



## 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** — A. Keller, Fisher, W.V., wants a recipe for French toast.

**QUESTION** — Bonita Martin, Lebanon, would like lots of spinach recipes.

**QUESTION** — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey balogna.

**QUESTION** — E. Beaver, Ringtown, would like recipes to cook red beets and its leaves.

**QUESTION** — Donna Byerbaugh, Oakdale, wants a recipe for tomato gravy.

**QUESTION** — John Anshant, Aston, is seeking a recipe for really good Hungarian goulash and really good dumplings.

**QUESTION** — Opel Brosius, Pitman, would like recipes for homemade white bread.

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

**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** — 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** — J. Martin, Shippensburg, wanted 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. Thanks to Josephine Matenus, Dallas, for sending in this recipe for conserves. To convert it into a sauce, cook the mixture an additional 10 to 15 minutes and strain through a food mill. It also goes nicely with pancakes.

### Cranberry-Apple Conserve

4 large apples (such as Newtown, Pippin or Jonagold) peeled, cored, sliced  
 1 tablespoon granulated sugar  
 1 cup maple syrup  
 2 cups fresh cranberries  
 1 tablespoon orange zest, cut into strips and finely diced  
 Place apples, sugar, and 2 tablespoons water in a saucepan over medium heat and steam for 5 minutes. Shake the pan to prevent the apples from sticking to the bottom. Mix in the syrup, cranberries, and zest. When the berries begin to pop, reduce the heat to low, cover, stirring from time to time to prevent sticking, and cook for 10 minutes. Makes approximately 3 cups.

## Hot Chocolate Fun Facts

Did you know . . .  
 • Drinking hot chocolate is said to have begun with the Aztec Indians. Montezuma reportedly drank up to 50 cups a day, believing it to be an aphrodisiac (he also supposedly loved the taste.)  
 • Internationally, hot chocolate is the base for a wide array of specialty drinks. In France, a super-rich version is created by melting solid chocolate into milk and cream. In Vienna, hot chocolate is

doloped with sweetened whipped cream. In Russia and Brazil, coffee is stirred into hot chocolate. And in Mexico, common additions are cinnamon, orange zest and sherry.

• The people of Madrid, Spain embrace the tradition of hot chocolate with churros — a greasy, deep-fried donut-like treat. In much the same way that Americans are raised on hot dogs and hamburgers, Spaniards delight in

hot chocolate and churros. Combining hot chocolate with churros is a "special Madrid observance."

• In Madrid, while the snack tradition is popular all year long, it is particularly popular on New Year's Eve, as an almost obligatory finale after sunrise on January 1.

• If the idea of drinking a chocolate bar appeals to you, you can begin to make hot chocolate with melted chocolate rather than dry cocoa powder, using what is often called the Viennese method for making hot chocolate. Just mix with milk.

• In Warsaw in 1851, on the corner of Szpitaina and Gorskigo streets, confectioner Karol Wedel came to the capital and opened a factory. On the premises, he offered liquid chocolate, tea, cocoa, punch, liqueur, syrup, and confections. The Wedel family chronicles say that in that year, 400-500 cups of hot chocolate were served each day.

Destroyed in World War II, after the war, Wedel's shop and chocolate bar regained their old splendor. Today, the bar only serves hot chocolate; wafers are added upon request.

• The refurbished Hortex bar at Klonstytucju Square in Warsaw, offers a cup of ordinary hot chocolate, as well as an original version called "chocolate for over-18's," which is hot and beaten with vodka. Hot chocolate costs just 4,000 zlotys, plus 500 for whipped cream.

## Flavored Coffees, Chocolates To Sip

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### FROSTY MOCHA CAPPUCINO

1 cup strong coffee (cooled)  
 2 cups vanilla ice cream  
 2 tablespoons chocolate syrup  
 Place all ingredients in a blender or food processor. Cover and blend at high speed until smooth. 4 servings.

### QUICK MINTED HOT CHOCOLATE

3 mint chocolate candies  
 1 cup chocolate milk  
 Combine in a small saucepan. Heat and stir until mint chocolate melts.

### SPECIAL HOT CHOCOLATE morsels

6 ounces semi-sweet chocolate morsels  
 ½ cup sugar  
 ½ cup water  
 1 teaspoon vanilla extract  
 1 cup whipping cream  
 Hot milk

Combine chocolate morsels, sugar, and water in a small saucepan. Heat over medium heat, stirring frequently, until chocolate is melted. Cool to lukewarm; stir in vanilla. Whip cream until stiff peaks form. Gradually whip in cooled chocolate mixture. Store in covered container in refrigerator. (Chocolate mixture keeps well in refrigerator up to one week).

**ANSWER** — Frank Cimino, Kulpmont, wanted a recipe for sausage balls, which he tasted while on a bus trip 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. Thanks to Kay Mohn, Stevens, for sending the following recipe.

### Sausage Canapes

1 pound loose sausage  
 1 pound grated sharp cheddar cheese  
 3 cups Bisquick  
 ¼ cup chopped jalapeno peppers (more or less depending on taste)  
 Mix together ingredients. Form into round balls and bake at 350 degrees until golden brown.  
 If you cannot find loose sausage, cut off the casings to use.

**ANSWER** — Beverly Bishop, Landisburg, wanted a recipe for candy Easter eggs that taste like Mounds or Almond Joy. Thanks to Linda Russell, Carlisle, for sending this recipe.

### Almond Joy

½ cup marshmallow cream  
 ½ cup white corn syrup  
 1 pound coconut  
 Heat together marshmallow and corn syrup until mixed well. Remove from heat and add enough coconut until mixture can be formed into a ball. Form into egg-shapes. Cool in refrigerator than dip in coating chocolate. Put almond on top. Dip again.

**ANSWER** — Shirley Homing, Stevens, wanted a recipe to make pita bread that is moist and not dry like the pita pockets sold in supermarkets. Thanks to Fran Westfall for sending a recipe.

### Pita Pocket Bread

1 envelope active dry yeast  
 1¼ cups warm water  
 ¼ teaspoon sugar  
 1½ teaspoons salt  
 1½ tablespoons olive oil  
 3 cups flour  
 In large warm bowl, sprinkle yeast into warm water and stir until dissolved. Add sugar, salt, and all the flour and mix well. Turn out on lightly floured surface and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Cover and let rise in warm place free from draft until double in bulk, about 1 hour 15 minutes. Punch dough down, divide in 8 equal pieces and shape in balls. On lightly floured surface, roll out each ball in 6-inch circle; place on greased 7-inch square of foil. Let rise in warm place free from draft about one hour. Bake on lowest rack in preheated 500 degree oven about 7 minutes or until puffed and lightly browned. Serve at once or store, cooled, in plastic bags. Makes 8.

**ANSWER** — E. Beaver wanted instructions for making pickled beets. Thanks to Fran Westfall, who has been using the following recipe for 30 years.

### Pickled Beets

Select small, young beets. Wash. Leave three inches of tops on and roots. Cook until skins slip easily (about 15 minutes). Put into cold water. Remove skins, top, and roots.  
 Syrup:

2 cups sugar  
 2 cups water  
 2 cups vinegar  
 1 teaspoon cloves  
 1 teaspoon allspice  
 1 tablespoon cinnamon  
 Pack beets into jars to within ½ -inch of top. Pour boiling syrup over beets to within ½ -inch of top of jar. Process 30 minutes in boiling water bath.

**ANSWER** — Rose Diehl, Bloomsburg, wanted recipes for black raspberry scratch cake. Thanks to 82-year-old Fran Westfall of New Oxford for sending a recipe.

### Raspberry Cake

Cream together:  
 ½ cup butter  
 2 eggs  
 2 cups sugar  
 Mix together:  
 1 cup milk  
 3 cups flour  
 1 tablespoon baking powder  
 Combine both mixtures and fold in:  
 1 quart raspberries  
 Bake at 350 degrees for one hour.