



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 an 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 from Dayton, Va., would like to know how to char-boil chicken breast that tastes like Shady Maple Restaurant's.

QUESTION — Joyce Shoemaker, Mount Joy, would like a recipe for wild violet jelly using petals.

QUESTION — Lucy Lowe would like Bess Truman's recipe for apple crisp.

QUESTION — Mrs. Nolt of Lancaster County would like a recipe for ice cream pizza, which is topped with ice cream, peanuts, M&M's, chocolate, etc.

QUESTION — Kathryn Konhus, Pottsville, would like a recipe for old-fashioned milk pie.

QUESTION — A Narvon reader would like to have a recipe for macadamia cookies.

QUESTION — Karen Hamilton, Mathias, W.V., would like a recipe for pumpkin ice cream and other ice cream recipes for one-half gallon or one gallon ice cream freezers.

QUESTION — Jean Kline, Ephrata, would like a recipe for sour cream pie.

QUESTION — Verna Judy, Middletown, would like a recipe for strawberry muffins and for pumpkin chocolate chip muffins.

QUESTION — Wakneta Wingert, Carlisle, wanted a recipe for coconut Easter eggs that doesn't take confectionery sugar but is more like a Mound's candy bar.

QUESTION — A Mrs. Nolt from Lancaster County would like a recipe for ice cream pizza, which is a pizza-sized cake topped with ice cream and decorated with peanuts, M&M's, chocolate, etc.

QUESTION — Mrs. Nolt from Ephrata would like a recipe for a cracker similar to saltines used for soup.

QUESTION — Martin Skiles, Parkesburg, would like a recipe for crystalized ginger root.

QUESTION — A Reinholds reader would like to know if dandelion can be frozen. She does dry the leaves and use it to make tea. She makes dandelion wine and sauteed dandelion blossoms.

QUESTION — D.R. Newsom, Copperstown, N.Y., would like a recipe for moon pies.

QUESTION — A Christiana reader would like a recipe to make apple butter that tastes similar to the Musselman's brand.

QUESTION — Jean Nestler, Halifax, would like a recipe similar to Kraft's Dipping Sweet 'N Sour Sauce.

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

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.

ANSWER — Diane McDonald, Langhorne, wanted a recipe for potato stuffing. Thanks to Anna Joyce Martin, East Earl, for sending a recipe.

Potato Stuffing Casserole

- ¼ cup chopped celery
- 1 onion, chopped
- 4 tablespoons butter, divided
- 3 slices bread cubed
- 4 to 5 large potatoes, peeled, cooked, mashed
- ¼ cup chopped fresh parsley
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup hot milk
- 1 egg, beaten
- Additional parsley

In a medium skillet, saute celery and onion in 2 tablespoon butter until tender. Add bread cubes and stir until lightly browned. Stir in potatoes, parsley, salt and pepper. Spoon into greased 1½ -quart baking dish. Dot with remaining butter. Bake at 350 degrees, uncovered, for 30-40 minutes or until lightly browned. Garnish with additional parsley. Yields 6 to 8 servings.

ANSWER — Ike Rueker, Smithville, N.J., wanted a recipe for old-fashioned English toffee candy coated with chocolate and sprinkled with nuts. Thanks to Lisa Sparr, Upper Falls, Md., for sending a recipe.

Old-Fashioned Pralines

- 2 cups coarsely chopped pecans
- 1 cup sugar
- 1 cup firmly packed brown sugar
- ¾ cup buttermilk
- 2 tablespoons butter
- ¼ teaspoon salt
- 1 tablespoon vanilla extract
- ½ teaspoon baking soda

Butter the sides of a large heavy saucepan. Combine first six ingredients in prepared pan; cook over low heat, stirring gently, until sugar dissolves.

Bring to a boil over medium heat; cover and cook 2 to 3 minutes to wash down sugar crystals from sides of pan. Uncover and cook, stirring constantly, until mixture reaches soft ball stage or candy thermometer registers 234 degrees. Remove from heat and stir in vanilla and baking soda. Beat with a wooden spoon just until mixture begins to thicken.

Working rapidly, drop mixture by tablespoonfuls onto greased wax paper, let stand until firm.

Store in airtight container at room temperature. Yield: 1½ -2 dozen.

ANSWER — Mrs. Nolt, Lancaster County, wanted a recipe similar to saltine crackers. Thanks to K. Harman from Virginia for sending a recipe for communion bread, which she writes is similar to crackers.

Communion Bread

- 4 cups flour
- ¼ cup sugar
- ¼ teaspoon salt
- ¾ cup butter
- ¾ cup rich milk (evaporated or light cream)

Mix together flour, sugar, and salt. Reserve ¾ cup of the mixture. Cut butter into remaining mixture until crumbly. Mix milk with reserved dry mixture to make a batter. Add to dry, crumbly mixture, tossing with a fork until moist. Shape into a ball. Roll out to thickness for pie dough not more than ¼ -inch thickness. Cut into strips with pizza cutter or pierce with fork as for crackers. Place on ungreased baking sheet. Bake at 425 degrees until lightly browned on the bottom.

ANSWER — Joyce Bachman, Jonestown, wanted to know how to make black diamond steaks. Thanks to Ruth Scholl, Mt. Aetna, for sending this recipe.

Black Diamond Steaks

Marinade:

- 1 cup oil
- 1 cup red wine
- ½ teaspoon oregano
- ¼ teaspoon basil
- 1 clove garlic, crushed
- 4-6 venison or beef steaks

Blend all marinade ingredients in blender or food processor. Cover steaks with marinade and refrigerate.

Turn twice a day for 4 to 6 days. Cook, grill, broil or fry according to desired method.

ANSWER — Anna Payne, Oxford, wrote that as a fundraiser each year, her organization sells Easter candy. She wanted a recipe for a good buttercream egg to sell next year. Thanks to Anna Martin, Denver, for sending a recipe.

Butter Cream Eggs

- ½ cup butter
- 1 teaspoon vanilla
- 1 teaspoon salt
- ¾ cup sweetened condensed milk
- 6 cups confectioner's sugar

Cream together vanilla, butter, and salt. Blend in milk. Gradually add sugar. Blend until very stiff. Turn onto clean board and knead in remaining sugar. Dough should be smooth, not sticky. Flavor as desired and shape into eggs. Refrigerate several hours or overnight. Dip into chocolate. Yields 24 medium eggs.

Tastes Of Home

(Continued from Page B7)

Prepare the first three flavors using 1 cup hot and ¼ cup cold water for each flavor. Pour into separate 8- or 9-inch pans. Chill. Meanwhile, mix pineapple juice, sugar, and heat until sugar dissolves. Remove from heat and dissolve raspberry Jell-O. Add ½ cup cold water. Chill until syrupy. Combine milk, vanilla, and Dream Whip in a bowl — beat until it forms soft peaks. Fold into syrup Jell-O. Cut the three pans of firm Jell-O into ¼ -inch cubes.

Fold them into raspberry Jell-O. Chill eight hours and serve.

My mother would make this dessert many times for company. I always thought it was such a pretty dessert and good to eat too. My mother was and is to this day a great cook. Holiday meals are scrumptious — thanks mother for sharing your talent with me.

Your daughter
Kay Lehman



Kay Lehman's mother

MOTHER'S GREEN TOMATO PIE

3 cups sliced green tomatoes (do not peel)

- 2 cups chopped apples
- 1 cup raisins, soaked in hot water and well drained
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 teaspoon cinnamon
- 3 tablespoons flour
- 2 tablespoons butter

Slice tomatoes really thin. Put all ingredients into a large bowl and mix together. Pour mixture into pie crust, place top crust on top. Bake in 425 degree oven for 60 minutes.

This pie tastes similar to the green tomato mince-meat that my mother also made.

Mother passed away Sept. 29, 1983, at the age of 78. She was mother to six daughters and two sons. She was a dear person and we loved her very much. Her name was Myrtha Kelley.

Louise Graybeal
Renick, W.V.

CREAM CHEESE COOKIES

- ¼ cup butter
- 8-ounces cream cheese
- 1 egg
- ½ teaspoon vanilla
- 1 box yellow or chocolate cake mix

Cream butter and cheese. Add remaining ingredients. Chill 30 minutes. Bake 8-10 minutes. Can be decorated with sprinkles before baking.

Judy Hursh, 10
Mount Joy

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