



## 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 reader from Lancaster would like some good butter cream icing recipes for all flavors of butter cream similar to those made by Country Table and Binder-Up Bakeshops.

**QUESTION** — A faithful reader is looking for a recipe for Tiramisu, which is a creamy Italian custard layered over lady fingers, soaked in espresso. It is served in Olive Garden restaurants.

**QUESTION** — Joan Miller, Intercourse, would like a recipe to make rice pudding using leftover cooked rice and made on top of the stove, not in the oven.

**QUESTION** — Marian Snyder, Rebeck, would like a recipe for Italian Wedding Soup, which is made with chicken broth and served at weddings.

**QUESTION** — Jean Kriebel, Harleysville, is looking for a recipe for oyster pie that does not use a lot of crackers as a filler.

**QUESTION** — Joanne Lomas, Morgantown, writes that when she was a little girl growing up in Philadelphia, her parents used to get a wonderful bread from a Lithanian Bakery (she thinks). The bread crust was very dark and shiny and the inside was moist, sour, and gray in color. It was delicious. Does anyone have a recipe for such a loaf?

**QUESTION** — Pat Elligson, Millers, Md., would like a recipe for a cabbage slaw that is cooked and combined with a yellow cooked dressing that is very creamy. She thinks her mother used a Pa. Dutch recipe to make it.

**QUESTION** — The Greene Co. New York Dairy Princess wants recipes for fudge in the following flavors: coffee, cranberry, and raspberry. She purchased these flavors at the Pa. Farm Show.

**QUESTION** — Helen Hertzler of Morgantown asks what causes muffin batter to bake around the outside first and then push up through the top, forming strange-looking growths and then baking firm.

**QUESTION** — Shirley Schwoerer, Wysox, would like a recipe to make Danish or puff pastry using a food processor.

**QUESTION** — Ann Harner, Gettysburg, would like to know where to buy or how to make poppyseed filling to use in a cake recipe that she has.

**QUESTION** — Ann Harner, Gettysburg, would like a recipe for English muffins made in a bread machine. She also wants a recipe to make homemade yogurt in a yogurt maker. She had these recipes but misplaced them.

**QUESTION** — Naomi Morrison, White Hall, Md., would like instructions on how to prepare strawberries in a thickened sauce like those served at Shoneys Restaurants.

**QUESTION** — Charlene Bennett, Clearville, would like to know if cheese balls and cream cheese may be frozen. Also, how long may homemade fudge and other chocolate candies be frozen?

**QUESTION** — What ratio of cinnamon and sugar is good for sand tarts? Charlene Bennett said that hers always come out too light or too dark.

**QUESTION** — Helen Feeg, Robesonia, would like a recipe to make a fruit only fruit spread sweetened only with pure fruit juice and citrus pectin. Her husband is a diabetic and he likes these jams better than those sweetened with artificial sweetener.

**QUESTION** — Stephanie Huger, Meyerstown, is looking for a recipe for pumpkin strudel with poppy seeds and sour cream or cream cheese. Her grandmother from Hungary made it, but Stephanie lost the recipe.

**QUESTION** — H. W. Hamilton, Thornton, would like recipes that use gluten flour to make bread and pastry.

**QUESTION** — Ida Book, Blain, would like a recipe for Indian Pudding, similar to that served at Howard Johnson Restaurants a number of years ago. It is a dessert, which has corn meal in the ingredients, and is topped with ice cream.

**QUESTION** — A reader wants recipes for making soybean dishes.

**QUESTION** — A reader wants a stewed tomato recipe that tastes similar to the one made by Shady Maple.

**QUESTION** — Donna Graver, Bernardston, Mass., would like a recipe to make wild blueberry syrup such as sold in specialty shops. The syrup is used to top ice cream, pancakes, etc. She would also like to know how to process and seal the syrup for the wholesale and retail market.

**QUESTION** — J. Rehmeyer, York, is looking for a pizza bread recipe that tastes similar to that sold at the York market.

**QUESTION** — Mrs. D. Fisher, Lewistown, would like a recipe for breakfast pop tarts. She tried making them but the crust gets too flaky. Does someone have a recipe in which the pop tarts can hold up being toasted?

**QUESTION** — Christine Mansberger, Shippensburg, would like the recipe for a cookie called Five O'Clock Teas, which were made at the Valley Pride Bakery in Shippensburg until they went out of business.

**QUESTION** — A reader would like healthful bread recipes to make in a bread machine. Is it possible to make bread machine bread without white flour? She prefers oat flour, which doesn't have enough gluten in it to raise sufficiently.

**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.

**ANSWER** — A faithful reader wanted the recipe for the starter for Amish Friendship Bread, not the directions to continue it. Thanks to Janice Nickerson, Pennsburg, for sending a recipe.

### Amish Friendship Bread Starter

1 cup flour  
1 cup sugar  
1 cup milk  
Stir every day for 5 days. On day 6, add:  
1 cup flour  
1 cup sugar  
1 cup milk  
Stir every day and on day 10, it is ready to use.

**ANSWER** — Charlene Bennett, Clearville, wanted a recipe for peanut butter cake that has peanut butter in it but not in the frosting. Thanks to Janice Nickerson, Pennsburg, for sending a recipe.

### Peanut Butter Cake

1 1/4 cup flour  
3/4 teaspoon baking soda  
3/4 teaspoon salt  
1 cup sugar  
1 cup milk  
2 tablespoons butter  
3 tablespoons peanut butter  
2 squares unsweetened chocolate, melted  
1 teaspoon vanilla  
Mix butter and peanut butter. Add sugar, chocolate and half of the milk. Beat well, add remaining ingredients and beat well. Bake 350 degrees about 25 minutes.

**ANSWER** — Ann Snyder of Dauphin Co. wanted a good recipe for macaroni and cheese. Thanks to Mrs. Daniel Yoder, Lewistown; Priscilla Grube, Mohrsville; Rachael Gromling, Manchester, and others for sending recipes.

### Baked Macaroni And Cheese

2 tablespoons butter  
2 tablespoons flour  
1 teaspoon salt  
1 teaspoon mustard  
2 1/2 cups milk  
2 cups shredded cheddar or Velveeta cheese  
2 cups elbow macaroni  
1/4 cup buttered bread crumbs  
In a saucepan, melt butter; remove from heat. Blend in flour, salt, and mustard. Add milk; heat, stirring constantly until sauce thickens and is smooth. Add cheese; heat until melted, stirring occasionally. Meanwhile, cook macaroni as directed on box, drain. Combine with cheese sauce in a greased 2-quart casserole dish. Top with bread crumbs. Bake at 375 degrees for 20 to 25 minutes, until nicely browned and bubbly.

### Macaroni And Cheese

Melt 3 tablespoons butter in a two-quart casserole. Stir in 1/2 teaspoon salt, dash pepper, and 2 1/2 cups dry macaroni. Add one-half pound of your favorite cheese, cut in small pieces and 1 quart milk. Stir. Do not cover.

Bake at 325 degrees for one hour without opening oven door. Turn off oven after one hour and leave set in oven for 15 minutes or until thick. Serves 6 to 8 people.

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# Eat For Health

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## MOZZARELLA, TOMATO, AND BASIL SALAD

1/2 pound mozzarella  
1/2 cup basil, fresh chopped  
4 tomatoes  
Dressing:

1/4 cup red wine or balsam vinegar  
1/2 teaspoon salt  
1/4 cup olive oil  
1/4 teaspoon pepper

Slice cheese as thin as possible. Slice tomatoes. On large platter, arrange alternate slices of cheese and tomatoes. Sprinkle with basil.

Dressing: Combine vinegar, salt, pepper and olive oil and drizzle over tomatoes and cheese. Marinate at room temperature for up to one hour before serving. Make this only when tomatoes are in season.

Charlene Bennett  
Clearville

## SPICY CUBAN ROTISSERIE CHICKEN

1 large broiler-fryer whole chicken

1/4 cup fresh lime juice  
3 tablespoons olive oil  
1 shallot, minced  
2 large cloves garlic, minced  
1 teaspoon grated lime peel  
2 teaspoons dried oregano  
1 teaspoon salt  
1 teaspoon ground cumin  
1/4 teaspoon pepper  
Lime slices  
Cilantro sprigs

Truss chicken or tie drumsticks together. In large glass bowl, mix together lime juice, olive oil, shallot, garlic, lime peel, oregano, salt, cumin, and pepper. Place chicken in mixture, turning to coat completely. Cover and refrigerate several hours or overnight, turning chicken several times. At cooking time, pour off marinade and place chicken on rotisserie spit. Cook about 1 1/2 hours or until drumsticks move easily in their sockets and juices run clear. When done, a meat thermometer inserted into the thigh will register 180 degrees. Remove chicken from rotisserie and place on rack; let sit about 10 minutes. Move chicken to platter and discard strings. Garnish with lime slices and cilantro sprigs. Makes 4 servings.

Nat. Broiler Council

## TWO CABBAGE STIR-FRY

1 cup thinly sliced red cabbage  
1 cu thinly sliced green cabbage  
1 tablespoon rice vinegar  
1 tablespoon water  
1 teaspoon soy sauce  
1 teaspoon cornstarch  
1 tablespoon vegetable oil  
1 teaspoon chopped fresh ginger root

1 small onion, chopped  
In a small dish, mix together vinegar, water, soy sauce, and cornstarch; set aside. In wok or heavy skillet, heat oil over medium heat. Add ginger and onion; stir-fry for one minute. Add both kinds of cabbage and stir-fry until tender, 3 to 5 minutes. Pour in soy sauce mixture and stir-fry until liquid comes to a boil, about 1 minute. Serve hot. Makes 3 servings.

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