



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, but cannot print each one.

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

QUESTION — Roseann from Bucks County wants a recipe for roasting and jarring peppers.

QUESTION — Joan Yarnall, Gilbertsville, writes that her mother-in-law used to make cod fish cakes with dry cod fish and mashed potatoes. The cod fish, which came in a box, was dry. It was soaked in water, squeeze to remove water, and added to mashed potatoes. Does anyone know if the dried cod fish is available and where?

QUESTION — M. Hoover, New Holland, would like a recipe to make sour cream, not one made with cream cheese. She also wants a recipe to can chunk tomatoes and recipes for homemade cake mixes.

QUESTION — Lou Ann Sutter, Lebanon, wants to know where she can buy Cento Stuffed Cherry Peppers, only this item, not other Cento products.

QUESTION — Mike would like to know where to purchase goat and sheep milk in Schuylkill County.

QUESTION — Belinda Myers, Dallastown wants a recipe for grape pie made from Concord grapes. Do you use the grape skin and how do you de-seed the grapes?

QUESTION — Shirley Schwoerer, Wysox, wants to know how to can tiny ears of corn, which she understands is harvested from field corn when it is 2- to 3-inches in length before the tassel begins to show. She found a recipe that is for immediate use, but her family can't eat them that fast so she wants to can the tiny ears in jars. The recipe is for pickling baby ears, but she would like a recipe to can without pickling so that she can use them in dishes such as chow mein.

QUESTION — G. Sweitzer, Airville, would like to know how to make cream of wheat or cream of farina from soft or hard wheat berries using a grain mill. Also, wants cookings instructions.

QUESTION — A busy mom wants soup recipes to can. Please include specific instructions for pressure canning. Also indicate whether or not the soup should be diluted when serving.

QUESTION — N. King, Lititz, would like instructions on how to prepare a pig stomach. What vegetables should she use and are they cooked ahead of time. How long should the stomach be baked after it is prepared?

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 — 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 — 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 — 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 — 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.

'Berry' Delicious

(Continued from Page B6)

BERRY CHIFFON SHORT PIE

1/4 cup sugar
1 envelope unflavored gelatin
10-ounce package frozen raspberries or strawberries, thawed
3 egg whites
1/4 teaspoon cream of tartar
1/2 cup sugar
1/2 cup whipping cream, whipped

Blend in saucepan: sugar, gelatin, raspberries. Bring to full rolling boil, stirring constantly. Cool pan in cold water until mixture mounds slightly when dropped from a spoon.

Add cream of tartar to egg whites, beat until frothy.

Gradually beat in sugar and beat until meringue holds stiff peaks. Fold berry mixture into meringue. Carefully fold in whipped cream. Pile into cooled, baked pie shell. Chill several hours until set.

Mary Lehman
Pine Grove

VERY RASPBERRY PIE
6 cups fresh raspberries, divided
1 cup sugar
1/2 cup water
3 tablespoons corn starch

Cream Filling*
8-ounces cream cheese
1 cup whipped topping
1 cup confectioner's sugar
9-inch graham cracker crust
Mash about 2 cups berries to measure one cup. Place in saucepan. Add sugar, corn starch, and water.

Bring to a boil, stirring constantly; cook and stir 2 minutes longer. Cool to room temperature, about 20 minutes.

For filling, beat cream cheese, whipped topping, and confectioner's sugar in a bowl: Spread into graham crust. Top with 4 cups fresh fruit.

Pour cooled berry sauce over top.

Refrigerate until set, about 3 hours. Store in refrigerator. Yield: 6 to 8 servings.

Ruth Hertzog
Kutztown

FRESH BLUEBERRY PIE

3/4 cup sugar
1/4 teaspoon salt
2 1/2 tablespoons cornstarch
3/4 cup water
1 1/2 tablespoon lemon juice
2 tablespoons powdered sugar
2 tablespoon butter
1 cup heavy cream
1/2 teaspoon vanilla
3 cups fresh blueberries
9-inch baked pie shell

Combine sugar, cornstarch, and salt in saucepan. Blend in water and 1 cup blueberries. Bring to a boil. Cook stirring constantly until very thick. Stir in butter and lemon juice. Cool. Fold in remaining blueberries. Chill about one hour. Beat heavy cream until thick, add powdered sugar and vanilla. Pour berries into pie shell. Chill 1-2 hours. Top with whipped cream to serve.

Vicki Baylor
Danville

FRUIT COBBLER

Heat oven to 400 degrees. Heat 3 cups fresh berries and 1/4 cup water. Sweeten to taste. Blend in 1 tablespoons cornstarch dissolved in 2 tablespoons cold water. Bring to a boil; boil 1 minute. Pour into 2-quart baking dish. Dot with butter. Sprinkle with cinnamon. Shortcake:

1 cup plus 2 tablespoons all-purpose flour
2 tablespoons sugar
1 1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons butter, cut into pieces

1/2 cup milk
Stir together flour, sugar, baking powder, and salt in medium bowl. With pastry blender cut in butter until mixture is crumbly. Stir in milk just until moistened, do not overmix.

Drop shortcake dough by spoonfuls over top. Bake about 15 minutes in 425 degree oven until golden brown. Serve hot with cream. 6 to 8 servings.

Mary Lehman
Pine Grove

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 — 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 — 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 — 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.

ANSWER — In answer to the request for honey mustard pretzels made without a purchased mix, Rachel Zook, Kinzers, sends this recipe that she said her husband says are better than store bought.

Honey Mustard Pretzels

2-pounds broken sourdough pretzels
Break pretzels as fine as possible into a large bowl. Mix together:

1 cup vegetable oil
1/2 cup salad mustard
1/2 cup honey
1/4 cup sour cream and onion powder, if desired
Pour mixture over broken pretzels and mix thoroughly with a spatula trying to make sure every pretzel is coated.
Spread coated pretzels in a pan. Bake at 200 degrees, stirring every 15-20 minutes for approximately two hours or until done.

Delicious while warm or cool and store in an airtight container until ready to serve.

ANSWER — Thanks to Colleen Ingalzo, Pine Grove, for sending a casserole recipe that had been requested.

Creamy Chicken Mushroom Casserole

4 pounds chicken pieces, thighs, wings, breasts, legs, etc.
1 can cream of chicken soup
1 can cream of mushroom soup
1 tablespoon dried chives
1 tablespoon dried onion
1/4 cup chopped fresh parsley
In 5-quart microwave casserole, put chicken, soups, and herbs. Mix gently.
Microwave on high 25-35 minutes, stirring about 4 times. Test with sharp fork for doneness. If necessary, microwave an additional 5 minutes.

Serve with cooked noodles or rice. Serves 6-8.