



## 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** — Donna Cleveland, Wellsboro, would like good diabetic recipe for peanut butter cookies, peanut butter pie, and other diabetic dessert recipes.

**QUESTION** — Frank Cimino, Kulpmont, wants a recipe for sausage balls. He writes that he was on a bus trip to Baltimore, Md., to a football game a couple months ago and a lady from the Lancaster area had made several bags of delicious sausage balls with jalapeno pepper pieces. He tried to get the recipe from her, but she would not disclose it because the recipe has been in the family for a long time. Frank's mouth is watering for a sausage ball. Can anyone help him out?

**QUESTION** — Leona Hartzler, Burlington, W.V., is looking for a recipe called Aunt Annie's soft pretzels.

**QUESTION** — Shirley Jean Ash, Bridgeport, W.V., would like a recipe for Southwestern Vegetable Soup that tastes like that served at Shoney's Restaurant. She writes that it's the best she ever tasted, although she's been back to the restaurant several times and they didn't have it.

**QUESTION** — Sally Reinaehl, Valley View, writes that she is having difficulty making bread that is light and airy. She uses a recipe from the yeast cookbook. Is it the recipe or something she should be doing differently?

**QUESTION** — Stacy Holmes, Peach Bottom, is requesting a recipe for making homemade cheese out of goat's milk. She would also like other recipes, except yogurt, for using goat's milk.

**QUESTION** — J. Martin, Shippensburg, wants recipes for glazed apples and cranberry in a sweet sauce like the one Stouffers makes and for broiled crab cake similar to that served at the Country Oven.

**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** — Valerie Miller, Honesdale, is looking for a recipe for pork roll.

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

**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.

**ANSWER** — Lee Laverty, Dover, N.J., sends in this recipe that had been requested for escarole soup.

### Escarole Soup

Take one whole chicken, wash outside and inside and place in large kettle. Add one large quartered onion, 2 carrots, quartered, 2 stalks celery, 1 clove garlic. Salt and pepper to taste. Cover and bring to boil. Skim off any foam that may come to the surface. Simmer for three hours.

Strain broth into pot. Add two cups of shredded chicken. Remaining chicken can be used for salad. Finely chop one onion and add to broth. Season to taste with salt, pepper, dill flakes. Simmer for 45 minutes until onions are soft.

In the meantime, take one bunch of escarole (about 1 pound) and wash, taking off bruised leaves. Chop into small pieces.

Bring soup to rapide boil and add escarole. Simmer until soft. Add half cup Parmesan cheese and stir quickly.

You can also put the escarole into a blender with some of the broth and give it a quick whirl. Do not do all the escarole at once. Do it in several steps.

I also take two eggs, beat well, add some hot broth to it, pour into the boiling soup, and stir for one minute.

**ANSWER** — A reader attended a wedding reception in Waldorf, Maryland, where they served Chicken Chesapeake, a boneless, skinless, chicken breast flattened and breaded. Thanks to B.W. Pue, Rocky Ridge, MD 21778, for sending the following recipe.

### Crab Stuffed Chicken Breast

6 3-ounce chicken breasts, skinned, boned  
3 tablespoons low calorie mayonnaise  
¼ teaspoon salt  
¼ teaspoon white pepper  
¼ teaspoon seafood seasoning  
1 pound Maryland regular crabmeat, cartilage removed  
3 slices Swiss cheese, cut in half  
3 slices boiled ham, cut in half  
½ cup flour  
1 egg, mixed with 1 cup water  
½ cup bread crumbs, mixed with ½ teaspoon pepper, paprika  
1 tablespoon parsley  
4 tablespoons oil  
Paprika

Preheat oven to 400 degrees. Pound out chicken breasts to flatten to about ¼ -inch thick. In a small bowl, combine mayonnaise and seasonings. Blend well. Gently stir in crabmeat. Mount about ¼ -½ cup crabmeat mixture on one end of each chicken breast. Top each with ½ slice cheese and ½ slice ham. Roll up and seal ends. Dip each in flour, then egg wash, and bread crumb mixture. Heat 2 tablespoons oil in a large skillet and brown chicken breasts on both sides. Transfer to an oiled (2 tablespoons) baking sheet, sprinkle with paprika and bake for 10 minutes. Yield: 6 servings. Calories: 274 each.

**ANSWER** — Thanks to Eileen Greenaway, Somerville, N.J., for this potato dish that can be made ahead of time if desired.

### Creamy Hash Brown Bake

1 can cream of celery soup  
¼ cup milk  
3-ounces cream cheese  
4 cups loose-pack frozen hash brown potatoes  
1 cup chopped onion  
½ cup shredded sharp cheddar cheese  
Combine soup, milk, and cream cheese, and cook over medium heat until smooth, stirring constantly. Combine potatoes and onions, and stir in the soup mixture. Bake in a greased 10x6-inch casserole covered with foil at 350 degrees for 1½ hours. Remove foil and sprinkle with shredded cheese. Return to oven to melt cheese. Serves 6.

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### NUT CRUST CHEESE SQUARES

½ cup butter  
½ cup brown sugar  
1 cup flour  
1 cup chopped nuts  
¼ cup sugar  
8 ounces cream cheese  
1 egg  
2 tablespoons milk  
1 tablespoon lemon juice  
½ teaspoon vanilla  
Cream butter with brown sugar. Add flour and nuts. Mix to make crumb mixture. Reserve 1 cup for topping. Press remaining in 8x8-inch pan. Bake at 350 degrees for 12-15 minutes.

Blend sugar with cream cheese until smooth. Add egg, milk, lemon juice, and vanilla. Beat well. Spread over crust. Sprinkle with reserved crumb mixture. Bake at 350 degrees for 25 minutes. Cool. Cut into 2-inch squares. Yield: 16 squares.

Eileen Murphy  
Pa. Alternate Dairy Princess

### CHUNKY MACADAMIA BARS

½ cup butter, softened  
½ cup butter, softened  
1 cup light brown sugar  
½ cup granulated sugar  
1 large egg  
1 teaspoon vanilla extract  
2¼ cups flour  
1 teaspoon baking soda  
¼ cup macadamia nuts, coarsely chopped  
1½ cups milk chocolate chunks, divided  
Vanilla glaze

Preheat oven to 375 degrees. In a large mixing bowl, beat butter, and both sugars until well blended. Beat in egg and vanilla. Mix flour and baking soda and stir into sugar

### CARAMEL NUT CRUNCH

½ cup brown sugar  
½ cup King syrup  
¼ cup butter  
½ teaspoon salt  
6 cups Cheerios cereal  
1 cup whole pecans  
1 cup dry roasted peanuts  
Heat oven to 325 degrees. Butter a jelly roll or cookie sheet pan with sides. Heat brown sugar, syrup, margarine, and salt over medium heat, stirring constantly until dissolved. Pour over cereal and nuts, which have been combined in a large bowl. Stir well to coat.

Spread in prepared pan. Bake 15 minutes. Remove from oven. Loosen all mixture from pan with a spatula. Do this several times to prevent sticking. Cool completely. Store at room temperature in a covered container. Makes about 8 cups.

Note: Any nut combination can be used.

Pat Elligson  
Millers, MD

mixture, blending well. Fold in nuts and 1 cup chocolate chunks. Spread into an ungreased 13x9x2-inch pan. Sprinkle remaining ¼ cup chocolate chunks over top of batter.

Bake 25 to 30 minutes or until golden brown. Cool completely. Drizzle with vanilla glaze.

### Vanilla glaze:

1 cup confectioners' sugar  
2 tablespoons milk  
½ teaspoon vanilla extract

In a small mixing bowl, combine all ingredients mixing well. Drizzle with spoon or put in plastic bag and nip off the corner and squirt over the cooled cake. Allow to set and cut into bars.

A reader

# Nutshell

(Continued from Page B6)

## UNFORGETTABLE PEANUT BUTTER MOUSSE PIE

1 cup graham cracker crumbs  
¼ cup firmly packed light brown sugar  
½ stick butter, melted

### Filling:

9-ounces creamy peanut butter  
1 cup confectioners' sugar  
8-ounces cream cheese, room temperature

1 tablespoon melted butter  
1 tablespoon vanilla  
1 cup heavy cream

### Topping:

½ cup heavy cream  
4 ounces semisweet chocolate  
2 tablespoons brewed espresso coffee

½ cup finely chopped peanuts (optional)

For crust: Combine graham cracker crumbs, brown sugar, and butter; press into a deep, 9-inch pie pan.

For filling: beat the peanut butter, sugar, cream cheese, butter, and vanilla in bowl of electric mixer until smooth and creamy. Beat heavy cream until soft peaks form. Fold the whipped cream into the peanut butter mixture. Spoon into crust. Refrigerate until firm.

For topping: Heat ½ cup heavy cream to a boil in a saucepan set over high heat. Reduce heat to medium, add the chocolate and stir continuously until melted. Stir in espresso. Spread over filling. Garnish around edges with finely chopped peanuts.

Eva Burrell  
Glen Gardner, NJ

## GRAND CHAMPION PEANUT BUTTER PIE

### Crust:

1¼ cups chocolate cookie crumbs (20 cookies)

¼ cup sugar  
¼ cup butter, melted

### Filling:

8-ounces cream cheese, softened

1 cup creamy peanut butter  
1 cup sugar  
1 tablespoon butter, softened  
1 teaspoon vanilla

1 cup heavy cream, whipped  
Grated chocolate or chocolate cookie crumbs, optional

Combine crust ingredients; press into a 9-inch pie plate. Bake at 375 degrees for 10 minutes. Cool. In a mixing bowl, beat cream cheese, peanut butter, sugar, butter, and vanilla until smooth. Fold in whipped cream. Gently spoon into crust. Garnish with chocolate or cookie crumbs if desired. Refrigerate. 8-10 servings.

Holly Cowie  
Romney, WV

## NUT AND DATE CAKE

1 cup English walnuts, chopped  
½ pound dates, chopped fine  
1 cup hot water

2 large eggs  
½ cup butter, softened  
1 cup granulated sugar  
1½ cups all-purpose flour  
1 teaspoon baking soda

Place walnuts and dates in a mixing bowl; pour hot water over them and let stand to cool.

Preheat oven to 350 degrees. Grease and flour a bundt pan and set aside.

When walnut mixture is cooled, by hand beat in 2 whole eggs, butter, and sugar. Mix flour and baking soda, stir into walnut mixture.

Pour into prepared pan. Bake from one to 1½ hours at 350 degrees until tester comes out clean.

This cake keeps indefinitely.

B. Light  
Lebanon