



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 — Ruth Ann Greathouse, Lititz, wants a recipe to make communion crackers or wafers.

QUESTION — A reader from Womelsdorf would like a recipe for a fuzzy navel cake.

QUESTION — Carolyn Stear, Home, would like a pancake recipe that tastes similar to that served by the Perkin's restaurant chain. She has bought their packaged mix, but doesn't think it tastes at all like those they serve. She also would like pancake recipes that taste like those served by other restaurants. What is the best substance to use on the griddle to get nice even brown pancakes? She'd also like other information and cooking techniques for pancakes.

QUESTION — Lillian Auman lost her favorite recipe for tuna noodle casserole, which was originally from the "Better Homes and Gardens New Cook Book," ninth edition 1982. Can anyone help her out?

QUESTION — D. Allger, Ronks, would like a recipe for macadamia nut cookies.

QUESTION — Elaine Bowes, Loganton, would like a recipe for Wedding Soup.

QUESTION — Pam Laubach, Orangeville, is looking for a recipe for chewy sugar cookies similar to those sold at malls and a recipe for animal crackers.

QUESTION — Charles Robbins, Salmon, Idaho, wants a recipe for blood sausage. In Poland, it is called kishka made with pigs blood, rice or buckwheat.

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 tarter or cream of wheat?

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

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

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 — 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.

ANSWER — G. Halteman wanted a recipe for homemade butter made out of goat's milk. Thanks to Linda Jedju, Pemberton, N.J., for writing that unfortunately, the success of making butter out of goat's milk is poor, because the cream globules in goat's milk are small and diffused in the milk. The milk is around 3.2 percent fat. In cow's milk, the cream rises to the top and can be skimmed off to churn and create butter. Goat's milk is great for quiches, pumpkin and custard pies, cream soups, coffee cream, and all recipes requesting milk.

Baked Rattlesnake

- 1 rattlesnake
- 1 recipe thin cream sauce
- ¼ pound fresh or canned mushrooms, sliced
- 2 limes, sliced thin
- 1 teaspoon basil
- 1 teaspoon white pepper
- 1 teaspoon rosemary

Skin snake, dress, wash in cold water. Cut in three-inch section, put in large baking dish. Cover with cream sauce. Add the remaining ingredients. Cover tightly. Bake in 300 degree oven for one hour or until done.

ANSWER — Those recipes for wildlife keep coming. Thanks to Wendy Furie, Frederick, Md., who recommends what she calls the best all-around game cookbook, "Living Off the Land: Wild Foods Cookbook," by Tom Squier. Published by Academy Books, 10 Cleveland Ave., P.O. Box 757, Rutland, VT 05701. Included are recipes for almost anything that walks, crawls, swims, and flies, as well as wild plant and berry recipes.

Thanks to Joe and Linda Jedju of Big Sky Ranch in Pemberton, N.J., for sending recipes.

Moose Fillets

- 8 1-inch thick slices of moose fillet
 - ½ cup softened butter
 - 2 sliced tomatoes
 - 2 tablespoons grated onion
 - 1 tablespoon minced parsley
 - 1 cup sliced mushrooms
 - Salt and pepper
- Rub fillets with butter to form a film on top. Place in shallow pan, broil for 5 minutes. Remove from broiler, turn to other side. Cap each fillet with one slice tomato, ¼ tablespoon onion, sprinkle parsley, salt and pepper. Replace in broiler for 5 more minutes or until done. Sauté mushrooms. Cover fillets with sautéed mushrooms before serving. Serves 8.

Thanks to Irene Martin, Ephrata, for sending many recipes. Here are some of them.

Mustard Bear Steak

- 1 cup tarragon vinegar
 - 2 bay leaves
 - 1 cup red wine
 - 1 cup water
 - Salt and pepper to taste
 - 4 tablespoons dry mustard
 - Flour
 - 2 cups beef stock
 - 6 small bear steaks, 1-inch thick
- Combine first four ingredients. Place the steak in a bowl. Pour wine mixture over steak. Marinate in refrigerator for 24 hours, turning steak occasionally. Drain steak and reserve half cup of marinade. Wipe steak dry, pound the salt, pepper, and mustard into steak. Dredge with flour and brown on both sides in small amount of hot fat in Dutch oven. Add beef stock and reserve the marinade and cover. Simmer one hour or until tender. Add water if needed. Serves 6.

Antelope Steaks Supreme

- 3 antelope round steaks, ¾ -inches thick
 - 3 teaspoons salt
 - ¼ cup vinegar
 - 1 bay leaf (optional)
 - 1 clove garlic, minced
 - Dash pepper
 - Dash garlic salt
 - Flour
 - 2-3 tablespoons cooking oil
 - 1 can cream of chicken or mushroom soup
- Place steaks in shallow pan. Cover with water, add salt, vinegar, bay leaf, garlic, and soak 3 hours or overnight. Drain, then sprinkle with pepper and garlic salt. Dredge with flour. Brown on both sides in oil in greased skillet and cover. Cook over low heat 45 minutes or until tender. Turn occasionally. Add the soup, 1 can water, and cover. Simmer 15-20 minutes. Gravy can be served over rice or potatoes. Serves 6.

ANSWER — S. Beiler, Bird-in-Hand, sent in this soybean recipe that was requested.

Stove Top Beans

- 3 cups cooked soybeans
- Add:
- 1 cup milk
 - 3 tablespoons butter
 - Velveeta cheese
 - ½ cup brown sugar
 - ½ cup ketchup
 - 2 teaspoons mustard
 - 1 small onion
 - Hot dogs or any kind of meat
- Cook on top of stove until well heated and cheese is melted.

Taste-Tempting Eye-Openers

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APRICOT MUFFINS

- 1 cup chopped dried apricots
 - 1 cup boiling water
 - 2 cups flour
 - 1 teaspoon baking soda
 - 1 cup sugar
 - ½ cup butter
 - 1 cup sour cream
 - ½ teaspoon salt
 - 1 tablespoons grated orange peel
 - ½ cup chopped nuts
- Soak apricots in water for 5 minutes. In large bowl, cream sugar and butter until fluffy. Add sour cream, mix well. Combine dry ingredients; stir into creamed mixture just until moistened. Drain apricots, discarding liquid. Fold apricots, orange peel, and nuts into batter. Fill greased or paper-lined muffin cups three-fourths full. Bake at 400 degrees for 18-20 minutes or until tests done. Cool 10 minutes. Yields: 1 dozen. Centre Co. Dairy Promotion Committee

CHOCOLATE CHIP MINI MUFFINS

- ½ cup sugar
 - ¼ cup shortening
 - 1 egg
 - ¼ cup milk
 - ½ teaspoon vanilla
 - 1 cup flour
 - ½ teaspoon baking soda
 - ½ teaspoon baking powder
 - ½ teaspoon salt
 - ¾ cup semi sweet chocolate chips
- In a large bowl, cream sugar, and shortening until fluffy. Add egg, milk, and vanilla; mix well. Combine dry ingredients. Gradually add to creamed mixture; mix well. Fold in chocolate chips. Spoon about 1 tablespoon batter into each greased or paper-lined mini-muffin cup. Bake at 375 degrees for 10-13 minutes or until tests done. Yield: 3 dozen. Centre Co. Dairy Promotion Committee

FARMHOUSE BARBECUE MUFFINS

- 1 tube refrigerated buttermilk biscuits
 - 1 pound ground beef
 - ½ cup ketchup
 - 3 tablespoons brown sugar
 - 1 tablespoon vinegar
 - ½ teaspoon chili powder
 - 1 cup shredded cheddar cheese
- Separate dough into 10 biscuits, flattened into 5-inch circles. Press each into the bottom and up the sides of a greased muffin cup; set aside. In skillet, brown ground beef; drain. In a small bowl, mix ketchup, brown sugar, vinegar, and chili powder until smooth. Add to meat and mix well. Divide the meat mixture among the biscuit-lined muffin cups, using about ¼ cup for each. Sprinkle with cheese. Bake at 375 degrees for 18-20 minutes or until golden brown. Cool for 5 minutes. Yield: 10 servings. Centre Co. Dairy Promotion Committee

