



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 — N.E. Koons, Lebanon, would like a recipe for fortune cookies and the instructions for inserting the paper inside.

QUESTION — Fae Koppenhaven, Hegins, wanted a recipe for baking cake in canning jars.

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

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

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 — 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 — A. Keller, Fisher, W.V., wanted a recipe for French toast. Thanks to Eileen Greenaway, Somerville, N.J., for sending several recipes.

Caribbean French Toast

½ orange juice
¼ cup whipping cream
2 tablespoons sugar
1 large egg
¼ teaspoon cinnamon
Dash nutmeg
6 1-inch thick slices French bread
2 tablespoons butter, divided
Powdered sugar
Combine first six ingredients in 9x13x2-inch baking dish. Place bread slice in mixture; turn slices to coat evenly. Let stand 5 minutes or until all liquid is absorbed.

Melt 1 tablespoon butter in a large skillet. Add 3 slices bread; cook over medium heat 3 minutes on each side or until golden brown. Repeat with remaining slices. Sift powdered sugar over toast; serve with maple syrup. Serves 3-4.

Overnight French Toast Deluxe

8 slices French bread, ¾-inch thick
4 eggs
1 cup milk
1 tablespoon sugar
½ teaspoon salt
2 tablespoons orange juice
½ teaspoon vanilla
4 tablespoons butter
Powdered sugar mixed with a little cinnamon
Place bread in a 9x13x2-inch baking dish. Combine egg, milk, salt, sugar, orange juice, and vanilla; beat well. Pour over bread slices and turn slices to coat evenly. Cover and refrigerate overnight. Melt butter in large skillet. Saute bread in butter on each side until golden brown. Sprinkle with powdered sugar. Serve immediately. Serves 4.

Easter

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RICE DELIGHT

2 cups white rice
1 onion, minced
4 tablespoons butter
4 cups water
2 teaspoons salt
2 beef bouillon cubes
¼ cup seedless raisins
¼ cup slivered almonds
1 teaspoon ginger (or to taste)
½ teaspoon cinnamon (or to taste)

Saute rice with onion in butter 3-5 minutes. Add water, salt, and bouillon cubes. Bring to a boil, cover and reduce heat. Cook 20 minutes. Add raisins, almonds, ginger, and cinnamon. Serve immediately in heated bowl. Serves 6-8.

Eileen Greenaway
Somerville, NJ

ROAST LEG OF LAMB
5-6 pound leg of lamb
1 clove garlic, slivered
3-4 fresh mint sprigs, finely chopped
½ teaspoon salt
½ teaspoon pepper
½ teaspoon ground thyme
1 medium onion, cut into eighths
½ cup dry sherry
½ cup mint jelly

Make several slits in lamb and insert garlic slivers. Combine mint sprigs, salt, pepper and thyme; rub on roast. Layer onion in roasting pan and place roast on onions. Insert meat thermometer making sure it does not touch bone or fat. Bake at 325 degrees for 2-2½ hours. Combine sherry and mint jelly. Glaze roast with mixture; bake an additional 30 minutes or until thermometer registers 160 degrees. Let stand 10 minutes before carving. Serves 8-10.

Eileen Greenaway
Somerville, NJ

CIRAK (EASTER CHEESE) EGG ROLL

12 eggs
1 quart whole milk
¼ teaspoon sugar
½ teaspoon fresh cracked pepper
Pinch of salt

Pour milk into saucepan and bring to a boil, being careful not to scorch. Beat eggs slightly. Add one cup of the boiled milk into eggs while mixing. Pour this mixture back into the remainder of milk. Add pepper, salt, and sugar. Stir constantly so mixture will not scorch. Cook over low heat for about seven minutes.

Line a one-quart bowl with double thickness of cheese cloth. Pour mixture into bowl. Gather up ends of cheese cloth and squeeze by turning ends. Tie securely with string. Hang and let drain for two hours. Cover with aluminum foil and place in refrigerator. Will keep fresh for several days. To serve, slice cheese in half and then into slices.

As part of the Easter dinner, I serve this as an appetizer on a platter with sliced baked kielbasa, beets, and horseradish. My children love it and make sure I make it every Easter. My mother made this for Easter, as did her mother who came from Slovakia.

Lee Laverty
Dover, NJ

SWEET AND SOUR CARROTS

1 pound carrots, diagonally sliced
1 medium green pepper, cut into 1-inch squares
8-ounce can pineapple chunks with juice
½ cup sugar
1 tablespoon cornstarch
½ teaspoon salt
2 teaspoons vinegar
2 teaspoons soy sauce

Cook carrots, covered, in small amount of salted water until tender. Add green pepper. Cover and cook 3 minutes more; drain. Drain pineapple, reserving juice. Add water to juice to make ½ cup liquid if needed. In saucepan, combine sugar, cornstarch, and salt. Stir in pineapple liquid, vinegar, and soy. Cook, stirring until bubbly. Stir in vegetables and pineapple. Heat through. Makes a pretty and colorful dish. Serves 6-8.

Eileen Greenaway
Somerville, NJ

TIPSY SQUIRE

12 ladyfingers
½ cup apricot jam
½ cup sherry
Soft custard recipe
1 cup heavy cream
¼ cup toasted, slivered almonds
Split ladyfingers and put together sandwich fashion with jam. Arrange in single layer in shallow dessert dish. Pour sherry slowly over ladyfingers and chill at least one hour. Pour custard over ladyfingers. Whip cream and mound on top. Scatter almonds on cream and chill until ready to serve. May be made a day ahead.

Soft custard: Scald 1½ cups milk in top of double boiler. Beat together 3 tablespoons sugar, ¼ teaspoon salt, and 4 egg yolks. Gradually stir in small amount of hot milk. Stir back into milk and put over simmering water. Cook, stirring until mixture thickens and coats metal spoon. Remove from heat and add 1 teaspoon vanilla. Cool then chill before pouring over ladyfingers.

Eileen Greenaway
Somerville, NJ

ANSWER — Carolyn Stear, Home, wanted a pancake recipe that tastes similar to that served by the Perkin's restaurant chain. 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. Charles Strouse, Perkasié, writes that he agrees Perkin's pancakes are good, but he suggests she tries a bag of pancake mix from Golden Barrel made by Good Foods in Honey Brook and sold in many supermarkets.

Thanks to Eileen Greenaway, Somerville, N.J., who writes that the best substance to use to get pancakes that are a nice even brown is butter. Here are two recipes she enjoys.

Best Ever Buttermilk Pancakes

1¼ cups flour
2 teaspoons sugar
1 teaspoon salt
1½ teaspoon baking powder
1 teaspoon baking soda
2 eggs, well beaten
2 cups buttermilk
2-4 tablespoons butter, melted

Sift flour before measuring; then resift with sugar, baking powder and baking soda. Mix eggs with buttermilk. Combine dry ingredients with liquid ingredients with a few quick strokes; then add butter. Mix with as few strokes as possible. Batter will be lumpy. Bake on hot buttered skillet until browned on each side. Makes about 20 4-inch pancakes.

German Pancakes

6 eggs, separated
2 tablespoons sugar
3½ cups milk
½ cup salad oil
3 cups flour
4 teaspoons baking powder
1 teaspoon salt

Beat egg whites until stiff. Beat together yolks, sugar, milk, and oil. Sift together flour, baking powder, and salt; add to milk mixture and fold in egg whites. Bake on hot buttered skillet until browned on both sides. Serves 6.

ANSWER — Concerning Sally Reinaehl's request for making better bread, M. V. Runkles III, Parkton, Md., writes that she has been making her own bread for more than 30 years. You need to obtain wheat that is high in gluten, which is milled from hard, red, winter wheat. Some supermarkets carry bread flour, but she orders it from King Arthur Flour, Norwich, Vermont, and from Stafford Flour Mills Co. of Hudson, Kan. Another source is bulk food stores.

Thanks to Arvilla Keeny, New Freedom, who writes that the following recipe produces light and airy bread. She also stresses the importance of using western (hard) wheat. Bread should have just enough flour that you can handle it without it sticking to your fingers much. Do not add too much flour.

Enriched White Bread

1 tablespoon shortening
2 tablespoon sugar
2 teaspoon salt
1 tablespoon yeast
6½ to 6¾ cups bread flour
2½ cups lukewarm water

Put shortening, sugar, salt, and water in bowl. Sprinkle yeast in. Stir yeast into the water. Let dissolve. Add flour. Stir. Knead until smooth and satiny (about 8 minutes). Or mix on a mixer with a dough hook. Mix on low, then run on medium a few minutes. Grease bowl. Cover and let stand until double in bulk. Punch down. Let rise again until double. Make into 2 large or 3 small loaves. Grease pans and put loaves in them. Let rise until double. Bake at 350 degrees about 30 minutes.

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