



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 — Judy van der Wal e-mailed a request for chocolate chip muffins.

QUESTION - K. Weiler, Morgantown, wants a bread machine recipe to make yeast potato bread using instant potato flakes.

QUESTION — Chrissy Diehl from Woodbine, Md., is looking for the recipe for kettle popcorn, the kind cooked in large black kettles at fairs in Maryland and Pennsylvania.

QUESTION — Holly Hackenberg, Lewistown, is looking for either a source or a recipe for teaberry candies. They are about the size of BB's. The family sugar cookie recipe just isn't the same without the teaberry candies folded in the batter.

QUESTION — The Early American Steam Engine and Old Equipment Society is looking for corn meal recipes. They want to provide a corn meal recipe brochure to those who buy the stone mill-ground corn meal from them. Send recipes to the society in care of Susan Knaub, EASE&OES, P.O. Box 652, Red Lion, PA 17356.

QUESTION — A reader is looking for a recipe for coconut custard pie.

QUESTION — Ruth Lockwood from Pine Bush, NY, wants a recipe for homemade liverwurst.

QUESTION — Doris Vanderlily from Ottsville would like a recipe for salt bread that is made in a bread machine.

QUESTION — Pauline Feldman, Chambersburg, wants a recipe for Easter pie.

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 — K. Moyer, Summerville, is searching for a recipe to make cracked wheat bread.

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

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 — 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 — 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 — Carol Nunn, New Columbia, wanted a recipe for banana butter. Thanks to Audrey Minns for sending the following recipe.

Banana Butter

4 large bananas, ripe and sliced
 3 tablespoons lemon juice
 1 1/2 cups sugar
 1 teaspoon pumpkin pie spice
 Process bananas and lemon juice until smooth; transfer to saucepan. Stir in sugar and spice; bring to a boil. Reduce heat and simmer, stirring 15 minutes. Serve on toast, etc. Store in refrigerator.
 Yields 3 cups.

ANSWER — Mrs. Zimmerman, Manheim, wanted recipes, hints, and cookbooks that teaches cheese and yogurt making. She also wanted the name of a mail-order company where she can purchase cultures for cheesemaking.

Thanks to Audrey Minns for recommending the following mailorder company: New England Cheese Making Supply, 85 Main St., Ashfield, MA or phone (413) 628-3808.

ANSWER — Clara Hess, Little Marsh, wanted a recipe for Greek basic white bread. Thanks to Audrey Minns for sending a recipe.

Greek Farmers Bread

1 1/4 pounds unbleached white flour
 4 teaspoons instant yeast
 2 teaspoons sugar
 1 1/4 cups lukewarm water
 1 tablespoon oil
 2 teaspoons salt
 Put flour in bowl. Make a well in the middle. Put the yeast and the sugar in the well. Pour water over the mixture. Mix slightly. Cover and put in warm place for 15 minutes. Knead, adding the salt and oil to make a smooth elastic dough. Cover and put in a warm place for another 15 minutes. Knead thoroughly and place on a baking sheet. Cover and put in a warm place for another 15 minutes. Put in a cold oven and turn to 375 degrees. Bake 40-45 minutes until golden brown. Let cool 20 minutes before slicing.

QUESTION — S. Kanady, Mickleton, N.J., wanted a recipe to make Jewish kosher pickles of green tomatoes. Thanks to Ed Bibic, Telford, for sending a recipe he has used more than 20 years. He has modified to original recipe. Bibic writes that cooler temperatures such as in a cellar or refrigerator produces better pickles than the warmer room temperatures of summer months. The recipe works equally well with whole or sliced pickles. Can cut length-wise, slice or use whole.

Jewish Kosher Pickles

1 quart white vinegar
 2 quarts water
 1/2 cup kosher or pickling salt
 1/8 teaspoon powdered alum
 1 clove garlic, minced
 2 heads dill
 1 small red pepper
 Grape or cabbage leaf
 1 tablespoon whole mustard seed
 1 tablespoon pickling spice
 1 tablespoon dill seed
 Combine vinegar, water, and salt. Bring to a boil. Pour over other ingredients in one gallon crock or jar. Weight and cover. Allow one week to 10 days.

ANSWER — Here are some more recipes for Kathi Taylor, Shickshinny. Thanks to Lil Nissley, Paradise; Lois Crone, and others for sharing recipes.

Arizona Chunky Peanut Butter Pie

1 cup light corn syrup
 1 cup sugar
 1/3 cup chunky peanut butter
 3 eggs, slightly beaten
 1/2 teaspoon vanilla extract
 9-inch unbaked pie shell
 Combine first five ingredients in mixer bowl. Mix well. Pour into pie shell. Bake 15 minutes at 400 degrees. Reduce temperature to 350 degrees and bake 30-35 minutes or until edges are set. Serves 6.

Peanut Streusel Pie

1/3 cup peanut butter
 3/4 cup confectioners' sugar
 9-inch baked pie shell
 1/3 cup flour
 1/2 cup sugar
 1/6 teaspoon salt
 2 cups milk, scalded
 3 eggs, separated
 2 tablespoons butter
 1/2 teaspoon vanilla extract
 1/4 teaspoon cream of tartar
 1/2 cup sugar
 1 teaspoon corn starch

Preheat oven to 350 degrees. Combine peanut butter and confectioners' sugar in bowl until crumbly. Sprinkle two-thirds of mixture in the pie shell. Combine flour, half of the sugar, and salt in double boiler. Stir in milk. Cook over boiling water until thickened, stirring constantly. Stir in small amount of hot mixture into egg yolks; stir egg yolks into hot mixture. Cook for several minutes longer. Remove from heat. Add butter and vanilla. Pour into pie shell. Beat egg whites until stiff peaks form. Add cream of tartar and mixture of half cup sugar and corn starch gradually, beating constantly until very stiff peaks form. Spread over pie sealing the edge. Sprinkle with remaining peanut butter mixture. Bake for 10 minutes or until golden.

(Turn to Page B9)

Recipes

(Continued from Page B2)

HALIBUT SALAD WRAPS WITH WALNUT SALSA

1 cup diced tomatoes
 1/2 cup toasted walnuts
 1/2 cup chopped cucumbers
 1/4 cup chopped olives
 1/4 cup chopped red onion
 1 tablespoon lemon juice
 1 clove garlic, minced
 1/4 teaspoon crushed dried oregano

1 package classic Greek marinade salad mix
 12-ounces halibut or cod filets or steaks
 Salt and pepper
 6 10-inch flour tortillas
 For salsa, in medium bowl, combine tomatoes, walnuts, cucumbers, olives, onion, lemon juice, garlic, and oregano. Cover and let stand 15-30 minutes to blend flavors.

Meanwhile, preheat broiler. Place lettuce mixture from salad mix into large bowl. Open Greek marinade packet; measure 1 tablespoon of marinade to small bowl. Add remaining marinade to salad bowl.

Arrange fish on a lightly oiled broiler pan; brush reserved tablespoon marinade over fish. Broil 4 inches from heat for 7-10 minutes, or until fish flakes easily when tested with fork.

Break halibut into bite-sized flakes; add to salad mixture and toss gently to combine.

To assemble each wrap, spoon a cup of salad mixture onto center of tortilla; top with salsa. Fold in sides of tortilla over filling; roll up burrito-style. Cut each wrap crosswise to serve. Pass remaining salsa.

FOUR-FRUIT SLUSH

2 cups pineapple juice
 3/4 cup frozen orange juice concentrate, thawed
 1 medium banana
 1 cup frozen, unsweetened peach slices
 5 cups carbonated water
 Lemon-lime carbonated beverage or ginger ale, chilled

In a blender container, combine first four ingredients. Blend until smooth. Pour into 2-quart baking dish. Cover; freeze 3 to 5 hours or until firm. To serve, let stand at room temperature 30 minutes. Scrape surface of mixture to form slush. Fill glasses half full with slush. Add carbonated beverage.

Makes 10 to 12 servings.

ZESTY STEAMED CARROTS AND RED POTATOES

1 pound unpeeled red potatoes
 3 to 4 medium carrots, peeled, sliced diagonally
 2 tablespoons chopped green onion
 2 tablespoons chopped parsley
 1 tablespoon butter, melted
 1 teaspoon Dijon mustard
 Salt, optional
 Pepper, to taste

Place a steamer rack in 4-quart saucepan over one inch water (water should not touch bottom of rack). Bring water to boil. Arrange potato slices in bottom of steamer. Cover and steam for 10 minutes. Add carrot slices; cover and steam until vegetables are just tender, about 7 to 10 minutes longer. Remove vegetables to serving bowl. Add remaining ingredients; toss gently to coat evenly.