



## 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** — Richard Kophazy would like a recipe for pot pie beef soup, made with homemade dough to which soup is added. He also wants a recipe for pineapple upside down cake and another for cinnamon breakfast cake, which was called cinnamon flop cake years ago.

**QUESTION** — G. Benner would like a recipe for corn chips and other recipes using corn meal.

**QUESTION** — Laura Smith, York, would like a recipe for baked carrots.

**QUESTION** — Karen Kinnaine, Shartlesville, wants a recipe for no-fail fudge made with cocoa. She also wants a recipe for Dutch apple cake, a 1950s recipe from the Gold Medal Flour sack.

**QUESTION** — Eunice Wenger, Mifflintown, wants a recipe for apple pancake, which is baked in a 9x13-inch pan.

**QUESTION** — Betty Groff, Leola, would like a recipe for raisin sponge pie.

**QUESTION** — Ruth Erb, Beavertown, would like a recipe for homemade poppy seed salad dressing.

**QUESTION** — Michele Powlison, writes that coming from New England, she misses the pickled tripe found in that area. It is one of her favorite foods and she misses it. Does anyone have a recipe to make pickled tripe like that found in New England?

**QUESTION** — L. Martin, Myerstown, is looking for a red beet jelly recipe that is light in color and tastes like a fruit flavor.

**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** — 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 a recipe for sweet and sour meatloaf that they serve at the Shady Maple Restaurant.

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

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

**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** — 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** — Valerie Miller, Honesdale, is looking for a recipe for pork roll.

**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** — Joyce Shoemaker, Mount Joy, wanted a recipe for refrigerator pickles. Thanks to Carol Hoffman, Middleburg, for sending a recipe.

### Refrigerator Pickles

3 quarts thinly sliced cucumbers  
 1 green or 3 small hot peppers, chopped fine  
 4-ounce jar pimento  
 1 clove garlic (chopped fine)  
 Place into 1 gallon jars, then mix together the following brine:  
 3 cups sugar  
 2 cups vinegar  
 ¼ cup salt  
 1 teaspoon celery seed  
 Heat until sugar is dissolved. Let cool and pour over vegetable mixture.

Pickles are ready to eat within a few hours. As vegetables are used simply continue to add more vegetables to jar with the mix in it. Keep refrigerated.

**ANSWER** — Mrs. Ray Seidel, Lenhartsville, wanted a recipe for Easter candy made with molasses and coconut and dipped in chocolate. Thanks to Anna Martin, Denver, for sending a recipe.

### Easter Eggs

4 cups sugar  
 1 cup molasses  
 1 cup cold water  
 4 beaten egg whites  
 1 package coconut  
 1 teaspoon vanilla  
 1 box Baker's German chocolate  
 ½ block paraffin wax  
 Cook sugar, water, and molasses until it forms a hard ball (not brittle) when dropped in cold water. Pour hot mixture into beaten egg whites and beat until you can shape the mixture. Add vanilla and coconut and blend well. Shape into eggs. Melt the chocolate and paraffin wax in double boiler. Dip eggs in chocolate (toothpicks work well for dipping). Cool on wire rack or wax paper and chill.

**ANSWER** — L. Martin, Dalmatia, asked if most cake recipes can be used for baking in a jar. Susan Harris, Lexington, VA, also wanted a recipe for fruit cake in the jar. Thanks to Nancy Wiker, Lancaster Extension consumer science agent, for sending recipes that have been tested by Penn State. She said that ingredients should not be changed.

### Canned Pumpkin Bread

3½ cups flour  
 2½ cups sugar  
 2 cups pumpkin  
 ½ cup shortening  
 ½ cup chopped nuts (optional)  
 ½ cup water  
 4 eggs  
 2 teaspoons baking soda  
 1½ teaspoon salt  
 1 teaspoon cinnamon  
 1 teaspoon ground nutmeg  
 ½ teaspoon baking powder  
 Yield: 8 wide-mouth pint canning jars.  
 Cream shortening and sugar. Beat in eggs, pumpkin, and water. Sift together flour, baking powder, soda, salt, and spices and beat into the pumpkin mixture. Add chopped nuts if desired.

Fill clean greased wide-mouth pint jars half full with prepared batter. Bake open jars about 60 minutes in an oven for 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge—immediately apply and firmly tighten a two-piece wide-mouth canning lid. The lid will form a vacuum seal as the jar cooks. Jars of cooled bread may be stored with other canned foods or placed in the freezer. The bread is safe to eat as long as jars remain vacuum sealed and free of mold growth.

### Canned Applesauce Cake

¾ cup shortening  
 3½ cups sugar  
 4 large eggs  
 2 cups applesauce  
 1½ cups raisins (optional)  
 ¾ cup chopped nuts (optional)  
 3½ cups flour  
 ½ teaspoon baking powder  
 2 teaspoons baking soda  
 1½ teaspoons salt  
 1 teaspoon cinnamon  
 1 teaspoon ground cloves  
 8 wide-mouth pint canning jars  
 Cream shortening with sugar. Beat in eggs and applesauce. Sift together flour, baking powder, and soda, salt, and spices; blend into applesauce mixture. Add and mix chopped nuts and raisins if desired.

Fill clean, greased or oiled wide-mouth pint jars half-full with prepared batter. Bake open jars about 60 minutes in an oven at 325 degrees. When done, quickly remove one hot jar at a time and clean its sealing edge. Immediately apply and firmly tighten a two-piece, wide-mouth canning lid. The lid will form a vacuum seal as the jar cools. Jars of cooled cake may be stored with other canned foods or placed in a freezer. The cake is safe to eat as long as jars remain vacuum sealed and free of mold growth.

# Picnic

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## LEMON STRAWBERRY PUNCH

1½ cups fresh strawberries  
 ½ cup granulated sugar  
 3 cans frozen lemonade, mixed as directed

1 quart gingerale  
 1 block ice

Wash, hull, and crush strawberries, mix with sugar and let stand 30 minutes. Blend into the reconstituted lemonade. Just before serving, add the gingerale and ice. Makes 16-20 servings.

B. Light Lebanon

## GRILLED CHICKEN AND PROVOLONE PANINI

4 chicken breast halves, boneless, skinless  
 2 tablespoons butter, melted  
 2 teaspoons fresh sage, chopped  
 2 teaspoons fresh rosemary, chopped  
 Salt and pepper to taste  
 4 crusty rolls  
 ½ cup balsamic vinaigrette dressing  
 2 cups arugula, washed and dried

8 pieces prosciutto, thinly sliced  
 8 pieces provolone, thinly sliced  
 Brush chicken breasts lightly with melted butter. Combine sage and rosemary and sprinkle on both sides of chicken. Season with freshly ground salt and pepper. Grill chicken breasts over charcoal grill in stovetop grill pan or under broiler until firm to the touch. Transfer to plate and let cool approximately 10 minutes.

Slice rolls in half. Sprinkle bottom of each roll with vinaigrette. Divide arugula among the four rolls. Layer 2 slices, about ½ -inch thick and place on top of cheese. Drizzle more vinaigrette over chicken. Place top of roll on and press down gently so sandwich stays together. Tightly wrap each sandwich in plastic wrap and refrigerate until serving time.

Makes 4 sandwiches. Calories 595, 30 g fat, 31 carb.

Am. Dairy Association

## BARBECUE CHUCKWAGON TURNOVERS

Meat filling:  
 1 pound ground beef  
 ½ cup chopped onion  
 ½ cup chopped peppers  
 ¾ cup shredded Swiss cheese  
 1 egg, beaten  
 ¼ teaspoon tabasco  
 1 teaspoon salt  
 ¼ teaspoon pepper  
 2 tablespoons snipped parsley

Pastry:  
 2 cups flour  
 1 teaspoon salt  
 ¾ cup plus 2 tablespoons shortening  
 4-5 tablespoons cold water

B-B-Q:  
 ½ cup ketchup  
 1 tablespoon mustard  
 1 tablespoon brown sugar  
 1½ tablespoon lemon juice

Brown meat and pepper and onions. Remove from heat, cool slightly. Stir in remaining meat ingredients. Set aside. Mix flour and salt, cut in shortening. Sprinkle in water. Divide dough in half. Roll each into 10-inch circle on floured surface. Place 1½ cups meat filling on half of each circle. Fold pastry over and seal edges securely. Prick a few times with fork. Place on ungreased cookie sheet. Bake at 425 degrees for 20-25 minutes. Brush top of pastry a few times with barbecue sauce when baking and again just before serving them. Delicious!

Anonymous