



## 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** — Marian Harman, Hughesville, would like a recipe for cherry pig, which she thinks is made with bread dough and fresh cherries.

**QUESTION** — Elaine Fyock, Windber, writes that a recipe for oven pickles processed in the oven at a low temperature and left set overnight appeared in this column last year. She mislaid the recipe and would like it. Did anyone clip it out? Please send it in.

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

**QUESTION** — A Somerset reader would like the following recipes: Tabbouleh and other Indian/Pakistani ethnic dishes from that part of the world. Also Greek food recipes using common ingredients, and a bread pudding that is like a custard/pudding and not like a "cake" bread pudding.

**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** — Kathleen Hampford, Pottsville, is looking for a recipe for sweet and sour meatloaf that they serve at the Shady Maple Restaurant.

**QUESTION** — A reader wants recipes for bagels and for the brezel.

**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** — 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** — L. Martin, Myerstown, wants a red beet jelly recipe that is light in color and tastes like a fruit flavor. Thanks to Mrs. Diller, Hagerstown, Md., for sending a recipe.

### Red Beet Jelly

2 cups boiled beet juice  
4 cups sugar  
1 package Sure-Jell  
3-ounce package raspberry Jell-O  
Boil beet juice and Sure-Jel. As it comes to full boil, add sugar and Jell-O. Boil seven minutes and pour into jars.

**ANSWER** — Fae Koppenhaven, Hegins, wanted a recipe for baking cake in canning jars. Here are a few from Carol Hoffman, Middleburg, and others.

### Pumpkin Cake In A Jar

½ cup shortening  
2½ cups sugar  
4 eggs, beaten  
2 cups pumpkin  
¾ cup water  
3½ cups flour  
½ teaspoon baking powder  
1 teaspoon baking soda  
1½ teaspoon salt  
1 teaspoon cinnamon  
1 teaspoon nutmeg

Grease or spray 7 wide-mouth pint jars. Cream shortening with sugar; add eggs and mix well. Stir in pumpkin and water. Mix remaining ingredients together, then add to pumpkin mixture, stirring well. Divide evenly into jars. Place jars on cookie sheet and bake at 350 degrees for 45 minutes or until a pick inserted comes out clean. Put jar lids in very hot water for 10 minutes before putting on jars. Remove jars from oven one at a time and wipe the edge; immediately put on lid and ring and tighten firmly.

### Brownies In A Jar

1 cup flour  
1 cup sugar  
½ teaspoon baking soda  
½ cup butter  
3 tablespoons cocoa powder  
¼ cup water  
¼ cup buttermilk  
1 egg, beaten  
½ teaspoon vanilla  
½ cup finely chopped nuts (optional)

Grease or spray 2 wide-mouth pint jars. In a small bowl, stir together flour, sugar, and baking soda; set aside. In a saucepan, combine butter, cocoa, and water. Heat and stir until butter is melted and mixture is well blended. Remove from heat; stir in flour mixture. Add buttermilk, egg, and vanilla, beating by hand until smooth. Stir in nuts. Divide evenly into jars. Place jars on cookie sheet and bake at 325 degrees in preheated oven for 35-40 minutes or until a pick inserted comes out clean. Put jar lids in very hot water for 10 minutes before putting on jars. Remove jars from oven one at a time and wipe the edge; immediately put on lid and ring, and tighten firmly.

**ANSWER** — Laura Smith, York, wanted a recipe for baked carrots. Thanks to Anna Martin, Denver, for sending a recipe.

### Company Carrots

2 pounds baby carrots, quartered  
¼ cup water  
¼ cup butter  
1 teaspoon dried oregano  
½ teaspoon salt

Place the carrots in an ungreased 9-inch square baking dish. Add water, dot with butter. Sprinkle with oregano and salt. Cover and bake at 325 degrees for 1 to 1½ hours or until tender.

Yield: 8-10 servings.

Thanks to Alverna Martin for sending this one.

### Creamy Carrot Casserole

4 cups sliced carrots  
¾ cup mayonnaise  
¼ cup chopped onion  
2 tablespoons prepared horseradish (optional)  
¼ teaspoon pepper  
½ teaspoon salt  
14 saltine crackers, crushed  
1 tablespoon butter, melted  
1 tablespoon parsley (optional)  
½ cup shredded cheese

Cook carrots until tender. Mix mayonnaise, onions, salt, and pepper. Add to carrots. Mix butter with crackers and parsley. Sprinkle over carrots. Top with cheese. Bake until thoroughly heated.

**ANSWER** — Richard Kophazy wanted a recipe for pot pie beef soup, made with homemade dough to which soup is added. Thanks to Alverna Martin for sending a recipe.

### Old-Fashioned Beef Pot Pie

Cook together until beef is tender:  
2 pounds stew beef  
6 cups water  
1½ teaspoon salt  
Remove meat from broth and add to broth:  
1 teaspoon minced onion  
1 teaspoon minced parsley  
Bring to a boil and add alternate layers of the following:  
4 cups cubed potatoes and carrots (or any other raw vegetables)  
Pot pie dough:  
1 egg  
3 tablespoons milk or water  
1½ cups flour  
Beat egg. Add milk. Add flour to make stiff dough. Roll out paper thin and cut into 1-inch squares or bigger. Keep broth boiling while adding squares to keep them from packing together. Cover and cook 20 minutes, adding more water if necessary. Add meat and stir through pot pie.  
Serves 6-8.

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# Recipe Entries

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## ASPARAGUS AND CRAB SOUP

½ cup butter  
½ cup flour  
8 cups skim milk  
2 tablespoons finely chopped onion  
2 teaspoons instant chicken bouillon  
2 teaspoons parsley flakes  
10-ounce package frozen asparagus  
1 pound crab meat (cleaned)  
½ teaspoon paprika  
1 teaspoon salt  
½ teaspoon pepper  
Thaw asparagus and cut into 1-inch pieces. Melt butter in a large pan over medium heat. Gradually add flour. Stir in milk and add onion, bouillon, seasonings, and parsley. Continue stirring until thickens slightly. Add asparagus and cook over low heat for 20 to 30 minutes. Stir often. Add crab meat and cook for 5 minutes until well heated. Serve hot. Yields 6 servings.

*My family and I live in southern York County.*

*I love to bake, especially desserts. I recently won the Hershey's Cocoa Cake Contest at the 1998 Farm Show.*

*My husband Andy and I have two children, Wade, 22, and Katie, 14. There is no greater place to live and raise children than on a farm!*

**Belinda Myers  
Dallastown**

## CROCK POT POTATOES

5½ pounds potatoes, cooked, peeled, and grated  
2 cans cheddar cheese soup  
3 cups sour cream  
1 cup chopped onion  
Salt and pepper

Combine above ingredients and place in a 4-quart crock pot. Cook the potatoes on high until hot and bubbly (approximately 5 hours).

*This delicious potato recipe came from my mother-in-law and is a crowd pleaser at potlucks.*

*My husband Vernon and I, along with our 18-month-old daughter Malinda live on a dairy farm in Manheim. We enjoy the opportunity to live and work on a farm. Malinda enjoys helping her daddy feed the calves.*

**Renee Heisey  
Manheim**

## ITALIAN RICOTTA COOKIES

½ pound butter  
2 cups sugar  
3 eggs  
4 cups all-purpose flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon vanilla  
15-ounces ricotta cheese

Melt and cool butter. Add sugar and eggs, mix well. Sift together dry ingredients and add to the butter mixture. Beat well and stir in the ricotta. Drop by teaspoon onto an ungreased cookie sheet. Bake at 350 degrees for 10 minutes. Cool on rack. Frost with your favorite homemade or ready-made white frosting. Dip in coconut or colored sprinkles for a more festive look at seasonal holidays.

*This is a good recipe for youngsters to help with. These cookies freeze well when stacked with waxed paper between the layers.*

**Christine Boltz  
Lenhartsville**

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