



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 reader has a lot of turkey burger and would like new and different recipes to use it.

QUESTION — A reader whose family likes sour and pickled foods is looking for recipes to can red or green bell peppers, preferably not whole.

QUESTION — Rosene Leinbach, Leola, would like a recipe for pasta salad that uses rotini macaroni and sliced black olives.

QUESTION — Gladys Lillya, Salem, N.J., would like a recipe for Amish Old-Fashioned Puffy Sugar Cakes, which are sold at Good & Plenty Restaurant, Lancaster.

QUESTION — Doris Stump, Denver, would like a recipe for coconut cake like that served at Country Table Restaurant in Mount Joy.

QUESTION — Mrs. Larry Groff, Denver, wants to know how to roast chestnuts. Are they roasted in an oven or in the wood stove over an open fire.

QUESTION — Jack Sunday, Carlisle, wrote that several weeks ago a recipe for eggplant was printed in this paper. It called for eggs, cheese, and bread crumbs and was baked. If someone clipped the recipe, please send it in.

QUESTION — Joyce Shoemaker, Mt. Joy, would like a recipe for lemon dill bread.

QUESTION — Mrs. John Liston, Terra Alta, W.V., would like recipes using pure buckwheat flour, not buckwheat mix, to make bread, muffins, etc.

QUESTION — A reader would like a recipe for sour cream chocolate cake.

QUESTION — Debra Shull, Landisburg, would like a recipe for making sharp cheese using goat's milk.

QUESTION — Raydean Smith, Enola, would like a recipe for hamburger macaroni soup.

QUESTION — Rosene Leinbach, Leola, would like to know where to buy seeds to grow stuffing tomatoes. She writes that the tomatoes are about the size of a bell pepper and are hollow in the inside. Editor's note: To our knowledge tomatoes do not grow with hollow insides, but the insides are removed for stuffing. Perhaps some varieties are better for stuffing.

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

Pumpkin

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PUMPKIN PIE

2-3 cups cooked pumpkin
2 tablespoons flour
2 tablespoons molasses
¼ - 1 cup granulated sugar
3 egg yolks
¼ teaspoon cinnamon
¼ teaspoon ginger
¼ teaspoon cloves
2 cups milk
3 egg whites, beaten
Mix all ingredients except egg whites. Beat egg whites until stiff and fold into pumpkin mixture. Pour into unbaked pie shell and bake 10 minutes at 425 degrees. Reduce oven to 350 degrees and bake until knife or toothpick inserted in center of pie comes out clean. Filling for 2 pies.

Rosene Leinbach
Leola

PUMPKIN BREAD

2 cups cooked pumpkin
1 cup salad oil
3 cups sugar
4 eggs, beaten
¾ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cloves
1 teaspoon nutmeg
2 teaspoons salt
1 teaspoon cinnamon
1 cup dates or nuts (optional)
Sift dry ingredients together. Mix pumpkin, oil, sugar, and beaten eggs. Add to flour mixture and stir until smooth. Pour into well-greased and floured bread pans, making pans ¾ full. Bake 1 hour at 350 degrees.

R. Leinbach
Leola

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 — 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 — 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.

PUMPKIN SQUARES

4 eggs
1½ cups sugar
16 ounces canned pumpkin
1 cup oil
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda
2 cups flour
Combine eggs, sugar, pumpkin, and oil. Add all dry ingredients and mix well. Spread in greased and floured 15x10x1-inch pan. Bake at 350 degrees for 30 minutes.
Frosting: Combine 1 stick butter, 1 teaspoon vanilla, 4 cups confectioner's sugar, and 8-ounces cream cheese. Beat thoroughly and frost cake. Cut into squares.

Carolyn Hodgson
Clarks Summit

PUMPKIN CRANBERRY COOKIES

2 cups flour
½ teaspoon baking soda
½ teaspoon salt
½ cup butter
1 cup sugar
1 egg
½ teaspoon vanilla
1 teaspoon cinnamon
½ cup mashed pumpkin
½ cup whole cranberry sauce, drained
½ cup chopped walnuts
Sift together flour, baking soda, salt, and cinnamon. Cream together butter and sugar. Add egg and vanilla, blending well. Add pumpkin, cranberry sauce, and dry ingredients and nuts. Drop by teaspoonful onto lightly greased cookie sheet. Bake at 375 degrees for 10 to 12 minutes.

Carolyn Hodgson
Clarks Summit

CREAMY PUMPKIN SOUP
3 slices bacon, diced
1 large onion, chopped
1 large carrot, shredded
1 1¾-ounce can chicken broth
2 cups half and half
16-ounces solid pack pumpkin
¼ teaspoon salt
¼ teaspoon ground white pepper
¼ cup sour cream
Cook bacon in large saucepan over medium heat until crisp. Remove with slotted spoon; set aside. Add onion and carrot to drippings; cook 4 minutes, stirring occasionally. Add broth; simmer, uncovered 10 minutes. Transfer to food processor; process until smooth. Return to saucepan; stir in half and half, pumpkin, salt and pepper. Bring to a simmer (do not boil). Transfer to soup bowls; top with sour cream and reserved bacon.

Variation: Omit bacon. Cook onion and carrot in 2 tablespoons butter. Garnish each serving with freshly grated nutmeg. Serve warm or chilled.

Am. Dairy Assoc.

PUMPKIN RIBBON BREAD

Filling:
6-ounces cream cheese, softened
½ cup sugar
1 tablespoon flour
1 egg
2 teaspoons grated orange peel

Bread:
1 cup pumpkin
¼ cup vegetable oil
2 eggs
1½ cups sugar
½ teaspoon salt
½ teaspoon cloves
½ teaspoon cinnamon
1 teaspoon pumpkin pie spice
1½ cups flour
1 teaspoon baking soda
1 cup chopped pecans or walnuts

For filling, beat cream cheese, sugar and flour together in a small bowl. Add egg, mix to blend. Stir in orange peel, set aside.

Mix bread by combining pumpkin, oil, and eggs in a large bowl. (Sift the dry ingredients) Add: sugar, salt, cloves, cinnamon, flour, baking soda and nuts. Mix to blend. Pour one quarter of batter into two greased and floured loaf pans. Carefully spread the cream cheese mixture over the batter. Add remaining batter, covering filling. Bake at 325 degrees for 1½ hours or until bread tests done with a wooden toothpick. Cool 10 minutes before removing from pans. Store in refrigerator.

Note: I didn't use the orange peel. You don't need to worry about keeping the cream cheese layer away from the edges of the pan — the batter bakes around it and it handles well.

Pearl Ladick
Leechburg

PUMPKIN RING

3 cups biscuit mix
1 cup sugar
1 cup brown sugar
¼ cup butter, softened
4 eggs
16-ounces pumpkin
2½ teaspoons pumpkin pie spice

¼ cup milk
Heat oven to 350 degrees. Use a 12-cup bundt pan. Beat together all ingredients on low for 30 seconds, scraping bowl constantly. Beat on medium speed for 3 minutes. Spread batter in pan.

Bake 50 minutes. Cool 10 minutes. Remove from pan. Cool. Glaze.

Glaze:
1 cup confectioners' sugar
1 tablespoon milk
¼ teaspoon vanilla

Tina Forry
Palmyra