



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 — Clara Roberts, Gettysburg, would like a recipe for what she thinks is called Colonial Pumpkin Pie. She recalls that it used the typical ingredients plus molasses and allspice.

QUESTION — Donna Beyerbach of Oakdale wants a recipe for buckeyes and for goat milk fudge.

QUESTION — A faithful reader would like recipes for seven-minute frosting with grated apple, piggy bank pork casserole, hurricane cake, and two butterscotch cookies, one is oblong and the other made with raisins and pecans.

QUESTION — Karen Moyer, Portage, wants a recipe for cherry pie filling using frozen cherries.

QUESTION — Betty Farrell, Lindley, N.Y., would like directions for making rice crispy treats made with Karo syrup instead of marshmallows. She recalls that the recipe was printed on cereal boxes in the late 1950s or early 1960s.

QUESTION — Anna Martin, Denver, would like a recipe for a molded dessert made with creme de menthe and lined with Lady Fingers. She made this years ago but lost the recipe.

QUESTION — Carol Grove, Somerville, Va., would like recipes for gluten-free diets suitable for the holidays. She especially wants a stuffing recipe suitable for turkey and chicken.

QUESTION — I.M. Filler, Brookfield, Mass., would like a recipe for souse. She writes that in New England, they cannot purchase souse and many other fine smoked and cured meats that they were raised with in Pennsylvania.

QUESTION — Joyce Utterback of Alderson, W.V. would like a recipe for old-fashioned buckwheat cakes in which the batter needs to set overnight.

QUESTION — Renee Fitzpatrick, Annville, would like a recipe for Chicken Stoltzfus.

QUESTION — Linda Ludwig, Reading, would like recipes for banana crumb cake, blueberry and cinnamon raisin bagels, and apple tart with syrup topping like those sold by Ruppert's Bakery at the Leesport Auction years ago.

QUESTION — Corinne Lyter, Port Royal, writes that she remembers seeing a request for cinnamon twists like those served by Pomeroy's coffee shop in Harrisburg years ago. She missed the recipe. Did anyone clip it or have it in their files?

QUESTION — Sarah Clark, Breezewood, would like recipes for a cheesecake made with a layer of caramel then baked with a layer of spicy apples on top; an ice ball rolled in coconut and flavored with rum; a banana drop cookie, a cake called beehive cake, and a white potato pie.

QUESTION — A reader would like a recipe for baked doughnuts that are light in texture.

QUESTION — Harold Mattoon, Avoca, N.Y., would like a recipe for bloomin' onions that are popular in several restaurants. Also, where can the onion cutter be purchased?

QUESTION — Eileen Dove, Upper Tract, W.V., would like a recipe for pink and white layered coconut cream candy.

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

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

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

Holiday Buffet

(Continued from Page B6)

CHOCOLATE MINT COFFEE

Serves 4

½ cup whipping cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla
1 ounce German sweet chocolate, grated
2 cups strong hot coffee
8 tablespoons peppermint schnapps

Chocolate curls

Beat cream with sugar and vanilla until soft peaks form. Fold in grated chocolate. Pour hot coffee evenly into 4 mugs and add 2 tablespoons schnapps to each. Spoon on whipped cream. Garnish with chocolate curls and serve immediately.

ALMOND PATE

Makes about 1½ cups

8-ounces Brie, rind discarded, at room temperature
½ cup butter, softened
2 tablespoons dry white wine
¼ teaspoon thyme
¼ cup almonds, slivered and toasted

Toast almonds in a preheated 350 degree oven until lightly browned. Remove from oven and allow to cool while preparing cheese mixture.

Combine all ingredients except almonds in a bowl and beat together with wire whisk until well blended. Mix in the toasted almonds. Pack into a serving container. A stoneware crock is nice. Cover and chill approximately an hour before serving. Remove cheese from refrigerator. Serve with crackers or fresh vegetables.

Anonymous

BEEF AND CHEESE PINWHEELS

12 ounces thinly sliced deli roast beef
4-ounces herb flavored soft cream cheese
4 large 10-inch flour tortillas
2 cups spinach leaves (about 20 leaves)
7-ounces roasted red peppers, rinsed and drained

Spread cheese evenly over one side of each tortilla. Place deli-roast beef over cream cheese leaving ½ -inch border around edges. Place spinach leaves over beef. Arrange peppers down center over spinach. Roll up tightly and wrap in plastic wrap. Refrigerate at least 30 minutes or up to 6 hours before serving. To serve, cut each roll crosswise into 8 slices; arrange cup side up on serving platter.

MOCHA EGGNOG

1 teaspoon instant coffee granules
½ cup hot water
32-ounces commercial refrigerated eggnog
¼ to ½ cup brandy
½ cup chocolate syrup
½ cup whipping cream, whipped
Grated semisweet chocolate (optional)

Dissolve coffee granules in hot water. Let cool. Combine coffee, eggnog, brandy, and chocolate syrup.

Cover and refrigerate. To serve, fold in whipped cream and garnish with grated chocolate. Yields 6 cups.

Betty Light
Lebanon

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 — 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 — 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.

ANSWER — Linda Ludwig, Reading, wanted a recipe for pumpkin pie that has about ¼ -inch layer of egg whites across the top when finished baking. Thanks to a friend from Belleville who wrote that any pumpkin pie recipe may be used if you separate the yolk and whites of the eggs requested in the recipe. Beat the egg whites to a stiff peak and fold in gently after all ingredients are mixed.

ANSWER — Mrs. Musser, Denver, wanted to know how to make fried apples like those served in restaurants with the vegetables. Thanks to Nina Kochmer, Lake Winola, for a recipe.

Fried Apples

6 apples
2 tablespoons butter
2 tablespoons sugar
2 tablespoons molasses
1 tablespoon water
Cut apples in eights. Peel 1 strip of skin from each piece. Melt butter in skillet. Add sugar, molasses, water, and mix well. Add apples, cover, cook until tender.

Remove cover; cook until juice is boiled away and apples are brown.

Serve with breakfast such as with pork sausage, eggs, and buttermilk biscuits.

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CRANBERRY EGGNOG CHEESECAKE

Crust:

¼ cups crushed coconut bar cookies

6 tablespoons butter, melted

Filling:

1 cup sugar, divided
2 envelopes unflavored gelatin
¼ teaspoon salt
4 eggs, separated
1½ cups dairy eggnog
2 8-ounce packages cream cheese, softened

1 tablespoon grated orange peel
1 teaspoon vanilla extract
½ teaspoon cream of tartar
1 cup whipping cream, whipped
16-ounce can jellied cranberry sauce

For crust: Preheat oven to 350 degrees. Combine cookie crumbs and butter. Press onto bottom and part way up sides of 9-inch spring-form pan. Bake 8 to 10 minutes or until golden. Cool completely on wire rack.

For filling: Combine ½ cup sugar, gelatin and salt in medium-sized heavy saucepan. Beat egg yolks slightly and combine with eggnog; gradually stir into gelatin mixture. Cook over low to medium heat, stirring constantly, until gelatin is dissolved and sauce is slightly thickened. Do not boil. Remove from heat and cool slightly. In separate bowl, beat cream cheese, orange peel, and vanilla until fluffy. Stir in cooked mixture until well blended. Refrigerate until mixture mounds when dropped from a spoon. In separate bowl, beat egg whites and cream of tartar until frothy. Gradually beat in remaining ½ cup sugar; beat until stiff and glossy. Fold whites and whipped cream into cream cheese mixture. Puree cranberry sauce in food processor or blender until smooth. Spoon ½ cream cheese mixture into crust. Top with ½ cranberry puree. Swirl cranberry mixture into cream cheese mixture using spatula. Repeat layers twice. Refrigerate several hours or overnight.

To serve: Place cake on serving plate. Loosen sides of cake with a spatula. Carefully remove sides of pan. Refrigerate until serving time.

HAM AND SWISS ROLLS

Makes 8 dozen

1 pound baked ham, ground
4 ounces Swiss cheese, grated
4 tablespoons Dijon-style mustard

2 tablespoons poppy seed
1 medium onion, peeled and minced

1 tablespoon Worcestershire sauce

2 sticks butter, melted
8 dozen small finger rolls

Mix together all ingredients (except rolls) until well blended. Using a serrated knife, slice an entire package of rolls in half horizontally. Spread the bottom half with ¼ of the ham mixture, replace the top half, put the rolls back in the foil pan in which they were packaged; wrap with plastic wrap and then with freezer wrap and seal tightly. Label and date. Repeat with remaining rolls.

When ready to serve, remove from freezer. Preheat oven to 325 degrees. Bake rolls for approximately 20 minutes, until hot thoroughly.

When I plan to use this as a spread to serve with crackers and fresh vegetables, I use only one stick of butter and several tablespoons of beef broth (enough to bring to proper spreading consistency).

Anonymous