



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, but cannot print each one.

Answers to recipe requests should be sent to the same address.

QUESTION — Ruthie Fisher, Mifflin, would like recipes to make saltine crackers and wheat crackers.

QUESTION — K. B., York Springs, would like a recipe to make rotisserie chicken that tastes like that made by Rutter's Mini Market.

QUESTION — Laura Snyder, Akron, Ohio, wants recipes for hot rice.

QUESTION — Mrs. John Wampole, Perkasio, would like a recipe for the barbecue sauce used at chicken barbecues in the Lancaster area. She would also like directions on how to make the pits used for the barbecues or where to buy the pits.

QUESTION — Mary Fisher, Rebersburg, would like recipes to bake and seal a chocolate cake and brownies in a jar—not the mix to give as gifts for the recipient to bake, but the actual cake baked in the jar.

QUESTION — Patricia Flickinger, Gettysburg, is looking for a recipe for pickled spiced green tomatoes. She had tasted them in an Arkansas restaurant this past summer.

QUESTION — Blanche Klopsfenstein, Wattsburg, would like a recipe for homemade Thousand Island dressing.

QUESTION — George Strauss Jr., Randallstown, Md., would like a recipe for pickled pigs feet made with vinegar.

QUESTION — Mary Martin, Pen Yan, N.Y., would like a recipe for ketchup that uses a minimum amount of sugar and that tastes similar to store bought.

QUESTION — Ezra Gottschall, Ephrata, would like recipes for creole and for Cajun cooking and some old-time favorite soup recipes.

QUESTION — Carrie Sponseller, Gettysburg, would like a recipe for Snow Flake Cookie mix in a jar. It includes white chocolate chips and macadamia nuts that are layered in a quart jar.

QUESTION — A reader, who has a Whisper Mill Grain Grinder, would like some other readers' favorite recipes using fresh ground flour such as barley, rice, spelt, rye, etc. She would like ideas to include a variety of grains in the family's diet instead of wheat, wheat, and wheat.

QUESTION — Several years ago, J. Rouse clipped a recipe from this section for maple syrup pork chops. Her family loves the recipe, but she lost it. Anyone else clip the recipe? Send it in so we can reprint it.

QUESTION — A reader wants to know how to make cheese using calf stomach for rennet or is there a way to make her own vegetable rennet?

QUESTION — Sherry Rechlin, N. Franklin, Ct., wants a recipe for farmer's cheese and for clotted cream.

QUESTION — Linda Garber, New Ringgold, is looking for recipes for vegetable cream cheese to spread on bagels.

QUESTION — Mary Ann Lapp, New Holland, would like a recipe for Breakfast Quiche and one for French toast sticks that taste like those served by Shady Maple Smorgasboard.

QUESTION — Ben S. Stoltzfus, Honey Brook, would like a recipe bran muffins that tastes like the Sara Lee brand.

QUESTION — Lester Horvath, Washington, N.J., would like a recipe for hot pickled ring bologna.

QUESTION — Madeline Raub, Easton, would like to know where to buy a round biscuit shaped like a basket with a fluted edge. She thinks the biscuits had been made by Nabisco and sold loose by the pound. Her mother used them at Easter to make "bird nests" by putting icing inside and colored jelly beans.

QUESTION — A Leola reader would like a recipe for breadsticks that tastes like those served at Olive Garden.

QUESTION — Barb Fox wants to know how to make blueberry pig.

QUESTION — Jack Hohmeier, Painter, Va., wants to know how to actually can milk, not just duplicate for immediate use.

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

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

ANSWER — Shirley Miller, Nazereth, wanted recipes using pastry flour, a recipe for doughnuts baked in the oven, and for a doughnut mix that can be mixed up at home. Thanks to Catherine Parrish, Ebensburg, for sending in the following recipe.

No-Fry Doughnuts

2 packages active dry yeast
 ¼ cup warm water
 1½ cups lukewarm milk (scaled then cooled)
 ½ cup sugar
 1 teaspoon salt
 1 teaspoon nutmeg
 ¼ teaspoon cinnamon
 2 eggs
 ⅓ cup shortening
 4½ cups flour
 ¼ cup butter
 Cinnamon and sugar for glaze
 In large mixer bowl, dissolve yeast in warm water. Add milk, sugar, salt, nutmeg, cinnamon, eggs, shortening, and 2 cups flour. Blend one-half minute on low speed, scraping bowl constantly. Beat 2 minutes, medium speed. Stir in remaining flour until smooth. Cover. Let rise 50-60 minutes.

Turn dough onto floured board. Roll about one-half inch thick. Cut with floured doughnut cutter. Lift with spatula, place 2-inches apart on greased baking sheet. Brush doughnuts with melted butter. Cover, let rise until double. Bake at 425 degrees for 8-10 minutes. Brush with melted butter and shake on cinnamon-sugar.

ANSWER — John Telford, Swampscott, Mass., wanted the following old Dutch recipe. Thanks to Luella Staner, Red Lion, for sending her recipe.

Sour Cream Coffee Cake

1½ cups sugar
 ¼ cup butter
 3 eggs
 1½ teaspoons vanilla
 3 cups flour
 1½ teaspoon baking powder
 1½ teaspoon baking soda
 ¾ teaspoon salt
 1½ cups sour cream
 Use tube pan, grease well. Mix first four ingredients. Beat well, alternately added flour, baking powder, baking soda, and salt with sour cream.

Filling:
 ½ cup brown sugar
 ½ cup nuts, chopped fine
 1½ teaspoons cinnamon
 Sprinkle half of filling around on middle of batter. Add remaining batter. Sprinkle remaining filling on top of batter. Bake at 325-350 degrees for one hour. Let cool in pan. When removed from pan, turn cake over so that crumbs will be on top of cake.

ANSWER — A long time reader from Ticonderoga, N.Y., wanted recipes that use northern-hardy kiwi, which is small and grapesized with a smooth skin. Thanks to Donna Morrison, Dalmatia, for sending recipes. To make kiwi puree, stem ripe kiwi and put through a food sieve.

Kiwi Jam

4 cups kiwi puree (about 3 quarts picked kiwi)
 4½ cups sugar
 1 box powdered fruit pectin
 Follow directions on fruit pectin box.

Kiwi-Pineapple Jam

3½ cups prepared pineapple (from fresh pineapple)
 1 cup kiwi puree
 5½ cups sugar
 1 box powdered fruit pectin
 Follow directions on fruit pectin package.

Easter Simplicity

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HAM WITH STRAWBERRY DIJON SAUCE

1 oven baking bag
 2 tablespoons all-purpose flour
 2 6-ounce cans pineapple juice
 ¼ cup honey
 ½ cup Dijon mustard
 5-7-pound boneless fully cooked ham
 Whole cloves
 1 quart strawberries, cleaned and halved

Preheat oven to 325 degrees. Shake flour in oven bag, place in 13x9x2-inch baking pan.

Add pineapple juice, honey, and mustard to oven bag. Squeeze oven bag to blend ingredients.

Using a table knife, lightly score surface of ham in a diamond pattern, insert cloves. Place ham in oven bag. Close oven bag with nylon tie; cut in six ½ -inch slits on top.

Bake for 1½ -2½ hours or until meat thermometer reads 140 degrees. To serve, cut open oven bag and transfer ham to serving platter. Stir strawberries into sauce in oven bag. Serve with ham.

HAM BALLS

1½ pounds ham loaf mix
 1½ cups bread crumbs
 2 eggs
 ½ cup milk

Sauce:
 ¼ cup brown sugar
 ¼ cup vinegar
 ¼ cup water
 ¼ cup pineapple juice
 ½ teaspoon prepared mustard

Mix first four ingredients and shape into balls. Makes 8 balls. Sauce: Mix sauce ingredients and bring to a boil. Pour over ham balls. Bake for one hour at 325 degrees.

APRICOT GLAZED HAM

5-pound fully-cooked ham
 1 cup apricot nectar
 1 cup apricot preserves
 ¼ cup orange marmalade
 ½ teaspoon cinnamon
 ¼ teaspoon nutmeg

Place ham and apricot nectar in roasting pan. In small bowl, combine remaining ingredients. Spread preserves mixture over surface of ham. Loosely cover and bake in 325 degree oven for 1½ hours or until meat thermometer registers 140 degrees basting ham with pan juices every 20 minutes. Slice ham and place on a serving platter. Spoon juices over ham.

CREAMY SWEET CORN

2 cups fresh or frozen corn
 ¼ cup half and half cream
 2 tablespoons butter
 1 tablespoon sugar
 ½ teaspoon salt

In a saucepan, combine all ingredients. Bring to a boil over medium heat; reduce heat. Simmer, uncovered, for 6-8 minutes or until heated through.

Alicia Gross
 Berks Co. Princess