



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** — F. Eleanor Rebuck, Rebuck, is on a fat- and salt-free diet. She would like to know the ingredients used in soft ice cream or frozen custard.

**QUESTION** — Julianne Medaglia, Birdsboro, wants recipes for quick and easy (30 minute type) dinner ideas that can be made in the morning and cooked for supper or slow cooker ideas. Her husband and kids are not crazy about casseroles and that really limits things, she writes.

**QUESTION** — Diane Mueller, Easton, Md., would like a recipe for sweet potato bread or rolls.

**QUESTION** — Barbara Messinger, Thomasville, would like to know how to make a pumpkin roll with cream cheese filling.

**QUESTION** — Barbara Messinger, Thomasville, would like to know how to make and can grape juice.

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

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

**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** — 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 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.

**ANSWER** — Christopher S. Allen lost a recipe for pumpkin pie made with Bisquick. Thanks to Bernice Roesing, Beach Lake; L. Harris, Lock Haven; Kate Wolgemuth, Manheim; Jennie Cveecich, Ringoes, N.J.; Anna Mary Lehman, Manheim; Darlene King, Douglassville; and to many others whose recipes keep pouring in.

**Impossible Pumpkin Pie**

- 1½ cups milk
- 3 eggs
- 1 cup pumpkin
- ½ teaspoon cinnamon
- ¾ cup granulated sugar
- 1 teaspoon vanilla
- ¼ teaspoon salt
- ½ cup Bisquick

Blend all ingredients together in a blender for one minute. Pour into greased and floured 9-inch pie pan. Bake at 350 degrees for 45 minutes.

**Impossible Pumpkin Pie**

- ¾ cup sugar
- ½ cup bisquick
- 2 tablespoons butter
- 13-ounce can evaporated milk
- 2 eggs
- 16-ounce can pumpkin
- 2½ teaspoons pumpkin pie spice
- 2 teaspoons vanilla

Heat oven to 350 degrees. Lightly grease 9- or 10-inch pie pan. Beat all ingredients until smooth, 1 minute in blender on high, or 2 minutes with hand beater. Pour into pan. Bake until golden brown and knife inserted comes out clean, about 50-55 minutes.

**ANSWER** — A reader from Blain wanted to know how to make apple juice and how to can it. Thanks to Leora Petet, Hollsopple, for sending a recipe.

**Apple Juice**

Use fruit press or cider mill to press juice from sound sweet apples. Pour the juice into a kettle and heat steaming hot, do not boil; skim.

Pour into clean jars to within ½ -inch of top of jar. Put on cap, screwing band firmly tight. Process 10 minutes in boiling water bath.

**ANSWER** — Betsy Dehn of Spencerville, Md. wanted a recipe for making stewed tomatoes. Thanks to Leora Petet, Hollsopple, for sending a recipe.

**Stewed Tomatoes**

- 2 quarts tomatoes, cut into chunks
- 4 tablespoons chopped green peppers
- 4 tablespoons onions, chopped
- 6 tablespoons celery, chopped
- 2 teaspoons celery salt
- 2 teaspoons granulated sugar
- ¼ teaspoon salt

Mix ingredients and pack into jars to within ½ -inch from top of jar. Process in boiling water bath for 45 minutes.

**Pork**

(Continued from Page B6)

**PARMESAN PORK TENDERLOIN**

- 1 pound pork tenderloin
  - 3 tablespoons seasoned bread crumbs
  - 1 tablespoon grated parmesan cheese
  - 1 teaspoon salt
  - ¼ teaspoon pepper
  - 2 tablespoons vegetable oil
  - 1 small onion, chopped
  - 1 clove garlic, minced
- Cut tenderloin crosswise into 8 slices, approximately 1-inch thick. Place each slice on its cut surface and flatten with heel of hand to ½ -inch thickness. Combine crumbs, Parmesan cheese, salt and pepper; dredge pork slices to coat. Panfry slowly with onion and garlic, in oil in large frying pan 10 minutes. Servings: 4. Preparation time: 20 minutes.

**ROAST PORK**

- 4 pounds pig shoulder or boneless ham
- Mix together:
- 2 teaspoon oregano
  - 1 teaspoon minced garlic
  - Salt, garlic, oregano, and turmeric to taste
  - 1 tablespoon vinegar
  - ½ teaspoon black pepper
- Make deep cuts into the meat and pour seasoning over the pork shoulder. Cover meat with foil and bake at 350 degrees for 2½ hours or more or until meat is soft and tender. Uncover meat for about 30 minutes to make skin crispy. Serve with vegetables or rice.

**ZESTY SAUSAGE APPETIZER**

- 1 pound full cooked smoked sausage links
  - 12-ounce apricot preserves
  - 6-ounce jar prepared mustard
- Cut sausage links diagonally into bite-size pieces. Combine apricot preserves and mustard in saucepan and cook over low heat 5 minutes. Add sausage and simmer 15 minutes longer. Serve hot from chafing dish, electric frying pan or buffet warmer. Spear with pics to eat. Makes 10 to 12 servings.

**ORANGE MUSTARD PORK**

- 1 pound lean boneless pork
- ½ cup unsweetened orange juice
- 2 tablespoons Dijon mustard
- 1 tablespoon brown sugar
- 1½ teaspoon cornstarch
- 2 cups sliced fresh mushrooms
- ½ cup sliced green onions
- 2 teaspoons vegetable oil
- 3 cups cooked brown rice
- 11-ounce can mandarin orange segments in juice, drained
- 2 tablespoons slivered almonds, toasted

Thinly slice pork diagonally across the grain. Combine juice, mustard, sugar, and cornstarch; set aside. Cook mushrooms and onions in oil in large skillet over medium-high heat. Remove from skillet. Add pork; cook until browned. Stir in mushroom mixture, rice and reserve juice mixture. Cook, stirring frequently, until thoroughly heated. Add oranges; toss lightly until heated. Transfer to serving dish and sprinkle with almonds. Makes 4 servings.

**RICE COUNCIL**

