



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 - Molly Ann Mohler is looking for a recipe for monkey face cookies.

QUESTION — Mrs. Burkholder writes that several years ago she was served a rice dish that she hasn't forgotten. It was rice with bits of broccoli and had a very buttery taste. Another ingredient was slivered almonds. Can anybody help with a recipe?

QUESTION — Eva White of Delmar, Delaware, is looking for a recipe for hog pudding. She knows that the ingredients are fresh pork and liver cooked until tender, seasoned and ground together. It can be eaten cold in sandwiches or heated, in which case it goes to pieces. Her grandmother served this on buckwheat cakes or pancakes.

QUESTION — A reader from Easton, Pa., is looking for a recipe for a sweet tea biscuit that has currents in them.

QUESTION — Sophie Benedict of Friendsville is looking for a recipe for sloppy joes that isn't spicy or hot.

QUESTION — Mary Reed of Duncannon, Pa., is looking for a recipe for caramel custard pie.

QUESTION — Lucy Lowe of Claymont, Delaware, is looking for a recipe for lemon impossible pie.

QUESTION — A reader is looking for recipes or a cookbook of Jello flavored gelatins.

QUESTION — Donna Fite of Peach Bottom is looking for a recipe for a peanut butter sauce for ice-cream. She is also looking for an old-fashioned lemon pie with a criss-cross crust. Does anyone have a recipe?

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

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 — 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.

QUESTION — Madeline Van Leuven of Mantua, N.J., asks for rabbit meat recipes as her husband hunts them, but she doesn't have many recipes.

QUESTION — Mary Shank, York, wanted 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. Thanks to June Howes of Keymar, Maryland, for the recipe.

Black Pepper Spice Cake

2½ cups sifted cake flour
1 teaspoon double-acting baking powder
1 teaspoon salt
¾ teaspoon soda
¾ teaspoon each: ground cloves and ground cinnamon
¼ teaspoon black pepper
1½ teaspoons vanilla extract
½ cup shortening
1 cup sugar
¾ cup light-brown sugar
3 large eggs
1 cup sour milk

Brown Sugar Seven-Minute Frosting

Sift the first 3 ingredients together and set aside. Combine the next 6 ingredients and mix well. Gradually blend in sugars. Beat in eggs, 1 at a time. Stir in ¼ of the flour mixture. Then add ½ cup sour milk. Repeat, using remaining ¾ flour mixture and ½ cup milk. Turn batter into 3 well-greased, lightly floured 9-inch round cake pans. Bake in preheated moderate oven (375 degrees) 25 minutes or until a toothpick comes out clean. Cool 10 minutes in pans. Turn out onto wire racks. Yields 9-inch 3 layer cake.

Brown Sugar Seven-Minute Frosting

¾ cup light or dark brown sugar
1 large egg white
2 tablespoons water
¼ teaspoon ground mace
¼ teaspoon cream of tartar
dash salt
1 teaspoon vanilla extract
Place all ingredients in the top of a double boiler. Set over the bottom of a double boiler filled to a depth of about 2 inches with boiling water. Beat with an electric mixer until frosting stands in soft peaks, keeping the water boiling rapidly. Remove from heat and continue beating until frosting stands in very stiff peaks. Spread over cooled cake.

ANSWER — Loris Crone, Dover, was looking for recipes for kiwi jam or jelly or recipes such as kiwi-strawberry or banana combinations. Anna Newswanger supplies Freezer Kiwi-Lime Jam.

Freezer Kiwi-Lime Jam

8 8-ounce jelly glasses or containers
1 large lime
12 medium-sized kiwi fruit (about 2½ lbs.)
5 cups sugar
½ teaspoon salt
1¼ oz. package powdered fruit pectin

Grate peel from lime. Squeeze enough juice from lime to measure 1 tablespoon. Cut kiwifruit crosswise in half. With spoon, scoop out pulp in large bowl. Thoroughly crush fruit to make 3 cups. Stir in sugar, salt, lime juice, and grated lime peel until thoroughly mixed; let stand 10 minutes.

In 1-quart saucepan over medium heat, heat fruit pectin and ¾ cup water to boiling. Boil 1 minute, stirring constantly. Stir pectin mixture into fruit mixture. Continued stirring 3 minutes, no less. A few sugar crystals will remain.

Ladle mix into containers to ½ -inch from top. Cover with lids. Let stand at room temperature 24 hours or until set. Freeze. Or use within three weeks; store in refrigerator.

ANSWER — A reader wanted to know how to can applesauce. Molly Ann Mohler says this recipe comes from her late mother's apple recipe collection called The Apple Lady's Special Recipes and Inspirational Poems, which she has self-published.

Canned Applesauce

8 tart apples
½ cup water
½ cup sugar
Cinnamon

For the best flavor, use a couple varieties of apples. Quarter apples without paring or coring and cook with water, covered, over medium heat until apples are mushy. Put through a good mill to strain out cores and skin. Add sugar and cinnamon to taste. Makes 6 servings.

To can: after washing the jars, place them in large canning kettle or a hot-water bath in a large kettle with a wire rack. Fill with water to two inches above jars and boil for 10 minutes. Turn off the heat, but keep the jars in the hot water until ready to fill. Pour applesauce into hot, sterilized jars and seal, cover to two inches above jars again, and boil for 10 minutes.

Wearing rubber gloves, carefully remove the jars with tongs onto wire cake racks, leaving enough space between them so they can cool quickly. Vacuum seal lids should not be screwed down or turned upside-down. On jars with rubber rings, either screw down the lid or lower the short bail and prove the seal by inverting the jar for a few seconds. If liquid escapes, the seal is defective and may be replaced and processed again, or use it within a day or two.

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Chili

(Continued from Page B6)

COWBOY CHILI

¼ lb. extra lean ground beef
2 cloves garlic, minced
15-ounces stewed tomatoes
1 teaspoon cumin
1 medium onion, chopped
1 cup beef broth
2 tablespoons chili pepper
½ teaspoon salt
¼ teaspoon cayenne pepper
1 teaspoon oregano leaves
15-ounce can pinto beans

Crumble beef into heavy pot or Dutch oven. Add the onion and garlic. Cook over medium heat until meat is brown. Add remaining ingredients except beans and simmer for 1 hour. Cover, stirring occasionally. Add beans and simmer 30 minutes more. Add water if chili is too thick. Adjust seasonings if necessary. Serves 4.

Sarah Clark
Everett, Pa.

BUSY DAY CHILI

1 lb. lean ground beef
2 tablespoons water
1 tablespoon oil
2 tablespoons instant onion
2 teaspoons salt
6 teaspoons chili powder
10½ ounces condensed tomato soup
½ teaspoon tarragon leaves
2 teaspoons black pepper
1/16 teaspoon cayenne
1/16 teaspoon garlic powder
2 cups red kidney beans, undrained

Brown beef in hot oil. Add remaining ingredients. Stir after each addition. Simmer for 30 minutes.

Sarah Clark
Everett, Pa.

CHILI

¼ cup olive oil
2 large onions, coarsely chopped (about 4 cups)
1 lb. loose sweet Italian sausage
4 lbs. lean ground beef
1 tablespoon black pepper
12-ounce can tomato sauce
2 tablespoons instant garlic
2 tablespoons ground cumin
3 tablespoons chili powder
2 teaspoons salt or to taste
2 tablespoons hot pepper sauce
2 tablespoons crumbled dried oregano flakes
3 cans Italian plum tomatoes, drained

½ cup red cooking sherry
2 16-ounce cans red kidney beans, drained

Heat olive oil in a large, heavy skillet or Dutch oven. Add onions and cook over low heat until tender but not brown. Break up sausage meat and ground beef in small pieces. Add to onions. Cook until loose meat loses its pinkness. Drain excess fat. Stir met as it browns. Stir in remaining ingredients after each one is added. Reduce heat and simmer uncovered 1 hour. Adjust seasons if necessary. Makes 4 quarts.

Sarah Clark
Everett, Pa.

