



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

QUESTION — Mary Winters, Elizabethtown, wants a recipe for hot wings or buffalo wings.

QUESTION — Mrs. Arthur Robbins, West Oneonta, N.Y., wants a good recipe for penuche fudge. Her husband's grandmother made a wonderful fudge that was sugary but not hard.

QUESTION — Shirley Schwoerer, Wysox, wants a recipe for Italian Riccota Bread, not using yeast.

QUESTION — Beverly Findleiz, Holtwood, wants a recipe for pumpkin delight, a delicious dessert served at Hoss's dessert bar.

QUESTION — Jody Applebee, Pratesburg, N.Y., wants a recipe that tastes similar to chow chow made at Kitchen Kettle Village.

QUESTION — Jody Applebee, Pratesburg, N.Y., wants a recipe her mom used to make. It is a sticky bun that has orange Tang as one of the ingredients.

QUESTION — Myrtle Sorge, Sickerville, N.J., is searching for a recipe to make kidney pudding in casings.

QUESTION — Trina Boitnott, Boones Mill, Va., wants a recipe for pecan jelly and other nut-flavored jellies. She tasted pecan jelly in a specialty shop in Virginia. The jelly tasted exactly like pecan pie in a jar.

QUESTION — A reader wants a recipe for horseradish jelly.

QUESTION — Sandy Truckner, Avonmore, is looking for a recipe that had been printed in a children's cookbook that was popular in the late 1950s or early 1960s, where she lived in northeast Ohio. Called Eskimo Cookies, the no bake chocolate cookie did not contain rolled oats.

QUESTION — C. Savare, Neshanic Station, N.J., wants a recipe for potato salad with an oil and vinegar dressing, and does not contain eggs or mayonnaise.

QUESTION — Eva Marie Poliquin, Alburits, wants recipes for canning meats, soups, meatballs, chili, etc.

QUESTION — Nancy Melinain, Dunstable, Mass., wants the recipe for pumpkin fudge that tastes like that sold at Green Dragon.

QUESTION — Eva Marie Poliquin, Alburits, wants recipes to can spaghetti with meatballs, sausage, meats, soups, and chili.

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

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

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.

Lentils Maintain Popularity

(Continued from Page B6)

LENTIL BRAN MUFFINS
 1 cup buttermilk
 2 cups bran cereal
 2½ cups all-purpose flour
 1 tablespoon baking soda
 ½ teaspoon salt
 1 cup lentils, rinsed, cooked, pureed
 ½ cup vegetable oil
 1 cup granulated sugar
 2 eggs, well beaten
 Pour buttermilk over cereal and let stand until absorbed. In a

medium bowl, mix flour, soda, and salt; set aside. In a large bowl, heat oil, sugar, and eggs. Add the lentils, then the dry mixture and the cereal mixture. Pour into lined muffin tins or spread evenly in a greased 15x10x1-inch cookie sheet and bake in 350 degree oven; 15-18 minutes for muffins or 30-40 minutes for cookie bars.
 Mildred Hess
 Myerstown

QUESTION — Lydia Murphy-Althouse wrote that she is a new wife in Berks County and a new subscriber to this paper. She needs good-tasting bear recipes.

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 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.

ANSWER — Here are a few recipes for Richard Kleckner, Quakertown, from an anonymous person.

Sara's Chocolate Cake

2 cups sugar
 3 eggs
 ¼ cup vegetable oil
 2¼ cups flour
 1½ teaspoon baking soda
 ¼ teaspoon salt
 ¾ cup cocoa dissolved in 1½ cups hot water
 Bake at 325 degrees until done, about 30 minutes.

Chocolate Chip Cookies

2¼ cups all-purpose flour (unbleached)
 1 teaspoon baking soda
 1 cup butter
 1½ cups sugar
 1 teaspoon vanilla
 4-ounce package instant vanilla pudding
 2 eggs
 12-ounces package chocolate chips
 Combine butter, sugar, vanilla, and pudding mix. Beat until smooth. Beat in eggs. Gradually add flour and baking soda. Batter will be stiff. Bake at 375 degrees for 8-10 minutes.
 To make the cookies more chewy, put about ¼ cup whole wheat flour in the batter.

Coffee Chocolate Cake

3½ cups sifted flour
 2 teaspoons baking soda
 1 cup shortening
 2½ cups sugar
 1 teaspoon salt
 2 teaspoons vanilla
 4 eggs
 1 cup cocoa
 2 cups strong coffee (2 teaspoons coffee in cup of hot water)
 Sift together flour and baking soda. Set aside and turn oven to 350 degrees. Blend shortening, sugar, salt, and vanilla and eggs until smooth. Add the flour mixture alternately with coffee mixture beginning and ending with flour. Bake at 350 degrees for 30-35 minutes. Makes three 9-inch layers.

ANSWER — Dianne Decker, Shippensburg, wanted a recipe for Shaker Pie, which is a very wet pie made with coconut. Here's a pie recipe, not called shaker but wet and with coconut. Thanks to Mrs. Nathan Rudolph, Greencastle, for sending it.

Kentucky Derby Pie

¼ cup butter
 1 cup sugar
 ½ cup evaporated milk
 3 eggs, beaten
 ½ cup light corn syrup
 ½ cup nuts
 ½ cup chocolate chips
 ¼ cup coconut
 1 teaspoon vanilla
 ¼ teaspoon salt
 Cream butter and sugar. Add beaten eggs, syrup, milk, salt, and vanilla. Stir in ¼ cup nuts and coconut. Pour into 9-inch unbaked pie shell. Combine remainder with nuts, coconut, and chocolate chips. Put on top. Bake 40 minutes at 375 degrees.

OLD WORLD PIZZA
 Cheesy Rice Crust (recipe follows)
 4 cups water
 1 cup dried lentils
 1 pound bulk pork sausage
 3 (15-ounce) cans tomato sauce
 2 teaspoons dried oregano leaves
 2 teaspoons dried thyme leaves
 ¼ teaspoons garlic powder
 ½ teaspoon dried basil leaves
 1½ cups shredded mozzarella cheese

Prep cheesy rice crust for two pizzas as directed below. Bake in 450-degree oven 20 minutes or until set.

Heat water in 3-quart saucepan over high heat until it comes to a boil. Add lentils. Cover and simmer 30 minutes or until tender. Drain lentils in colander. Return to pan. Mash lentils, using potato masher.

Cook sausage in 10-inch skillet over medium heat until browned. Pour off excess fat. Stir in mashed lentils.

Combine tomato sauce, oregano, thyme, garlic powder, and basil in bowl. Blend well. Spread half the tomato mixture over each cheesy rice crust. Top each with half the sausage mixture, half the mozzarella, and half the parmesan.

Bake in 450 degree oven 10 minutes or until hot and bubbly. Makes two pizzas or 16 servings.

Note: Pizzas may be frozen before baking. Bake frozen pizza in 450 degree oven 15 minutes or until hot.

Cheesy Rice Crust: Combine 5 cups cold cooked rice, 4 eggs, beaten, and 1½ cups shredded cheddar cheese. Mix well. Divide mixture between two greased 12-inch pizza pans. Lightly press into bottoms and up sides of pans.

Mildred Hess
 Myerstown

LENTIL-RICE TOMATO SOUP

1 medium onion, chopped
 2 tablespoons oil
 1 cup dry lentils
 ½ cup brown rice
 6 cups water
 1 pound tomatoes (fresh or canned), diced
 Pinch sweet basil
 Salt and pepper to taste
 Saute onion in oil until golden, not brown. Add the lentils and rice. Add water and bring to a boil. Cook over low heat until the lentils and rice are done. Add the tomatoes (whole and sauce), sweet basil and seasoning. Heat before serving. Serves 6.

LENTIL BARLEY SOUP

¾ cup onion, chopped
 ¾ cup celery, chopped
 ¼ cup butter
 2 cups crushed tomatoes
 2 cups water or tomato juice
 1 cup chicken broth
 ¾ cup lentils, rinsed
 ¾ cup barley
 1 tablespoon rosemary
 ½ teaspoon ground black pepper
 ¾ cup shredded carrots

In a large pot, saute onion and celery in butter until tender. Add remaining ingredients, except carrots. Cover and simmer 35 minutes, stirring occasionally.

Add carrots, cover, and cook five more minutes. Makes four to five servings.

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