



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 — L.G. of Mechanicsburg, would like a funnel cake recipe and wants to know where to obtain a funnel cake mold.

QUESTION — Rose Diehl, Bloomsburg, would like a recipe for Venison and Pork Soupie.

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.

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 — 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 — 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.

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 — Betty Farrell, Lindley, N.Y., wanted directions for making rice crispy treats made with Karo syrup instead of marshmallows. Thanks to Mrs. L. Eugene Martin, Denver, for sending the recipe.

Crispy Rice and Peanut Butter Squares

½ cup light corn syrup
¼ cup sugar
¼ cup packed brown sugar
½ cup crunchy peanut butter
2½ cups crispy rice cereal
Butter 8x8x2-inch pan

In medium-sized saucepan, combine corn syrup and both sugars. Cook over medium heat, stirring frequently, until mixture just comes to a boil. Remove from heat. Stir in peanut butter until thoroughly blended. Add crispy rice cereal. Stir until evenly coated. Press mixture into pan with fingers moistened with water. Cool. Cut into 1½ -inch squares. Store in tightly-covered container. Makes 24 squares.

ANSWER — Donna Beyerbach of Oakdale wanted a recipe for goat milk fudge. Thanks to Debra Shull, Landisburg, who sent a recipe for it.

Chocolate Goat Milk Fudge

2 1-ounce squares unsweetened chocolate
¾ cup fresh goat milk
2 cups sugar
1 teaspoon light corn syrup
2 tablespoons butter
1 teaspoon vanilla

Melt chocolate in milk. Add sugar and corn syrup; cook slowly, stirring constantly until sugar dissolves. Cook gently to softball stage (234 degrees), stirring frequently. Remove from heat; add butter and cool at room temperature until lukewarm (110 degrees) without stirring. Add vanilla; beat vigorously until fudge becomes very thick and loses its gloss. Quickly spread in buttered pan. When firm, cut into squares. Makes about 2 dozen pieces.

ANSWER — Renee Fitzpatrick, Annville, wants a recipe for Chicken Stoltzfus. Thanks to Mrs. L. Eugene Martin, Denver, for sending a recipe.

Chicken Stoltzfus

5 pound roasting chicken, cut into 8 pieces
4 quarts water
1 tablespoon salt and pepper
¾ cup butter
¾ cup flour
2 cups light cream
¼ cup finely chopped parsley
Pastry Squares:
¾ cup shortening
½ cup butter
3 cups flour
1 teaspoon salt
½ cup ice water (approximately)

Cook chicken until tender; reserve 6 cups stock. Cool, remove skin and bones, cut into bite-sized pieces. Melt butter; mix in flour. Cook until golden and bubbling. Stir in 6 cups reserved stock and light cream; stir constantly. Cook over high heat until sauce boils. Simmer until thick; add chicken and parsley.

Squares: Cut shortening and butter into flour and salt with pastry blender or mix with fingers until it forms crumbs. Sprinkle ice water over crumbs; use only enough water to hold crumbs together. Divide dough in 2 parts. Roll out ¼ -inch thick; cut dough into 1-inch pieces. Place on ungreased cookie sheet; bake at 350 degrees for 12-15 minutes, until lightly browned. Arrange pastry squares on platter and spoon the chicken mixture over them.

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Great Eating!

(Continued from Page B6)

ITALIAN PASTA SALAD

3 pounds rotini pasta, cooked
1 cup celery, chopped
1 cup green onions, sliced
½ cup red peppers
½ cup green peppers
½ cup yellow peppers
¾ cup grated carrots
¾ cup green olives, sliced
½ cup black olives, sliced
2 cups tomatoes, seeded and chopped
1 pound mozzarella cheese, cubed
1 pound provolone cheese, cubed
1 pound cooked salami, cubed
1 pound cooked ham, cubed
½ pound pepperoni, sliced thin and quartered
32 oz. Italian seasoning
6 drops tabasco sauce
Combine all ingredients in large container. Cover and refrigerate overnight, best if refrigerated 24 hours before serving. Before serving, stir thoroughly. Serves 50.

TURKEY LOAF

2 medium Granny Smith apples, peeled, cored, and chopped
1 medium onion, chopped
½ cup chicken broth
½ cup fresh bread crumbs
¼ cup evaporated milk
1 egg
1 teaspoon poultry seasoning
¼ teaspoon salt
¼ teaspoon pepper
1¼ lb. ground turkey

Preheat oven to 350°. In a large non-stick skillet, combine apples, onion and broth. Bring to a simmer over medium heat. Cover and cook until liquid evaporates, about 2 minutes. Transfer to a bowl. Add bread crumbs, milk, egg, poultry seasoning, salt and pepper to apple mixture in bowl; stir until blended. Add ground turkey and mix well. Using wet hands, form into a 7x4" freeform loaf on a lightly greased baking sheet. Bake until a meat thermometer inserted in center of loaf reads 160°, about 1 hour. Let stand 5 minutes before slicing.

Sarah Clark
Breezewood, PA

EASY DROP DANISH

¼ cup butter, softened
2 tablespoons sugar
2 cups Bisquick baking mix
¾ cup milk
¼ cup any flavor preserves
Glaze*

Mix together butter, sugar, and Bisquick until crumbly. Stir in milk until dough forms, beat 15 strokes. Drop by rounded tablespoon 2-inches apart onto lightly greased cookie sheet. Make a shallow well in center of each with back of spoon, fill with 1 teaspoon preserves. Bake in 450 degree oven until golden 10-15 minutes. While warm, drizzle with glaze. Makes 12 Danish.

Glaze:*

Beat together until smooth:
¾ cup powdered sugar
1 tablespoon warm water
¼ teaspoon vanilla
Drizzle over top of Danish while still warm.

Beatrice R. Bay