



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 Powlison of Millerton would like a recipe for a creamy cheesecake without a crust.

QUESTION — Phyllis Stauffer of Carlisle would like recipes for breads that are often sold at bake shops or orchard stands. One she particularly likes is vegetable bread. It looks crumbly on top and is a softer bread.

QUESTION — Sandy Gutshall of Harrisburg writes that her non-profit group is interested in making apple butter and applesauce in the large open kettle. She's like to know the ingredients and the time and people it takes.

QUESTION — Isabel Shafer, Liverpool, would like the recipe for the lettuce dressing used at the Vicksburg Community supper. The lettuce dressing has bacon and milk in it and is poured over cold lettuce.

QUESTION — A reader would like recipes for biscuits like those served at Hardee's Kentucky Fried Chicken, and McDonalds. She writes, "The recipes would be a great help to me as my family loves biscuits and I can't make them as well as these restaurants."

QUESTION — Margie Hartman of Pittsburgh would like to know if anyone has a recipe for New Year's Pretzel.

QUESTION — Carol Durr of Bordentown, N.J., really enjoys Chicken Francaise at restaurants and has looked in many cookbooks for a recipe, all to no avail. She says it's batter-dipped with a lemon/wine sauce. Does anyone have a recipe?

QUESTION — Loris Crone, Dover, would like a recipe for kiwi jam or jelly or recipes such as kiwi-strawberry or banana combinations.

QUESTION — Nancy Landis, Dimick, wants sources to buy blackberry juice, raspberry juice, and other juices for making jelly.

QUESTION — A Lehighton reader writes that she makes her own mayonnaise but wants it to taste like Miracle Whip. Does anyone know what is done differently to acquire the Miracle Whip taste?

QUESTION — Cel Brown of West Chester wants the recipe for a bread mix like the ones in the store called "Daily Bread Company's. These mixes can be made up ahead.

QUESTION — J. Jackson, Huntingdon, would like a recipe for a Lebanese cookie called Mammoul (she isn't sure of the spelling). The cookies contain pistachio nuts and are a high rising cookie. A neighbor made these when Ms. Jackson was a child.

QUESTION — Thomas Martin, Strasburg, writes that he is looking for a recipe for frozen strawberry yogurt, which combines yogurt and strawberry Jell-O.

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 — 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 — E.J. Beaver would like different methods for cooking trout.

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

ANSWER — Ann Stabler, Brookeville, Md., needed a recipe for tomato gravy. Since last week another one was received.

Tomato Gravy

- 1 cup tomato juice
- ½ cup water
- 3 tablespoons flour
- ½ teaspoons salt
- ½ cup cream
- 2 cups milk

Place juice and water in saucepan and bring to boil. Meanwhile blend the flour and salt with the cream. Add the milk and mix well. Pour into hot juice, stirring constantly until it boils and is thick.

May be served with toast, bread, crackers, or fried potatoes. Two tablespoons of sugar may be added if desired.

ANSWER — In a previous week Montgomery Pie recipes were requested. Louisa Berndt of Oley, J. Wine of Newmans town, and Betty Light all sent recipes. Betty says her recipe has the same ingredients but a different name, and there is no lemon.

Montgomery Pie

- 2 unbaked 9" pie shells

First part:

- 1 large egg
- ½ cup sugar
- 1 cup table molasses
- 1 tablespoon flour
- 1 cup warm water

Beat together the egg, sugar, molasses, and flour. Then gradually add water and beat until thoroughly mixed. Divide into 2 unbaked pie shells.

Cake portion:

- 2 cups sugar
- 3 cups flour
- 1 cup sweet milk
- ½ cup shortening
- 3 teaspoons baking powder
- 1 large egg

Combine egg, sugar, and shortening. Mix together flour and baking powder and add alternately with the milk. Divide mixture into the 2 pie shells with the molasses mixture. Bake 375 degrees for 35 minutes.

Montgomery Pie

Syrup:

- 1 cup Grandma's molasses
- ½ cup packed brown sugar
- 2 cups warm water
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon

Mix all together in one bowl.

Dough:

- 2 eggs
- 2 cups packed brown sugar
- 1 cup sour milk
- 2½ cups flour
- ½ cup melted butter
- 1 teaspoon soda

Mix ingredients. Pour syrup mixture into 3 9" unbaked pie shells. Then add dough mixture. Makes 3 pies. Bake at 350 degrees for 25-30 minutes or until nicely browned.

Montgomery Pie

Syrup Part:

- 2 tablespoons flour
- 1 cup packed brown sugar
- 1 pint hot water
- 1 egg
- 1 teaspoon cinnamon
- 1 cup molasses

Combine ingredients and pour into 2 9" unbaked pie shells.

Topping:

- 2 cups sugar
- ½ cup shortening
- 1 cup sour milk
- 2 eggs
- 1 teaspoon baking soda
- 2½ cups flour

Blend shortening and sugar. Add eggs and beat well. Add milk and the sifted dry ingredients a little at a time. Spread topping over mixture in the pie shells. Bake 375 degrees for 35-40 minutes or until done.

ANSWER — Noted in a previous issue, a reader was asking for a recipe for Refrigerated Pickles. A friend writes that this is a good recipe:

Refrigerated Pickles

- 1 gallon pickles, unpeeled but sliced thin
- 2 cups shredded onion
- Sprinkle with 3 tablespoons salt
- Let stand 3 hours. Put in gallon jar.

Syrup:

- 4 cups sugar
- 2 cups vinegar
- 1 teaspoon tumeric
- 1 teaspoon celery salt
- ½ teaspoon alum

Stir several times until dissolved. Pour over pickles. Can be stored in refrigerator a few months. Note: to hurry syrup, heat sugar and water.

Breakfast

(Continued from Page B6)

BACON AND SWISS PANCAKES

- 2 cups all-purpose buttermilk biscuit mix
- 1½ cups milk
- ½ cup dairy sour cream
- 1 egg beaten
- ¼ teaspoon nutmeg
- 2 cups (8 oz.) shredded Swiss cheese

½ cup cooked, crumbled bacon (approx. 8 strips).

Sauteed apple slices and extra cooked bacon pieces optional

Combine all ingredients except cheese and bacon in large mixer bowl. Blend at low speed until all ingredients are combined. Stir in cheese and bacon. Allow batter to stand while preheating griddle to 375 degrees.

Use scant one-fourth cup batter for each pancake. Pour into lightly butter griddle. Bake until top is bubbly and edges baked. Turn and bake other side until golden. Serve warm with sauteed apple slices and bacon pieces.

Pancakes may be frozen up to two weeks. To reheat in microwave, use full power, uncovered, approximately 30 seconds per pancake.

CHEDDAR APPLE BARS

- ½ cup firmly packed brown sugar
- ¼ cup (½ stick) butter, melted
- 1 egg
- 1 cup rolled oats (quick or old-fashioned, uncooked)
- ¼ cup whole wheat flour
- 1½ teaspoons cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup shredded apple (about 1 medium), unpeeled
- ¼ cup (3 ounces) shredded Cheddar cheese
- ½ cup raisins
- ½ cup toasted chopped walnuts

Preheat oven to 350 degrees. Combine sugar, butter and egg in medium bowl. Add combined dry ingredients to egg mixture with apple, cheese, raisins, walnuts; mix well. Pat mixture into buttered 9-inch square baking pan. Bake 15-18 minutes or until center is set, but not firm. Remove from oven and cool completely in pan on wire rack. Cut into bars. Store tightly covered at room temperature up to 2 days. For longer storage, wrap bars individually and freeze up to three weeks.

*Toaste nuts by spreading them in an even layer in a shallow baking pan. Place in 325 degree oven; toast for 5-10 minutes, stirring occasionally, just until lightly browned. Remove from pan and cool completely.

BUTTERMILK PANCAKES

- 2 cups all-purpose flour
 - 2 tablespoons sugar
 - 2 teaspoons baking powder
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 2½ cups buttermilk
 - 2 eggs, beaten
 - ¼ cup butter (½ stick) melted
- Stir together flour, sugar, baking powder, soda and salt. Add remaining ingredients. Stir until batter is fairly smooth. Using a ¼ cup measure, pour batter onto hot (400 degrees), lightly buttered griddle. Turn when tops are covered with bubbles. Turn only once. Serve immediately.

Note: dry ingredients may be combined ahead and stored in tightly covered container. Add liquid ingredients when ready to prepare.

Serving size: 2 pancakes, 153 calories per serving.