



## 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** — A long time New York reader would like a recipe for Greek Honey Cookies, which she thinks is a spice drop cookie soaked in honey after it is baked. She writes that they are delicious although sticky.

**QUESTION** — Ardelle Landis, Lucinda, would like a recipe for peanut butter melt-a-way candy.

**QUESTION** — J. Gehman, Newburg, would like a basic bagel recipe and variations of it with instructions on how to make bagels.

**QUESTION** — Wm. Lucas, Warfordsburg, wants to know where to buy shredded coconut, not flake coconut.

**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** — 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** — 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** — 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** — Madeline Van Leuven of Mantua, N.J., wanted recipes to cook rabbit. Here are some more family favorites from JoAnne Van Nuys, Belle Mead, N.J.

### Marcle's Rabbit Stroganoff

- 1 rabbit, boiled, boned, cubed
- 1 onion, chopped
- Butter
- 2 packages beef stroganoff mix
- Noodles or rice
- Saute onion in butter until tender. Prepare stroganoff mix

according to package directions, and add to the sauteed onions. Add rabbit and heat through. Serve over noodles or rice. Season to taste.

### Rabbit Stew With Dumplings

- 1 rabbit
- Water to cover rabbit
- Salt and pepper to taste
- 1 teaspoon Bell's seasoning
- 1 teaspoon Gravy Master
- 5 stalks celery, chopped
- 4 large carrots, chopped
- 1 large onion, chopped
- ½ cup flour
- 2 cups Bisquick
- ¾ cup milk

Place rabbit in 8-quart pot. Add water, cover pot and bring to a boil. Turn down heat and simmer for one hour. Remove ½ cup broth to a glass jar and place in freezer. Remove rabbit, cook, strip meat from bones and return meat to pot. Add spices and vegetables to pot. Return to boil, lower heat and simmer for 30 minutes, stirring occasionally. Remove liquid from freezer. Add ½ cup flour to jar, cover, shake well, and add to pot. (Caution: Make sure liquid is cool as it may blow lid off jar when shaking if warm). Return to boil, and add dumpling mix (per package directions). Return to simmer and cook for 10 minutes, cover and cook an additional 10 minutes.

**ANSWER** — Louise Graybeal, Renick, W.Va., wanted a recipe for corn bread salad. Thanks to Lisa Luken, Ono, for sending a recipe.

### Mexican Cornbread Salad

- 6-ounce package Mexican or plain cornbread mix
- 4½ -ounce can chopped green chilies, undrained
- Dash of ground sage
- 1-ounce package Ranch-style salad dressing mix
- 8-ounce carton reduced-fat sour cream
- 1 cup reduced-fat mayonnaise
- 16-ounce can pinto beans, drained
- 1 cup chopped green pepper
- 2 15¼ -ounce cans whole kernel corn, drained
- 3 large tomatoes, chopped
- 10 slices bacon, cooked and crumbled
- 8-ounce package shredded reduced-fat Cheddar cheese
- 1 cup sliced green onions
- Lettuce leaves
- Tomato wedges (optional)

Prepare cornbread mix according to package directions, adding green chilies and sage; cool.

Combine salad dressing mix, sour cream, and mayonnaise; set aside.

Crumble half of cornbread into a bowl. Top with half each of beans, sour cream mixture, green pepper, and next five ingredients. Repeat layers.

Cover and chill two hours. Serve in individual lettuce-lined bowls and top with tomato wedges, if desired. Yield: 8 servings.

**ANSWER** — Thanks to Louise Childress, Albertville, Ala., for sending a recipe that she writes would pass for chili and works well to freeze and then eat with corn chips or tacos.

### Taco Soup

- 1 large chopped onion
  - 2 pounds ground chuck
  - 2 cans Rotel tomatoes, chopped
  - 1 can crushed plain or Mexican tomatoes
  - 2 packages taco seasoning
  - 1 can whole corn
  - 1 can red beans
  - 1 package Ranch dressing (dry)
- Brown beef and onions; drain and mix together all ingredients. Cook until thickened, stirring often to keep from sticking to the pan. The longer it cooks, the better.

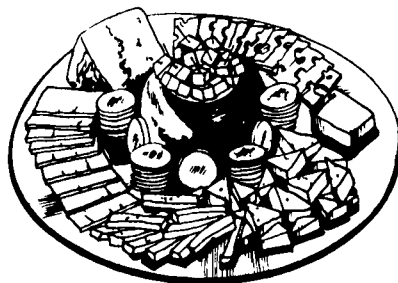
**ANSWER** — Thanks to Louise Graybeal, Renick, W.V., for sending a recipe for chili topping for baked potatoes.

### Chili Topping For Baked Potatoes

- 1 pound lean ground beef
- 1 cup chopped onion
- 2 cups diced celery
- ½ cup chopped green pepper
- 1½ cups undrained kidney beans
- 4 cups undrained tomatoes
- ½ teaspoon garlic salt
- 1 bay leaf
- 4 baking potatoes

Brown ground beef and onions in a Dutch oven or large pot. Drain thoroughly, add remaining ingredients except potatoes. Simmer, covered for one to two hours. Remove bay leaf. Meanwhile preheat oven to 425 degrees.

Scrub potatoes to remove dirt. Dry potatoes and prick with a fork. Rub skins lightly with oil. Place potatoes on baking sheet. Bake for 45 minutes or until tender. To serve, cut each potato in half. Spoon chili over top. Serve hot. 355 calories, 11 grams fat.



## Fishy

(Continued from Page B6)

### CARAMEL GLAZED APPLE CAKE

- 2 cups all-purpose flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup granulated sugar
- ½ cup butter
- 1 egg, beaten lightly
- 1 cup milk

### Topping:

- 3 cups peeled and sliced baking apples

- 1 cup granulated sugar
  - 1 teaspoon cinnamon
  - 2 teaspoons cornstarch
  - ½ cup butter, melted
- Preheat oven to 375 degrees.

In a large mixing bowl, sift together flour, salt, and sugar. Cut into butter until crumbly, then beat in egg and milk.

Line a 9x13-inch pan with aluminum foil, allowing the ends of foil to hang over edges. Lightly butter foil. Spread batter evenly in the pan. Arrange the apple slices on the batter in rows, over lapping them slightly and alternating the direction of the rows.

Combine sugar, cinnamon, and cornstarch. Sprinkle over the top of the layer of apple slices. Drizzle the melted butter over all the topping.

Bake for 50 minutes or until apples are nicely browned and glazed, and tester comes out of cake clean.

Transfer cake from oven to cooking rack and cook in pan.

To serve, lift cake from pan using the foil and place on a tray. Cut into 4-inch strips. Cut between the rows of apples.

B. Light  
Lebanon

### HOT CRAB DIP

- 1 pound backfin crab meat
- 8-ounces cream cheese, softened
- 1 tablespoon milk
- 2 tablespoons grated onion
- 1 tablespoon fresh lemon juice
- 1 teaspoon horseradish
- ¼ teaspoon freshly ground white pepper
- Paprika

Mix together cream cheese, milk, onion, lemon juice, horseradish, and pepper. Gently fold in crab meat. Place in 8-inch pie dish. Sprinkle with paprika. Bake at 350 degrees for 15-20 minutes or until bubbly. Serve with assorted crackers.

Fay Strickler

**ANSWER** — Michele Powlison of Millerton wanted a recipe for cheesecake without crust. Thanks to Joy Mingle, Nottingham, for sending a recipe that she received from her friend Eleanor Haehn of Mt. Gretna.

### Cheesecake

- 2 8-ounce packages cream cheese
  - 3 eggs
  - ¾ cup sugar
  - ½ teaspoon vanilla
- Cream together until smooth and lemon-colored. Add ½ teaspoon almond extract, if desired.

Pour into a 9-inch greased pyrex pan. Bake at 350 degrees for 30 minutes until dry on top. Remove. Cool 10 minutes. Beat together the following:

- 8 ounces sour cream
- 2-3 tablespoons sugar
- 1 teaspoon vanilla

Pour on top of pie. Sprinkle with cinnamon. Bake at 350 degrees for 10 minutes.