



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 — A reader would like a recipe for canning hot peppers in oil but without a tomato or catsup base.

QUESTION — N.E.K. wants a recipe for a cake icing (not the cooked kind) that isn't so sweet, like that sold at Sam's Club.

QUESTION — Mary Lockard would like a recipe for rice cereal candy that includes Karo and peanut butter.

QUESTION — Karen Kinnane, Shartlesville, writes that rhubarb is taking over one end of her garden and she doesn't want any of the rhubarb to be wasted. Anyone have some good recipes for rhubarb jelly, jam or butter.

QUESTION — Joan Miller, Intercourse, wants to know if the cream puff recipe that includes a cream or pudding filling is the same recipe used to make fancy puff sandwiches. If not, does anyone have a recipe for the puff sandwiches?

QUESTION — R. Himmelberger, Fleetwood, wants to know where to buy Dijon dry salad mix used to make honey mustard pretzels.

QUESTION — A. Zimmerman, Denver, wrote that she had a recipe for pie that combined rhubarb with sour cherries, but can't find it. Anyone able to help?

QUESTION — Cindy Pudliner, New Holland, would like the recipe for the biscuit sold at the restaurant called Joey's, which was located beside the Comfort Inn in New Holland. She used to order the Sausage and biscuits for breakfast. The biscuit made a light, fluffy cake biscuit.

QUESTION — Debbie Reynolds, Wrightsville, wants to know if anyone has a recipe for pumpkin butter similar to that made at Kitchen Kettle.

QUESTION — A.W. Good, East Earl, would like to know where to buy Kosher Jel. A previous source is no longer available because the plant burned down.

QUESTION — D. Shultz, Halifax, would like a recipe for a caramel custard pie.

QUESTION — Barb Gaugher, Mansfield, wanted a recipe for Kosher barrel pickles like those sold at deli counters.

QUESTION — Brenda Houser, Middletown, would like a recipe to make cookies that taste like the ones served at Shady Maple Smorgasboard. The varieties that she likes are Chocolate Chip Truffle, which has a chocolate batter with chocolate chips in it and a soft chocolate center, and Peanut Butter Truffle, which has a peanut butter batter with chopped nuts and a soft peanut butter filling.

QUESTION — Marilyn DeMeyer, Hilton, N.Y., would like recipes for salt rising bread.

QUESTION — Shirley Ream, Criston, Ohio, would like a recipe on how to can ring bologna either by waterbath or pressure cooker or both.

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

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

QUESTION — K. B., York Springs, would like a recipe to make rotisserie chicken that tastes like that made by Rutters' 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 — 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 — 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 — Barb Fox wants to know how to make blueberry pig.

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.

ANSWER — LaVonne Bender, Meyersdale, wanted a recipe for cream-filled doughnuts. Thanks to Barbara Hoover, New Holland, for sending a recipe.

Filled Doughnuts

- 2 cups milk, lukewarm
- 1/2 cup sugar
- 7 cups flour
- 1/2 cup warm water
- 1/2 cup shortening
- 2 eggs
- 2 packages yeast
- 2 teaspoons salt

Dissolve yeast in warm water. Mix together sugar, salt, shortening, and eggs; add to dissolved yeast mixture. Add flour and milk. Mix together and knead well. Place in a greased bowl. Cover with a thin cloth and let rise in warm place for two hours until mixture is almost double in size. Punch down and let rise one hour.

On lightly floured board, roll dough 1/4-inch thick. Cut with doughnut cutter (since these are filled doughnuts, remove the center of the doughnut cutter). Let rise another 1 1/2 hours. Drop into hot fat 365 degrees and fry each side until golden brown. Drain on absorbent paper. When cool, fill with doughnut creme filling below.

Doughnut creme filling: Beat one egg white until stiff. Add 1/2 cup shortening, and 1 tablespoon confectioners' sugar. Mix together. Add 4 tablespoons milk, 1 tablespoon flour, 2 teaspoons vanilla, 3 1/2 cups confectioners' sugar. Beat well. Cut a hole in doughnut and fill. When filled, coat doughnuts with confectioners' sugar.

ANSWER — For Carol Dehoff, who wanted a chow chow recipe, here is one from Barbara J. Hoover, New Holland.

Mother's Chow Chow

- 2 quart green beans
- 2 quarts yellow beans
- 6 quarts sliced carrots
- 3 quarts pickles, drained
- 2 quarts small onions
- 4 quarts red, yellow, and green peppers
- 2 quarts cauliflower
- 2 quarts corn
- 4 quarts small green tomatoes
- 2 quarts celery
- 2 quarts lima beans

Cut vegetables into bite-sized pieces. Cook each separately in salted water until tender, just parboiling the peppers, tomatoes, and cauliflower. Drain all the vegetables, except celery.

- Syrup:**
- 10 cups water or celery juice
 - 10 cups apple vinegar
 - 16 cups sugar
 - 3 cups prepared mustard

Mix together sugar and mustard. Gradually add water and vinegar. Mix vegetables in large pan. Pour syrup over mixture; mix well. Heat to boiling; seal in sterilized jars. Place pint jars in boiling water canner for 5 minutes; quarts for 10 minutes.

Here is another one sent in by Pat Elligson, Millers, Md. Pat writes that this recipe dates back to the 1930s.

Chow Chow

- 1/4 peck green tomatoes
- 1/4 peck string beans
- 3 cups shelled limas
- 3 cups corn
- 5 green peppers
- 1 quart onions
- 1 large head cauliflower
- 2 cups sugar
- 1/2 cup salt
- 2 tablespoons celery seed
- 2 tablespoons mustard seed
- 1/2 pound ground mustard
- 1 tablespoon tumeric powder

Cut string beans in pieces; break cauliflower into flowerets; add lima beans and corn and cook about 25 minutes. Chop onion, peppers, and tomatoes.

Heat the vinegar until hot, then add sugar, salt, and spices, which have been mixed together.

Drain with water from the cooked vegetables and add to the hot vinegar. Add the chopped vegetables and cook about 25 minutes, stirring very often. Pour into sterilized jars and seal. Place pint jars in boiling water canner for 5 minutes; quarts for 10 minutes. An adaption has been made to confer to recommended canning methods.

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Recipes

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CHEDDAR CHOWDER

- 2 cups diced potatoes
- 1/2 cup finely chopped carrots
- 1/2 cup finely chopped celery
- 1/4 cup finely chopped onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups boiling water
- 1/4 cup butter
- 1/4 cup flour
- 2 cups milk
- 2 cups shredded sharp cheddar cheese

Boil water in a Dutch oven and add the prepared vegetables, salt, and pepper. Cover and simmer 10 minutes. Do not drain.

In a separate pan, melt the butter. Whisk the flour into the milk until smooth, then add to butter. Stir over medium heat until thick and bubbly, then add cheese. Continue stirring until the cheese has melted.

To the vegetables, add only one of the following meat variations:

- 8 slices crisply cooked bacon, crumbled
- 1 cup cooked ham, finely chopped
- 1 cup loose sausage, cooked and drained
- 1/2 pound hotdogs, cooked and chopped

Add the cheese sauce to the vegetable/meat mixture. Heat thoroughly, but do not boil. Serves 6-8.

This hearty chowder is a favorite with our family. A multiple batch is always made! Friends who try it insist on taking a copy of the recipe home with them.

I grew up on a dairy farm with registered Holsteins, was active in 4-H for 10 years, and (many years ago) served as dairy princess for Harford/Baltimore County, Md. My husband Clay and I live on a 10-acre farmette. We have a few laying hens and purchase a few lots of feeder pigs yearly to raise and sell to friends and family. We also have a large garden each year.

Clay is self-employed as a blacksmith, creating custom-made architectural ironwork, hardware, railings — but no horsehoes! His business is located in our home. I assist him with the office work and bookkeeping.

We are blessed with four children — Corinne Joy, 8, twins Holly Grace and Tara Faith, 5 1/2, and Logan Henry, 2. We have been homeschooling for three years.

We are extremely thankful we can raise our family in a rural setting and have the chance to share much of our day with each other. When I have free time (not often!), I enjoy sewing/smocking special-occasion outfits for my kids, photography, and genealogical research.

**Joanna Garber Miller
Jarrettsville, MD**

BREAKFAST OMELET SANDWICHES

- 16-slices bread, buttered
- 8 slices American cheese
- 1 pound shaved ham
- 6 eggs
- 3 cups milk
- 1/2 teaspoon dry mustard
- 1/2 teaspoon salt

Make eight sandwiches using ham and cheese. Put in greased 9x13-inch pan. Mix eggs, milk, mustard, and salt and pour over sandwiches. Refrigerate overnight. Bake at 350 degrees for one hour. Makes 8 servings.

For a delicious breakfast, we like to put this in the oven before we go out to milk the cows.

**Mary M. Martin
New Holland**

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