



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 — Dixie Fix, Harrisonville, would like some recipes using stuffing tomatoes. She planted seed from Gurney's. All they had was yellow seed. Does anyone know if seeds are available for green stuffing tomatoes or if they can be stuffed like peppers and frozen?

QUESTION — A reader would like to have recipes for hash browns, and fruit cocktail jam that has vanilla instant pudding and orange Jell-O as an ingredient.

QUESTION — A reader would like a recipe for chocolate pizza made in a pizza pan.

QUESTION — Virginia Haines, Tabernacle, N.J., would like instructions for making eggs look like wood. She saw it demonstrated on television but didn't hear the amount of vinegar and water nor did she get the address so she could write to them for the recipe. She said that a flower or design is put on the raw egg and wrapped in nylon stocking pulled tight with a twister. Let it cook slowly in onion skins for four or five hours. She writes that the eggs are beautiful and look just like wood and will last a lifetime.

QUESTION — Lynda Lamp, Baltimore, Md., would like a recipe that her mother's friend used to make about 20 years ago called Triple Chocolate Cake. She remembers that it was made with a chocolate cake mix, chocolate pudding, and chocolate chips. Instead of icing, the top was dusted with confectioners' sugar.

QUESTION — Alta Sensenig, Newville, would like to have a recipe for butter and egg dinner rolls, which are really moist.

QUESTION — Melva Baumer, Millmont, wants ideas for main course dishes that can be hauled to the field to be served to hired help.

QUESTION — Ruth Virginia Erb, Beavertown, would like a recipe for the starter to Romtoph Friendship cake. She stored her starter in the freezer, but her husband thought it was ice cream topping and ate it.

QUESTION — Christine Ayers of Clarks Summit would like a recipe for apple cider doughnuts and cabbage salad that tastes like that made at the Country Cupboard Restaurant in Lewisburg.

QUESTION — Deanna Cunfer, Lehighton, would like recipes for broiled scallops. She writes that when she makes them at home they lack that special something that makes them so tasty at good restaurants.

QUESTION — D. Newsom, N.Y., would like a recipe that tastes similar to Mrs. Smith's French Apple Pie made with raisins and confectioners' icing on top.

QUESTION — A faithful New York reader would like a recipe for an old-fashioned strawberry shortcake with a cooked frosting. Also, a recipe for quick cinnamon sticky buns and quick cinnamon swirl bread made without yeast. She would also like a recipe for devil's food dark chocolate whoopie pies and for applesauce cake made with Karo.

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

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 reader requested a recipe for macaroni fruit salad with a cooked dressing. Thanks to Mrs. Gerald Shaner, Hughesville, for sending a recipe.

Gelatin Macaroni Fruit Salad

- 1 cup soupettes (Acine Di Pepe San Giorgio Product)
- 20-ounces pineapple chunks
- 11-ounces mandarin oranges
- 1 jar maraschino cherries
- ½ teaspoon salt
- 1 cup sugar
- 2 eggs, well beaten
- 3 tablespoons flour
- 8-ounces whipped cream topping

Cook soupettes as directed on box, rinse and drain well. Drain and keep juice from pineapple chunks and oranges. Drain cherries and discard juice. Cook fruit juices with sugar, eggs, flour, and salt. Cook until thick and cool. Add to soupettes and fruit. Chill overnight. Fold in whipped topping the next morning and decorate with maraschino cherries.

ANSWER — 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. Thanks to Mrs. Gerald Shaner, Hughesville, and Phyllis Crater, Spring Mills, who sent recipes.

Coconut Bon Bon

- 1 cup light corn syrup
- 2½ cups dry macaroon coconut

In a small pan, heat the corn syrup to quite hot but do not boil. Then pour into bowl containing the coconut and thoroughly mix the two with a spoon or spatula. Set aside for one hour so the coconut becomes well saturated with syrup. Wet hands to roll into balls. Coat with coating of your choice.

Note: Finely chopped nuts and or chopped maraschino cherries may be added for variety.

Coconut Eggs

- 1½ pounds bag coconut
- 1 pint jar white Karo

Mix together coconut and Karo. Keep cornstarch on palms of your hands while shaping the candy into the size desired. Coat with chocolate.

ANSWER — Thanks to Patricia Wiest, Spring Run, for sending recipes for flower jelly, which was requested by D. Newsom of New York.

Lavender Jelly

- 2½ cups bottled apple juice
- 1 cup lavender flowers
- 3½ cups sugar
- ½ bottle (4-ounces) liquid pectin

Place apple juice and lavender in a saucepan and bring to a boil. Cover and remove from the heat. Let stand for 15 minutes, then strain. Return 2 cups of this juice to the heat, add the sugar. Bring to a full boil, stirring constantly. Stir in the liquid pectin, bring to a full rolling boil for one minute, stirring constantly.

Remove from heat, skim off foam. Pour into hot sterilized jars, adding a sprig of lavender to the bottom of each jar. Seal. Hot water bath for five minutes. Makes about five jelly jars.

Rose Jelly

- 2 cups bottled apple juice
- 1 quart prepared rose petals
- 3½ cups sugar
- 1½ tablespoons lemon juice
- 2 tablespoons rose water
- Few drops red food coloring (optional)
- ½ bottle (4-ounces) fruit pectin

Simmer apple juice and rose petals for 5 minutes. Cover and let stand off the heat for 15 minutes. Strain. Add sugar, lemon juice, rose water, and a few drops red food coloring to the liquid. Bring to a full boil, stirring constantly. Add the fruit pectin, bring to a full rolling boil for one minute. Stirring constantly. Remove from heat, skim off foam. Pour into hot sterilized jars. Seal. Hot water bath for 5 minutes. Makes about 6-8 jars.

ANSWER — Mary Jane Rummel, Linglestown, wanted to know how to make old-fashioned rivels used in chicken corn soup. Thanks to Anna Martin, Denver, for sending a recipe.

Rivels

- 1 cup flour
- 1 egg
- ½ cup milk

Rub this mixture with two forks until well blended and drop into boiling soup. Cover and boil slowly for seven minutes.

ANSWER — Karen Hamilton, Mathias, W.V., wanted a recipe for pumpkin ice cream and other ice cream recipes for one-half gallon or one gallon ice cream freezers. Thanks to L. Christman for sending a recipe that her family enjoys. She writes that as dairy farmers from Franklin County they milk 35 cows and farm 100 acres.

Ice Cream Recipe

- 4 eggs
- ½ pint cream
- 1 pint half & half
- ½ cup brown sugar
- 1½ cup granulated sugar
- 3 tablespoons vanilla
- ½ tablespoon salt

Mix well and place in ice cream freezer container and follow manufacturer's instructions.

For other flavors, add one small package of instant pudding in desired flavor.

Recipes

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Mark, Marj and Perry Swartz. Here, Perry is 1 week old.

POTATO CASSEROLE

2 pounds frozen hash brown potatoes

- 1 cup diced onion
 - 1 can cream of chicken or mushroom soup
 - 1 pound sour cream
 - ½ cup butter, melted
 - 4 ounces sharp cheese, shredded
- Mix all ingredients in large bowl. Add salt and pepper to taste. Mix well and pour into 9x13-inch pan. Bake at 375 degrees for 1 hour.

Top with 1 cup crushed corn flakes before baking.

My husband and I enjoy this casserole. It is quick and easy to make, since we are busy with our 7-month-old son, Perry.

Mark and I grew up on dairy farms, but are not able to continue with that way of life at this time. Mark enjoys restoring his Farmall Super C and I am learning to quilt. And of course we both enjoy Perry and watching him grow.

Marj Swartz
Campbelltown

HAWAIIAN WEDDING CAKE

1 yellow cake mix
20-ounce can crushed pineapple or one quart fresh strawberries, drained and sugared

- 1 package instant vanilla pudding
- 2 cups cold milk
- 8-ounce package cream cheese
- Real whipped cream
- Coconut, nuts, and cherries, if desired

Bake cake as directed on package in loaf pan and cool. Pour pineapple and strawberries (including juice) over cake. Mix pudding with cold milk and cream cheese; pour over fruit. Top with whipped cream. Sprinkle with coconut, nuts, and cherries. Serve as cold as possible.

I am the Lebanon County dairy princess and enjoy my cows and farm immensely. I'm a nursing major at Messiah College.

Kristi Schoffstall
Grantville

HAWAIIAN MILK PUNCH

1½ quart vanilla ice cream (softened)
3 cups chilled pineapple juice
½ cup orange juice
3 tablespoons lemon juice
4 cups cold milk

Add all ingredients to ice cream and beat. Chill and pour into punch bowl. Makes 3 quarts.

We live on a dairy farm and have four children. We appreciate the time we have with our children. Quality time can happen while working or playing.

Karen Stoner
East Earl