



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** — Krista Schaible, Riegelsville, would like a recipe to make granola.

**QUESTION** — Anna Showalter, Weyers Cave, Va., would appreciate a pork roll bologna recipe that tastes like that made in Lancaster County.

**QUESTION** — Grace Ikeler, Bloomsburg, would like a recipe for pumpkin soup.

**QUESTION** — Herman Ikeler, Bloomsburg, would like a recipe for dried cured pepperoni.

**QUESTION** — G. Sweitzer, Airville, wanted to know what temperature and for what length of time should field corn be roasted in an oven prior to grinding into roasted corn meal. Can the unground roasted corn be kept for a year or more in an airtight container?

**QUESTION** — Janet Huber, Williamstown, wants a recipe for chocolate banana cookies.

**QUESTION** — A long time reader from Ticonderoga, N.Y., would like recipes that use northern-hardy kiwi, which is small and grapesized with a smooth skin. It grows on clusters of vines.

**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** — 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 Shippensburg reader would like a recipe for corn crackles.

**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** — 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.

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

**ANSWER** — James Testerman, Mercersburg, wanted a great recipe for deer bologna. Thanks to Eleanor Laubach, Benton, for sending a recipe for venison bologna. Eleanor writes that this recipe was handed down from her father. She is 78 years old and continues to make this every year.

#### Venison Bologna

- 5 pounds ground venison
- 5 tablespoons Tender Quick
- 2½ teaspoons mustard seed
- 2½ teaspoons pepper
- 1½ teaspoons Hickory salt
- ½ teaspoon garlic powder
- 1½ teaspoons Liquid Smoke

Combine ingredients and mix well with hands. Roll into five one-pound log-shaped rolls. Wrap in plastic wrap, then in foil. Put on cookie sheet in a plastic bag and refrigerate for three days. Take out of bag, unwrap rolls. Place on a cookie sheet in 325-350-degree oven. Bake one hour or longer if needed while turning rolls ¼ turn every 10 minutes. Remove from oven. Cool. Wrap again. Refrigerate and slice when ready to serve.

**ANSWER** — Rose Diehl, Bloomsburg, wanted a recipe for pork scrapple. Thanks to Rosemary Martiuz, Kersey, for sending a recipe that she has been using for many years. She writes, "Each year we butcher our pigs and cannot wait for the first pan of scrapple."

#### Philadelphia Scrapple

- 2 pounds lean bony pork
- 1 tablespoon salt
- ½ teaspoon sage or poultry seasoning
- 1 cup cornmeal
- 2 quarts water
- 1 teaspoon pepper
- ½ cup buckwheat flour

Put meat in kettle; add 1½ quarts water. Simmer until meat is very tender. Skim fat from top; strain off broth and set aside. Remove meat from bones and chop it fine (do not grind). Pour broth into saucepan; add meat and sage and bring to a boil. Combine cornmeal and buckwheat flour; slowly stir 2 cups cold water into mixture. Add a little at a time to meat broth, keeping it simmering continuously. Stir until mixture reaches the consistency of soft mush. Lower heat so scrapple will not scorch. Cook until scrapple is thick. Rinse two 9x5x3-inch pans with cold water. Pour scrapple into pans and chill. To cook, turn scrapple out of pan and cut into ¼ - to ½ -inch slices.

Lay them, so slices do not touch, in a cold, heavy skillet. Set over moderate heat; let brown slowly, but thoroughly, on one side; repeat for other side. It may take about 30 minutes to brown scrapple properly. Makes 8 to 14 servings.

Variation: For extra flavor, add two slices pork liver, chopped, with pork.

**ANSWER** — Here are some whoopie pie variations from Anna Martin, Denver.

#### Oatmeal Whoopie Pie

- 2 cups brown sugar
- ¼ cup butter
- 2 eggs
- ½ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoons baking powder
- 3 tablespoons boiling water
- 1 teaspoon baking soda
- 2½ cups flour
- 2 cups quick oats

Cream sugar and shortening. Add eggs, salt, cinnamon, and baking powder. Add baking soda dissolved in hot water. Gradually add flour and oatmeal. Drop batter by heaping teaspoonfuls onto greased cookie sheet. Bake at 350 degrees for 8-10 minutes or until browned.

#### Filling:

- 1 egg white, beaten
- 2 tablespoons milk
- 1 teaspoon vanilla
- 1 cup confectioners' sugar

Mix together all ingredients, then add one more cup confectioners' sugar and ¼ cup shortening. Spread dab of filling on flat side of cookie top with another cookie to form a sandwich cookie.

#### Chocolate Whoopie Pies

- 2 cups sugar
- 1 cup shortening
- 2 eggs
- 4 cups flour
- 1 cup cocoa
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 cup sour milk
- 2 teaspoons baking soda
- 1 cup hot water

Cream sugar and shortening, add eggs. Sift together flour, cocoa, and salt. Add alternately with sour milk. Add vanilla. Dissolve baking soda in hot water and add last. Mix well. Drop by rounded teaspoonful onto cookie sheet. Bake at 350 degrees for 8-10 minutes.

Double filling recipe printed with the Oatmeal Whoopie Pie recipe. Place filling between two cookies.

#### Pumpkin Whoopie Pies

- 2 cups brown sugar
- 1 cup vegetable oil
- 1½ cups mashed pumpkin
- 2 eggs
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon vanilla
- ½ tablespoons cinnamon
- ½ tablespoon ginger
- ½ tablespoon ground cloves

Cream together sugar and oil. Add pumpkin and eggs. Add flour, salt, baking powder, baking soda, vanilla, and spices. Mix together. Drop by heaping teaspoonful onto greased cookie sheet. Bake at 350 degrees for 10-12 minutes. Make sandwiches from two cookies filled with whoopie pie filling (recipe printed with Oatmeal Whoopie Pies).

(Turn to Page B9)

# Break For Breakfast

(Continued from Page B6)

#### MAPLE-TOPPED OVEN PANCAKE

- ½ cup packed brown sugar
- ½ cup butter
- ½ cup maple-flavored syrup
- 1½ cups Bisquick baking mix
- ¼ cup packed brown sugar
- 1 cup milk
- 2 eggs

Heat oven to 350 degrees. Heat ½ cup brown sugar, butter, and syrup in 1-quart saucepan over low heat, stirring occasionally, until melted. Pour into ungreased 13x9x2-inch pan. Beat remaining ingredients in medium bowl, using fork, until blended; carefully pour over syrup mixture. Bake 30 to 35 minutes or until top springs back when touched in center. Cut into 3-inch squares; turn each square upside down onto plate. Serve immediately. 9 to 12 servings.

#### LEANN RIMES' SOUTHERN-STYLE GRITS BAKE

- 1 slice thick-cut bacon (preferably applewood smoked)
  - ½ cup finely chopped onion
  - 2¼ cups fat free milk
  - ½ cup quick cooking grits
  - ½ teaspoon salt
  - 2 tablespoons pure maple syrup
  - 3 eggs, beaten
  - 2 tablespoons chopped chives
- Dice bacon; cook in medium saucepan until crisp. Transfer bacon with slotted spoon to paper towel; set aside.

Cook onion in drippings over medium heat in saucepan 4 minutes, stirring occasionally. Add milk, grits, and salt; bring to a boil, stirring frequently. Simmer 2 to 3 minutes or until thick, stirring constantly.

Remove from heat; stir in syrup. Place eggs in bowl. Gradually stir small amount of grits into eggs, then stir the egg mixture back into remaining grits mixture. Pour into 1-quart souffle or round baking dish that has been sprayed with cooking spray.

Bake in 375 degree oven 35 to 40 minutes or until puffed and center is set. Sprinkle with reserved bacon and chives. Serve warm.

#### BANANA-ORANGE YOGURT SMOOTHIE

- 1½ cups plain lowfat yogurt
- ½ cup orange juice
- ¼ cup wheat germ
- 1 large ripe banana, peeled, sliced

1 tablespoon honey  
½ teaspoon vanilla  
¼ teaspoon ground cinnamon

Place all ingredients in a blender container. Cover and blend on high speed for one minute or until smooth. Pour smoothie into two glasses and, if desired, sprinkle with additional wheat germ.

#### MUESLI WITH BERRIES

- 1½ cups quick or old-fashioned oats, uncooked
- ½ cup wheat germ
- 1¼ cups orange juice
- 20-ounce can crushed pineapple with juice

1 cup plain low-fat yogurt  
1 teaspoon vanilla  
2 cups sliced strawberries  
Ground nutmeg

In large bowl, combine all ingredients except berries and nutmeg; mix well. Cover and refrigerate at least eight hours or up to four days.

Serve muesli cold, topped with berries and nutmeg.