



## 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** — Mary Shank, York, would like a recipe for spice cake that calls for pepper (the special ingredient that makes it so good). She believes it also calls for buttermilk. The recipe is approximately 35 years old and she can't find it anywhere.

**QUESTION** — A reader wants to know how to can applesauce.

**QUESTION** — Sally Snyder, Rebuck, would like a recipe for caramel apple dip similar to the brand T. Marzettis. It has a sweetened condensed milk base.

**QUESTION** — Mrs. David Weidenhammer, Bernville, would like recipes or hints for preparing goat meat (Chevon). Can it be canned? Do you prepare it as beef?

**QUESTION** — M. Burkholder, Ephrata, would like to have a recipe for a white cake that is soft and light like a cake mix.

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

**ANSWER** — A Leighton reader wanted a recipe to make Miracle Whip. Thanks to Alverna Martin, Wellsboro, for sending a recipe.

### Homemade Miracle Whip

¼ cup vegetable oil  
2 teaspoon salt  
½ teaspoon mustard (opt.) dry or prepared  
1 egg plus water to make ¼ cup  
¾ cup flour  
½ cup sugar  
1 cup water  
½ cup vinegar

Combine in a blender and blend vegetable oil, lemon juice, salt, mustard, and egg with water. Blend. Cook together flour, sugar, water, and vinegar until stiff. While mixture is hot, add to blender mixture and blend.

**ANSWER** — E.J. Beaver wanted different methods for cooking trout. Thanks to Ann Wiegler, Pottstown, for sending recipes.

### Baked Trout

4 to 6 fresh water trout  
2 tablespoons lemon juice  
¼ cup melted butter  
Salt  
Pepper  
Blue Devil Butter\*

Clean fish and rinse well in cold water. Brush with lemon juice mixed with butter. Season on both sides with salt and pepper. Place in greased pan in single layer and pour over any leftover lemon juice-butter mixture.

Bake in 350 degree oven for 30 minutes or until fish flakes easily with fork. Place on warm platter and spread with Blue Devil Butter. Serves 4 to 6.

Blue Devil Butter\*: Combine 6 tablespoons softened butter, 3 tablespoons blue cheese, and 1 tablespoon anchovy paste. Dissolve ½ teaspoon dry mustard in 1 teaspoon white vinegar and 1 teaspoon lemon juice. Blend into butter mixture. Makes about ½ cup.

### Smoked Trout Or Salmon

1 cup Morton's Tender Quick  
8 teaspoons Liquid Smoke  
½ cup ice cream salt  
1 gallon water

Soak fish 24 hours in above mixture, using a crock or non-metallic container. Drain. Bake at 200 degrees for 4 hours on greased cookie sheet. Close door during baking. Turn once after two hours. Wrap in freezer paper and freeze to keep.

Note: Serve plain as an appetizer with unsalted crackers.

### Colorado Camper's Trout

1 pound bacon  
2 white onions, thinly sliced  
1-2 freshly caught, pan-sized trout, cleaned  
½ cup yellow corn meal  
½ cup flour  
1 tablespoon salt  
1 teaspoon pepper

Fry, drain, and nibble on bacon while doing next step! Saute onions in bacon grease, drain, and salt, and nibble while preparing the fish. Coat fish well with mixture of corn meal, flour, salt and pepper. Fry fish in hot grease until done and very crisp. Garnish with onion and bacon.

**ANSWER** — Carol Durr of Bordentown, N.J., wrote that she 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. A reader wrote to say she thinks Carol wants a recipe for Chicken Fricassee, which may have lemon and wine added.

### Chicken Fricassee

Cut up chicken and cook as for stewed chicken.

Roll cooked pieces in well seasoned flour and saute in chicken fat in a heavy skillet until browned.

Thicken 1 cup of the stock with ¼ cup white wine and 2 tablespoons flour, and 2 tablespoons lemon.

# Pasta

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## CREAMY CHICKEN PRIMAVERA

1 package fusilli pasta with parmesan and romano

1 pound boneless, skinless chicken breast halves, cubed

2 tablespoons butter

16 ounce frozen mixture of broccoli, cauliflower, and carrots

¼ cup chopped fresh basil

8 ounces sour cream or lite sour cream

Garlic salt and pepper, to taste

Boil pasta according to step one as package directs. Drain; keep warm.

Meanwhile, cook chicken in large skillet with butter until lightly browned, about 6 minutes. Add frozen vegetables and basil. Cover and cook 3 to 5 minutes.

Turn off heat. Stir in contents of spice sack to coat chicken and vegetables.

Gently stir in sour cream and pasta. Season to taste with garlic salt and pepper.

To create a thinner sauce, use ½ cup milk and ½ cup sour cream. Makes 4 servings.

## SPAGHETTI PIE

6 ounces spaghetti

2 tablespoons butter

¼ cup grated Parmesan cheese

2 well-beaten eggs

8-ounces cottage cheese

1 pound ground beef

½ cup chopped onion

¼ cup chopped green pepper

8-ounce can tomatoes, chopped

6-ounce can tomato paste

1 teaspoon sugar

1 teaspoon dried oregano, crushed

½ teaspoon garlic salt

½ cup shredded mozzarella cheese

Cook spaghetti according to package directions; drain (should have about 3 cups spaghetti). Stir in parmesan cheese and eggs. From spaghetti mixture into a crust in a buttered 10-inch pie plate or quiche dish.

Spread cottage cheese over top of spaghetti crust. In skillet cook ground beef, onion, and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, and garlic salt; heat through. Turn meat mixture into spaghetti crust. Bake, uncovered, in 350 degree oven for 20 minutes. Sprinkle the mozzarella cheese on top. Bake 5 minutes longer or until cheese melts. Serves 6. Preheat oven to 350 degrees.

Note: May put the canned tomatoes into blender and blend to make juice.

Michele Stauffer  
The Fruitful Vine

## CHICKEN TETRAZINI

7-ounces spaghetti, broken into 2-inch long pieces, cooked

White sauce:

¼ cup butter

¼ cup flour

2 cups chicken broth

1 cup milk

2 cups cooked, chopped chicken  
¼ cup grated white American cheese

2 teaspoons onions and celery, chopped

2 ounce jar pimento

Make white sauce with butter, flour, broth, and milk. To white sauce, add cooked spaghetti, chicken, cheese, onion, celery, and pimentos. Place mixture in greased casserole. Bake at 350 degrees for 30 minutes. Let stand 10 minutes before serving. Sprinkle with bread crumbs.

Sheri Kreider  
Lancaster Co.

Poultry Ambassador

# Holiday Craft Fair

LANCASTER (Lancaster Co.) — For your gift shopping enjoyment, come to the Holiday Craft Fair at Franklin & Marshall College in Lancaster, on Saturday, November 30 through Sunday, December 1. Shop for one-of-a-kind holiday gifts for everyone on your list.

This is your once a year opportunity to select unique and beautiful crafts created by 250 juried members of the Pennsylvania Guild of Craftsmen — just in time for holiday gift giving. Choose from a dazzling array of jewelry, toys, glass, pottery, fiber, clothing, leather, art and wear, lamps, iron

work, furniture, pewter, dolls and much more.

The first annual Holiday Craft Fair will be held indoors at the Alumni Sports and Fitness Complex at Franklin & Marshall College, the same location as the 50th Annual State Craft Fair held in July. The fair will feature one-of-a-kind, fine crafts, and musical entertainment by The Magical Singers and The Lehigh Avenue Saxophone Quartet.

Hours for the fair are Saturday, November 30, 10 a.m. - 6 p.m. and Sunday, December 1, 10 a.m. - 5 p.m. Admission is \$5, and children 12 and under are free.