



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 — T. Straub, Millville, wants recipes to make dry soup mixes. She already has one for dry onion soup mix.

QUESTION — D. Reinert, Alburts, would like a recipe for baked French toast like that served at Shady Maple Smogasbord.

QUESTION — A reader would like a recipe for grasshopper pie, which contains creme de mente flavoring and can be frozen.

QUESTION — A reader wants a recipe to make chicken chow mein for 50-100 people.

QUESTION — A reader wants a recipe for Grasshopper Pie using creme de mente flavoring and which can be frozen.

QUESTION — A reader wants to know if it's possible to make puffed wheat or puffed rice without much financial investment.

QUESTION — Gerald Nuxoll, Boise, Id., wanted the exact recipe for rice pudding that James Michener describes on pages 4 and 5 of his book, "The Novel." The oven-cooked recipe started with a mixture of rice, milk, eggs, and sugar. After a period of time, cinnamon and raisins were added. Nuxoll has been able to find lots of stovetop recipes but wants an oven recipe. The book setting was in the area covering Lancaster, Berks, Lehigh Counties.

QUESTION — Kris and Susan, readers from New Jersey, want a great recipe for baking Amish-type hard pretzels at home.

QUESTION — A subscriber wants a recipe to make a soft, tasty bread using both whole wheat flour and white flour.

QUESTION — Betty Jakum, Littlestown, wants to know how to prevent soggy pie crust bottoms. Her pies appear to be cooked except the bottom crust is doughy.

QUESTION — G. Sweitzer, Airville, would like recipes for canning cantaloupes and for using gray hubbard squash.

QUESTION — Shirley Schwoerer, Wysox, lost her recipe for Impossible Pineapple Pie, anyone have one for her? Shirley writes (with a smile) that she would be lost without this paper because her hubby says that she can't even boil water without a recipe.

QUESTION — Donna Girardin, Campbell Hall, N.Y., would like a recipe for "half-sour pickles," which she said are often sold at flea markets and fairs. Would appreciate canning instructions to go with it.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that Little Caesar's used to have. It was a buttery dip with herbs that they served with breadsticks.

QUESTION — Charles Ensor, Sparks, Md., would like a recipe for sweet Italian sausage.

QUESTION — A reader would like recipes to use barley in stews, as a whole-grain breakfast cereal, etc.

QUESTION — Dianne Decker, Shippensburg, wants a recipe for Shaker Pie, which is a very wet pie made with coconut.

QUESTION — Fern Gerth would like a recipe for lime marmalade.

QUESTION — A reader wants to know where to buy Swiss cheese with a touch of ham and blue cheese by the roll or pound. She can find these items in 4-ounce packages, but they are very expensive. She would also like to know where to buy shrimp chips in a big box.

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 — 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 — 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 Jol. A previous source is no longer available because the plant burned down.

QUESTION — Brenda Houser, Middletown, would like a recipe to make cookies that taste like the ones served at Shady Maple Smogasbord. 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 — K. B., York Springs, would like a recipe to make rotisserie chicken that tastes like that made by Rutters' Mini Market.

ANSWER — Barb Gaugher, Mansfield, wanted a recipe for Kosher barrel pickles like those sold at deli counters. Thanks to Bob Rumer, Jenkintown, for sending a recipe.

Kosher Dill Pickles

4 pounds cucumbers, cleaned, cut lengthwise
14 cloves garlic, peeled, sliced
3 cups water
3 cups white vinegar
½ cup pickling salt
4 peppercorns per jar
2 tablespoons dill seed per jar

Put sliced cucumbers in quart jars with peppercorns. Heat and mix together salt, water, vinegar, and garlic to boil and dissolve the salt. Remove the garlic (put one or two in each jar). Pour the brine into the jars with the cucumbers leaving ½ -inch headspace. Immediately adjust the lids. Process in boiling water bath for 15 minutes.

If any jars don't seal, refrigerate them.

ANSWER — Elmer McGowan, Millerstown, wanted a recipe to make tongue souse. Thanks to several readers for sending recipes.

Tongue With Spicy Sauce

2 tablespoons salad oil
1 small onion, minced
1 cup diced celery
8-ounce can tomato sauce
½ cup water
½ teaspoon salt
1 teaspoon Worcestershire sauce
¼ teaspoon pepper
Dash ground cloves
1 tablespoon vinegar
6-ounce can beef tongue
Heat oil in saucepan. Add onion and celery; saute until golden.

Add remaining ingredients except the tongue; simmer 15 minutes.

Cut tongue into ½ -inch cubes; add to cooked sauce; heat through.

Serve over cooked spaghetti, noodles or potatoes. Makes 4 servings.

ANSWER — Arlene from Snyder County wanted recipes for Swiss Chard. Thanks to Marilyn DeMeyer, Hilton, N.Y., for sending a recipe. She writes that swiss chard leaves can also be used in place of spinach in any recipe, and is especially good used in vegetable lasagna.

Swiss Chard And Bacon

¾ to 1 pound Swiss chard (stalks included)
½ pound bacon or turkey bacon
1 tablespoon olive oil
3 tablespoon butter
½ teaspoon salt, more to taste
¼ teaspoon ground black pepper
Dash garlic powder

Tear up Swiss chard leaves and stalks, boil until stalks are fork tender. Meanwhile, cook bacon in a large frying pan. Drain and crumble bacon and return to pan with remaining ingredients. Drain Swiss chard and add to pan, simmer 5 minutes to blend flavors.

Rice

(Continued from Page B6)

SKILLET SPANISH RICE

1 pound lean ground beef
1 medium onion, chopped
1/2 cup diced green pepper
1 cup uncooked rice
1 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper

1 8-ounce can tomato sauce
1 1/2 cups water

Cook beef, onion and green pepper in large skillet over medium heat; drain fat. Stir in rice, chili powder, salt, pepper, tomato sauce and water; bring to a boil. Reduce heat, cover and simmer 5 to 20 minutes or until rice is tender.
Makes 6 servings.

SMORGASBURGERS

Makes 6 servings
2 tablespoons vegetable oil, divided
1 medium onion, chopped
1 medium apple, peeled and chopped

1 clove garlic, minced
1 teaspoon dried sage or 1 tablespoon fresh chopped sage
1 pound ground turkey
3 cups cooked brown rice
2 tablespoons ketchup
1/2 teaspoon salt
1/4 teaspoon ground black pepper

6 hamburger buns, toasted
Assorted condiments

Heat 1 tablespoon oil in large skillet over medium-high heat until hot. Add onion, apple, garlic and sage; cook 3 to 5 minutes or until onion is tender. Remove from heat. Combine onion mixture, turkey, rice, ketchup, salt and pepper in large bowl. Shape into patties. Heat remaining 1 tablespoon oil in same skillet over medium-high heat until hot. Cook burgers 6 minutes per side or until thoroughly cooked. Serve on buns with condiments.

SURPRISE CRUST PIZZA

Makes 4 servings
A rice and cheese mixture is the base for this hearty meal.
3 cups cooked rice
1/4 cup grated Parmesan cheese

1 egg, beaten
1 medium onion, sliced into rings
1/2 medium green bell pepper, sliced

2 cups sliced mushrooms
2 garlic cloves, minced
1 cup low-sodium tomato sauce

2 teaspoons oregano
1 teaspoon fennel seeds (optional)

4 1/2 ounces part-skim mozzarella cheese, shredded.

1. Preheat oven to 425° F. Spray a 12" round pizza pan with nonstick cooking spray.

2. In large bowl, stir together rice, Parmesan cheese and egg. Press firmly into prepared pizza pan to form a "crust." Bake 20 minutes.

3. Spray large nonstick skillet with nonstick cooking spray. Add onion and pepper and stir-fry until tender, about 5 minutes. Stir in sliced mushrooms and minced garlic and cook until mushrooms are browned, 5-8 minutes.

4. Arrange vegetable mixture over baked rice "crust"; spread tomato sauce evenly over pie. Sprinkle with oregano, fennel seeds if desired, and mozzarella cheese.

5. Bake 10-15 minutes or until cheese is bubbling and browned. Cut into 8 wedges.