



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 — Miriam Fritz, Kutztown, made a delicious cranberry-nut bread that she gave as gifts during the holidays. Now she lost the recipe and friends are asking for it. Does anyone have a recipe?

QUESTION — Louise Graybeal, Renick, W.V., wants a recipe for Italian stewed tomatoes for canning.

QUESTION — Louise Graybeal, Renick, W.V., wants a recipe for flaky pop tarts.

QUESTION — A reader wants good recipes to make cheese and other recipes to use up excess milk.

QUESTION — Diane Linde, Hellertown, would like the recipe for rum cake.

QUESTION — A long-time reader is looking for a recipe for Swedish tea ring made with Bisquick, yeast, cinnamon, sugar, etc. She recalls a recipe had appeared in a student cookbook published by home economics students in Oxford about 15 years ago.

QUESTION — Connie Weaner, Gettysburg, received a Pizzelle Baker as a gift. She would like favorite recipes from our readers.

QUESTION — Jennifer Flanders, Middleburg, would like a recipe for coconut-molasses eggs for Easter.

QUESTION — Barbara Sciss, Madison, N.J., would like a recipe for plain old-fashioned fried doughnuts.

QUESTION — George Hile, Millmont, is looking for a recipe for beef jerky.

QUESTION — Al Prosper would like recipes for white and for chocolate Bavarian cream.

QUESTION — Marlene Heckman, Effort, would like recipes for spaghetti squash other than eating it buttered or with tomato sauce. She definitely wants a spaghetti squash dessert recipe.

QUESTION — A reader would like a recipe for crumbs to put on a pie that don't get hard.

QUESTION — Sarah Clark of Everett is looking for a recipe for a Preserved Cake; Mocha Fudge Brownies using mocha flavoring; Squaw Bread; Cheesecake Fudge, and Texas Hurricane Cake.

QUESTION — Cindy Smith would like a recipe for a Spanish spice cake.

QUESTION — Eunice Musselman of Fredericksburg is looking for a recipe for chicken Monterey similar to that served at Bonanza Restaurants.

QUESTION — Gladys Schoffer, Shermansdale, indicated she loves the spaghetti sauce seasoning made by House of Herbs, Passaic, N.J., but she noted they no longer make it. She noted it was simply great and wanted to know what herbs were used. Spaghetti is really flat without some kind of seasoning, according to Gladys, and she wants to know if anyone has a spaghetti seasoning they can recommend similar to the sauce from House of Herbs.

QUESTION — Carl Schintzel, Rockaway, N.J., is looking for a recipe of a baked dish his mother used to make. The dish has flat noodles layered with chopped ham and buttered bread crumbs with a cheese or cream sauce. It also had a top layer of bread crumbs and was baked. He believes it could be called a Ham Noodle Casserole.

QUESTION — Helen Feeg, Robeson, 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 — 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 Lithuanian 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 — 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 — Ann Harner, Gettysburg, would like a recipe for English muffins made in a bread machine.

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

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 — 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 — 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 ahead of time.

ANSWER — Kathie J. Comly, Bellefonte, wanted a recipe for perogies. Thanks to Frances Homa, Alpha, N.J., for sending a recipe.

Perogies

Dough:

- ½ cup butter
 - 1 cup cottage cheese (small curd)
 - 2 eggs
 - 2 cups flour
 - ½ teaspoon salt
- Mix ingredients to form dough.

Filling:

- 6 to 8 potatoes, cooked and mashed
- Salt and pepper to taste
- 2 tablespoons butter
- ¼ pound grated cheddar cheese

Roll out dough on floured top. Use coffee cup to press out circles. Spoon 1 tablespoon potato mixture into dough circle. Fold in half and dampen edges with water. Press edges together. Boil 1½ quarts water with ½ teaspoon salt. Drop perogies into boiling water for 3 minutes. Saute perogies in brown butter with onions. Makes 24 perogies.

ANSWER — Sarah Clark of Everett wanted a recipe for Pilgrim Bread. Thanks to Frances Homa, Alpha, N.J., for sending a recipe.

Pilgrim Bread

- ½ cup yellow cornmeal
- ½ cup packed brown sugar
- 1 tablespoon salt
- 2 cups boiling water
- ¼ cup cooking oil
- 2 packages active dry yeast
- ½ cup warm water
- ¾ cup whole wheat flour
- ½ cup rye flour
- 4¼ - 4½ cups unbleached white flour

Thoroughly combine cornmeal, brown sugar and salt; stir gradually into boiling water. Stir in oil. Cool to lukewarm (about 30 minutes). Soften yeast in warm water; stir into cornmeal mixture. Add whole wheat and rye flour; mix well. By hand, stir in enough unbleached white flour to make a moderately stiff dough. Turn out onto a lightly floured surface; knead until smooth and elastic (6 to 8 minutes).

Shape dough into a ball. Place in lightly greased bowl, turning once to grease surface. Cover and let rise in warm place until double 50 to 60 minutes. Punch down; turn out onto lightly floured surface and divide in half. Cover; let rest 10 minutes. Shape into two loaves and place into two greased loaf pans. Cover and let the loaves rise in warm place until double. Bake the loaves at 375 degrees until done, about 45 minutes. Remove from pans and cool on wire rack.

ANSWER — Helen Hertzler of Morgantown wanted to know 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. Thanks to Patty Capriola, Malvern, who writes that several things may contribute to this problem. To eliminate the problem, make sure mixing the batter is held to a minimum of 10-20 seconds and leave some lumps in the batter. If beaten too long, the gluten in the flour will form and toughen the dough and the muffin will be too coarse and form tunnels. Second, the oven must be the right temperature and preheated to 400 degrees. If oven heat is too slow, the muffin will form peaks. If oven is too high, the muffin will have a cracked, wobbly peak and unsymmetrical shape. She suggests checking the oven temperature by purchasing an oven thermometer.

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Pasta

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FETTUCINE AL-BURO

1 pound fettucine cooked al dente

- 1 cup butter
- 2 cups parmesan cheese
- 1 cup heavy cream

While fettucine is cooking, combine remaining ingredients in a saucepan over low heat until butter is melted. When butter is melted, stir mixture and toss with drained fettucine. Serve with additional parmesan cheese.

LaTrisha D. Wasson
Centre Co. Dairy Princess

JOE'S DINNER

- 2 pounds ground beef
- ½ cup chopped onion
- Cheese slices
- Salt and pepper
- ¼ pound spaghetti
- 1 quart whole tomatoes
- Oregano

Brown ground beef and onion; season to taste with salt, pepper, and oregano. Cook spaghetti while ground beef browns. Drain and rinse spaghetti. Put half spaghetti in 3-quart casserole; then spread on half of tomatoes and half of ground beef. Cover with cheese slices. Repeat layers, cover with cheese. Bake at 350 degrees until cheese is browned and melted.

LaTrisha D. Wasson
Centre Co. Dairy Princess

Chicken Lasagna

- 9 lasagna noodles, cooked
- ¼ cup chopped onion
- 3 tablespoons butter
- 10½ -ounce can cream of chicken soup
- 6-ounce can sliced mushroom or fresh
- ¼ cup milk
- 1 teaspoon parsley
- 1½ cups cottage cheese
- 12-ounces cheddar cheese, grated
- 1 cup shredded mozzarella cheese
- Parmesan cheese
- 2½ cups cooked chicken, torn into pieces

Preheat oven to 350 degrees. Cook and drain noodles, set aside. Saute onions in butter. Mix together cream of chicken soup, mushrooms, milk and parsley. Add to saute onions. In a 13x9-inch pan, layer half the noodles, top with half the sauce, cottage cheese, chicken and all of the cheddar cheese.

Repeat layers except this time, end with mozzarella cheese.

Sprinkle top lightly with parmesan cheese. Bake for 40-50 minutes, let cool 10 minutes before serving.

LaTrisha D. Wasson
Centre Co. Dairy Princess

HAM, CHEESE, NOODLES

- 7 ounces noodles
- 1 cup sour cream
- 2 eggs, beaten
- ½ cup grated cheese
- ¼ pound boiled ham, minced
- ½ teaspoon salt
- Pinch pepper
- ¼ cup bread crumbs
- 1 tablespoon butter

Cook noodles as directed on package. Meanwhile in a saucepan, combine sour cream and eggs; mix thoroughly, add cheese, ham, pepper and salt, heat stirring constantly until cheese is melted.

Drain noodles and place a layer on the bottom of a casserole dish. Cover the layer with half the ham and cheese sauce, repeat layers and cover with another layer of noodles. Sprinkle top layer of noodles with bread crumbs and dot with butter. Bake 350 degree oven for 30 minutes or until top is well browned.

B. Light
Lebanon