



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 would like a recipe to make peppers taste sweet like those purchased at a pizza shop. Also, how are sweet peppers canned or frozen?

QUESTION — N.E.K., Lebanon, wants a recipe for marshmallow candy.

QUESTION — Mary Louise Starr, Mercersburg, has a lot of green tomatoes to use. She would a recipe for green tomato relish.

QUESTION — Bonnie Hertzler, Lititz, would like to know if anyone knows how to make "Honey Boys," like those made by the Federal Bake Shop, W. King St., Lancaster. The great-tasting cookies looked like gingerbread man with raisins to decorate the face and belly.

QUESTION — Several months ago E. Stoltzfoos, Bird in Hand, cut out a cookie recipe from this section. She lost the recipe but recalls that some of the ingredients were whole wheat flour, wheat germ, oatmeal, nuts, and honey. Does anyone know to what recipe she is referring? Please send a copy.

QUESTION — An anonymous reader sent in a recipe for gingerbread baked in a jar and a number for the internet to receive more recipes. The internet number is wrong as printed. Could the person who sent in the number, please send the correct number plainly printed for publication.

QUESTION — A New Jersey readers has lost her recipe for a wonderful muffin that contained carrots, apples, raisins, etc.

QUESTION — Susan Rzucidlo, Newark, Del., writes that while in Louisiana, she had guinea fricassee, which had a dark gravy and was delicious. Does anyone have the recipe?

QUESTION — Susan Rzucidlo, Newark, Del., lost her recipe for dill muffins that were light and airy and included cottage cheese.

QUESTION — G. Halteman would like a recipe for homemade butter made out of goat's milk. (According to an answer in this column, a butter recipe using cow's milk is interchangeable with goat's milk).

QUESTION — Jane Freed, Perkasio, is looking for a recipe for custard pumpkin pie, which has a layer of pumpkin on bottom and egg custard on top with a cinnamon top. She would like something similar to that made by Sadie's Bakery in Churchville.

QUESTION — A reader tasted a delicious cottage cheese soup at the Red Fox Inn at Snowshoe. Does anyone have a recipe for cottage cheese soup.

QUESTION — Susan Harris of Lexington, Va., sends an urgent request for peach butter, which is prepared outside and cooked all day over an open fire similar to the method of preparing apple butter.

QUESTION — Meg from Pittsburgh would appreciate a simple recipe for apple sorbet.

QUESTION — Carl Schintzel, Rockaway, N.J., remembers his mother used to make seasoned rice with cubed pieces of veal in it, which cooked all day on a wood or coal range. He doesn't remember the name or any other ingredients it might have contained, but the mixture was made in a deep gray graniteware lidded pot.

QUESTION — Mary Dengler, Middletown, Ohio, would like a recipe for 10-grain bread that tastes similar to that made by Roscoe Village Bakery in Coshocton, Ohio.

QUESTION — Renee Nissley, Middletown, has mammoth sunflowers in her garden and needs to know how to roast the seeds.

American Lamb

(Continued from Page B6)

GYRO-BURGER

1 pound lean ground lamb
 ½ teaspoon garlic powder
 ¼ teaspoon onion powder
 ¼ teaspoon ground cumin
 ½ teaspoon pepper
 ¼ teaspoon salt

Mix seasonings and add lamb. Mix well and form into 4 patties, about ¼-inch thick. Grill over moderate coals 5-6 minutes per side until medium doneness with

the juices running clear. Serve on pita rounds or buns with yogurt cucumber sauce.

For yogurt cucumber sauce, combine 8 ounces plain nonfat yogurt, ½ cup finely minced cucumber, 2 minced green onions, ¼ teaspoon sugar, and ¼ teaspoon garlic salt. Refrigerate. Serves 4.

Am. Lamb

LAMB IN PITA POCKETS

1 pound ground lamb
 1 tablespoon parsley flakes
 1 teaspoon garlic salt
 ¼ teaspoon celery salt
 ¼ teaspoon oregano
 1 teaspoon basil
 ½ teaspoon onion powder
 ½ cup sour cream

Brown the ground lamb until the meat loses its red color. Drain off excess fat. Add the seasonings and mix well, and simmer 2-3 minutes. Stir in sour cream and heat 1-2 minutes. Serve in quarters of pita bread. Serves 6-8.

Shelley Patton
 Waynesburg

QUESTION — Cindy Sides, Ellicott City, Md., writes that a recipe for honey mustard pretzels was previously printed in this section. She clipped out the recipe but has been unable to find the required packaged mustard or honey dijon dry salad mix. She would like to know where to purchase it. Readers, I know there is also a recipe that doesn't require the dry mix. Does anyone have it?

QUESTION — Linda Bupp, Westminster, Md., would like a recipe for a no sugar added angel food cake.

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 — 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 — Susan Memmorich requested a recipe for German Apple Cake. Thanks to an anonymous reader for sending the following recipe.

German Apple Cake

½ cup shortening
 1 cup sugar
 ½ cup brown sugar
 2¼ cup flour
 ¼ teaspoon salt
 2 teaspoons baking soda
 1 cup sour milk
 1 teaspoon cinnamon
 2 cups shredded apples

Beat shortening, add eggs. Beat until fluffy. Add dry ingredients alternately with milk and soda. Fold in apples. Pour in a greased pan and sprinkle topping over cake.

½ cup brown sugar
 ¼ cup granulated sugar
 ½ teaspoon cinnamon
 ½ cup chopped nuts
 Bake at 350 degrees for 45 minutes.

ANSWER — Joann Sheffer, Stewartstown, sent a recipe for a good pizza crust, which had been requested by Cathy Christ.

Pizza Crust

2½ cups sifted flour
 1 tablespoon sugar
 1 package active dry yeast
 1½ teaspoons salt
 1 cup lukewarm water
 2 tablespoons shortening

Combine some of the flour, salt, sugar, and shortening. Dissolve yeast in lukewarm water and 1 teaspoon sugar. Mix by hand until smooth. Gradually add in remaining flour to make a stiff dough. Let rest until double. Punch down and let rest on table for a couple of minutes. Separate dough for two thin crusts or make one-deep dish. Roll out on floured surface. Top with sauce or toppings. Bake at 375-400 degrees for 20-30 minutes, until golden brown and crisp edges. The dough can be frozen, thawed, and assembled.

Thanks to Joyce Martin, Venango, for sending this recipe.

Biscuit Pizza Crust

2 cups flour
 1 tablespoon baking powder
 1 teaspoon salt
 5 tablespoons butter
 ¾ cup milk

Mix. Bake at 400 degrees for 5-7 minutes.

HEARTY LAMB STEW IN CRUSTY CORNBREAD

1 pound lean boneless lamb, cut into ¼-inch pieces
 2 tablespoon cooking oil
 10-ounce package thawed mixed vegetables (green beans, corn, carrots, peas)

1½ cups beef broth
 ½ cup milk
 ½ cup all-purpose flour
 1½ teaspoon chopped thyme
 1½ teaspoon chopped fresh basil

10-ounce package cornbread mix

½ cup milk
 1 egg, slightly beaten
 ½ cup shredded cheddar cheese
 Heat oil in large skillet over medium-high heat. Add lamb; cook and stir until browned. Drain. Add vegetables to lamb in skillet. Combine broth, ½ cup milk, flour, thyme, and basil. Add to skillet. Cook and stir until thickened. Remove from heat.

Stir together cornbread mix, ½ cup milk, and egg just until combined. Spread onto bottom and up sides of greased 9-inch deep dish or 10-inch pie plate. Pour lamb mixture evenly into dish. Bake, uncovered, in a 375 degree oven about 30 minutes or until cornbread is golden brown and center is heated through. Sprinkle cheese over top. Let stand 5 minutes.

Am. Lamb Council

NEW ENGLAND LAMB BAKE

1 tablespoon cooking oil
 ¼ cup all-purpose flour
 5 cups chicken broth
 2 tablespoons parsley, divided
 ¼ teaspoon thyme
 ¼ teaspoon pepper
 3 large potatoes, sliced
 1 large onion
 2 carrots, sliced
 1 bay leaf
 ½ teaspoon rosemary
 ½ teaspoon salt
 ½ teaspoon butter
 2 pounds lamb, cured

In large Dutch oven; heat oil. Brown lamb and onions. Stir in flour; mix well. Gradually add broth. Bring to a boil, stirring to remove browned bits from the pan. Add carrots, half the parsley, rosemary, thyme, salt, and pepper. Spoon into greased 3-quart casserole dish. Cover with potatoes and dot with butter. Bake at 375 degrees for 1½-2 hours or until the meat is tender and potatoes are golden brown. Garnish with the remainder of parsley. Serves 6-8.

Nancy Kerr
 Greene County