

(Continued from Page B6)

ICE CREAM PUMPKIN PIE

- 1 quart butter brickle or butter pecan ice cream
- 1 cup mashed pumpkin
- 1 cup granulated sugar
- 1 teaspoon cinnamon
- ½ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt

1 cup heavy cream, whipped
Line bottom and sides of a 9-inch pie pan with ice cream. Place in freezer until remaining ingredients are ready.

Mix the pumpkin, sugar, spices, and salt in a saucepan and cook over low heat for 5 minutes, stirring constantly. Remove from heat and cool. Fold in the whipped cream.

Transfer mixture into the ice cream shell and return to freezer. Place in refrigerator one hour before cutting to serve.

This can be made using diet ice cream. Use half sugar and half sugar substitute and fat-free whipped topping in place of heavy cream.

Betty Light
Lebanon Co.

FRENCH COCONUT PIE

- 1 deep dish pie shell, unbaked
- 6 tablespoons butter, melted
- 4 large eggs, slightly beaten
- ¼ cup buttermilk
- 2 cups granulated sugar
- 1 can coconut
- 1 teaspoon vanilla

Preheat oven to 350 degrees. Combine butter, eggs, buttermilk, and sugar, beating until smooth. Blend in coconut and vanilla.

Transfer to the unbaked pie shell and bake for one hour. Cool and serve. Yields 8 servings.

Betty Light
Lebanon Co.

PECAN, COCONUT, CHOCOLATE CHIP PIE

- 1 unbaked 9-inch pie shell
- 1 cup granulated sugar
- ¼ cup butter, melted
- 3 large eggs
- 1 teaspoon vanilla extract
- ½ teaspoon vinegar
- ½ cup pecans, coarsely chopped
- ½ cup coconut, flaked or shredded

1 cup chocolate chips
Preheat oven to 350 degrees. Beat together sugar, butter, eggs, vanilla, and vinegar until smooth.

Blend in pecans, coconut, and chocolate chips. Transfer to unbaked pie shell.

Bake 40-45 minutes or until set. Yields: 8 servings.

Betty Light
Lebanon

CHOCOLATE AND ICE CREAM PIE

- 1 can evaporated milk
- 6-ounces semi-sweet chocolate morsels
- 1½ cups mini marshmallows
- ¼ teaspoon salt
- Vanilla wafers
- 1 quart vanilla ice cream
- Pecan halves

In a heavy saucepan, combine milk, chocolate morsels, marshmallows, and salt. Cook over medium heat, stirring constantly until mixture thickens. Cool to room temperature.

Line a 9-inch pie pan with vanilla wafers on bottom and sides. Spread half the ice cream over the wafers. Spread half the chocolate mixture over the ice cream. Repeat layers and top with pecan halves. Freeze until frozen. Serves 8.

ANSWER — Violet Cassner, Newburg, wanted a recipe for ham baked in Coca Cola. Here's another version from Sara Piko, E. Berlin.

Cola Roast

- 1 teaspoon salt
- ½ teaspoon garlic salt
- ¼ teaspoon pepper
- 1 bottom round roast, 4 to 5 pounds
- 3 tablespoons vegetable oil
- 10-ounces Coca Cola
- 12-ounce bottle chili sauce
- 2 tablespoons Worcestershire sauce
- Hot pepper sauce to taste

Combine salt, garlic salt, and pepper and rub surface of roast. In Dutch oven, heat vegetable oil and brown roast on all sides. Drain off drippings. Combine cola, chili sauce, Worcestershire and hot sauce; pour over roast. Cover and bake the roast at 325 degrees for three hours or until tender, makes 8-10 servings.

ANSWER — Corena Stauffer, Millersville, wanted to know how to make bread dough dumplings. She recalls that her mother made them and left them rise in a heavy skillet. They were cooked on top of the stove and smothered in brown sugar and butter syrup. Thanks to Annie Weaver, Orrstown, for sending a recipe.

Bread Dumplings Or Dampf Knepp

- 1 cup warm water
 - 1 egg
 - 1 teaspoon salt
 - 3 tablespoons sugar
 - 1 tablespoon shortening melted
 - 1 tablespoon dry yeast
 - 2½-3 cups flour
- Dissolve yeast in warm water
Beat egg and add sugar and salt. Combine yeast and egg mixture. Add flour and melted fat and work to smooth dough. Knead a few minutes.

Place in greased bowl and brush with melted shortening. Cover, let rise in warm place until double. Divide dough into six parts, work into smooth balls and let rise until light.

Have syrup ready made with:
3 cups water
2 cups brown sugar
1 tablespoon butter
Raisins or cut-up apples may be added. Boil 5 minutes. Place dough balls on top of boiling syrup. Cover and cook slowly for 25-30 minutes. Do not remove lid until done. Very good eaten with ice cream or cold milk.

ANSWER — Thanks to G. Kieley, Leola, for sending requested recipes for pickled sweet peppers and for fried green tomatoes.

Fried Green Tomatoes

- 1 tablespoon brown sugar
 - 1 cup flour
 - 4-6 medium green tomatoes
 - 1 egg
 - ¼ cup milk
 - 1 cup seasoned bread crumbs
 - 3 tablespoons butter
 - 1 tablespoon cooking oil
- Combine brown sugar and flour, place on a shallow plate. Dip both sides of each tomato slice into mixture. Combine egg and milk. Dip each tomato slice; then dip into bread crumbs. In skillet, heat butter and oil over medium high heat. Fry tomatoes until brown on both sides but firm enough to hold shape.

Pickled Sweet Peppers

- 3 pounds green bell peppers
 - 3 pounds red bell peppers
 - 6 cloves garlic
 - 3 cups sugar
 - 2½ cups white vinegar (labeled 5% acidity)
 - 2½ cups water
 - 3½ teaspoon pickling salt
- Wash peppers and cut them in half. Remove core and seeds. Slice peppers in ¼ -inch slices. In a 8-quart saucepan, combine, sugar, vinegar, water and salt. Bring to a boil. Add sliced peppers and return to a boil. Place a clove of garlic in each hot, sterilized jar. Use tongs to immediately fill jars with hot peppers. Fill jars with hot brine leaving ½ -inch headspace. Use a non-metallic utensil to remove air bubbles. Put on hot lids and screw bands firmly. Process in boiling water canner 5 minutes.

ANSWER — N.E.K., Lebanon, wanted a recipe for marshmallow candy. Thanks to Anna Martin, Denver, for sending two recipes.

Marshmallow Candy

- 3 tablespoons plain gelatin
 - ½ cup cold water
 - ¼ teaspoon salt
 - 3 cups sugar
 - 1 cup water
 - 1 teaspoon vanilla
- Soak gelatin in ½ cup cold water for 20 minutes. Combine sugar with 1 cup water and bring to a boil. Cook syrup until it forms a soft ball in cold water. Remove from heat and add to gelatin. Beat for 20 minutes. Add vanilla and salt. Pour on buttered tins, making a layer ⅜ -inch thick. When cold, cut in squares and roll in confectioners' sugar or shredded coconut.

(Turn to Page B9)



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 — I.A. Rich Sr. of Maryland would like to know where to find a "Little Britain Cook Book."

QUESTION — A reader would like a recipe for peach bisque and for fish pie that tastes like that served at Rough and Ready.

QUESTION — Nancy Kramer, Newmanstown, requests recipes for meals made in a slow-cooker or crock pot.

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

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 — 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 — 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 — 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 — 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.