



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 — A reader would like to know how to freeze fresh picked green peppers.

QUESTION — Doris Bobb, Muncy, would like a recipe that had appeared in this paper last year for rhubarb peach jam. Did anyone clip the recipe to which she is referring?

QUESTION — A reader is looking for recipes to use frozen or home canned plums.

QUESTION — A mother needs birthday party treat ideas for children other than decorated cupcakes or cakes.

QUESTION — A reader wants to know how to use excess watermelon in the summertime. Is there a drink that could be made and frozen with watermelon in it?

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

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 — 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 — 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 — Cindy Pudliner, New Florence, wanted a recipe for porcupine balls that taste like those her grandmother used to make. Thanks to Joan B. Miller, Intercourse, for sending the following recipe, which she said she not have mustard sauce added to it.

Porcupine Meatballs

1½ pounds ground beef
Season with spices desired and form into medium-size meatballs, brown in skillet, drain fat. Add:
2 cans tomato rice soup
½ soup can water
Put in covered skillet. Simmer for 30 minutes. Will bubble up and thicken.

ANSWER — Dawn Krenner, Bloomingburg, N.Y., wanted Hungarian recipes for entrees, sides, breads, desserts, etc. Thanks to Mrs. Jacob Novinger, Millersburg, for sending this recipe.

Beneakles Hungarian Cookies

7½ cups flour
1 small yeast cake
¼ cup granulated sugar
½ teaspoon salt
1½ pounds shortening
6 eggs
1 can milk
Mix flour, yeast, sugar, and salt. Add shortening. Mix like pie dough. Add alternately, 6 eggs and canned milk. Let set overnight in cool place.

Filling:

2½ pounds English walnuts in shell
1½ cups granulated sugar
¼ -½ cup milk
½ teaspoon vanilla
Cough and chop nuts. Mix with remaining ingredients. Roll dough thinly but not too thin on confectioners' sugar (not flour) cut in 2-inch squares. Put filling on squares and fold over the opposite corners. Bake at 350 degrees until brown. If you like, sprinkle confectioners' sugar on top while warm.

ANSWER — Eunice Wenger, Mifflintown, wanted a recipe for phyllis amspacher, which is baked in a 9x13-inch pan. Thanks to Phyllis Amspacher, Red Lion, for sending a recipe.

Oven Apple Pancake

Mix together:
6 eggs
1½ cups milk
1 cup flour
3 tablespoons sugar
1 teaspoon vanilla
½ teaspoon salt
¼ teaspoon cinnamon
Set aside. Melt ¼ pounds butter in a 9x13-inch cake pan. When melted, add 4 large apples, peeled, and sliced until they sizzle but do not brown. Take out of oven and pour first mixture over it. Top with:

3 tablespoons brown sugar
Bake in 425 degrees about 20 minutes until knife inserted in middle comes out clean. To speed up making this for breakfast, you can peel and slice apples the night before and put in refrigerator covered with water and Fruit Fresh.

ANSWER — Ruth Erb, Beavertown, wanted a recipe for homemade poppy seed salad dressing. Thanks to Pollyanna Eby, Belleville, and Jolene Martin, Lititz, for sending recipes.

Poppy Seed Dressing

1 cup salad oil
½ cup vinegar
½ cup sugar
½ teaspoon poppy seeds
1 tablespoon grated onion
1 teaspoon dry mustard
¾ teaspoon salt
Mix mustard, salt, and sugar. Add other ingredients and pour into a pint jar. Keep in refrigerator and shake well before using. Makes 1½ cups.

ANSWER — Mrs. H. Leppert wanted a recipe for Apple Butter Pigs. Thanks to Helen Heavner, Upper Tract, W.V., for writing that her mother made them from leftover pie dough, rolled out, spread with apple butter, sprinkled with cinnamon, and rolled up like a jelly roll and cut into 1½ -2-inch pieces. Bake until brown in 375 degree oven.

ANSWER — For Stacy Holmes who requested goat milk cheese recipes, send your complete address to Diana Anderson, 420 Latona Ave., Trenton, NJ 08618. She will send you a cookbook, "Kaw Valley Dairy Goat Club Cook Book," which she found at a book sale.

Sweeten Your Menu

(Continued from Page B2)

STRAWBERRY DANISH MIX

1 cup Clear Jel (not instant)
2 cups granulated sugar
2 packages strawberry Kool Aide
Mix dry ingredients and store in airtight container. When ready to use, to each ¼ cup dry mix, add 2 cups water, 2 cups strawberry juice drained from frozen strawberries and the strawberries.

Sarah Clark
Breezewood

FRESH STRAWBERRY PIE

1 baked pie crust
1 quart fresh strawberries
4-ounces cream cheese
Whipped cream topping
Beat 4 ounces cream cheese to 2 tablespoons sugar. Add enough of milk to be able to spread smoothly. Spread over crust. Take a handful of strawberries and slice. Place on top of cream cheese. Crush remaining berries in small bowl. Add ¼ cup sugar to 3 tablespoons instant Clear-gel.

Mix and set to berries. Put in pie crust. Let set six hours or overnight. Top with whipped cream.

Roseann Byler
Narvon

STRAWBERRY SOUP

2 pints fresh strawberries, washed and hulled
½ cup sugar
1 cup water
2 teaspoons lemon juice
1 cup plain low-fat yogurt
1 cup heavy cream
Puree strawberries in blender, save 6 whole berries for garnish. In a large saucepan, simmer sugar, water, and lemon juice for 10 minutes. Set aside to cool. Stir puree berries into syrup mixture. Fold in yogurt and cream; stir until smooth. Cover and refrigerate at least 6 hours before serving.

Garnish each individual soup bowl with a strawberry. Serve as an appetizer or dessert. Serves 6.

Sarah Clark
Breezewood

STRAWBERRY CAKE

1 box white cake mix plus 3 tablespoons flour
1 box strawberry Jell-O
10-ounce package frozen strawberries
4 large eggs
½ cup water
¼ cup cooking oil

Combine cake mix, flour, and Jell-O. Cut frozen berry package in half and thaw in separate containers. Add one of the thawed and undrained package of berries with the remaining ingredients. Beat four minutes. Place in a greased and floured 9x13-inch cake pan and bake at 350 degrees for 25-30 minutes. Cool completely. Remove from pan and cut in half lengthwise to make two layers (this is easier to do if the cake is placed in the freezer for about 30 minutes. Place one layer back in the pan and cover with half of the following frosting. Top with the remaining half of cake and cover with remaining frosting.

Frosting:
1 box powdered sugar
½ cup butter, softened
½ box thawed, undrained strawberries
Cream butter with the powdered sugar and beat in thawed strawberries.

Eileen Greenaway
Somerville, NJ

