



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 — Lorraine Bannon, Waymart, would like a recipe for cider sauce to put on ham such as that served by Miller's Restaurant.

QUESTION — A York County reader would like to know how to pasteurize eggs at home.

QUESTION — A Bradford County reader would like to know the equal amount of marshmallow whip compared to regular marshmallows.

QUESTION — Phyllis Erdman, Perkaspie, writes that she is having terrible results using clear jell. Does any one have advice on using it.

QUESTION — Mary Witmer, Millersburg, would like to know how to sauteed dandelion blossoms.

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

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

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 — A Reinholds reader wanted to know if dandelion can be frozen. Thanks to Nancy E. Shaffer, Peach Bottom, for writing that she freezes about 20 or more bags a season. Her family loves dandelion and she prepares it in many different ways.

Bring pot of water to a boil. Place cleaned dandelion into boiling water. Blanch dandelion 45 to 60 seconds for a small to medium-size pot and 1 to 1½ minutes for a large pot. The time depends if the greens are young or older. Pick the greens before the flowers bloom. Drain and freeze.

ANSWER — Joyce Shoemaker, Mount Joy, wanted a recipe for wild violet jelly using petals. Thanks to Patricia Wiest, Spring Run, and a faithful Bradford County reader for sending recipes.

Violet Jelly

- 1½ cups violet flowers
- 1½ cups water
- 3 tablespoons lemon juice
- 3 cups sugar
- 1 package fruit pectin

Wash violet flowers gently. Put the violets, ¾ cup water, and the lemon juice into your blender; blend at high speed for one minute. Add sugar and blend for another minute.

Stir the pectin into the remaining ¾ cup water and boil for a full two minutes, stirring constantly. Pour this hot mixture into the blender and blend all ingredients for two minutes. Pour into jars and seal. Store in freezer.

No vitamins are lost in this process and you retain the fresh flavor of the violets.

Violet Jelly

- 1 quart violet blossoms
- 2½ cups boiling water
- 2 tablespoons lemon juice
- 1 cup sugar
- 1 package pectin

Wash violets and pack tightly into one-quart can. Pour boiling water over them. Let stand to steep, a couple of hours.

Strain into 6-quart saucepan. Press down to remove all juice, discard violets. Add lemon juice, sugar, and pectin to infusion and mix well. Bring to full rolling boil that can't be stirred down. Stir constantly. Boil one minute. Pour into hot jelly glass and seal. Will make 2-3 pints.

ANSWER — Kathryn Konhus, Pottsville, wanted a recipe for old-fashioned milk pie. Thanks to Trudy Ashelman, Orangeville; Patricia Wiest, Spring Run; and Margaret Strause, Leesport, and others for sending recipes.

Pennsylvania Dutch Milk Pie

- 1 unbaked pie shell
- 3 rounded tablespoons flour
- 1 cup sugar
- 1½ cups whole milk
- 1 tablespoon butter
- Cinnamon

Put flour and sugar into pie shell. Pour milk to fill within ¼-inch of the top. Add butter, cut into chunks. Sprinkle with cinnamon. Bake at 350 degrees for approximately one hour and 15 minutes or bake at 400 degrees for about 35 minutes.

Schlopp, Millich Or Milk Pie

- 3 tablespoons sugar
- 3 tablespoons flour
- 1 tablespoon butter
- 1 cup milk
- 1 unbaked pie shell

Mix together thoroughly sugar, flour, and butter. Add milk and pour into 7-inch pie shell. Bake in 400 degree oven for 30 minutes.

ANSWER — Lucy Lowe wanted Bess Truman's recipe for apple crisp. Thanks to Rachel Himmelberger, Fleetwood, who sent the recipe attributed to President Truman's that she found "In First Ladies Cook Book."

Ozark Pudding

- 1 egg, whole
- ¼ cup sugar
- 1 tablespoon flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 5 small apples, peeled, cored & diced
- 1 teaspoon vanilla extract
- ½ cup chopped walnuts, to garnish
- 1 pint heavy cream

Beat egg and sugar a long time until very smooth and light. Mix flour, baking powder, salt, and stir in the sugar and egg mixture. Add apples, nuts, and vanilla. Bake in a buttered covered dish in a 350 degree oven for 35 minutes or until apples are nearly tender.

Now, remove cover to brown top. Serve pudding cold with whipped cream. Garnish with chopped walnuts.

ANSWER — Mrs. Nolt of Lancaster County wanted a recipe for ice cream pizza. Thanks to Jane Musser, Stevens, for sending a recipe.

Ice Cream Pizza Crust

- ½ cup butter
- ½ cup oil
- 1½ cups brown sugar
- 3 cups flour
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 tablespoons cocoa

Mix together ingredients. Divide dough into two pizza pans and spread out. Bake at 375 degrees for 12 minutes. When crusts are cold, spread a layer of ice cream the height of the crust. Put on a thin layer of whipped topping and then any desired ice cream toppings.

Sizzle

(Continued from Page B6)

GRILLED MARINATED FLANK STEAK

- 1 cup tomato juice
- ¼ cup minced onion
- ¼ cup minced green pepper
- ¼ cup minced celery
- ¼ cup olive oil
- 1 tablespoon vinegar
- ¼ teaspoon salt
- 1 tablespoon chili powder
- 1 to 2 cloves garlic, minced
- 2-pound flank steak, tenderized

Combine tomato juice, onion, green pepper, celery, oil, vinegar, salt, chili powder and garlic in saucepan. Bring to a boil; reduce heat. Simmer, covered, for 15 minutes; cool. Place flank steak in shallow glass dish. Pour cooled marinade over steak. Marinate in refrigerator for one hour, turning occasionally. Drain, reserving marinade. Grill 4 inches from hot coals for 3 to 4 minutes on each side, basting with reserved marinade. Yield: 4 servings.

Pa. Horticultural
Society Cookbook

GARLIC STEAK & SPUDS

- 1 beef bottom sirloin roast
- 1 clove garlic, crushed
- ¼ teaspoon pepper
- 18 small new potatoes
- Salt (optional)

Marinade:

- 3 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 1 clove garlic, crushed

Combine marinade ingredients. Press combined 1 clove crushed garlic and pepper evenly into surface of beef roast. Place beef in plastic bag; add 2 tablespoons marinade, turning to coat. Close bag securely and marinate in refrigerator 20 minutes, turning once.

Thread potatoes until three 12-inch metal skewers; brush with remaining marinade.

Remove beef from marinade; discard marinade. Place beef and potatoes on grid over medium coals. Grill 30 to 35 minutes until beef is rare to medium doneness and potatoes are tender, turning once. Let stand 10 minutes before carving.

Trim fat from beef. Carve beef across the grain into slices. Remove potatoes from skewers; serve with beef. Season with salt, if desired.

Beef Council

PINEAPPLE-GARLIC PORK CHOPS

4 boneless pork top loin chops, trimmed of visible fat, cut 1-inch thick

- 1 cup unsweetened pineapple juice
- ½ cup cooking sherry
- 2 tablespoons brown sugar
- ½ teaspoon dried rosemary leaves, crushed

1 clove garlic, crushed
Combine pineapple juice, cooking sherry, brown sugar, rosemary, and garlic. Place chops and marinade in plastic bag or shallow dish. Close bag securely or cover dish and marinate in refrigerator overnight, turning pork occasionally.

Remove chops from marinade; reserve marinade. Place chops on rack in broiling pan so surface of meat is 4 to 5 inches from heat. Broil 11 to 13 minutes, turning and basting once with marinade. 4 servings.

Pork Council