



# 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** — Bonnie Gible, Ono, would like healthy recipes with nutritional counts.

**QUESTION** — Martha Gerber, Littlestown, is looking honey/mustard pretzels that taste similar to those made by Snyders.

**QUESTION** — M. Root, Manheim, would like a recipe for Sand Art Brownies, a quart jar filled with dry ingredients layered in a jar to look like sand art. Ingredients include chocolate chips, white chocolate chips, and walnuts.

**QUESTION** — Nancy Kring, Cairnbrook, would like a recipe for chess pies that contain raisins and walnuts and are baked in a muffin tin.

**QUESTION** — Martha Lair, Oxford, writes that her mother used to cook cake icing in the 1940s. She remembers it being much better than that made with powdered sugar. She would like a recipe for cooked chocolate icing. She has a recipe that part of the ingredients are cooked, but she recalls her mother cooked all the ingredients.

**QUESTION** — Lynn Rossi, Lititz, would like a recipe for marinated mushrooms, which are made without cooking oil and sold by S. Clyde Weaver, East Petersburg.

**QUESTION** — Nancy Koons, Lebanon, writes that she wants a recipe for coconut macaroons. She purchased some that she really likes, but they are expensive. She tried a recipe using sweetened condensed milk but did not like it as well as the store purchased macaroons. Anyone have a good recipe?

**QUESTION** — Mrs. Dale Burkhart, Narvon, misplaced a recipe for a seasoning mixture to rub into beef roast before roasting. She recalls that some of the ingredients included instant coffee granules, beef bouillon, salt and pepper.

**QUESTION** — Edna Leinbach, Loysville, writes that when cold raw milk is added to a hot fruit dessert such as peach of cherry cobbler, it curdles. Is there anything that can be added to the dessert to avoid this?

**QUESTION** — A West Virginia reader would like a pizza crust recipe that tastes like Pizza Hut's pan pizza.

**QUESTION** — Darvin Moyer, Johnstown, would like a recipe for the beef and lamb mixture used to make Greek Gyro sandwiches. How is the meat ground and pressed and what spices are added to the mixture?

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

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

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

**ANSWER** — Grace Ikeler requested a recipe for pumpkin soup. Here is one from Shirley Wartzluft, Robesonia.

### Pumpkin Soup

- 1/2 cup finely chopped onion
- 2 tablespoons butter
- 1 tablespoon all-purpose flour
- 2 cans (14 1/2 -ounces each) chicken broth
- 15-ounces solid-pack pumpkin
- 1 teaspoon brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon ground nutmeg
- 1 cup whipping cream

# Pizza Any Way

(Continued from Page B6)

### TACO PIZZA

- 1 pound lean ground beef
  - 1 package taco seasoning mix
  - 8 8-inch tortillas
  - 1 cup shredded cheddar cheese
  - 2 cups shredded lettuce
  - 1 cup diced tomatoes
  - 1/2 cup thinly sliced green onions
  - 1/2 cup sliced black olives, optional
  - 1/2 cup diced peppers, optional
- Taco sauce, thick and chunky (mild or medium)
- Preheat oven to 425 degrees. Brown lean ground beef, add seasoning mix according to directions on package.
- Place tortillas on baking sheets, smooth. Place 4 tablespoons meat sauce on each tortilla; sprinkle each with shredded cheddar. Place in the oven and bake for 6 to 8 minutes or until cheese melts. Remove; sprinkle lettuce, tomatoes, green onions, black olives, and peppers. Spoon taco sauce over the top or put taco sauce in a bowl and let each person put their own amount of sauce on top.
- Serves 8.

**B. Light Lebanon**

### BLT PIZZA

- 8-ounce package refrigerated crescent rolls
  - 1/2 cup mayonnaise
  - 1 1/2 teaspoons Dijon mustard, optional
  - 8 slices bacon, cooked, drained, crumbled
  - 1 cup shredded lettuce
  - 1 large tomato, chopped
  - 1/2 cup shredded cheddar cheese
  - 1/4 cup green onion, thinly sliced
- Preheat oven to 350 degrees. Grease a 14-inch pizza pan.
- Unroll the crescent dough, separate triangles and arrange triangles with the points in the middle. Press down and pinch seams together.
- Bake 12 to 15 minutes or until golden brown. Remove, cool completely.
- In a small bowl, mix together mayonnaise and mustard, spread the mixture over the cooled crust. Sprinkle with crumbled bacon. Top with lettuce, tomato, cheese, and onions. Cut into wedges and serve.
- Yields 8 to 10 servings as an appetizer or 2 to 3 servings as a meal.

**B. Light Lebanon**

In a large saucepan, saute onion in butter until tender. Remove from heat, stir in flour until smooth. Gradually, stir in broth, pumpkin, brown sugar, salt, pepper, and nutmeg. Bring to a boil. Reduce heat and simmer for 5 minutes. Add cream. Cook for 2 minutes or until heated through. Serves 6.

**ANSWER** — Naomi Hackman, Souderton, sent in this recipe for the oatmeal topic, which we received too late to include in last week's issue.

### Apple Crisp

- 6 cups sliced apples
  - 3/4 cup quick oatmeal
  - 1/2 cup flour
  - 1/4 cup brown sugar
  - 1/4 cup butter
- Place apples in a two-quart glass baking dish. Sprinkle 2 tablespoons granulated sugar over apples and cinnamon very lightly. Also add two tablespoons water.
- Combine oatmeal, flour, brown sugar, and butter. Sprinkle over apples. Bake at 350 degrees until apples are soft (45 minutes to one hour).

Here is another recipe that we received too late to include in the oatmeal feature. Bonnie Gible, Ono, sent in this one.

### Baked Oatmeal

- 1 cup oil
  - 1 cup sugar
  - 4 eggs
- Mix together and add:
- 6 cups oatmeal
  - 4 teaspoons baking powder
  - 1 1/2 teaspoons salt
  - 2 cups milk
- Add nuts, cinnamon, and raisins as desired. Beat and pour into 9x13-inch pan. Bake at 350 degrees for 45 minutes.

**ANSWER** — During the recent inauguration a lot of press coverage was given to the first lady of Pennsylvania's dress, but Michele Ridge also enjoys using family recipes. Here is one of favorites that she said is especially delicious made with Pennsylvania's Granny Smith or Cortland apples.

### Harvest Apple Cake

- 4 cups diced fresh apples
  - 1 cup sugar
  - 3 cups flour
  - 1 cup cooking oil
  - 2 eggs
  - 1 cup chopped walnuts
  - 2 teaspoons baking soda
  - 1 teaspoon salt
  - 1 teaspoon cinnamon
  - 1 teaspoon nutmeg
  - 1 teaspoon vanilla
- Mix together apples and sugar. Let stand one hour. Sift together flour, baking soda, and spices. Beat eggs, add oil, and vanilla. Add apple mixture. Combine flour mixture with egg mixture. Stir in walnuts. Bake in a greased and floured angel food pan at 350 degrees for one hour. Cool and frost with plain white icing.

### PIZZA HUT'S BREAD STICKS

- 1 1/2 cups warm water
  - 1 tablespoon yeast
  - 1 tablespoon oil
  - 1 tablespoon sugar
  - 1 1/4 teaspoon salt
  - 4 cups flour
- Butter mixture, combine:
- 1/2 cup butter, melted
  - 3 tablespoons olive oil
  - 3 tablespoons parmesan cheese
  - 1 teaspoon garlic powder
  - 2 tablespoons dried parsley
- Dissolve yeast in warm water. Add oil, salt, and sugar. Stir in flour until it is too stiff to stir with spoon. Dump on floured surface and knead several minutes. Let rise until double in size. Roll out to a 15x15-inch square, using flour as you roll the dough. Cut strips of dough with pizza cutter. Cut strips into 3 pieces each 5-inches long. Dip pieces in butter mixture, twist, and place on cookie sheets. Let rise until golden brown. Delicious to eat with cheese dip, warm pizza sauce, or soup.

Marian Zimmerman

### PIZZA HUT PIZZA

- 2 packages yeast
  - 3/4 cup warm water
  - 2 teaspoons sugar
  - 2 cups cold water
  - 3 tablespoons oil
  - 1 teaspoon salt
  - 1/4 teaspoon garlic salt
  - 1/2 teaspoon oregano
  - 6 1/2 to 7 cups flour
- Sprinkle yeast over warm water and stir in 2 teaspoons sugar. Let stand 5 minutes.
- Combine yeast mixture with remaining ingredients and half the flour. Stir then work in remaining flour. Let rise until about double. Divide dough in three portions.
- Pour about 1/4 cup oil in bottom of 15-inch pan (you can use heavy black skillet). Roll out dough to size of pan (should not be pressed up along side but fit in bottom pan only. Spread 1 cup pizza sauce on 15-inch crust. Put light layer of cheese on and top with toppings. Sprinkle on remaining cheese last 3 minutes of baking. Bake at 475-490-degrees for 8 to 10 minutes. Makes 3 (15-inch pizzas).

Marian Zimmerman

### SPINACH PIZZA PIE

- 15-ounce package refrigerated pie crust
- 3 tablespoons butter
- 1/4 cup green bell pepper
- 1/2 cup chopped onion
- 2 garlic cloves, minced
- 1 pound package frozen cut leaf spinach, thawed, squeezed to drain well
- 1/4 to 1 teaspoon dried Italian seasoning
- 1/2 teaspoon salt
- Dash crushed red pepper flakes
- 1 1/2 cups shredded mozzarella cheese
- 5 Italian tomatoes
- 1/2 cup grated parmesan cheese

Heat oven to 400 degrees. Prepare pie crust as directed on package for two-crust pie using 9-inch pie pan.

Melt butter in large skillet. Add bell pepper, onion and garlic, cook and stir until vegetables are tender. Add spinach, Italian seasoning, salt and red pepper flakes; mix well. Cook until thoroughly heated.

Spoon half of spinach mixture evenly on pizza shell. Top evenly with half of mozzarella cheese, tomatoes, and parmesan cheese. Repeat layering with remaining spinach mixture, mozzarella cheese and tomatoes. Top with second crust; seal edges and flute. Cut slits in several places. Sprinkle top crust with remaining 1/4 cup parmesan cheese.

Bake at 400 degrees for 35 to 40 minutes or until crust is golden.