



## 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** — Michele Qehel, Timonium, Md., is searching for a recipe for Corn Cob Jelly.

**QUESTION** — Since her husband is a diabetic, Vivian Kunkle, Oley, would like a recipes without sugar for yellow or white cake, apple dumplings, and cookies.

**QUESTION** — A reader would like a recipe for cucumber relish.

**QUESTION** — Trudy Ashelman, Orangeville, would like a recipe for Ho Ho cake.

**QUESTION** — Audrey Minns, Geneva, N.Y., writes that one day when she left her dog home alone, he retaliated and chewed many of the recipes in her recipe box. She would like to replace the following: sauerkraut that is fermented then canned in quart jars, dill pickle chips, canned onions and peppers.

**QUESTION** — Mrs. D.L. Beiler, New Holland, would like to know how to make whipped butter, which is often served with waffles at restaurants.

**QUESTION** — Janice Russoniello, Landisville, would like a recipe for iced sugar cookies like those sold at Country Table Bakery.

**QUESTION** — Mrs. Perma Kemmerer, Danielsville, would like a recipe for Amish Friendship cake.

**QUESTION** — Chloe Zemek, Johnson City, N.Y., wants a recipe for apple brandy jelly.

**QUESTION** — A faithful New York reader would like a recipe for grilled chicken breast that tastes like that served by Shady Maple on Thursdays.

**QUESTION** — Cindy DePue, Saylorsburg, wants a recipe to make apple butter in a 12-gallon copper kettle.

**QUESTION** — Marsha Getty, Oxford, would like recipes for quick bread.

**QUESTION** — Laurie Woodrick, Belle Mead, N.J., writes that about five years ago, a recipe for Oil and Vinegar Jalapeno Pickles appeared in this paper. The contributor wrote that the pickles are the best she ever tasted and Laurie agrees. But she misplaced the recipe. If you clipped the recipe, please send it to use so we can print it again.

**QUESTION** — Shirley Lilley, Baltimore, Md., would like a recipe for gingerbread square cupcakes and frosting (a dollop on top of each) such as marketed by Valley Pride Bakery each fall season and sold in the Chambersburg area.

**QUESTION** — Mary Ann Lutz, Bethel, would like a funnel cake recipe. Also, she would like a recipe for dip or batter to dip in deep fried vegetables such as mushrooms, cauliflower, and onion puffs.

**QUESTION** — E.J. Beaver, Ringtown, would like a recipe for marinated mushrooms that taste similar to those served at Shaw's Deli on Tilghman St., Allentown. She also would like different methods for cooking trout. E.J. writes that her mother worked away from home and didn't have time to teach her to cook. Little by little, E.J. is learning to cook by using the recipes in this column.

**QUESTION** — A Columbia reader would like a recipe or a place to purchase goat milk candy in chocolate, vanilla, and strawberry flavors.

**QUESTION** — Charlotte Devilbiss, Taneytown, Md., needs the address of the company that makes Clear-Jel.

**QUESTION** — Yvonne Musser, Lancaster, said she would like a recipe for buttermilk salad like they serve at Akron Restaurant in Akron.

**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** — Christine Ayers of Clarks Summit would like a recipe for apple cider doughnuts.

**QUESTION** — A faithful New York reader would like a recipe for an old-fashioned strawberry shortcake with a cooked frosting.

**ANSWER** — Christine Ayers of Clarks Summit wanted a recipe for cabbage salad that tastes like that made at the Country Cupboard Restaurant in Lewisburg. Thanks to Trudy Ashelman, Orangeville, for sending the recipe.

### Country Cupboard's Creamed Cabbage

1 head cabbage  
2-3 celery stalks  
½ carrot for color  
1½ cups sugar  
½ cup vinegar  
1½ cup mayonnaise  
½ teaspoon salt

Remove heart and bad leaves from the cabbage and shred. Chop celery and carrot very fine. Mix vinegar, sugar, and mayonnaise together. Add all dry ingredients. Add to the cabbage, celery, and carrot, mixing well. Chill for 2 hours before serving or for best flavor, set overnight.

**ANSWER** — Thanks to Mae Stancill, Bel Air, Md., for answering Melva Baumer's request for main course dished that can be hauled to the field to feed hired help. Here are some of Mae's favorites, which may be served with salad or another side dish.

### Quick Tater Tot Bake

¾ to 1 pound ground beef or turkey  
1 small onion, chopped  
Salt and pepper to taste  
16-ounces frozen tater tot potatoes  
1 can cream of mushroom soup, undiluted  
½ soup can milk or water  
1 cup shredded cheddar cheese

In a skillet, brown the meat and onion. Drain fat. Season with salt and pepper. Place in a greased 1½ -2-quart casserole. Top with potatoes. Combine soup and milk or water; pour over potatoes. Sprinkle with cheese. Bake at 350 degrees for 30-40 minutes. Serves 2-3.

### Chicken And Dressing Casserole

1 stick butter  
1 can cream of chicken soup  
Celery, chopped  
1 chicken boiled, boned, diced  
1 package Peppridge Farm stuffing  
Onion, chopped

Melt butter in baking dish. Reserve 1 cup stuffing, mix remainder with butter. Add chicken Layer with onion and celery. Smooth this over. Add soup. Smooth again. Add reserved stuffing. Pour 2 cups chicken broth over mixture. Bake at 350 for 30-45 minutes. Freezes well, but do not add broth until ready to bake.

### Crisp Crusted Baked Chicken

1 frying chicken, cut up  
1 egg  
2 tablespoon milk  
1 cup instant potato flakes  
1 teaspoon garlic powder  
¼ cup grated Parmesan cheese  
¼ cup butter

Celery leaves and thinly sliced celery for garnish  
Wash chicken pieces and pat dry. Set aside.  
Beat egg and milk in bowl. In another bowl, mix potatoe flakes, garlic powder and Parmesan cheese.

Roll chicken first in egg mix, then in potato flakes mixture. Melt butter in shallow baking pan. Roll coated chicken pieces in the butter and place skin side up in the pan.

Bake at 400 degrees for 45-50 minutes or until juices from thighs run clear when pierced with a fork. Transfer to serving platter, garnish with celery leaves and celery slices and serve.

To reduce calories, fat, and cholesterol, remove skin from chicken before coating; use diet margarine and egg whites only.

Serves 4.

### Baked Ham

1½ cups packed brown sugar  
2 cups pineapple juice  
1 tablespoon dry mustard  
2 cups diced pineapple, drained  
1 precooked boned ham (8-9 pounds)  
Whole cloves  
Gingerale

Mix brown sugar, pineapple juice, mustard and pineapple in blender or mixer. Place ham on rack in pan, score fat and stud with cloves. Pour pineapple mixture over ham. Bake one hour at 350 degrees. Reduce heat to 300 and bake two hours longer. As juice in pan evaporates, add gingerale. Baste ham every 15 minutes, adding gingerale as needed. Thirty minutes before cooking time is completed, remove rack from pan, and place ham in direct contact with liquid.

(Turn to Page B9)

# Lunches

(Continued from Page B6)

## HUMMUS

4-6 cups chick peas, blended  
1 tablespoons tahini paste  
½ cup lemon juice  
¼ cup olive oil  
1 teaspoon salt  
4-8 cloves garlic

Blend chick peas with about ¼ cup juice, 2 cups at a time, and put into bowl. Add tahini (don't lick tahini unless you want to taste it for a week), lemon juice, oil, salt, and garlic. Whip until heavy paste. Garnish with parsley and paprika. Spread lightly on pita bread for sandwiches or on flat bread. Add shredded carrots, lettuce, sliced cucumbers, tomatoes, onions, or desired ingredients. Roll up flat bread. Hummus is a high protein food often served in the Middle East.

John Spidaliere  
Ephrata

## COLD MEAT SANDWICH

1 to 2 cups leftover meat, chopped  
1 small onion, peeled and chopped  
2 tablespoons green relish  
1 teaspoon lemon juice (optional)

Dash pepper  
½ to 1 cup mayonnaise

Use leftover cooked beef, ham, chicken or turkey. Combine chopped meat, onion, relish, lemon juice, pepper, and mayonnaise.

## HEAVENLY HERO SANDWICH

1 cup mayonnaise  
2 tablespoons wine vinegar  
2 teaspoons dried oregano  
Dash garlic powder  
1 pound assorted deli meat  
½ pound assorted deli cheeses  
6 large olives

Tomato slices, lettuce, and red onion slices

Loaf of Italian bread, split  
Mix mayonnaise, vinegar, and herbs; spread on Italian bread. Layer on lettuce, tomato, onion, meats, and cheese. Top with large olive held on with a toothpick. Serves 6.

## ROLLED CHOCOLATE COOKIES

2 cups sugar  
1 cup shortening  
2 eggs  
¼ cup cocoa  
½ cup boiling water  
Flour

1 cup sour milk or buttermilk  
1½ teaspoons baking soda  
2 teaspoons salt  
2 teaspoons vanilla

Mix sugar, shortening and eggs, stir in cocoa, which has been dissolved in boiling water. Dissolve soda in sour milk and add. Then add vanilla, salt, and flour. Use just enough flour to make it stiff enough to roll. If dough is chilled in refrigerator a few hours, or overnight, it will take less flour to roll, and produce a softer cookie. Bake at 375 degrees for 8 to 10 minutes. Makes 5 dozen.

Shirley Smith  
Linden

got milk?