



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 — Nancy Mayer, Dalton, would like a recipe to make a dry mix soup mix for gift giving.

QUESTION — Pam Laubach, Orangeville, wants a recipe for a chewy sugar cookie similar to those sold at malls. She also wants a recipe for animal crackers.

QUESTION — Jo Marie Snyder, New Bloomfield, would like to know if there is a book about where cooking ingredients such as baking soda, baking powder, and alum come from and how they were discovered to work in cooking. What is cream of tartar or cream of wheat?

QUESTION — A Somerset reader would like recipes for emu, alligator, squirrel, rabbit, ground hog, opossum, bear, moose, antelope, etc.

QUESTION — A Somerset reader would like recipes for breakfast cereals (hot or cold). Editor's Note: Look at the recipes in this section on the "Home On The Range" page for some recipes.

QUESTION — A Somerset reader would like recipes and suggestions on how to prepare brains from beef or veal.

QUESTION — Ammon Gruber, Emmaus, would like a recipe for lobster bisque soup, which he had numerous times at the Pottsville Diner.

QUESTION — Violet Cassner, Newburg, would like a recipe for meat balls made with left over mashed potatoes. She recalls eating them years ago. The meatballs were simmered in sauce and tasted very moist and delicious.

QUESTION — Joyce Rex, Slatington, would like recipes using edible soy beans.

QUESTION — Susan Harris, Lexington, VA, would like a recipe for fruit cake in the jar.

QUESTION — V.A.W. from Old Line is looking for a recipe for making escarole soup using a chicken stock base.

QUESTION — L. Burkholder, 1543 Union Grove Rd., East Earl, PA 17519, would like to purchase a used Betty Crocker Cookbook printed in the mid 1960s.

QUESTION — Valerie Harlan, Parkesburg, would like a recipe for "real red taffy apples" with taffy that pulls away not the crackle type. She remembers these from her childhood and would like to recreate this childhood memory for her grandchildren.

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 — 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 — 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 — 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.

ANSWER — Thanks to Chris Knisely, Mullica Hill, N.J., for sending recipes for pickled limes that a reader had requested. Although Chris has not made them, she received the recipes through a preserving discussion group on the internet.

Moroccan Preserved Lemons

Make a lengthwise cut in the lemon on one end, going almost all the way to the other. Then make a similar cut from the other end at 90 degrees from the first. Pry each cut open, and pack as much canning salt in the cut as you can. Pack these into jars tightly. Fairly soon the juices will be leached out of the lemons, turning the entire jar into a gelatinous mixture. You can throw spices in the jars with the lemons (cloves, etc.). Pick up a book on North African (Tunisia, Moroccan, etc.) cooking and you are ready to go. The flavor of the lemons is quite unique, and is what gives that distinctive flavor to tajines.

Larouse Gastronomique
Crown Publishing Inc.

Preserved Lemons

Slice 2 pounds large lemons into thick slices or simply quarter small lemons lengthwise. Dust with 3 tablespoons salt and let set for 12 hours turning occasionally. Drain, pack into a large jar and cover with olive oil and store in a dark cool place for one month before sampling. After opening, continue to store in dark, cool place.

Lime Pickle

25 limes
½ cup sugar
¼ teaspoon salt
2 cups vinegar (approximately)

Piece the limes using a fork. Mix vinegar, salt and heat on stove while stirring. When mixture begins to boil, add the limes (including any juice left behind). Continue to heat, turning the limes from time to time. Heat until the lime rinds discolor and shrink. Pour the mix into a preserve jar (fill it to the top), close lid tightly and leave it in a cupboard for about six months.

Process quarts through a boiling water bath for 20 minutes or pints for 15 minutes to eliminate the six month wait.

I recently picked up a jar of pickled limes in a Chinese supermarket in Philadelphia. I found this recipe from Sri Lanka posted on a computer at the University of New Foundland. It said that Lunu Dehi can be used in chutneys or with rice and curry. I modified it slightly to English units from metric and changed the packing into a jar to a hot rather than cold pack. I also added the boiling water bath speedup.

ANSWER — Sylvia Murphy, Ulster, sent in two breakfast recipes.

Marie's French Toast

1 loaf Italian bread, 1-inch slices

Mix:
6 eggs
3 cups milk
4 teaspoons sugar
¼ teaspoon salt
1 teaspoon vanilla

Grease 13x9-inch pan. Lay in bread slices. Pour mixture over and refrigerate overnight. Before baking cut up 2 tablespoons butter on top. Bake at 350 degrees for 45 minutes. Serve with strawberry sauce:

10-ounces strawberries
½ cup sour cream
2 tablespoons strawberry preserves
Mix ingredients in blender and chill.

Apple Pancake

Heat 10-inch skillet to 475 degrees. In meantime, saute in another pan until tender:

1½ cups apples
1½ tablespoons butter
In blender, mix together:
1 teaspoon sugar
1 cup flour
1 cup milk
6 eggs
1 teaspoon vanilla
¼ teaspoon salt
¼ teaspoon cinnamon

In hot skillet, put 2 tablespoons butter, apples, and batter. Bake at 475 degrees for 15 minutes; lower temperature to 375 degrees and bake until it tests done with toothpick. Serve with maple syrup.

ANSWER — Several weeks ago we printed a recipe for fish pie requested by a reader. The ingredients did not contain fish. We questioned why it was named fish pie when it obviously included no seafood. Thanks to Bill Morrow for answering. He said that the pie was originally called "fizz pie" because the dough fized from the baking soda, baking powder, and buttermilk combination. Over the years, Pennsylvania Dutch folks mistakenly mispronounced the "fizz" pie as fish pie.

(Turn to Page B17)

Soup

(Continued from Page B6)

FESTIVE HOMESTYLE CHOWDER

2 tablespoons butter
1 cup sliced celery
1 medium onion, coarsely chopped
2 tablespoons flour
¼ teaspoon thyme
¼ teaspoon pepper
5 cups milk
3 large potatoes, cubed
6 slices, bacon, cooked, crumbled
8-ounce package crab flakes or chunks

Melt butter in heavy saucepan over medium heat. Stir in onions and celery. Cook and stir until tender. Stir in flour, thyme, pepper, and gradually add milk, stirring constantly. Add potatoes. Bring to a boil, simmer 15 minutes (until potatoes are tender). Add bacon and crab. Heat 3-5 minutes. Serve.

Eileen Murphy
Alternate Dairy Princess

GRANDMA MURPHY'S CHOWDER

2 pounds potatoes, diced
6 strips bacon, diced
¼ cup onion, diced
1½ cups water
1 teaspoon salt
¼ teaspoon thyme
¼ cup celery, diced
2 medium carrots, diced
1 bouillon cube (beef or chicken)

¼ teaspoon pepper
¼ teaspoon cayenne
Saute bacon and onion in heavy skillet. Add remaining ingredients and cook until vegetables are tender. Stir in cream sauce. Heat and serve. Note: Substitute ham cut into cubes in place of bacon.

Cream sauce:

2 tablespoons butter, melted
2 tablespoons flour, stir and cook 1 minute
3 cups milk, add to above and stir until thickened.

Eileen Murphy
Pa. Alternate Dairy Princess

CHEESEBURGER SOUP

½ pound ground beef
¼ cup chopped onion
¼ cup shredded carrots
¼ cup diced celery
1 teaspoon dried basil
1 teaspoon dried parsley flakes
4 tablespoons butter, divided
3 cups chicken broth
4 cups diced peeled potatoes
¼ cup all-purpose flour
2 cups American cheese, cubed
1½ cups milk
¼ teaspoon salt
¼ to ½ teaspoon pepper
¼ cup sour cream

In a 3-quart saucepan, brown beef; drain and set aside. In the same saucepan, saute onion, carrots, celery, basil, and parsley in 1 tablespoon butter until vegetables are tender, about 10 minutes. Add broth, potatoes, and beef; bring to a boil. Reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender. Meanwhile, in a small skillet, melt remaining butter. Add flour, cook and stir for 3-5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes. Reduce heat to low. Add cheese, milk, salt, and pepper; cook and stir until cheese melts. Remove from the heat; blend in sour cream. Yield: 8 servings.

Erica Davis

Berks Co. Dairy Princess

**MILK.
IT DOES A
BODY GOOD.**