



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 — Shirley Horning, Stevens, wants a recipe to make pita bread like that served at Wendy's Restaurant. The bread is moist and not dry like the pita pockets sold in supermarkets.

QUESTION — Mrs. Lloyd Stietz, Fairfield, requests a recipe for rolled sugar cookies, that is like a hard cookie that is good for dunking in coffee.

QUESTION — Margie Cunfer, Lehighton, is looking for a recipe for homemade chicken croquettes.

QUESTION — Valerie Miller, Honesdale, is looking for a recipe for pork tongue souse that tastes similar to John F. Martin's brand. She would also like a recipe for pork roll.

QUESTION — Marian Herman, Quakertown, is looking for a scrapple recipe made with buckwheat flour to make in a small batch such as five pounds.

QUESTION — A reader attended a wedding reception in Waldorf, Maryland, where they served Chicken Chesapeake, a boneless, skinless, chicken breast flattened and breaded. She thinks it was rolled up with a crabmeat stuffing and baked in a light cream sauce. Does anyone have the recipe?

QUESTION — A faithful reader wants a recipe to make potato donuts like those sold at the state Farm Show.

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

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 — D. Allgyer, 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 — 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.

Touch Of Romance

(Continued from Page B6)

THREE-CHEESE MUSHROOM KISSES

4 tablespoons butter, divided
2 garlic cloves, minced
2 tablespoons minced red onion
1 cup sliced mushrooms
2 tablespoons chopped, oil-packed sun-dried tomatoes
¼ cup blue cheese
¼ cup shredded Gouda cheese
½ cup cream cheese, softened
1 teaspoon fresh chopped thyme
1 teaspoon chopped fresh basil
Salt and pepper to taste
6 sheets phyllo dough, trimmed to 15x10-inch rectangles
3 tablespoons butter, melted
Preheat oven to 350 degrees. In a skillet, heat 1 tablespoon of butter over medium-high heat. Sauté garlic and onion about 1 minute until translucent. Add mushrooms, sauté until tender, about 3-4

minutes. Add sun-dried tomatoes, remove from heat and cool. Beat cheeses, herbs, salt and pepper on medium speed with an mixer until well blended. Stir in mushroom mixture. Melt remaining butter. Cut phyllo dough into 5x5-inch squares. Cover with plastic wrap; phyllo needs to be kept moist and covered to prevent drying out. Place six dough squares on working surface and brush with melted butter. For each kiss, stack 3 dough squares on top of each other. Repeat stacking squares for each kiss until dough is used up. Place a heaping tablespoon of mushroom mixture in center of dough. Gather dough and bring up to form a kiss. Pinch middle and place on a cookie sheet. Bake at 15 to 20 minutes or until golden brown. Serve warm. Makes 12 appetizers.

Judy Geissinger
Juniata Co. Dairy Princess

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 — Lillian Auman lost her favorite recipe for tuna noodle casserole. Thanks to Joan Kaufman, Lancaster; H. Hamilton, Melville, N.Y.; Lee Laverty, Dover, N.J.; and others for sending recipes from the "Better Homes and Gardens New Cook Book," ninth edition 1982.

Tuna-Noodle Casserole

Cook 3 cups medium noodles, using package directions; drain. Combine noodles, 6½ -7-ounce can tuna, drained, ½ cup mayonnaise, 1 cup sliced celery, ½ cup chopped onion, ¼ cup chopped green pepper, ¼ cup chopped pimento, and ½ teaspoon salt. Blend one 10½ -ounce can condensed cream of celery soup and ½ cup milk; heat through. Add 4 ounces sharp process American cheese, shredded (1 cup); heat and stir till cheese melts. Add to noodle mixture. Turn into 2-quart casserole. If desired, top with ½ cup toasted slivered almonds. Bake uncovered at 425 degrees for 20 minutes. Makes 6 servings.

Chopstick Tuna

10½ ounce can condensed cream of mushroom soup
2 cups chow mein noodles
6½ -7-ounce can tuna, drained, flaked
1 cup sliced celery
½ cup toasted cashews
¼ cup chopped onion
Combine soup and ¼ cup water. Add 1 cup chow mein noodles, dash pepper, and remaining ingredients. Toss lightly; turn into 10x6x1½ -inch baking dish. Sprinkle remaining noodles atop. Bake at 375 degrees for 30 minutes. Serves 4 or 5.

ANSWER — Debbie Mast, Royersford, sent this recipe for Shirley Schwoerer, Wysox.

Fried Mozzarella Sticks

8 slices mozzarella cheese, cut ¼ -inch thick
4 eggs, beaten
2 cups dry bread crumbs
Vegetable oil for deep frying
Sauce marinara*
Dip each cheese slice in egg then in bread crumbs; repeat. Place in refrigerator until cooled 15 minutes. Deep fry in oil until golden brown.
Sauce Marinara*:
2 cloves garlic
¼ cup olive oil
2 cans whole tomato with juice
1 teaspoon sugar
Pinch oregano
Salt and pepper
Sauté garlic in oil on low heat until brown in color. Add tomato by hand crushing into pan. Add sugar, oregano, salt and pepper. Simmer 10 minutes.

ANSWER — Charles Robbins, Salmon, Idaho, wanted a recipe for blood sausage. In Poland, it is called kishka made with pigs blood, rice or buckwheat. Thanks to Josephine Matenus, Dallas, for sending a recipe.

Polish Blood Sausage

2½ pounds coarse ground pork butt
2 quarts pig's blood
2½ cups cooked rice or barley
1 teaspoon ginger
1½ teaspoon black pepper
1½ teaspoon all spice
1 tablespoons salt
3 cloves pressed garlic
2 teaspoons baking powder
Combine all ingredients, mix well, and stuff into hog casing. To cook, bake at 375 degrees for one hour. Add one teaspoon vinegar per quart of fresh blood to keep it from coagulating.

(Turn to Page B9)

HEART CAKE

Mix desired cake flavor.

Grease and flour a 9-inch round and 9-inch square pan. Pour half of the batter into each pan. Bake the time given with the recipe. Cool 10 minutes in the pan and then turn out of pan to continue cooling. Cut the round cake layer in half and put one on each side of the square (placed on the tray to look like a diamond). Frost and decorate as desired.

Eileen Murphy
Pa. Alternate Dairy Princess

VALENTINE BUTTER COOKIES

2 cups butter, softened
2 cups sugar
3 eggs
1 tablespoon vanilla extract
6 cups all-purpose flour
2 teaspoons baking powder
Red decorators' sugar, optional

In a mixing bowl, cream butter and sugar. Add eggs and vanilla; mix well. Combine flour and baking powder; gradually add to creamed mixture and mix well. Shape with a cookie press. Place on ungreased cookie sheets. Decorate with sugar if desired. Bake at 350 degrees for 10-12 minutes or until edges are light brown. Yield: 18-19 dozen (1-inch cookies).

Liza Haas
Penn State Dairy Princess

WHITE CHOCOLATE SOUFFLE WITH RASPBERRY-CHERRY SAUCE

Souffle:

4 egg yolks
3 tablespoons sugar
¼ cup all-purpose flour
¼ cup plus 2 tablespoons milk
¼ cup creme de cacao, divided
5 ounces white chocolate, melted
5 egg whites, at room temperature
¼ teaspoons cream of tartar
2 tablespoons sugar
Confectioners' sugar

Sauce:

10-ounce package frozen raspberries in syrup, thawed and drained

6 tablespoons raspberry preserves

1 tablespoon raspberry liqueur, if desired

¼ cup chopped sweet cherries, well drained

For souffle, beat egg yolks, and 3 tablespoons sugar in small bowl until creamy, about 1 minute. Add flour and beat until blended. Gradually beat in milk and 2 tablespoons creme de cacao. Transfer yolk mixture to a medium size heavy saucepan. Cook over low heat, stirring constantly until mixture thickens. Do not boil. Cool mixture until just warm to touch. Preheat oven to 375 degrees. Stir melted chocolate into cooled custard. Beat egg whites and cream of tartar until foamy. Gradually beat in 2 tablespoons sugar; beat until stiff, but not dry. Place custard mixture in large mixer bowl.

Stir in remaining 2 tablespoons cream de cacao. Gradually fold in egg whites, ¼ at a time. Pour into a buttered and sugared 6-cup souffle dish. Bake 30 to 35 minutes or until puffed and just firm to the touch. Dust with confectioners sugar. For sauce, combine raspberries and preserves in small, heavy saucepan. Bring to a boil, stirring constantly. Boil for 1 minute. Strain to eliminate seeds. Stir in liqueur and cherries. Let stand at room temperature until souffle is baked. Spoon over each serving.

Jodi Musser
SUN Area Dairy Princess