



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 — Linda Bupp, Westminster, Md., would like a recipe for a no sugar added angel food cake. She also would like a recipe for a whipped icing that looks like marshmallow.

QUESTION — Grace Rumer, Abington, is looking for a recipe for individual crumb buns with cheese pockets. Her husband ate some, which he said were delicious, on the Ocean City Boardwalk in New Jersey.

QUESTION — J.R. Hohmeier, Painter, Va., is trying to locate a recipe for a doughnut that was baked, not fried, and was made with a yeast dough. It was tender and flakey, and lacked that fat content of regular fried versions.

QUESTION — Peggy Tice of Felton, Del., wants a recipe for home canning salsa.

QUESTION — Mrs. Paul Kilgers, Watsonstown, would like a recipe for bran muffins in which the batter may be kept in a jar in the refrigerator for several weeks.

QUESTION — Catherine Shearer, Greencastle, writes that Sandy Hartman of Westfield had sent in a recipe for homemade hot dogs, which she forgot to cut out. She'd like it printed again. Since we don't have the recipe in our files, did anyone clip the recipe. If so, please send it in.

QUESTION — Mrs. Kenneth Swinehart, Cochranville, has a commercial ice cream maker, but not a recipe for making soft ice cream like that sold at Dairy Queen and Mr. Frosty. The instructions came with the ice cream maker, but no recipe. She knows a mix can be purchased, but it is expensive. The container size is 3 to 4 gallon.

QUESTION — Rita Hodun, Calverton, NY, would like the recipe for apricot and honey marinade for spare ribs, etc.

QUESTION — Bari Ann Smalley wants a recipe for hard tack cake.

QUESTION — A Finger Lakes, New York reader wants to know if a large block of cheddar cheese can be cut and dipped in paraffin to keep it from molding.

QUESTION — Verna Guzel, Canonsburg, would like a recipe for feta cheese made with goat's milk.

QUESTION — Violet Cassner, Newburg, lost a recipe for ham baked in Coco Cola. She recalls that the ham was soaked in Coco Cola overnight in the refrigerator, and then baked with a caramel glaze.

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 — 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 — Bobbie Lawson, Churchville, Va., requested recipes for making sausage other than sausage gravy because she has many packages of sausage in her freezer. Here is a delightful collection from Trudy Ashelman, Orangeville.

Sausage Bread

1 loaf frozen bread, (thaw and let rise)
1 pound sausage cooked and drained
½ pound grated mozzarella cheese
¼ teaspoon garlic powder
¼ teaspoon oregano
Lightly grease hands and spread dough like pizza dough. Fill dough with sausage, cheese, and sprinkle with spices. Start at one end and roll up the bread. Bake at 375 degrees for 30 minutes or until golden brown. Can be served with sauce.

Peachy Recipes

(Continued from Page B6)

PEACH CUSTARD PIE

½ cup sugar
2 eggs
2 tablespoons flour
6-8 peaches
Slice peeled peaches. Mix sugar, eggs, and flour. Pour over peaches to coat. Pour in unbaked crust. Bake at 350 degrees for 40 minutes or until set knife comes out clean.

Sarah Clark
Everett

PEACH CREAM PIE

1 package peach Jell-O
1 pint vanilla ice cream
1½ cups hot water
1 cup sliced peaches
9-inch pie shell, baked
Dissolve Jell-O in water. Add ice cream and beat to blend. Chill until thick but not set. Arrange peach slices in bottom of pie shell. Pour Jell-O mixture over top. Chill.

Sarah Clark
Everett

GOLDEN COCONUT PEACH PIE

4¼ cups sliced fresh peaches
¼ teaspoon ground nutmeg
¼ cup orange juice
2 tablespoons butter
5-ounce can evaporated milk
¼ -½ cup sugar
3 tablespoons flour
¼ teaspoon salt
1 unbaked 9-inch pie shell
2 cups flaked coconut
1 egg, beaten
¼ teaspoon almond extract
In a medium bowl, combine peaches, sugar, flour, nutmeg, salt, and juice. Pour into pie shell, dot with butter. Bake at 450 degrees for 15 minutes. Meanwhile combine remaining ingredients. Pour over hot filling. Reduce heat to 350 degrees and bake until the coconut is toasted, about 40 minutes. Serve warm or chilled.

Sarah Clark
Everett

Sausage-Cheese Turnovers

10 ounce can big refrigerated biscuits
½ pound sausage, cooked and drained
¼ teaspoon Italian seasoning
4-ounce can mushrooms, drained
4 ounces shredded mozzarella cheese
1 egg, slightly beaten
1 to 2 teaspoon parmesan cheese
Heat oven to 350 degrees. Grease cookie sheet. Separate dough and press or roll each piece into 5-inch circle. Combine sausage, seasoning, mushrooms, and mozzarella cheese. Spoon 3 tablespoons mixture into center of flattened biscuit. Fold dough in half; press and seal. Brush with beaten egg and sprinkle with parmesan cheese. Bake 10-15 minutes or until golden brown.

Sausage-N-Pepper Fettuccine

½ pound sausage
½ cup butter
1 cup diced green pepper
½ cup sliced onion
1 clove garlic, minced
1 teaspoon Italian seasoning
4-ounce jar sliced pimientos, undrained
1 cup light cream
12-ounce package fettuccine, cooked and drained
½ cup parmesan cheese
Cook sausage until done and remove from pan. In the same pan, melt butter and add pepper, onion, garlic, and seasoning. Cook for 3 minutes. Stir in sausage, pimientos and cream. Cook until heated. Toss in hot fettuccine and sprinkle with parmesan cheese. Serve immediately.

Sausage and Squash Casserole

1 pound cooked sausage
5 cups summer squash (shredded or cubed)
3 eggs (beaten)
1½ cups cracker crumbs
½ cup butter, melted
¼ teaspoon salt
2 cups sharp cheese, shredded
Mix all together and bake at 350 degrees for 40 to 45 minutes.

Sausage Balls

1 pound sausage
8-ounces shredded cheddar cheese
2½ cups Bisquick mix
Mix well and roll into small balls. Bake at 350 degrees for 11 to 15 minutes or until golden brown. Serve hot with toothpicks.

Six-Layer Sausage Casserole

1 pound sausage
1½ cups sliced raw potatoes
1 cup sliced raw onions
1 cup sliced raw carrots
½ cup raw rice
1½ cups canned tomatoes
1 teaspoon salt
¼ teaspoon pepper
1½ tablespoons sugar
Lightly brown sausage, drain. Into 2-quart buttered casserole, place vegetables in order given. Sprinkle with seasonings mixed together and top with sausage and cover. Bake 1½ to 2 hours at 350 degrees.

Here is another recipe from Lois Bloom, Johnstown, who writes that it is a great-tasting casserole.

Sausage Casserole

1 pound loose sausage
1 medium sweet green pepper, diced
1 medium onion, diced
1 can whole kernel corn, drained
1 can creamed corn
1 box Stove Top stuffing mix
Fix stuffing mix per directions on box. Brown sausage, onion, and pepper until sausage is browned and onion and pepper are soft. Add both cans corn.
Mix stuffing and sausage mixture together. Put into a casserole dish, sprayed with pam.
Bake at 350 degrees for 30 to 35 minutes or until golden brown.

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GERMAN FRUIT KUCHEN

Crust:
1½ cups flour
1 tablespoon sugar
1 egg, beaten
¼ teaspoon salt
½ cup butter
1 tablespoon milk
Filling:
4-6 cups peaches
1 cup sugar
1 cup cream
1 tablespoon flour
2 eggs, beaten
¼ teaspoon vanilla
Crumb topping:
½ cup sugar
2 tablespoons butter
½ cup flour

In a mixing bowl, combine flour, salt, and sugar; cut in butter until mixture resembles cornmeal. Mix egg and milk; add to flour mixture. Pat into a greased 13x9x2-inch baking pan.
Arrange fruit on crust. Combine remaining filling ingredients; pour over fruit.
For topping: combine ingredients until crumbly; sprinkle over filling. Bake at 350 degrees for 50-60 minutes.

Sarah Clark
Everett

PEACH PIE FILLING TO FREEZE

4 quarts sliced fresh peeled peaches
3½ cups sugar
¼ cup quick-cooking tapioca
¼ teaspoon salt
¼ cup lemon juice
In large mixing bowl, combine all ingredients. Let stand for 15 minutes. Line four 9-inch pie pans with foil. Spoon fruit mixture into pans and level. Place in freezer until frozen solid. When frozen, close foil, sealing edges well to prevent freezer burns. Remove foil from pans and freeze until ready to use.

To use: Remove frozen peaches from foil and place in unbaked pastry shell. Cover with top crust and seal edges; brush with melted butter. Cover crust with foil. Bake at 400 degrees for 50 minutes. Remove foil after 20 minutes of baking or until crust is golden brown. And filling is hot and bubbly.

Sarah Clark
Everett

