



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 — Violet Cassner, Newburg, would like a recipe for graham cracker pie. She would also like the recipes for strawberry-peach and for tomato jellies made using Jell-O.

QUESTION — Louise Graybeal, Renick, W. Va., would like to have a recipe for corn bread salad made of crumbled corn bread, vegetables and covered with a dressing or sauce of some sort.

QUESTION — Sarah Clark wants recipes for heavenly has bars, a fudge candy, and a seven minute frosting with grated apple, which is good served over gingerbread or spice cake.

QUESTION — Evelyn Shafer, Perkiomenville, would like a recipe for making red beet jelly.

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

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 — 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 — Madeline Van Leuven of Mantua, N.J., wants recipe to cook rabbit.

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.

ANSWER — Donna Fite of Peach Bottom wanted a recipe for a peanut butter sauce for ice-cream. Thanks to Marianne Crittenden Kent of N.Y., for sending a recipe.

Peanut Butter Topping

1 cup brown sugar
 ¼ cup white Karo syrup
 ½ cup milk
 1 tablespoon butter
 Cook until dissolved. Add ¼ cup peanut butter. Beat until smooth. May store in refrigerator.

ANSWER — For the reader who wanted the "Joys of Jell-O Dessert Book," call 1-800-431-1001, Monday through Friday, from 9 a.m.-4 p.m. EST. Thanks to Elaine Young, Quaker-town, for sending this phone number.

ANSWER — Sandy Gutshall of Harrisburg wrote that her non-profit group is interested in making apple butter and applesauce in the large open kettle. She wanted to know the ingredients and the time and people it takes. Thanks to Mildred Miller of Hershey who writes that her folks cooked the apple butter most of the day. It takes several people to peel the apples and several for stirring while cooking.

Apple Butter

In a 30-gallon copper kettle, pour 30 gallons of cider and boil it down to half the amount.

Add 3½ bushels peeled apples, cut into pieces. Boil down mixture until it's half the amount.

Add 1 tablespoon butter to prevent the mixture from boiling over. Stir a few times.

Add 25 pounds granulated sugar and stir constantly until finished.

Test to see if mixture is finished cooking by placing a small amount on a saucer. Run a spoon through the apple butter, if it remains separated, it is finished cooking.

May add a few drops of sassafras oil if desired.

Thanks to Mary Lockard, Columbia, who sent in a recipe that makes 12 gallon.

Apple Butter

20 gallons sweet cider
 8 gallons apples
 15 pounds sugar
 1 tablespoon cinnamon oil, optional

Use a large 30 to 40 gallon copper kettle. Heat cider and cook until it is reduced to half that amount. Pare and slice apples in eights. Add apples and cook until soft, stirring frequently. Add sugar and stir constantly to prevent burning.

Remove a small amount and cool. If it is of good consistency to spread when cooled, it is ready to remove from fire. If desired, add oil of cinnamon and mix well.

Mary Lockard also sent in a recipe to make apple butter in the oven for those who want a smaller and easier recipe.

Apple Butter Oven recipe

7 pounds apples or 16 cups sauce
 3 pounds brown sugar
 1 cup apple cider
 2 tablespoons cinnamon or 1 cup crushed pineapple
 Cook apples until soft. Put through a sieve. Add remaining ingredients and bake in 350 degree oven for 3 hours. Stir occasionally. Pour into jars and seal. Makes 5 quarts.

ANSWER — Sophie Benedict of Friendsville is looking for a recipe for sloppy joes that isn't spicy or hot. Thanks to Mildred Miller, Hershey, for sending a recipe.

Hamburger BBQ

2 pounds ground beef
 1 small onion
 2 tablespoons sugar
 2 tablespoons mustard
 1 tablespoon vinegar
 1 cup catsup
 Saute onion. Brown ground beef, add remaining ingredients and simmer about 15 minutes.

ANSWER — Thanks to a Pennsylvania reader who sent the recipe for the Pooh Cottleston Pie requested by Irene Greer of Richmond, W.V.

Pooh Cottleston Pie

Preheat oven to 375 degrees. Yields 6 servings.
 9-inch pie shell, baked firm but not browned
 ¾ cup bite-sized pieces cooked ham
 3 eggs
 2 cups whipping cream
 ¼ teaspoon salt
 Grind pepper
 Pinch nutmeg
 1½ tablespoons butter, cut in tiny dots
 ½ cup grated cheese (optional)

Bake pie shell in preheated oven 425 degrees to keep pie shell from sliding down the sides and puffing up at the bottom; prick sides and bottom well with tines of a fork.

Distribute ham on bottom of baked pie shell. Beat the eggs and cream with the seasonings in a bowl until well mixed. Pour on top of ham. Scatter the butter dots and cheese on top. Set on rack in the middle of the oven and bake 25-30 minutes until pie has puffed up and browned.

ANSWER — Eva White of Delmar, Delaware, requested a recipe for hog pudding. Thanks to a Pennsylvania reader for sending a recipe. Hog pudding is generally made while butchering the hog. She writes that if it doesn't have liver in it, it doesn't taste the best.

Pan Pudding

Fresh pork
 Fat back
 Hog heart
 Hog liver
 Cook all the hog bones, liver, and heart until meat is tender. Cool. Remove meat from bones. Grind all meat with liver and heart and put back into broth. Cook until liquid is absorbed, stirring frequently. Pour into bread pans. It sets up when cooled.

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Tidbits

(Continued from Page B7)

PIN-WHEEL DATE COOKIES

2 cups brown sugar
 1 cup shortening
 3 eggs
 Mix well and add:
 1 tablespoon baking soda
 1 tablespoon cream of tartar
 1 teaspoon vanilla
 ¼ teaspoon salt

4½ cups flour, chill thoroughly
 For filling, cook together and cool:

1 cup water
 2 cups chopped dates
 1 cup brown sugar
 3 tablespoons flour

Roll out dough, spread on filling, and roll up like jelly roll. Refrigerate overnight. The next morning, cut into ¼-inch slices and place on cookie sheet, and bake until lightly browned.

Ruth Ann Byler
 Dover, Del.

BLUEBERRY FILLED COOKIES

1 cup shortening
 1½ cups brown sugar
 2 eggs
 4 cups flour
 1 cup rolled oats
 2 teaspoons baking powder
 ½ teaspoon salt
 1 teaspoon baking soda
 ¼ cup milk
 2 teaspoons vanilla

Cream together shortening and sugar. Add vanilla and eggs and beat until fluffy. Add sifted flour, salt, baking soda, and baking powder. Add rolled oats (add dry ingredients alternately with milk). Mix thoroughly. Chill dough in refrigerator for several hours. Roll out on lightly floured board to ¼-inch thickness. Cut with round cutter and fill with filling. Place another cookie on top. Bake at 370 degrees for 10 minutes or until golden brown.

Blueberry filling:

1 quart sweetened berries
 ½ cup sugar
 1 heaping tablespoon cornstarch or clear jell

1 cup water
 Cook together sugar, water, and cornstarch until thickened. Add blueberries and bring to a boil. Cool. This is enough for a double recipe of dough. Makes approximately five dozen cookies.

Dorcas Reiff
 Mount Joy

PUMPKIN WAFFLES

2 cups all-purpose flour
 1 tablespoon cornstarch
 ¼ cup granulated sugar
 2 teaspoons baking powder
 ½ teaspoon salt
 2 teaspoons ground cinnamon
 ¼ teaspoon ginger
 ¼ teaspoon nutmeg
 2 eggs, separated
 1½ cups milk
 ½ cup canned mashed pumpkin
 2 tablespoons butter, melted
 ¼ cup finely chopped nuts, optional
 ¼ cup coarsely chopped raisins, optional

In a large bowl, combine flour, cornstarch, sugar, baking powder, cinnamon, ginger and nutmeg sifted together and set aside.

Beat together egg yolks, milk, and pumpkin; add to dry ingredients, mixing thoroughly; add melted butter, stir in nuts or raisins.

Beat egg whites to soft peaks then fold into the batter.

Preheat waffle maker, using ½ cup to 1 cup batter to fill waffle maker and bake 4 to 5 minutes or until steam stops. Serve with syrup. Makes approximately eight 7-inch waffles.

B. Light
 Lebanon

