



## 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** — Dawn Krenner, Bloomingburg, N.Y., wants Hungarian recipes for entrees, sides, breads, desserts, etc.

**QUESTION** — Cindy Pudliner, New Florence, is looking for a recipe for porcupine balls that taste like her grandmother used to make. She believes they contained ground pork, maybe simmered in beef broth and it had a mustard sauce that went over them.

**QUESTION** — Madeline Van Leuven, Mantura, N.J., is a cake baker and has lots of requests for diet cakes. She would like a recipe for a good moist yellow cake and one for chocolate that is suitable for people on diets.

**QUESTION** — A reader would like a recipe for apple pie filling made with corn starch, sugar, and cinnamon. She also would like a recipe for raisin sauce to pour over ham.

**QUESTION** — Grace McLenithan, Cambridge, N.Y., wants a recipe to make "swishal," that she thinks includes cider vinegar and molasses.

**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 balogna.

**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** — Thanks to Pauline Hess, Lancaster, for sending the following recipe requested by A. Keller. Pauline writes that this was her grandchildren's favorite lunch when they were little.

### Puffy French Toast

- 1 cup sifted flour
- ¼ cup sugar
- 1½ teaspoons baking powder
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 1 cup milk
- 1 beaten egg
- 8 slices of white bread

Sift together dry ingredients. Blend milk and egg. Add to flour mixture and beat until smooth. Dip bread slices into batter, turning to coat sides evenly. Fry in greased skillet until golden brown on both sides. Serve hot.

# Get Cracking

(Continued from Page B6)

### EASY EGG SALAD

4 hard cooked eggs  
2-4 tablespoons mayonnaise  
Salt and pepper to taste  
In a medium mixing bowl, mash hard cooked eggs with a fork. Mix in mayonnaise, salt and pepper. Cover and refrigerate until ready to serve. Makes 2 sandwiches or 2 servings.

#### Variations:

Serve with lettuce and tomato.  
Serve with bacon strips.

Mix in 2 tablespoons finely chopped olives, stuffed green or ripe.

Mix in dash of chili sauce.

Mix in pickles, olives, and chili sauce.

Mix in 3 strips bacon, fried crisp and crumbled to bits.

Mix in 1-2 tablespoons finely diced red or green pepper.

Mix in 1-2 tablespoon finely chopped ham.

Mix in ¼ cup finely diced celery.

Mix in ¼ cup finely diced cucumbers.

Mix in bacon bits, celery, and cucumbers.

Mix in ¼ teaspoon dried mustard.

Stuff a medium tomato with egg salad and serve on lettuce leaves.

B. Light Lebanon

### AVOCADO EGG SALAD

2 tablespoons mayonnaise  
2 tablespoons dairy sour cream  
1 tablespoon lemon juice  
½ teaspoon salt  
¼ teaspoon liquid hot pepper seasoning

2 avocados, peeled, chopped  
6 hard-cooked eggs, chopped  
1 cup chopped tomatoes  
½ cup chopped red onion  
¼ cup snipped fresh parsley or cilantro

Spinach leaves, optional

In medium bowl, stir together mayonnaise, sour cream, lemon juice, salt, and seasoning until well blended. Toss lightly with remaining ingredients except spinach leaves until evenly coated with dressing. Cover and chill to blend flavors. Serve on spinach leaves, if desired.

Egg Board

Thanks to Kathryn Martin, Quarryville for sending in the following recipes.

### Ricotta-Stuffed French Toast

- 1 loaf Italian bread
- 1 cup ricotta cheese
- 4 eggs
- ½ cup light cream or milk
- 1 tablespoon vanilla
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- 1 tablespoon butter
- Confectioners' sugar
- Maple syrup

Slice bread into 24 thin slices. Spread 12 slices with ricotta cheese; top with remaining slices. Beat eggs, cream, vanilla, nutmeg, and cinnamon together. Dip each sandwich into egg mixture. In skillet, melt 1 tablespoon butter. Grill sandwiches slowly until golden brown. Turn and grill other side. Dust with confectioners' sugar. Serve with syrup.

### Oven French Toast With Nut Topping

- 1 loaf French bread, cut into 1-inch slices
- 8 large eggs
- 2 cups milk
- 2 cups half and half
- 2 teaspoons vanilla
- ½ teaspoon nutmeg
- ½ teaspoon cinnamon
- ½ teaspoon mace

#### Topping:

- ¾ cup butter, softened
- 1½ cups brown sugar
- 3 tablespoons dark corn syrup
- 1½ cups coarsely chopped pecans
- Walnuts and hickory nuts

Heavily butter 13x9x2-inch baking pan. Fill pan with bread slices to within ½ -inch of top. Set aside. In blender, mix eggs, milk, half and half, vanilla and spices. Pour mixture over bread slices. Refrigerate, covered, overnight. Make topping by combining all ingredients. Set aside until baking time. Spread topping over toast. Bake at 350 degrees for 50 minutes until puffed and golden. (Shield top with foil if it browns too quickly).

### Crumb-Topped Baked French Toast

- 2 eggs, well beaten
- ½ cup milk
- ½ teaspoon salt
- ½ teaspoon vanilla
- 6 slices bread (thick)
- 1 cup corn flake crumbs
- ¼ cup butter, melted

Combine eggs, milk, salt and vanilla. Mix well. Dip bread slices into egg mixture. Coat both sides with corn flake crumbs. Place on well greased cookie sheet. Drizzle melted butter over bread. Bake at 450 degrees for 10 minutes.

Thanks to Doris Dibert, Everett, for the following:

### French Toast

- 2 eggs
- 1 cup milk
- 2 tablespoons sugar
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- 12 slices day-old bread

Beat eggs, add all other ingredients and mix well. Place in shallow dish. Dip bread into egg mixture, turning to moisten both sides. Brown both sides in butter on hot griddle or skillet. Serve hot with syrup, jelly, honey, or sprinkling of confectioners' sugar. Serves 4.

(Turn to Page B9)

### HAM, EGG AND RICE SALAD

- 2 cups cooked rice, cooled
- 6 hard cooked eggs, diced
- 1 cup diced cooked ham
- 3 tablespoons chopped green peppers
- 1 tablespoon minced onion
- ¼ cup mayonnaise
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ½ teaspoon prepared mustard
- ¼ cup grated Swiss cheese

In a large mixing bowl, combine rice, eggs, ham, peppers, and onions. Mix thoroughly. In a small dish, combine mayonnaise, salt, pepper, and mustard. Stir into the rice mixture. Toss lightly with cheese. Cover and refrigerate until ready to serve. Yields 5 to 6 servings.

Betty Light Lebanon

### SPINACH, EGG AND NEW POTATO SALAD

Serves 24

#### Dressing:

- ½ cup Grated Parmesan cheese
- 3½ cups olive oil
- 2½ cups white wine vinegar
- ½ cup fresh parsley, chopped
- Salt to taste

White pepper to taste

- 12 to 14 bunches fresh spinach
- 8 pounds small new potatoes
- 1 pound red onion, slivered
- 48 hard-cooked eggs, peeled
- 48 slices bacon, cooked crisp, crumbled
- 3 cups broken walnuts

Prepare dressing. Whisk together cheese, oil, vinegar, parsley, salt and pepper. Chill until ready to serve.

Wash spinach; trim ends.

Steam potatoes in skins just until tender. Slice into ¼ -inch slices.

Marinate potato slices and onions in dressing 5 minutes; remove. Reserve dressing.

Separate whites and yolks, rice whites and yolks.

Assemble salads: Layer 9-inch plate with spinach, arranging larger leaves with tips outwards toward edge of plate. Fill center with broken, smaller leaves.

Arrange 3-ounces potato slices over spinach. Do not cover tips of spinach.

Sprinkle with ¼ cup bacon, 2 tablespoons onion slivers, and 2 tablespoons walnuts.

Use approximately 3-ounces egg whites to form a 2-inch solid circle in the center of plate. Surround with a ring of riced egg yolk.

Drizzle spinach with 2 to 3 tablespoons dressing or serve dressing on side.

Am. Egg Board

### EGG SALAD ITALIA

- ¼ cup bottled reduced-fat Italian dressing
- ¼ teaspoon oregano leaves, crushed
- ¼ teaspoon garlic powder
- 8 ounces spiral pasta or elbow macaroni, cooked, drained
- 2 cups sliced zucchini
- 1½ cups sliced fresh mushrooms

½ cup chopped red onion

4 hard-cooked eggs, wedged

In large bowl, stir together dressing, oregano, and garlic powder until well blended. Stir in pasta, zucchini, mushrooms, and onion until evenly coated with dressing. Cover and chill to blend flavors. Just before serving, gently toss with eggs until evenly coated with dressing.