



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 — Sharon Salvadore, Ringtown, would like a recipe for farmer's cheese, which is pure white and usually shaped into a 12-inches long.

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

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

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

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

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 — 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 — Donna Byerbaugh, Oakdale, wanted a recipe for tomato gravy. Thanks to Anna Joyce Martin, East Earl, for sending recipes.

Tomato Gravy

- 1 cup tomato juice
- ½ cup water
- 3 tablespoons flour
- ½ teaspoon salt
- ½ cup cream
- 2 cups milk

Place juice and water in a saucepan and bring to a boil. Meanwhile blend the flour, salt, and cream. Add the milk and mix well. Pour into the hot juice, stirring constantly until it boils and is thickened. May be served with bread, toast, crackers, or fried potatoes, 2 tablespoons sugar may be added if desired.

Tomato Sauce

- 2 cups fresh or canned tomatoes
- 2 tablespoons onion, diced
- 4 whole cloves
- 2 teaspoons sugar
- ½ teaspoon salt
- 2 tablespoons butter
- 2 tablespoons flour
- Chopped celery leaves (options)

Cook tomatoes, onion, and seasonings together for 15 minutes. Press through a sieve. Melt fat over slow heat. Add flour, stir until well blended. Slowly add hot strained tomatoes and cook until thick and smooth. Stir constantly. Serve with fish, meat, and casseroles.

SALT WATER TAFFY

- 1 cup water
- 2 cups granulated sugar, sifted
- 1 cup light corn syrup
- 1½ teaspoons salt
- 2 teaspoons glycerine
- 1 tablespoon butter
- 2 teaspoons vanilla

Lightly grease sides of 2-quart saucepan. Add water, sugar, corn syrup, salt, and glycerine. Cook over low heat, stirring constantly with wooden spoon until sugar is dissolved. You should not be able to feel sugar grains when rubbing the spoon against the sides of the saucepan.

Remove from heat and with a damp paper towel or small sponge, wipe any remaining grains from the sides of the pan above the liquid level.

Start the syrup boiling and clip on a candy thermometer.

Cook over medium-low heat, without stirring until thermometer registers 262 degrees or 128 degrees (syrup forms a hard ball in cold water).

Remove from heat. Add butter and when butter is melted, pour onto lightly greased baking sheet, holding the pouring edge of the saucepan away from you and only a few inches above the baking sheet.

Allow the syrup to cool to room temperature and add vanilla.

Begin to work the taffy with a spatula, 3 to 5 inches wide after the mass is cool. Start by turning outside edges to the center.

When cool enough to handle, gather into a ball.

Dip fingers in cornstarch or rub them very lightly with butter and pull the taffy with thumb and fingers until light in color and texture.

Twist into a rope about ¼-inch in diameter and place on lightly greased surface.

Cut into 1-inch pieces with buttered scissors. Wrap each piece in waxed paper or plastic wrap.

Store in airtight container in cool, dry place—but do not refrigerate. Yield: about 54 pieces.

Margaret Strause
Leesport

CHOCOLATE CRUNCH CANDY

- 1 cup nonfat dry milk powder
- ½ cup unsweetened cocoa powder
- 2 tablespoons liquid fructose
- 3 tablespoons water
- 1½ cups chow mein noodles, slightly crushed

In a food processor or blender, combine dry milk and cocoa and process into very fine powder. Pour into a mixing bowl and add fructose and water. Beat mixture until smooth and creamy. Fold in noodles. Drop by teaspoonful onto waxed paper. Let stand until cooled at room temperature. Yield: 30 candies. 11 calories each.

Betty Light
Lebanon

ANSWER — Bonita Martin, Lebanon, wanted lots of spinach recipes. Thanks to Janet Helstand, Rheems, for sending some.

Noodles & Spinach With Cheese

- 12-ounce package medium or wide noodles
- 2 10-ounce packages frozen chopped spinach
- 2 bouillon cubes
- 1 pound cottage cheese
- ½ cup parmesan cheese
- 3 tablespoons butter
- ½ teaspoon salt
- ½ teaspoon pepper

Cook noodles until tender; drain well. Cook spinach until tender; drain well and crumble bouillon cubes over spinach. Mix all ingredients in a large pan. Heat over low heat for a few minutes, stirring occasionally to prevent sticking. Serves 6.

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Easter Treats

(Continued from Page B6)

DIABETIC FUDGE BALLS

- ½ cup nonfat dry milk
- ½ cup cornstarch
- 10 packets Equal
- ¼ cup cocoa
- ½ cup margarine, softened
- 3 tablespoons evaporated skimmed milk

Dash salt
1 teaspoon vanilla
Dipping chocolate pieces, melted

In a blender, combine dry milk, cornstarch, Equal, and cocoa; process until fine powder.

In a small mixing bowl, combine margarine, evaporated milk, salt, and vanilla, and beat until fluffy. Stir in the processed dry ingredients.

Knead with hands until smooth then form into 60 balls. Cool completely and dip into dipping chocolate. Cool.

1 ball equals ½ bread, ¼ fat, 50 calories.

When I make this I make two 8-inch logs. Wrap in plastic wrap and refrigerate. When cool, cut into ¼-inch slices. Do not dip. Yields about 64 slices with about 34 calories a slice.

B. Light
Lebanon

MARSHMALLOW CANDY

- 1 box Knox gelatin
- 2½ cups water
- 4 cups sugar
- 2 teaspoons vanilla
- Pinch salt

Boil sugar and half of water until it spins a thread. Soak gelatin in other half of water meanwhile. Pour hot liquid into gelatin mixture. Let stand until lukewarm. Beat with a mixer. It will thicken and get white. Add vanilla. Pour into pans lined with confectioners' sugar. When cold, cut and roll in sugar. Can make chocolate by adding cocoa when beating, also marbled by pouring both in one pan. Can be rolled in ground nuts.

Fern Freeman
Elliottsburg

MOLASSES COCONUT EGGS

- ¾ cup light cream
- ¾ cup brown sugar
- 2 tablespoons granulated sugar
- ¼ cup molasses
- 2 tablespoons baking molasses
- 2 tablespoons butter
- 3 cups flaked coconut

Place cream, sugars, molasses, and butter in a heavy saucepan. Bring to a boil, stirring until sugar is dissolved. Boil over medium heat, stirring occasionally, until a soft ball forms when a small amount is dropped into cold water. Remove from heat. Add coconut, stir well. Drop by teaspoonfuls on a greased cookie sheet. Shape into eggs when cool enough to handle. Chill. Coat with dipping chocolate.

Alice Fulkroad
Millersburg

CREAM CHEESE CANDY

- 8-ounces cream cheese,
- 1 pound box powdered sugar
- 1½ cups chopped pecans or walnuts

1 teaspoon vanilla extract
Melt cream cheese in double boiler. Mix sugar, nuts, and vanilla extract. Drop immediately onto waxed paper. Makes 4 dozen.

Eileen Greenaway
Somerville, NJ

BUNNY COOKIE POPS

- 14 lollipop sticks
- 28 chocolate sandwich cookies, divided

1 bag white chocolate chips
1 to 2 tablespoons vegetable oil
35 jelly beans

Slivered almonds for decorating
Insert lollipop stick into cream center of each of 14 cookies. Cut remaining cookies in half for bunny ears. Cut point off of one end of each half; set aside.

Heat chocolate and 1 tablespoon oil in small saucepan over low heat, stirring constantly until melted and smooth. Remove from heat; stir in additional oil if needed until pourable consistency.

Dip each cookie pop into melted chocolate to coat, supporting cookie with fork to prevent cookie detaching from stick. Place on wax paper-lined baking sheet.

Place two halved cookies against bunny head pop for ears; secure with melted chocolate. Decorate using jelly beans for eyes and nose and almonds for whiskers. Let stand until set. Wrap in plastic wrap; decorate with festive bows for gift giving if desired.

EASTER BONNET CAKE

- 16 chocolate sandwich cookies, divided

1 package yellow cake mix with pudding

- 1½ cups water
- ¼ cup vegetable oil
- 3 eggs

16-ounce can prepared vanilla or white frosting

- 1½ cups flaked coconut

Jelly beans and bunny corn for garnish

Split 8 cookies in half leaving filling on one side of cookie. Reserve 8 halves with filling for garnish. Coarsely chop cookie halves without filling and remaining 8 whole cookies; set aside.

Mix cake mix, water, oil and eggs in large bowl at low speed of electric mixer until moistened. Beat 2 minutes at high speed. Stir in chopped cookies.

Place 3 cups batter into greased and floured 9-inch round cake pan and ¼ cup batter into greased and floured 10-ounce glass custard cup. Bake at 350 degrees for 25 to 30 minutes or until done. Divide remaining batter into 6 paper-lined muffin-pan cups. Bake at 350 degrees for 15 to 25 minutes or until done. Cool completely on wire rack.

Place cooled 9-inch cake layer on serving dish; frost top of cake with frosting. Place cake round from custard cup, top side down, on center of cake layer. Reserve ¼ cup frosting for cupcakes; frost cake with remaining frosting. Sprinkle with coconut, pressing lightly into frosting.

Halve reserve cookies; place cream side up and rounded edge out around brim of hat. Decorate with jelly beans and bunny corn. Decorate cupcakes with reserved frosting and jelly beans.