



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.

ATTENTION — Surprise your mother, wife or grandmother by sending one of her recipes to be included in a special tribute to mothers in the May 9th issue. Include a few sentences about her and a picture if you have one. Make sure that you include your name. Your complete address must be included if you want the picture returned. Submissions must be received in our office by May 4 to be included. Send the information to Lancaster Farming's Mothers' Day Tribute. Attention Lou Ann Good, P.O. Box 609, Ephrata, PA 17522.

QUESTION — Mrs. H. Leppert would like a recipe for Apple Butter Pigs. Her grandmother baked them over 70 years ago when she was a small child. She doesn't know the ingredients, but remembers it was made from bread or pie dough, rolled out, spread with apple butter, rolled up, and baked.

QUESTION — Mrs. H. Leppert would like a recipe for Hot Milk Sponge Cake.

QUESTION — Karen Moyer, Portage, wants a recipe for cherry pie filling made in a jar. She asks if frozen cherries could be used instead of fresh.

QUESTION — Kathleen Hampford, Pottsville, is looking for an Oreo cookie pudding recipe that tastes like that served at Shady Maple Restaurant in Morgantown. She would also like the recipe for the sweet and sour meatloaf that they serve at the restaurant.

QUESTION — A reader would like to see more recipes for soft Dutch handrolled pretzels, for bagels, and for the brezel.

QUESTION — Tiffany Lebo would like to find a recipe for doughnuts made with buttermilk.

QUESTION — L. Martin, Dalmatia, wants a recipe for making tartar sauce.

QUESTION — L. Martin, Dalmatia, asks if most cake recipes can be used for baking in a jar. Are there certain adaptations necessary?

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 — 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 — 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.

Fish

(Continued from Page B6)

SAUTEED RAINBOW TROUT WITH WILD MUSHROOMS

1 tablespoon olive oil
1 cup chopped shallots
1 cup sliced button mushrooms
1 cup small whole oyster mushrooms
¼ cup light soy sauce

¼ cup dry sherry

¼ cup water

Ground pepper to taste

Boneless rainbow trout fillets, butterflied

In large non-stick skillet, combine olive oil and shallots; cook covered over medium heat until translucent. Add mushrooms; continue cooking covered until soft. Stir in soy sauce, sherry, and

water; simmer one minute. Remove from heat to a glass container; season with pepper. Cover to keep warm. Raise heat to high; brush skillet lightly with oil. Saute trout flesh-side down 2 minutes. Gently turn trout; cook 2 minutes more, or just until trout is opaque in center. Serve immediately with mushroom sauce. Makes 4 servings.

Clear Springs Foods

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

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 — Mabel Shenk, Litz, sends this recipe for Stacy Holmes, who asked for a homemade cheese recipe.

Homemade Cheese

2 quarts goat or cow milk
1 pint thick milk or buttermilk or whole milk with 2 tablespoons apple cider vinegar added
Stir well, and add:
4 eggs, beaten
Beat well. Add to hot milk when it comes to a boil. The curds will separate. Put into strainer to drain.

We enjoy eating with molasses when cold.

Here's another recipe from Sue Whitcome, Panama, N.Y., who writes that she makes it year-round. The cheese is an acid and not a rennet cheese so it does not melt. That's why you can fry it or cube it for casserole. You need a 5-quart stainless or enamel pot to make the cheese.

Farm Cheese

1 gallon goat milk
¼ cup lemon juice or vinegar
Pour milk in pot, bring to a boil being careful not to scorch the milk. (Does not need to be a rolling boil). Slowly stir in lemon juice or vinegar. Curds quickly develop. Sometimes you need to add a few more tablespoons of lemon juice.

Strain through colander lined with cheesecloth in a clean 5-gallon bucket. The whey made into "wheyaide" by adding more lemon juice and sugar to taste. Makes a good drink when cold.

The curds can be salted to taste, about ½ teaspoon and slowly stirred in. This is the time you can also add different spices or herbs, about 3 tablespoons onion powder (or less to taste). Mix well and hang in cheesecloth until it stops dripping, about 2-4 hours.

This makes a nice cheese for slicing or to use in casseroles. We like to fry it until golden brown on both sides over medium heat in a skillet.

You can also use it as a dry ricotta cheese for lasagna. Or add cream for cottage cheese, by crumbling with a fork in colander while still warm, and fork it every so often until it cools. It works great in lasagna or on a salad.

This cheese freezes well. You can substitute frozen milk or canned goats milk. The cheese will last for up to four weeks in refrigerator or freeze it.

One gallon of milk makes about 1 pound of cheese. You can half or double it. Whatever you do, you can't go wrong with it.

You can add the following herbs and spices to taste, if desired: Black pepper, red pepper, caraway seeds, dill weed, onion powder, garlic powder, chives, basil, parsley, oregano, thyme.

Make a peanut butter spread by combining:

¼ cup ricotta cheese

½ cup peanut butter

½ teaspoon cinnamon

Make a sandwich spread by combining the ricotta cheese with mayonnaise, pickle relish, and salt and pepper to taste.

ANSWER — A reader wanted a recipe for apple pie filling. Thanks to Jean Wissler for sending a recipe that she received from an elderly lady in 1981. Thanks to Karen Moyer, Portage, for sending a recipe that is the same as Jean's only worded a bit differently.

Apples In A Jar

Peel and slice apples. Fill jars tightly. Cover with syrup. Process 20-30 minutes in water bath. Makes 28 cups or 7 quarts filling.

Syrup:

4½ cups granulated sugar

1 cup cornstarch

2 teaspoons cinnamon

¼ teaspoon nutmeg

1 teaspoon salt

10 cups water

Cook until thick and bubbly. Add 3 tablespoons lemon juice. Best made with summer Rambo apples.

To make pie, put into unbaked pie shell and cover with dough or crumbs. Bake at 400 degrees for 55-60 minutes. Cover edges with foil.

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CLAM CHOWDER

¼ pound butter

1 onion, minced fine

1 stalk celery, minced fine

2 cans clams, diced

2 bottles clam juice

2 large potatoes, diced

Salt and pepper to taste

1 quart half and half

Dash tabasco sauce

Saute onion and celery in butter.

Add potatoes and clam juice. Cover and cook over medium heat about 20 minutes until potatoes are soft. With the back of spoon, mash some of the potatoes. Add clams and half and half, bring to boiling point but do not let boil. Add salt (you probably won't need any because clam juice is salty), pepper, and dash tabasco. Serve with oyster crackers.

This is an authentic recipe from Maine.

Anne Wiegler

BAKED FISH

1 pound fish filets or steaks, such as cod, halibut, ocean catfish, or whiting, cut into serving size pieces

2 tablespoons cornmeal

2 tablespoons flour

¼ teaspoon paprika

Salt and pepper

1 tablespoon oil

1 tablespoon grated parmesan cheese

Pat fish dry with paper towels. Combine cornmeal, flour, paprika, and dash each salt and pepper in flat dish. Place oil in baking dish; heat in 425 degree oven 1 minute. Dredge fish in cornmeal mixture; shake off excess. Place in baking dish and turn to coat with oil. Arrange fish pieces 1-inch apart. Sprinkle with parmesan cheese. Bake at 425 degrees, allowing 10 minutes per inch thickness measured at its thickest part or until fish flakes when tested with fork. Serve with your choice of sauce. Makes about 4 servings.

Jersey Fresh

SAUTEED FISH

1 pound fish filets, less than ½-inch thick, such as flounder, lemon sole, or sea trout

Salt and pepper

Flour

1 tablespoon butter

1 tablespoon olive oil

Chopped parsley or dill (optional)

Lemon wedges for garnish

Pat fish dry with paper towels. Season lightly with salt and pepper. Coat fish with flour; shake off excess. In wide skillet, heat butter and oil on medium-high heat until it foams. Add fish without crowding. Cook until lightly browned, about 2 minutes. Turn carefully and brown on second side. Fish is cooked when it begins to flake when tested with fork at its thickest point. Transfer to heated platter. Keep warm until all fish is cooked. Sprinkle with parsley or dill and serve immediately. Serve with lemon wedges or dill cucumber sauce. Makes about 4 servings.

