



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 — Tina Forry, Palmyra, would like a recipe to make taco seasoning and a recipe for orange pudding, which contains mandarin oranges, vanilla pudding, and orange Jell-O.

QUESTION — Tina Forry, Palmyra, would like an old recipe for chocolate chip cookies. Her great-great grandma, who was in her 90s when she died in 1979, made the world's best chocolate chip cookies, which were soft and round almost like a sugar cookie. They melted in your mouth.

QUESTION — Lisa Collura, Holtwood, would like a recipe to make angel cream doughnuts.

QUESTION — Betty L. Baldwin, Townson, Md., would like a recipe for Tasty Cakes.

QUESTION — Joanne Trombley would like a recipe for cranberry claret wine jelly, port wine jelly, and rose wine jelly. Her grandmother made these wine jellies many years ago; unfortunately, her recipes died with her in 1976, before Joanne was old enough to ask for the recipes. Please include detailed directions because Joanne has never made jelly.

QUESTION — Anna Schrader, Townsend, Del., would like a recipe for making jelly from canned juice. The can says it is 100 percent grape juice, but Anna said that it tastes sweet to her and does not appear deep purple like juice made from the grapes she picks from the vine.

QUESTION — John Probst, Springfield, would like a recipe for mustard eggs.

QUESTION — John Probst, Springfield, Va., would like a recipe from making mincemeat. The many recipes John has obtained call for large amounts of apples. His mother's mincemeat used a very small amount of apples. The most similar mincemeat to his mother's that he has ever eaten was made by an Amish lady who made mincemeat for the New Buffalo Restaurant on Route 15 near Duncannon.

QUESTION — Bernice Poliskiewicz, Bangor, writes that she has a little grandson who is allergic to eggs and cannot have them in any food. He is two years old and has a twin sister. Bernice would like recipes for cakes and cookies made without eggs.

QUESTION — Lou Stryker from Haddon Heights, N.J., would like an ethnic German recipe for potato soup, which she remembers her grandmother making with chunks of potatoes and a broth similar to vegetable or beef soup. Thyme was also used.

QUESTION — June Baklik, Shelton, Ct., saw a recipe in this section for a dip that was baked in a loaf of Italian or French bread. One of the ingredients was cream cheese, but she can't recall the other ingredients. She is so disappointed that she didn't clip the recipe. Does anyone know to what recipe she is referring?

QUESTION — R.G. would like a recipe for tuna loaf, which she writes is made at King's Store, but no location is given.

QUESTION — Michele Millerton, Powlison, would like a recipe for breadsticks and the tomato sauce in which to dip the breadsticks. She likes those served by Pizza Hut.

QUESTION — Beth Graves, Columbia, would like a recipe for Depression Potato Soup made with ground beef, onions, and diced potatoes. She tasted this unusual dish at a bookstore recently and said the soup was delicious.

QUESTION — A Kutztown reader would like a recipe for pepperoni made with venison or beef.

QUESTION — Gail Hunter, Smithsburg, Md., would like a recipe for Trail Mix Bars.

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

QUESTION — Linda Ludwig, Reading, would like recipes for blueberry and cinnamon raisin bagels, and an 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; and an ice ball rolled in coconut and flavored with rum.

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.

ANSWER — Harold Mattoon, Avoca, N.Y., wanted a recipe for bloomin' onions that are popular in several restaurants. Also, where can the onion cutter be purchased? Thanks to Tina Forry, Palmyra, for sending a recipe and instructions on how to cut the onion by hand. If anyone knows an address to purchase the cutter, please write.

Onion Blossoms

- 2 large sweet onions, unpeeled
- ½ cup mayonnaise
- ½ cup sour cream
- 1 tablespoon chili powder
- 2½ teaspoons Cajun seasoning, divided
- 1½ cups all-purpose flour
- 1 cup milk
- Oil for deep fat frying

Leaving the root end intact, peel the outer skin of the onion. Cut a small slice off the top. Starting at the top of the onion and on one side, make a cut downward toward the root end, stopping ½ -inch from the bottom. Make additional cuts ¼ -inch from the first until there are cuts completely across the top of the onion. Turn the onion a quarter turn so the slices are horizontal to you. Repeat the cuts ¼ -inch apart from each other until there is a checkerboard pattern across entire top of onion. In small bowl, make dip by combining mayonnaise, sour cream, chili powder, and 1½ teaspoons Cajun seasoning. Mix well and set aside. In a one-gallon plastic bag, combine flour and remaining Cajun Seasoning. Place milk in a small deep bowl. Coat the onion in flour; then dip into the milk, then flour. Fry in enough oil to cover onion at 350 degrees for 5 minutes until golden, turning once. Remove from oil and place on serving plate. Discard the very center of the fried onion blossom. Place a few spoons of dip in the center and serve immediately.

ANSWER — Mary Paxton, Honey Grove, wanted a recipe and instruction for making old-fashioned clear toy candy. Thanks to Nancy Fasolt, proprietor of the Cake and Candy Emporium, Village Common 2019 Miller Rd., East Petersburg, Pa. (717) 569-5728, for sending the recipe that she teaches in her shop. Plastic molds for making clear toys and an extensive line of candy making and cake decorating supplies are available at her shop. She also has an interesting account on the history of clear toy candy that is too long to print here but is available at her shop.

Clear Toy

- 2 cups granulated sugar
- ¾ cup corn syrup
- ½ cup water
- Red or green food coloring
- Oil molds generously with olive oil or spray vegetable shortening. Combine sugar, corn syrup, and water in a heavy 2-quart saucepan; stir until well mixed. Wash sides of pan (must be perfectly clean above water level. Cook to 300 degrees. Do not stir while cooking. Add food coloring as desired at 265 degrees. Do not stir — boiling action will distribute color. Pour syrup into well oiled molds and let cool. Remove before candy sticks to mold.

Syrup can also be poured onto well oiled flat pans, scored and broken. Store candy in cool, dry place.

ANSWER — A McAlisterville reader wanted a recipe for a friendship cake with streusel topping. Thanks to Naomi Weaver, Berks County, for sending a recipe.

Friendship Cake With Streusel Topping

- Take 1 cup starter and add:
- ¾ cup oil
- 3 eggs
- 1 cup sugar
- ½ teaspoon salt
- 2 teaspoons baking soda
- 2 cups flour
- ½ teaspoon cinnamon

Streusel Mix:

- ½ cup butter
- ½ cup sugar
- ½ cup brown sugar
- 1 cup chopped nuts or coconuts
- ½ cup oatmeal

Beat cake mixture until smooth. Put half of cake batter into 9x13-inch pan. Cover with half streusel mix. Add remaining batter and top with remaining streusel mix. Bake at 350 degrees for 35-40 minutes.

Tasty Ways

(Continued from Page B7)

TIGER BUTTER

- 1 pound white chocolate
- 12-ounces chunky peanut butter
- 1 pound semisweet chocolate, melted

Combine white chocolate and peanut butter in top of a double boiler; bring water to a boil. Reduce heat to low, and cook until chocolate and peanut butter melt, stirring constantly. Spread mixture onto a waxed paper-lined 15x10x1-inch jellyroll pan. Pour semisweet chocolate over peanut butter mixture and swirl through with a knife. Chill until firm.

Cut into 1½ x1-inch pieces. Store in airtight container and refrigerate. Yields about 6 dozen.

Lisa Sparr

FROZEN CRANBERRY SALAD

- 6 ounces cream cheese, softened
- 2 tablespoons sugar
- 2 tablespoons mayonnaise
- 16-ounce can whole-berry cranberry sauce
- 8-ounce can crushed pineapple, drained
- ½ cup chopped pecans
- 1 cup whipping cream
- ½ cup sifted powdered sugar
- 1 teaspoon vanilla extract

Lettuce leaves
Garnishes: fresh cranberries, fresh mint sprigs

Combine first three ingredients, stirring until smooth. Stir in cranberry sauce, pineapple, and pecans.

Beat whipping cream until foamy; gradually add powdered sugar, beating until soft peaks form. Stir in vanilla. Fold whipped cream mixture into cranberry mixture. Spoon mixture into an 8-inch square dish. Cover and freeze until firm. Cut into squares and serve on lettuce leaves. Yields 9 servings.

To make individual salads, freeze mixture in lightly oiled muffin pans.

Lisa Sparr

BEEF TENDERLOIN WITH PEPPERCORNS

- 2½ -3-pound trimmed beef tenderloins
- 3 tablespoons Dijon mustard
- 1 tablespoon dried sage
- 1½ tablespoons white peppercorns, ground and divided
- 1½ tablespoons green peppercorns, ground and divided
- 1½ tablespoons black peppercorns, ground and divided
- 2 tablespoons butter, softened
- Fresh spinach leaves (optional)

Cut each tenderloin lengthwise to within ½ -inch of one long edge, leaving edge intact. Open tenderloins out flat. Place heavy-duty plastic wrap over tenderloins; pound meat to flatten slightly, using a meat mallet or rolling pin. Remove plastic wrap, spread tenderloins evenly with sage and 1½ teaspoon of each type of ground peppercorns.

Fold one side of each tenderloin back over and tie each securely with heavy string at 3-inch intervals. Spread butter evenly over outside of tenderloins, and sprinkle evenly with remaining ground peppercorns gently pressing peppercorns into tenderloins. Place tenderloins, seam side down on a greased rack in a roasting pan; insert meat thermometer into thickest portion of one tenderloin.

Bake at 425 degrees for 30 to 45 minutes or until meat thermometer registers desired degree of doneness (rare 140 degrees, medium rare 150 degrees, or medium 160 degrees). Let stand 10 minutes before slicing. Arrange slices on fresh spinach leaves, if desired. Yield 12-14 servings.

Lisa Sparr