



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** — Tricia Grossnickle, Frederick, Md., would like to know if any of the readers know of a recipe for a dessert called Johnnie Bowl. Tricia remembers her grandmother made it for New Year's. The dessert is a pudding-like cake with raisins wrapped in cheesecloth and boiled. The dessert is served with a sauce.

**QUESTION** — Terri Laskowski would like a recipe that tastes like Pizza Hut's pan pizza.

**QUESTION** — Connie Becker, Cato, N.Y., would like recipes for quart-jar soup mixes that are layered and given as gifts. She appreciates the recipes that were printed for Sand Art Bars, Quart Jar Cookie mixes, and canned breads and cakes. Any other food gift ideas or similar recipes not previously printed would be appreciated.

**QUESTION** — Send in a recipe you learned to make from your mother. Include a few sentences about your mother and we will print it with our annual Mother's Day Tribute on May 8. But, hurry, submissions must be received by May 3.

**QUESTION** — Pam Bange, Hanover, would like recipes for using shiitake mushrooms and portabella mushrooms.

**QUESTION** — L. Hoover, Denver, would like a recipe for marinated chicken or turkey breast.

**QUESTION** — N. Koons, Lebanon, would like recipes for jellies. Hers often are not thick enough.

**QUESTION** — Luella Staver, Red Lion, would like to know how to make crisp dill pickles. Hers always get mushy in the canning jars.

**QUESTION** — G. Minkle, Wayne, would like a recipe for hot pepper cabbage relish, which she had clipped from this column several years ago.

**QUESTION** — D. Shultz wants to know how to store water in containers without it going bad. She heard adding a few drops of bleach, but what is the ratio of water to bleach, and is it safe to drink or can it only be used for other purposes.

**QUESTION** — Diane McDonald, Langhorne, would like a recipe for chicken pot pie soup.

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

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

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

**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** — 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 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** — Dave Akins recipes to make chicken wings and nuggets with breading seasonings that stick to the meat. thanks to an anonymous reader who writes that this recipe came from a cooking demonstration by York Hospital dieticians.

#### Homemade Breading

- 4 cups packaged cornflake crumbs
- 4 teaspoons instant chicken bouillon
- 4 teaspoons paprika
- 2 teaspoons poultry seasoning
- 1 tablespoon Italian herb seasoning
- ½ teaspoon pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

Combine all ingredients and mix well. Place in airtight container. Mix well before each use. Plan on ½ - 1 tablespoons of the breading for each piece.

Thanks to Joanne Zimmerman, Newville, for sending two recipes.

#### Chicken Wings

20 chicken wings, discard wing tip and cut the rest of the wing in half. Wash and drain well.

- Mix together the following:
- 1½ cups all-purpose flour
- 1 tablespoon dried oregano
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 2 teaspoons salt (optional)

Dredge chicken pieces in flour mixture covering completely. Deep fry for 3-4 minutes until lightly browned. Drain on paper towels. Mix together:

- 1 cup melted margarine
- 1 cup hot pepper sauce

Dip browned chicken into mixture, coating all sides well. Place on baking tray and bake at 375 degrees for 30-35 minutes or until crispy.

#### Chicken Nuggets

3 or 4 large chicken breasts, skin, debone, and cut in chunks

- ½ cup buttermilk
- 1 teaspoon lemon juice
- Mix and spoon over chicken. Marinate 3-4 hours.
- ¾ cup flour
- ½ teaspoon salt
- ¾ teaspoon garlic salt
- 1 teaspoon celery salt
- ½ teaspoon pepper

Mix thoroughly. Lift chicken pieces from milk, letting excess drain off. Coat with flour mix. Fry in deep fat for about 5 minutes or until golden brown. Serve as a main dish, snack or appetizer.

**ANSWER** — In answer to Anna Showalter, Weyers Cave, Va., here is a recipe from an Ephrata reader.

#### Pork Roll

50 pounds ground pork, add remaining ingredients and grind again

- 50-ounces brown sugar
  - 20-ounces salt
  - 16-ounces Perma Flow
  - 3-ounces phosphate
  - 2-ounces speed cure
- Stuff and bake at 180 degrees for six hours.

**ANSWER** — In response to the request for Thousand Island dressing, Pat Smith, Watertown, N.Y., sent a recipe from the heart of the Thousand Island vacation area on the St. Lawrence River in northern N.Y. Pat said that it is reported that this recipe originated with a chef at one of the luxury summer resort hotels that were once prominent in the Thousand Islands.

#### Thousand Island Dressing

- 1 cup salad dressing or mayonnaise
  - ½ cup catsup or chili sauce
  - Juice from ½ lemon
  - ¼ cup thinly sliced green onion or chopped sweet onion
  - 3 or 4 sweet gerkin pickles, chopped
  - 1 hardboiled egg, chopped
- Blend first three ingredients thoroughly. Gently stir in remaining ingredients. Serve on wedges of iceberg lettuce or mixed fresh salad greens.

(Turn to Page B9)

# Rhubarb Bounty

(Continued from Page B6)

## RHUBARB CRUNCH

Mix until crumbly:

- 1 cup flour
- ¾ cup uncooked oatmeal
- 1 cup brown sugar
- ½ cup butter, melted
- 1 teaspoon cinnamon

Cover with four cups diced rhubarb. Combine the following:

- 1 cup sugar
- 2 tablespoons corn starch
- 1 cup water
- 1 teaspoon vanilla

Press half of crumbs in a greased 9-inch baking pan. Add diced rhubarb. Combine second mixture and cook until thickened and clear. Pour over rhubarb. Top with remaining crumbs. Bake at 350 degrees for one hour. This is delicious served warm with milk—a family favorite. Makes 8 servings.

*We also like to use this recipe and substitute apples for the rhubarb. When using apples, reduce in half the sugar for the cooked mixture as well as the crumbs.*

Erma Shirk  
Selinsgrove

## RHUBARB WHIP

1 pound rhubarb, cut in 1-inch pieces

- ½ cup sugar
- ¼ cup water
- 3-ounce package strawberry flavored gelatin
- ½ cup cold water
- ½ cup whipping cream, whipped

Fresh sliced strawberries

Combine rhubarb, sugar, and ¼ cup water in medium saucepan; mix well and bring to a boil, stirring occasionally. Cover and cook over medium heat 8 minutes. Add gelatin and cook, stirring constantly, until gelatin dissolves. Remove from heat; stir in ½ cup cold water, and chill until mixture is slightly thickened. Beat on high speed of electric mixer until light and fluffy; fold in whipped cream. Spoon into serving dishes, and chill 30 to 45 minutes. Top with strawberries. Yield: 6 servings.

Rhubarb Cooking  
For All Seasons

## RHUBARB CUSTARD

- 2 eggs, separated
- 2 cups rhubarb
- 1 cup sugar
- 1 heaping tablespoon flour
- 1 tablespoon butter
- 1 cup milk

Beat egg whites until stiff. Combine the remaining ingredients and beat well. Fold egg whites into mixture. Pour into unbaked pie shell. Bake at 375 degrees until firm.

Naomi Hackman  
Souderton

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