



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. Sometimes we receive numerous answers to the same request, and cannot print each one.

Answers to recipe requests should be sent to the same address.

QUESTION — A McAlisterville reader would like a recipe for a friendship cake with streusel topping.

QUESTION — Susan Miller, Chester Springs, would like a recipe for banana butter, which she purchased in Martha's Vineyard. Her son requests "awesome" sandwiches made by combining the banana butter and strawberry jam.

QUESTION — Mrs. Elvin Geigley would like to know how to make French fries from raw potatoes and freeze.

QUESTION — Sadie Mae Stoltzfus, Bird-in-Hand, would like a recipe for coconut macaroons with almonds.

QUESTION — Mrs. Charles Creasy of Wrightsville would like a detailed recipe for making beef tripe.

QUESTION — A reader from Cumberland County would like a recipe for homemade ketchup made from tomato juice. The ketchup should taste similar to the Heinz brand.

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

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

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.

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 — 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 — Sarah Clark, Breezewood, wanted to know the secret for making marshmallow cream filling for doughnuts. Thanks to Emma Zimmerman, New Holland, for sending a recipe that she said is not overly sweet and tastes great.

Doughnut Cream

1½ cups shortening
1 cup margarine
Pinch salt
1½ pounds confectioners' sugar
Combine ingredients and cream well. Add 2 well beaten egg whites. Add enough milk to make a smooth paste. Beat in 1 cup marshmallow cream and whip.

Also, thanks to Joy Reisinger, Landisburg, for sending her favorite recipe.

Marshmallow Filling

½ cup shortening
2 cups confectioners' sugar
1 cup marshmallow creme
3-4 tablespoons cream
1 teaspoon vanilla
Mix together ingredients in order given.

ANSWER — Estella Fink, Allentown, wanted a recipe for filled or baked tomatoes. Thanks to A. Martin, Denver, for sending a recipe.

Stuffed Tomatoes

6 large firm tomatoes
½ cup sugar
6 strips bacon, fried and crumbled
2 tablespoons chopped parsley
1 tablespoon chopped onion
¼ teaspoon celery seed or ¼ cup chopped celery
1 cup dry bread crumbs
½ teaspoon salt
¼ teaspoon pepper
1 cup buttered bread crumbs
Scoop out pulp of tomatoes, add remaining ingredients and stuff tomatoes. Put buttered bread crumbs on top. Place in baking dish and bake in 350 degree oven for 30-45 minutes.
I often chop up the tomatoes and mix them with the remaining ingredients, sprinkling bread crumbs on top. More bacon may be used for added flavor but drain off all grease.

ANSWER — Marie Lorah, Tamaqua, wanted a bread recipe that tastes similar to Roman Meal. Thanks to Sarah Clark, Breezewood, for sending a recipe that she said is 30 years old and has excellent taste.

Whole Wheat Bread

2½ cups instant or regular Ralston cereal
¼ cup sugar
1 tablespoon salt
½ cup vegetable shortening
4 cups milk, scalded
2 packages active, dry yeast
½ cup warm water
7-8 cups all-purpose flour
Grease 3 loaf pans. Combine Ralston, sugar, salt, and shortening in a large bowl. Make a well in the middle. Add hot scalded milk. Stir until thoroughly moistened. Cool to lukewarm, stirring occasionally. Dissolve yeast in water. Stir in cereal mixture. Add 2 cups flour. Mix well. Gradually stir in enough additional flour. Mix well to form a stiff dough. Place on floured surface. Knead until smooth and elastic (8-10 minutes a must). Work in additional flour as needed. Form into ball. Place in greased bowl. Turn to grease all sides of dough. Cover. Let rise in warm place free from drafts until double (about 1 hour). Punch down dough. Place on lightly floured surface. Knead about 2 minutes. Divide dough in thirds. Form loaves. Place in pans. Cover. Let rise in warm place until almost double (about 30 minutes). Bake at 400 degrees in preheated oven, about 30 minutes or until center is browned and bread sounds hollow when lightly tapped.

Remove from pans at once. Cool on wire racks. Makes 3 loaves. Note: for golden brown shiny top, brush tops with beaten egg before baking.

ANSWER — Nancy Price, Jarrettsville, wanted a recipe for fruit sauce such as they serve with ham at Horn and Horn Restaurant. Thanks to Anne Wiegler, Pottstown, who sent a recipe that she said tastes excellent and is from Georgia.

Johnny Harris Barbecue Sauce

Juice of 1 lemon
¼ cup Worcestershire sauce
2 bottles ketchup, large size
Fill bottles with cider vinegar and pour in
¼ cup dry mustard
3 tablespoons black pepper
3 tablespoons salt
6 tablespoons sugar
½ cup margarine
¼ cup pepper vinegar (poured off hot peppers)
Mix together ingredients and simmer 30-45 minutes. Makes about 2 quarts.

'Pastabilities'

(Continued from Page B6)

ITALIAN BEEF AND PASTA

1½ pounds boneless beef round steak
1 tablespoon vegetable oil
1 medium onion, chopped
1 large clove garlic, crushed
1 teaspoon Italian seasoning
1 can Italian-style stewed tomatoes, undrained, broken
13½ ounces beef broth
¼ cup red wine
½ pound mushrooms, halved
1½ cups dry mostaccioli
2 tablespoons grated Parmesan cheese
1 tablespoon chopped parsley (optional)

Cut steak into 1-inch pieces. Heat oil in large skillet or Dutch oven over medium heat until hot. Brown beef pieces. Pour off drippings, if necessary. Stir in onion, garlic and Italian seasoning; continue to cook 2 minutes. Add tomatoes, broth and wine. Bring to a boil. Reduce heat to low; cover tightly and cook slowly on top of range or in 300 degree oven for 1½ hours or until meat is tender. Add mushrooms and mostaccioli, stirring to separate pasta. Cook, covered, 20 minutes. Remove cover; continue cooking 10 minutes or until mostaccioli is tender. Transfer to deep serving dish; stir in cheese. Sprinkle with parsley, if desired. Serves 4.

Am. Dairy

HONEY SESAME CHICKEN COUSCOUS

¼ cup all-purpose flour
¼ cup sesame seeds
2 tablespoons Dijon mustard
1 tablespoon honey
4 boneless, skinless chicken breast halves, pounded to ¼-inch thickness
2 tablespoons olive oil
5.7-ounce package herbed chicken couscous
2 cups zucchini in ¼-inch pieces
2 tablespoons lemon juice
In medium bowl, combine flour and sesame seeds; set aside.
In small bowl, combine mustard and honey. Brush both sides of chicken breasts with mustard mixture; coat well with sesame seed mixture.

Heat olive oil in large skillet; cook chicken over medium heat 4 to 5 minutes each side or until coating is deep brown and chicken is no longer pink inside.

Meanwhile, prepare couscous as package directs, except add zucchini and lemon juice after stirring couscous into boiling liquid. Makes 4 servings.

MACARONI PIZZA CASSEROLE

2 cups elbow macaroni
2 pounds ground beef
Mozzarella cheese
1 onion, chopped
1 can pizza sauce
Pepperoni
1 quart spaghetti sauce
Garlic salt
Oregano
Salt and pepper
Cook macaroni according to package directions. Brown ground beef with onion, add salt and pepper to taste. Mix together macaroni, ground beef, pizza sauce, and spaghetti sauce. Add a dash of garlic salt and oregano.

Pour half of mixture into casserole dish. Top with mozzarella cheese and pepperoni. Add macaroni, mozzarella cheese, and pepperoni. Bake in 350 degree oven for 30 minutes.

Diane Cruzan
Bridgeton, N.J.