



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 — Randy Yerger, Fredericksburg, is looking for recipes for old-fashioned cold smoked bologna and also for beef jerky.

QUESTION — Linda Fauth is looking for recipes for beef jerky marinade.

QUESTION — Terry Roup, Danville, wants a recipe for a cracked sugar cookie, a large flat cookie with cracks on top.

QUESTION — Beverly Strauss, Lincoln University, writes that a few years ago a recipe for sour cream lemon pie appeared in this paper. "It was the best!" she writes. Unfortunately she lost the recipe. If anyone clipped the recipe that may be the one she wants, please send it to this column to be reprinted.

QUESTION — Violet Cassner, Newburg, would like a recipe for fruitcake made with grape jelly, orange juice, dates, and lots of other fruits.

QUESTION — Violet Cassner, Newburg, would like a recipe for sausage made with beef, pack seasonings, and potatoes.

QUESTION — Violet Cassner, Newburg, would like a recipe for pickled heads of green cabbage in which the leaves are used to make stuffed cabbage.

QUESTION — Bernie Seeko, Hackettstown, N.J., would like to know how to keep raisins, nuts, or berries from settling in the bottom of cakes when baking. She's tried coating them with flour just before baking with no luck.

QUESTION — Lynda Bell, Lincoln University, would like a recipe for gingerbread with warm caramel sauce, which had appeared in the "Dinah Shore Cookbook," printed in the 1970s.

QUESTION — A South Jersey reader is looking for a recipe for pumpkin cheesecake with a gingersnap crust, which had been printed in "Good Housekeeping."

QUESTION — Deirdre from New York wants a recipe for chocolate spice cake.

QUESTION — Helen Hertzler, Morgantown, wants a recipe for pizza crust in which the dry ingredients can be mixed and stored until ready to use and then warm water added, which is similar to store-bought packs of pizza crust mix.

QUESTION — A reader wants recipes for black bread and for pumpernickel bread.

QUESTION — Lois Eby, Greencastle, would like a recipe for hard pretzels.

QUESTION — A Shippensburg reader would like a recipe for corn crackles.

QUESTION — Toni Levan, Galeton, would like a good recipe for garlic pickles.

QUESTION — Betty Lou Gambler, Concord, writes that her mother purchased a pickle compound at the former People's Drug Store during the 1940s and 1950s. There were four packages in one recipe and contained rock salt, saccharine, clove oil, and an acid of some kind that was mixed into 1 gallon of cold vinegar and poured over pickles. The pickles were ready to eat within several days and tasted delicious. She has tried many stores and has not been able to locate the pickling compound. Can any one help her?

QUESTION — J. Gramiccioni, Stockton, N.J., wants to know where to purchase real Italian vinegar without preservatives. Her father brought some from Italy, but she can't find it over here. Does anyone know how it can be made or purchased?

QUESTION — A reader from Orange County, N.Y. would like a recipe for Half Sour Pickles, she believes the cucumbers are soaked in brine overnight and can be eaten the following day.

Muffins On The Rise

(Continued from Page B6)

WHOLE WHEAT MUFFINS (Lo-Cal)

¾ cup sifted all-purpose flour
1 cup whole wheat flour, unsifted
4 teaspoons baking powder
½ teaspoon salt
1 cup skim milk
10 Saccharin tablets
1 egg, beaten
¼ cup melted shortening
large bowl. Dissolve saccharin in milk. Add egg and shortening. Pour over dry ingredients and stir until batter is just mixed. Do not overbeat. Drop batter in greased muffin tins. Bake at 350 degrees for 35 minutes.

Pauline Fisher
Lancaster

DIABETIC BLUEBERRY MUFFINS Lo-cal

2 cups flour
¼ cup Sprinkle, Sweet or Twin
3 teaspoons baking powder
¼ teaspoon salt
¾ cup fresh or frozen unsweetened berries
¼ cup soft margarine
1 beaten egg
1 cup milk
Mix flour, Sprinkle, Sweet or Twin, baking powder, salt, berries, and margarine. Add egg and milk. Bake at 425 degrees for 15 minutes. Makes 15 medium-sized muffins.

Pauline Fisher
Lancaster

SUMMER MUFFINS
2 cups all-purpose flour
1 tablespoon baking powder
½ teaspoon cinnamon
½ teaspoon salt
1 cup fresh berries or fruit, chopped if large
2 large eggs
6 tablespoons honey
½ cup milk
¼ cup melted butter
Preheat oven to 400 degrees. Spray muffin pans with non-stick spray. Sift together flour, baking powder, cinnamon, and salt into a large bowl. Mix fruit into the flour. In a smaller bowl, beat eggs until light and thick. Add honey, milk, and butter and beat until thoroughly mixed. Stir into the flour mixture just until incorporated. Spoon into prepared pan. Fill each cup two-thirds full. Bake for 20 minutes.

Yields: 12 muffins.

B. Light
Lebanon

QUESTION — Estella Fink would like a recipe to make chili beans.

QUESTION — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled).

QUESTION — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey bologna.

ANSWER — Nancy Kramer, Newmanstown, sent in numerous recipes for gift giving, which had been requested by several readers. Nancy recommends the book "Home Made, Best Made," published by Reader's Digest. The book is filled with recipes for gift items, from food items to homemade baby lotions, cough syrup, etc.

Flavored Vinegars

Several sprigs of herbs of your choice.
Vinegar enough to fill bottle
Lightly bruise herbs with a rolling pin. Pack herbs into hot sterilized jar or bottle.

Bring vinegar to a boil and pour over herbs in bottles. Seal and place in sunny windowsill for two weeks to infuse flavors. Turn bottle daily.

Strain into second set of sterilized bottles and discard herbs. Add fresh sprig for decoration and seal. Store in cool place. Flavored vinegars are ready to use in two weeks and last up to one year. Refrigerate after opening.

Mocha Mix

1½ cups nonfat dry milk powder
1½ cups powdered non dairy creamer
1½ cups firmly packed light brown sugar
¼ cup cocoa
¼ cup plus 2 tablespoons instant coffee granules
1½ cup mini marshmallows
Combine first five ingredients and mix well. Add marshmallows and toss lightly to combine. Yields 7 cups.

To serve, spoon 3 tablespoons into one mug of boiling water. Stir well.

Store in cool, dry place.

Split Pea Soup Mix

16-ounces green split peas
16-ounces yellow split peas
16-ounces lentils
16-ounces pearl barley
12 ounces pasta alphabets
½ -ounce celery flakes
½ cup parsley flakes
Combine ingredients. Makes 13 cups. Package 1 cup per gift bag.

To prepare: Combine 1 quart chicken or ham broth, fat removed. Add ¼ teaspoon black pepper, 1 onion, chopped, and 1 cup cubed ham or chicken. Add 1 package pea mix. Bring to a boil. Reduce heat, cover and simmer 80 minutes. Serves 4.

Taco Seasoning Mix

¼ cup dried minced onion
¼ cup chili powder
3 tablespoons salt
4 teaspoons corn starch
1 tablespoon dried minced garlic
1 tablespoon crushed red pepper flakes
2 teaspoons beef bouillon granules
1½ teaspoon oregano
Mix well. Use 2 tablespoons per batch.
To prepare: Brown one pound ground beef and 1 chopped onion. Add 2 tablespoons taco mix and ½ -½ cup water. Bring to a boil. Cook and stir 2 minutes.

BLUEBERRY BUTTERMILK MUFFINS

1 cup buttermilk
½ cup butter, melted
2 eggs, beaten
2½ cups all-purpose flour
1 cup sugar
2½ teaspoons baking powder
¼ teaspoon salt
1½ cups fresh or dry-packed frozen blueberries

In a small bowl, combine buttermilk, butter, and eggs until well blended. In a large bowl, combine flour, sugar, baking powder, and salt. Make a well in the center. Add buttermilk mixture, stirring until flour mixture is just moistened. Fold in blueberries. Spoon batter into greased muffin cups, filling two-thirds full. Bake in preheated 400 degree oven for 20 minutes or until tops are golden and wooden pick inserted comes out clean. Remove from pan and serve warm or place on wire rack to cool.

Laura Blaich
Lebanon Co. Dairy Maid

BACON CHEESE MUFFINS

7 strips bacon
2 cups all-purpose flour
1 tablespoon granulated sugar
1 tablespoon baking powder
1 teaspoon salt
¼ teaspoon black pepper
1 large egg
¾ cup milk
1 medium onion, finely minced
¼ cup vegetable oil and bacon drippings combination
1 cup medium grated cheddar cheese

Preheat oven to 400 degrees. Grease and lightly flour 12 muffin cups.

Fry bacon until crisp, remove and drain on paper towel. Pour bacon drippings in a glass measuring cup and set aside. In a large bowl, combine flour, sugar, baking powder, salt and pepper. Whisk together thoroughly.

In a smaller bowl, whisk together milk and egg. Add the vegetable oil to bacon drippings to make ¼ cup and whisk into milk mixture.

Make a well in the middle of dry ingredients, pour in the liquids and stir until combined. Crumble bacon strips and stir into muffin batter along with onions and cheese.

Spoon batter into prepared muffin pan, bake for 20 to 25 minutes or until golden brown. Cool 10 minutes in pan then remove to wire rack.

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