  
1 cup chopped fresh mushrooms  
1 medium onion, chopped  
3 cups cooked rice  
1 cup nonfat low-salt ricotta cheese  
10 ounces chopped spinach, thawed and well drained  
2¼ ounces sliced black olives, toasted  
¼ cup pine nuts, toasted  
2 cloves garlic, minced  
1 teaspoon ground oregano  
1 teaspoon lemon pepper  
12 phyllo dough sheets  
Coat large skillet with cooking spray; heat over medium-high heat until hot. Add chicken, mushrooms and onion; cook and stir 2 to 4 minutes or until chicken is no longer pink and vegetables are tender. Reduce heat to medium. Add rice, ricotta cheese, spinach, olives, nuts, garlic, oregano and lemon pepper; cook and stir 3 to 4 minutes until well blended and thoroughly heated. Working with 1 phyllo sheet at a time, spray one sheet with cooking spray; fold sheet in half lengthwise. Place ¼ to 1 cup rice mixture on one end of phyllo strip. Fold left bottom corner over mixture, forming a triangle. Continue folding back and forth into triangle at end of strip. Repeat with remaining phyllo sheets and rice mixture. Place triangles, seam sides down, on baking sheets coated with cooking spray. Coat tops of each triangle with cooking spray. Bake at 400 degrees 15 to 20 minutes or until golden brown. Serve immediately. Makes 12 servings.

USA Rice Council

## HEARTY BEEF AND RICE

1 pound ground beef  
1 small onion, chopped  
3 cups cooked rice  
10½-ounce can condensed cream of mushroom soup  
8-ounce can stewed tomatoes, undrained, chopped  
7-ounce can whole kernel corn  
½ teaspoon garlic powder  
½ teaspoon chili powder  
4 ounces shredded cheddar cheese  
Cook beef and onion in large skillet over medium-high heat; drain fat. Stir in rice, soup, tomatoes, corn, garlic powder and chili powder. Pour mixture into greased 2-quart baking dish; bake at 350 degrees for 20 minutes. Top with cheese; bake an additional 5 to 10 minutes. Makes 6 servings.

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