



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 lgood.eph@lnpnews.com

QUESTION — Kathi Taylor, Shickshinny, would like a recipe for peanut butter pie that does not contain chocolate, but between the peanut butter cream filling and crust is a layer of crunchy crumbs. The crust is pie pastry not graham cracker crumbs.

QUESTION — A reader is looking for the recipe for the ultimate cheese cake.

QUESTION — Thelma Boll, Harleysville, would like to know how to keep homebaked cookies from becoming hard when serving them on a plate and storing them for later use.

QUESTION — Mrs. Zimmerman, Manheim, would like recipes to make ice cream cake, which is layered with ice cream and toppings.

QUESTION — Mrs. Zimmerman, Manheim, would like recipes, hints, and cookbooks that teaches cheese and yogurt making. She also wants the name of a mailorder company where she can purchase cultures for cheesemaking.

QUESTION — K. Moyer, Summerville, is searching for recipes to make cracked wheat bread and for a meringue that gets high.

QUESTION — K. Moyer, Summerville, wants to know the difference between Sure Jel and Clear Jel, and where Clear Jel can be purchased since she can't find it in her area.

QUESTION — Madeline Van Leuven, Mantua, N.J., wants a recipe to make chocolate covered pretzels. She has dipped crackers and mini Ritz crackers into chocolate and asked if the same chocolate coating could be used or is a special chocolate used for the pretzels.

QUESTION — Carolyn Mack is looking for recipes to make fresh sausage before it goes in the casing.

QUESTION — Maria Sninsky, Dover, remembers a chocolate cake recipe that appeared in this paper this past summer. The very moist cake contained cocoa and hot water and had won some kind of a prize. Maria lost the recipe and asked if anyone clipped the recipe.

ATTENTION — The American Dairy Association/Dairy Council Middle Atlantic is looking for dairy farm families to submit recipes for a new brochure to use in promotion. The recipes should include at least two dairy ingredients. All the entries will be printed in an upcoming issue of *Lancaster Farming*. Nutritionists from ADA/DC will select the winning entries. Winners will receive 'got milk?' prizes and have their recipes featured in the new brochure. Send your recipe with your name, address, and the number of cows on your farm to Kristen Campbell, American Dairy Association, 325 Chestnut St., Suite 600, Philadelphia, PA 19106. For more information, call Kristen Campbell at 1-800-220-6586.

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 Ricotta Bread, not using yeast.

QUESTION — Beverly Findleiz, Holtwood, wants a recipe for pumpkin delight, a delicious dessert served at Hoes'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, Sicklerville, 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 — 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 — Nancy Melinain, Dunstable, Mass., wants the recipe for pumpkin fudge that tastes like that sold at Green Dragon.

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

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.

ANSWER — C. Savare, Neshanic Station, N.J., wanted a recipe for potato salad with an oil and vinegar dressing, and does not contain eggs or mayonnaise. Thanks to Verna Guzel, Canonsburg, for sending a recipe, which she likes to make the day before serving.

Slovenian Potato Salad

- 6 medium potatoes
- 1 medium onion, sliced thin
- ¼ cup cider vinegar
- 3 tablespoons salad oil
- ½ teaspoon salt
- ¼ teaspoon pepper

Boil potatoes in jackets until cooked. Drain and let stand until cool. Remove skins. Dice into salad bowl. Add salt, pepper, onions, oil, and vinegar. Toss gently and serve.

Thanks to Annabelle Calvino, Roseto, for sending a recipe that she loves to eat warm. Recipe can be adapted to suit your own taste.

Italian Potato Salad

- 4 potatoes, peeled, cooked, and cubed
- 2 cups string beans, cooked
- 1 small onion
- Parsley, salt, and pepper to taste
- Oil and vinegar to taste

Cook potatoes and beans separately seasoned with salt to taste. Combine ingredients and season to taste. Serve warm.

Thanks to Patricia Sickler, Shickshinny, for sending a recipe, which she says is great to take to picnics since it requires no refrigeration.

French Potato Salad

- 5-6 potatoes, unpeeled, cooked until tender
- Salt and pepper
- 2 tablespoons vinegar
- 6 tablespoons olive or salad oil
- 4 tablespoons warm water or white wine
- 2-3 scallions, chopped
- 1 tablespoon mixed parsley, chives, chervil, and tarragon, chopped fresh
- Drain, peel, and slice potatoes thin. Salt and pepper to taste at once.
- Put vinegar, oil, and water or wine in a jar and shake well. Pour over potatoes and toss gently.
- Add scallions and herbs and toss lightly again. Cool but do not chill. Serves 6.

ANSWER — Norma Eckard, Gettysburg, wanted a recipe for dietetic peanut butter balls and other sugar-free candy recipes. Thanks to Mrs. Burnell Moyer, Manheim, for sending the following recipe.

Raisin Peanut Butter Balls

- ½ cup unsweetened flaked coconut
- ½ cup raisins
- Artificial sweetener equivalent to 4 teaspoons sugar
- 2 tablespoons finely chopped walnuts
- ½ cup reduced-fat creamy peanut butter
- ¼ teaspoon coconut extract
- In a mixing bowl, combine the first four ingredients, beat well.
- Add peanut butter and extract. Refrigerate for 30 minutes or until easy to handle. Shape into ¾-inch balls.
- 1 piece equals 39 calories, 24 mg sodium, 0 cholesterol, 4 g carbohydrates, 1 g protein, 2 g fat. Diabetic exchange 1 fat.

Pizza

(Continued from Page B6)

TRIPLE CHEESE PIZZA
10-ounce package refrigerated pizza crust*

1 cup prepared pizza or pasta sauce

1 cup shredded Monterey Jack cheese

1 cup shredded mozzarella cheese

3 tablespoons grated parmesan cheese

½ cup thinly sliced mushrooms

2 tablespoons sliced pimiento-stuffed green olives, if desired

Preheat oven to 425 degrees. On buttered 12-inch pizza pan, pat pizza crust into even layer, forming a ridge around outside edge. Spread pizza sauce on crust. Sprinkle with cheeses, mushrooms, and olives. Bake about 12 minutes or until crust is golden brown and cheese is melted.

*Or use any prepared pizza crust, check packages for baking times as they may vary.

Noreen Rouse
Sullivan Co.
Dairy Princess

LAYERED PASTA PRIMAVERA

- 4 cloves garlic, minced
- 1 cup onion, chopped
- 2 tablespoons olive oil
- ¾ pound angel hair pasta
- ¼ cup fresh parsley, chopped
- 1½ teaspoon oregano
- 1 bunch fresh basil leaves
- ¼ teaspoon ground pepper
- 15-ounces ricotta cheese
- ½ cup grated parmesan cheese
- 1 egg, beaten slightly
- 2 dashes hot pepper sauce
- 4 cups fresh spinach
- 2 medium tomatoes, sliced
- 1 cup mushrooms sliced
- 1½ cups zucchini and yellow squash, sliced
- 8-ounces mozzarella cheese, shredded

Preheat oven to 375 degrees.

Spray a springform pan with non-stick cooking spray and set aside.

Cook pasta according to package directions.

In a small frying pan, heat oil and add garlic and onion until onion is soft.

In a medium bowl, add onion, cooked angel hair pasta, hot pepper sauce, ground black pepper, and stir until all items are coated.

In separate, small bowl, combine the ricotta cheese, half the parmesan cheese, egg, parsley, oregano, and basil. Fold into angel hair pasta mixture until blended.

Place half the angel hair mixture into prepared springform pan. Sprinkle with half the grated mozzarella cheese. Arrange half the tomato, spinach leaves, zucchini, and mushrooms on top. Add the remaining angel hair mixture. Top with the rest of the mozzarella and then the remaining vegetables. Sprinkle with remaining parmesan cheese. Cover with foil and bake on a baking sheet for approximately 45 minutes.

Remove foil and bake about 5-10 more minutes, until golden brown.

Let stand 10 minutes before removing sides of the pan and slicing into wedges and serving.

Patricia Modica

