

Tasty Pleasures

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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 — Rachel Zook, Willow Street, wants a recipe for honey mustard sauce that is good on soft pretzels.

QUESTION — Catherine Shearer, Greencastle, would like a recipe to make a pork roll.

QUESTION — A Kinzers reader would like a recipe for whole head sauerkraut. After it is fermented, one leaf is peeled off at a time whenever needed.

QUESTION — Donald Love, Somerset, would like recipes for a coffee cake, which uses black coffee as an ingredient but is not a crumb breakfast type coffee cake. He also wants a recipe for coffee ice cream.

QUESTION — Donald Love, Somerset, would like a recipe for zucchini relish that tastes a lot like Heinz sweet pickle relish and a recipe for bar-b-que sauce that has both a tangy and hickory flavor and is mildly spicy hot. It tastes similar to the Cattleman Brand Sauce used in restaurants.

QUESTION — Marie Tschudin, Littlestown, would like an old recipe for graham cracker cake, which she suspects may be known by 80-90-year-olds.

QUESTION — Beulah Davis, East Fallowfield, would like a recipe for New England Clam Chowder that tastes like that served at Yoder's Restaurant in New Holland.

QUESTION — Mrs. David Fisher, Lewistown, would like a recipe to make a chocolate mix such as Nestles' Quik.

QUESTION — Kathy Messina would like a recipe for a Pillsbury bake off winner called Orange Kiss-Me Cake, made with frozen orange juice concentrate used in the batter and as a frosting with a cinnamon sugar-nut mixture.

QUESTION — Previously Beatrice Wright, Duncannon, submitted a recipe for creamed lettuce. Ruth Ann Greathouse of Lititz writes that the recipe sounds interesting, but she would like to know if it is served as a side dish or how does she serve it with pot pie, noodles, and pig maw. And how much lettuce is needed?

QUESTION — Lizzie Sensenig, Mifflinburg, would like a recipe for Magic Shell Chocolate Syrup, which gets hard when poured on ice cream.

QUESTION — Susie Snyder, Fairfield, is looking for a cookie recipe called Cherry Winks, which is made with cream cheese and rolled in nuts and a cherry pressed in the center.

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

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

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.

POTATOES AND CHEESE
6 medium potatoes, cooked, drained, peeling removed
1 cup celery, chopped, sauteed
2 onions, chopped, sauteed
¼ teaspoon garlic powder
¼ teaspoon basil
¼ teaspoon thyme
¼ teaspoon pepper
½ teaspoon coriander
2 pounds American cheese, diced (reserve 4 slices)
Onion salt
1 cup carrots, cooked, diced, drained
2 pounds ground beef, browned, drained
¼ teaspoon cumin
2 cups milk
1 tablespoon cornstarch

Slice potatoes, set aside. In a separate bowl, combine carrots, celery, and onions; set aside. Add cumin and coriander to browned ground beef. Pour milk into blender, add cornstarch, diced cheese, garlic powder, basil, thyme, and pepper, blend until semi-smooth. Heat in microwave until creamy and slightly thickened. Stir often; set aside. Arrange in a buttered slow cooked as follows: half sliced potatoes, sprinkle with onion salt, carrots, celery, onions, and meat mixture.

Top with four slices cheese and remaining potatoes. Sprinkle with more onion salt. Pour cheese sauce over all. Heat on high in slow cooker until bubbly, about 1½ hours.

Sarah Clark
Breezewood

SPUDTASTIC CASSEROLE
1 bag frozen hash brown potatoes
2 cups grated mild cheddar cheese
2 cups diced cooked chicken
¼ cup finely chopped onion
¼ cup melted butter
2 cups sour cream
2 cans cream of chicken soup, undiluted
1 bag frozen broccoli tips
¼ cup finely chopped celery
Spray a 9x13-inch baking pan with non-stick spray. Mix everything together in a large bowl and spoon into baking pan. Top with melted butter. Bake at 350 degrees for 60 minutes, uncovered.

Sarah Clark
Breezewood

POTATO PEEL SOUP
Wash 4-6 potatoes, depending on size. Scrub with a brush. Peel and add peelings to the soup stock immediately.

Soup stock:
4 cups chicken broth
1 cup sliced carrots
1 cup chopped onions
1 cup chopped celery
Salt and pepper to taste
Fresh dill, parsley, or desired herbs
Simmer broth, carrots, onions, and celery, about 30 minutes until tender. Add your choice of fresh herbs and salt and pepper. Add as much milk or half and half as needed.

Sarah Clark
Breezewood

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 — Gail Hunter, Smithsburg, Md., wanted a recipe for Trail Mix Bars. Thanks to Laura Horst, Lebanon, for sending a recipe.

Trail Snack Bars

½ cup butter
60 marshmallows
6 cups Cheerios
4 cups granola
2 cups raisins or chocolate chips
Melt butter in saucepan over low heat. Add marshmallows, stirring until well blended. Add remaining ingredients, stirring until well coated. Press into 9x13-inch pan, which has been greased. Cool. Cut into bars. Delicious.

ANSWER — Michele Millerton, Powlison, wanted a recipe for breadsticks and the tomato sauce in which to dip the breadsticks. Thanks to an anonymous reader for sending the breadstick recipe. The breadsticks may be dipped in pizza sauce or spaghetti sauce.

Breadsticks

1½ cups warm water
1 tablespoon yeast
1 tablespoon oil
1 tablespoon sugar
1½ teaspoon salt
4 cups flour
Butter Mixture:
½ cup butter, melted
3 tablespoons olive oil
3 tablespoons parmesan cheese
1 teaspoon garlic powder
2 tablespoons dried parsley
Dissolve yeast in warm water. Add oil, sugar, and salt. Stir in flour until it is too stiff to stir with spoon. Dump on floured surface and knead several minutes. Let rise until double in size. Roll out to a 15x15-inch square, using flour as you roll the dough. Cut strips of dough with a pizza cutter. Cut each strip into three pieces, each 5-inches long. Dip pieces in butter mixture, twist and place on cookie sheet. Let rise a second time. Bake at 350 degrees about 18 minutes or until golden brown. For extra richness, brush rolls with more butter as they are removed from the oven.

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CLASSIC POTATO CAKE
3 egg whites
2 cups sugar
½ cup butter, softened
1 cup mashed potatoes, warm
1 teaspoon vanilla
1 teaspoon cocoa
2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon baking soda
½ cup milk
½ cup chopped pecans
Chocolate frosting

Preheat oven to 350 degrees. Grease and flour two 8-inch round cake pans; set aside. Beat egg whites in small bowl with electric mixer until stiff peaks form; set aside. Cream sugar and butter in large bowl with electric mixer until fluffy. Add potatoes, vanilla, and cocoa; beat until blended. Stir in flour, baking powder, and baking soda. Stir in milk and nuts. Carefully fold in egg whites until no whites remains. Divide and pour into prepared pans. Bake 35 to 40 minutes, or until toothpick inserted in center comes out clean. Cool completely in pan on wire rack. Frost with chocolate frosting.

B.Light
Lebanon

RICED POTATOES
6 medium potatoes, washed, peeled
½ teaspoon salt
2 tablespoons butter

Cut potatoes in quarters. Bring one quart water and salt to a boil in large saucepan. Add potatoes. Cover and broil 20 to 30 minutes, or until tender. Drain thoroughly. Reserve potato water for other uses, such as soup. Let stand, uncovered, until dry. Process through food mill or ricer. Spoon into warm serving dish. Pour melted butter over top. Serves 6.

B.Light
Lebanon

RANCHERO POTATOES
4 large potatoes, cooked and sliced
¼ cup butter, divided
2 tablespoons flour
1 cup milk
¼ teaspoon salt
¼ teaspoon pepper
¼ cup finely diced onions
¼ cup barbecue sauce
1 cup grated cheddar cheese

Rub inside of 8x8-inch casserole dish with 1 teaspoon butter. Layer half sliced potatoes in the dish. Set the remainder of potatoes aside. In a saucepan, melt remaining margarine over medium heat, stir in flour, and add milk gradually, stirring constantly, until thickened.

Remove from heat and stir in salt, pepper, onions, and barbecue sauce. Stir in cheese and stir until cheese is melted. Pour half sauce over layer of sliced potatoes. Repeat with second half of potatoes and sauce. Bake 350 degrees for 25 minutes.

B. Light
Lebanon

MAKE-AHEAD POTATOES
8-10 medium potatoes, cooked and drained
8-ounces cream cheese
½ cup sour cream or more as needed

1 package Ranch salad dressing mix
Butter
Mash potatoes thoroughly while still hot. Using electric mixer, beat in cream cheese, sour cream, and salad dressing mix. Add additional sour cream if needed or to reach desired consistency. Spoon potatoes into 3-quart casserole and dot with butter. Bake, uncovered, at 325 degrees for at least 30 minutes.

Sarah Clark
Breezewood