



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 — Donna Taylor, Washington Boro, wants a recipe for salt rising bread.

QUESTION — Sally Reinahl, Valley View, is looking for a recipe for caramel custard pie that does not use brown sugar. She found many recipes using brown sugar, but her grandmother made it with granulated sugar and she likes the flavor better. Note: Generally you can substitute the granulated sugar for the brown sugar. Try it. Or does someone have a different recipe?

QUESTION — Kathy Gephart, Rebersburg, wants a recipe for honey mustard pretzels.

QUESTION — N. Martin, Denver, wants a recipe for home-made hot dogs made with chicken or beef. What size casing is used? She also would like a chicken bologna recipe. She writes that she uses a sausage press for stuffing bologna and sausage.

QUESTION — Dennis Hagan, Reading, would like a recipe for deep fried cheese cubes. In the recipes he has tried, he was unable to get the breading to stay on the cheese cubes. Any secrets?

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

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 — 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 — 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 — J. Gehman, Newburg, wanted a basic bagel recipe. Thanks to Cathy Funderwhite, Lancaster, for sending a recipe.

Bagels

- 2 packages yeast
- 4 $\frac{1}{4}$ to 4 $\frac{1}{2}$ cups flour
- 1 $\frac{1}{2}$ cups lukewarm water
- 3 tablespoons sugar
- 1 teaspoon salt

Combine yeast and 1 $\frac{1}{4}$ cups flour, then add water, sugar, and salt to yeast mixture. Beat at low speed for $\frac{1}{2}$ minute, constantly scraping the sides of bowl, then beat at high speed for 3 minutes. Stir in enough of remaining flour to make a moderately stiff dough, then turn out onto a lightly floured board and knead until smooth. Cover and let rest for 15 minutes.

Divide the dough into 12 portions. Shape into smooth balls and punch a hole in the center with a floured finger. Pull gently to enlarge hole, keeping uniform shape. Cover and let rise 20 minutes.

Add 1 teaspoon sugar to 1 gallon water and bring to a boil. Reduce to simmer. Cook bagels in simmering water 4 to 5 at a time for seven minutes, turning once, then drain on a paper towel. Sprinkle with topping if desired. Place on an ungreased baking sheet in 375 degree oven for 30 to 35 minutes. Yields 12 bagels (at 155 calories per bagel without toppings or raisins).

ANSWER — J. Jackson, Huntingdon, wanted a recipe for a Lebanese cookie called Mahmool. Thanks to Hiltham Hiyajh, Lock Haven, for sending a recipe.

Mahmool

- 2 pound box Cream of Wheat
- 2 tablespoons flour (approximately)
- $\frac{1}{2}$ pound butter, melted
- 1 tablespoon vanilla
- 1 cup milk
- $\frac{1}{2}$ cup powdered sugar
- 1 pound pistachio nuts, chopped fine
- 1 $\frac{1}{2}$ cups granulated sugar
- 1 tablespoon rosewater flavoring
- 1 teaspoon cinnamon

Mix well pistachio, sugar, and rosewater flavoring. Cream together butter and wheat until fine smooth consistency. Add vanilla. Knead flour and milk into the butter and wheat until result is dough-like consistency as in shortcakes. Form small bitesized egg-shaped cookies.

Perforate one end and spoon pistachios into cavity. Close end by moistening with milk. Lay $\frac{1}{4}$ -inches apart on cookie sheet. Pinch top of cake to form rows of waves. Bake 10-12 minutes in preheated 450 degree oven or until slightly pink on edges.

For a browner top, broil in oven for 10 seconds. Powder lightly with powdered sugar while hot. Makes approximately 35 bite-sized cakes.

ANSWER — Thanks to Frances Homa, Alpha, N.J., for sending this recipe for Madeline Van Leuven of Mantua, N.J.

Hasenpfeffer

- 1 dressed rabbit
- 2 to 3 cups vinegar
- 2 to 3 cups water
- $\frac{1}{2}$ cup sugar
- 1 sliced onion
- 2 teaspoons salt
- $\frac{1}{4}$ teaspoon peppers
- 1 teaspoon pickling spices
- Enriched flour
- $\frac{1}{2}$ teaspoon Kitchen bouquet

Cut cleaned rabbit in serving pieces. Cover with equal parts vinegar and water. Add sugar, onion, seasoning, and spices. Let stand in cool place 2 days.

Remove rabbit, dry, roll in enriched flour and brown in hot fat. Gradually add 1 cup pickling solution. Cover and simmer about one hour or until the meat is tender. Thicken the remaining liquid for gravy. Stir in Kitchen Bouquet. Makes 4 servings.

ANSWER — For the reader who requested a recipe for Monkey-Faced Cookies, here is one that is not a filled cookie version from Robin Svec, White Hall, Md.

Monkey-Faced Cookies

- $\frac{1}{2}$ cup shortening
- 1 cup brown sugar
- $\frac{1}{2}$ cup molasses
- $\frac{1}{2}$ cup milk
- 1 teaspoon vinegar
- 2 $\frac{1}{2}$ cups flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{2}$ teaspoon cinnamon
- Raisins

Heat oven to 375 degrees. Mix together shortening, sugar, and molasses. Mix milk and vinegar; stir in. Sift dry ingredients together, blend into sugar mixture. Drop rounded teaspoonfuls of dough 2 $\frac{1}{2}$ -inches apart on ungreased baking sheet.

Place three raisins on each for eyes and mouth. Bake 10-12 minutes or until set. Allow to remain on baking sheet one minute before removing. The faces take on a droll expression during baking.

Beef

(Continued from Page E6)

HALF-TIME MEATBALL SANWICHES

- 2 pounds ground beef
- 8 pieces French bread, each 5 inches-long

- 2 eggs, beaten
- $\frac{1}{4}$ cup finely chopped onion
- 2 tablespoons parsley
- 2 cloves garlic
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- Sauteed vegetables
- 2 $\frac{1}{2}$ cups prepared spaghetti sauce

- 1 teaspoon dried basil leaves
- $\frac{1}{2}$ cup shredded mozzarella cheese

Cut French bread in half horizontally to within $\frac{1}{4}$ -inch of one side; remove small amount of center from bottom and top of each piece. Use bread removed from center to make one cup crumbs. Combine ground beef, bread crumbs, eggs, onions, parsley, garlic, salt and pepper, mixing lightly but thoroughly. Shape meat into 24 2-inch meatballs. Bake meatballs on rack in broiler pan at 350 degree oven for 30 minutes. Meanwhile, prepare sauteed vegetables. Add meatballs, spaghetti sauce and basil to vegetables. Simmer until heated through. To serve, place three meatballs with vegetable sauce mixture in each piece of bread. Sprinkle with equal amounts of cheese. 8 servings.

A Paterno Family Favorite

CRESCENT-TOPPED BEEF POT PIE

- 1 boneless beef top sirloin steak, cut $\frac{1}{4}$ -inches thick
- Vegetable cooking spray
- $\frac{1}{4}$ teaspoon pepper

- 16-ounces frozen potato, green bean, onion, and red pepper mixture

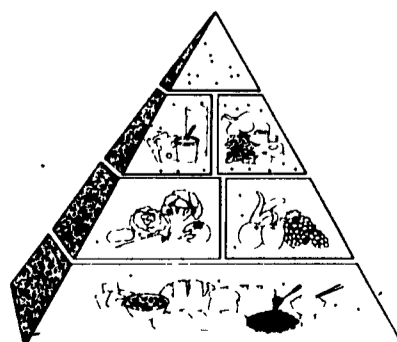
- 2 tablespoons water
- $\frac{1}{2}$ teaspoon dried thyme leaves
- 12-ounce jar mushroom gravy
- 8-ounce can refrigerated crescent rolls

Heat oven to 375 degrees. Trim fat from beef steak; cut steak lengthwise into 2 or 3 strips then crosswise into $\frac{1}{2}$ -inch thick slices. Spray 10-inch ovenproof skillet with cooking spray; heat over medium-high heat until hot. Add beef, one-half at a time, and stir fry 1 minute. Remove from skillet; season with pepper.

In same skillet, combine vegetables, water, and thyme; cook and stir 3 minutes or until vegetables are defrosted. Stir in gravy; bring to a boil. Remove from heat; return beef to skillet.

Separate crescent rolls into 8 triangles. Starting from wide ends, roll up halfway; arrange over beef mixture so pointed ends are directed toward center. Bake 17 to 19 minutes or until rolls are golden brown. 4 servings.

Beef Council



BEEF

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