



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. You may also e-mail questions and answers to lgood.eph@lnpnews.com

QUESTION — Joann Niebaver, Irvona, wants recipes using ground cherries, sometimes referred to as husk tomatoes.

QUESTION — Irene Hurst, Newmanstown, misplaced her recipe for honey mustard pretzels. Anyone have the recipe that includes honey, mustard, and optional use of sour cream and onion powder?

QUESTION — Mrs. John Gawrye, Pottstown, clipped a recipe for chocolate pumpkin cake from this paper but lost it. She really liked it and asked if someone could send in the recipe again.

QUESTION — Sue Slimmer, Myersville, Md., would like a bread recipe that uses a lot of grain. She'd also like to know of cookbooks featuring bread.

QUESTION — Richard Kleckner, Quakertown, wants recipes for cakes baked from scratch, drop cookies, one-dish meals, homemade bread made from all-purpose flour, not bread flour.

QUESTION — Jane Sauble, Manheim, wants a recipe for Moravian pie.

QUESTION — A reader wants recipes to make sugar-free jams using fruit juice as a sweetener. She also would like a source to purchase elderberries or juice.

QUESTION — Janet Weisner, Kempton, wants recipes to make yeast breads in the following flavors: strawberry, blueberry, apple cinnamon, cheese, and cream cheese.

QUESTION — M. H. would like a custard recipe for use in filled doughnuts.

QUESTION — Holly Carey is looking for a recipe for a wet bottom chocolate shoofly pie that tastes like that served at Bird-in-Hand Family Inn.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for dietetic peanut butter balls and other sugar-free candy recipes.

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

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

QUESTION — G. Sweitzer, Airville, wanted recipes for using gray hubbard squash.

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 — 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 — 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 — 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.

Thanksgiving Dinner

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PEPPERMINT WHIPPED CREAM TOPPING

1 cup whipping cream
½ cup crushed peppermint candy

2 tablespoons powdered sugar

Combine all ingredients in a chilled bowl. Whip until stiff. Pipe through pastry tube to form rosettes or spoon dollops onto waxed paper. Freeze until ready to use. Cover when frozen; keeps up to two weeks. To serve, heat a cup of milk for each serving to scalding. Stir in 1 tablespoon chocolate mixture into each cup. Top each cup with a dollop of peppermint whipped cream.

SLOW-COOKER STUFFING

12 cups bread cubes
1½ teaspoon poultry seasoning
½ teaspoon salt
½ teaspoon pepper
¼ cup butter
1 cup finely chopped onion
1 cup finely chopped celery
2 tablespoons parsley flakes
2 eggs, well beaten
1½ cups chicken bouillon

Place bread cubes in large bowl. Mix poultry seasoning, salt and pepper in small bowl; sprinkle over crumbs. Melt butter in large skillet; add onion and celery. Sauté until tender; stir in parsley. Pour over crumb mixture. Add eggs and bouillon; toss well. Spoon into slow cooker. Cook, covered, on High for 1 hour, stir. Reduce heat to low. Cook 1½-2 hours or until liquid is absorbed. Yields 8 cups.

BAKED SWEET POTATO WITH CRUMBLLED BLUE CHEESE

For each serving:
1 sweet potato
1 tablespoon butter
¼ -½ cup crumbled blue cheese
½ teaspoon chopped fresh herbs or a pinch dried herbs (parsley, fennel, marjoram, dill)

Preheat oven to 425 degrees. Thoroughly scrub sweet potato and dry. Lightly prick potato skin with fork and bake until tender, 40-60 minutes. After sweet potato is cooked, cut slit in top of potato approximately three-quarters the length of potato.

Push ends of potato gently and fluff with fork. Top with butter, crumbled blue cheese, and fresh herbs. Serve immediately. Enjoy!

Noreen Rouse

Sullivan Co. Dairy Princess

PUMPKIN-MINCEMEAT PIE

Unbaked 9-inch pie shell
1 egg, slightly beaten
1 cup canned or cooked pumpkin

½ cup sugar
¼ teaspoon salt
½ teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon ginger
¼ teaspoon cloves
¾ cup undiluted evaporated milk

2 cups prepared mincemeat
Combine and blend together egg, pumpkin, sugar, salt, spices, and milk.

Pour mincemeat in bottom of pie shell. Spoon pumpkin mixture over mincemeat layer.

Bake in 400 degree oven for 45-50 minutes or until knife inserted halfway comes out clean.

Anonymous

WHEAT BREAD

In 6-quart bowl, combine:
1 quart warm water
1 cup sugar
3 tablespoons yeast
Let set 10 minutes. Add:
1½ tablespoon salt
1 cup oil
4 eggs

Beat well. Add:
4 cups whole wheat flour
8 cups white bread flour
Mix well. Dough should be sticky, not dry. Let rise in warm place until doubled in size (1-1½ hours). Punch down and let rise again. Punch down and make 5 loaves. Put in bread pans and let rise until light to the touch, about 45 minutes. Bake at 300-325-degrees for 30 minutes or until golden brown.

M. Horst

Penn Yan, NY

TURKEY GRAVY WITH PAN DRIPPINGS

4 cups pan drippings from fully cooked turkey

½ cup flour
Blend ½ cup flour into ¼ cup broth in pan. Gradually blend in liquid until smooth. Bring to a boil, stir and simmer about 5 minutes.



ANSWER — Joyce Lambert, Shinglehouse, wanted a recipe for salt-rising bread. Thanks to Bob Rumer, Jenkintown, for sending a recipe.

Salt-Rising Bread

1 cup milk, scalded and cooled
1 teaspoon salt
1 tablespoon sugar
2 tablespoons corn meal, white preferred
1 tablespoon butter
3 cups flour

Add salt, sugar, corn meal, and butter to the milk. Place this in glass fruit jar or a heavy crockery pitcher and surround it with water at 120 degrees. Allow to stand six to seven hours or until it starts to ferment. If it has "worked" enough, the gas can be heard as it escapes. This leaven contains enough liquid for one loaf. If more loaves are wanted, add 1 cup water, 1 teaspoon salt, 1 tablespoon sugar, and 1 tablespoon butter for each additional loaf. Make a soft sponge by adding 1 cup flour to each loaf to be made. Beat well. Put the sponge to rise again at 120 degrees. When it is very light, add more flour (2 cups flour for each loaf) gradually so that the dough can be kneaded and not stick to hands. Knead 10-20 minutes. Put in a greased pan. Let rise until 2½ times its original size. Bake in 400-degree oven 15 minutes and then at 350-degrees for 45 minutes or until done.

ANSWER — Thanks to a reader from Kearneysville, W.V., for sending barley recipes that had been requested. She writes that barley can be added to vegetable beef soup, beef stew, and chicken stew. Always remember to add sufficient liquid or broth so the barley will absorb liquid and not make the dish too dry.

Garden Patch Barley

2 tablespoons olive oil
¾ cup barley
1 large onion, sliced, separated in rings
1 clove garlic, finely chopped
2 cups broth (chicken, beef, or vegetable)
2 large tomatoes, wedged
2 large sliced carrots
1 medium green pepper, cut into strips
1 medium zucchini, sliced
1 cup cauliflower florets
1 cup broccoli florets
2 cups fresh green peas
1 teaspoon Italian herbs
Salt and pepper to taste

Heat oil in a large skillet. Add barley, onion rings, and garlic. Sauté over medium heat about 5 minutes or until barley and onions are golden. Add broth, cover and cook 30 minutes longer, stirring occasionally. Add remaining ingredients. Cover and continue to cook 15 minutes longer or until vegetables and barley are tender. Seasonings can be adjusted to taste.

Barley Vegetable Pockets

½ cup vegetable pearl barley
1½ cups water
¼ teaspoon salt
¼ cup fresh lemon juice
2 teaspoons sugar
2 tablespoons soy sauce
1 tablespoon sesame oil
½ cup shredded carrot
½ cup finely sliced green onion
¼ cup chopped fresh mint leaves
2 tablespoons chopped fresh parsley
Salt and pepper
Pita bread

Combine barley, water, and salt in saucepan and bring to boil. Reduce heat. Cover and cook 45 minutes or until barley is tender and liquid is absorbed. Combine lemon juice, sugar, soy sauce, and sesame oil. Cool barley to room temperature. When cool, stir in carrot, green onion, mint, and parsley. Season with salt and pepper. Serve on pita bread or spoon in bowl and use as a dip with pita bread.

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