



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 — Marilyn Nolt, New Holland, would like a recipe for black cherry ice cream. What kind of cherries are best to use?

QUESTION — A reader would like a recipe to make bread filling in a casserole dish.

QUESTION — A reader requests good recipes to make scrapple and sausage. Also, she asks if pork roll is easy enough for a housewife to make.

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

QUESTION — Shirley Schwoerer, Wysox, wants a recipe for Italian Ricotta 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 — Mrs. Zimmerman, Manheim, wanted recipes for cheese and yogurt making. Esther High writes that Ricki and Robert Carroll wrote a book, "Cheesemaking Made Easy," and also sell cultures. Call for a catalog at (413) 628-3808. Esther said the recipes are easy to follow and delicious. She especially recommends the recipe for Colby cheese on page 71 of the book. This may be a good investment for those who enjoy making their own cheese.

ANSWER — Thelma Boll, Harleysville, wanted to know how to keep homebaked cookies from becoming hard when serving them on a plate and storing them for later use. Thanks to both L. Stoltzfus and Dixie Fix, Harrisonville, who suggest putting a piece of bread in the storage container. When the bread gets hard, replace with a fresh piece. This keeps the cookies soft and fresh.

ANSWER — A New York reader wanted to know if she could use all-purpose flour in a bread machine. Thanks to Dixie Fix, Harrisonville, who writes that she finds all-purpose works just as well as bread flour.

ANSWER — A reader wants a recipe for coconut custard pie. Thanks to Sandy Farmer, Maytown, who sent in a recipe that she said is absolutely the best, easiest pie ever. Minno van der Wal sent the same recipe except Bisquick mix is substituted for the flour. Minno bakes her pie in a 9-inch greased pie pan at 350 degrees for 40 minutes. Both recipes make their own crusts.

Coconut Custard Pie

Preheat oven to 350 degrees. Combine the following in a blender:

- 4 eggs
- 5 tablespoons butter
- 1/2 cup flour
- 2 cups milk
- 3/4 cup sugar
- 1 1/2 teaspoons vanilla

Add:

- 1 cup coconut

Blend several seconds. Pour into a greased and floured 10-inch pie pan or two 8-inch pans. Bake 50-60 minutes. Pie forms its own crust.

Thanks to an anonymous reader for sending in her favorite recipe for Coconut Custard Pie.

Coconut Custard Pie

- 2 cups milk
- 3 egg yolks
- 5 tablespoons sugar
- 1/2 teaspoon salt
- 1 tablespoon flour
- 1 teaspoon vanilla
- 1 cup coconut

Line pie pan with pastry, build up edges. Brush bottom with melted shortening and dust with a little flour to prevent custard from soaking in.

Scald milk and cool. Mix together sugar, flour, and salt, and add beaten egg yolks. Next add milk and flavoring. Stir in 3/4 cup coconut. Turn into pie pan and bake in 450-degree oven for 15 minutes until pastry begins to brown. Sprinkle over top of custard the remaining 1/4 cup coconut. Reduce heat to 325 degrees, return to oven and bake until custard is set, about 30 minutes longer.

ANSWER — Mrs. Zimmerman, Manheim, wanted recipes to make ice cream cake. Thanks to a reader who sent in the following recipe.

Ice Cream Cake

- 1 box yellow cake mix with pudding
- 1 small box instant chocolate pudding mix
- 4 eggs
- 1/2 cup oil
- 2 teaspoons vanilla
- 1 cup water

Mix together ingredients. Pour into two 9x13-inch pans. Bake at 350 degrees.

Cool cake and top with vanilla ice cream the same depth as the cake. Freeze. Top with whipped cream topping, chocolate syrup, and nuts.

ANSWER — K. Moyer, Summerville, wanted information on Sure Jel and Clear Jel. Thanks to several readers for responding. One wrote that Sure Jel is a brand name for fruit pectin used in making jelly. Clear Jel is a thickening similar to corn starch, but as the name implies, cooks clear and thick, not as whitish as corn starch tends to do. Shirley Schwoerer, Wysox, sent this explanation: Sure Jel is for making jams and jellies. There are two types of Clear Jel: regular is not recommended for frozen food applications. Instant enables products to be refrigerated and frozen. Clear Jel is a corn starch that has been modified to give it special and unique characteristics when used in food products. For more in depth explanations write to National Starch and Chemical Corp., 10 Finders Ave., Bridgewater, N.J. 08807. They send a lot of helpful information.

ANSWER — Gail Isenock wanted a recipe to make a cookie that tastes like the brown edged wafers that Nabisco used to make. Thanks to Debby Goff, Riegelsville, who writes that she made these cookies often when she was a teenager. Here is the recipe.

Brown-Edged Butter Cookies

- 1/2 cup softened butter
- 1/3 cup sugar
- 1/2 teaspoon vanilla extract
- 1 egg
- 3/4 cup flour
- 1/8 teaspoon salt

Beat the first four ingredients until light and fluffy. Add flour and salt. Mix well. Drop by half teaspoonfuls onto ungreased cookie sheet. Bake at 350 degrees for about 10 minutes or until edges are golden brown. Store cookies airtight. Makes 2 dozen.

CORRECTION — The recipe for Squash Pie that appeared in the Feb. 12th issue should have listed 1/2 teaspoon ginger and 1/2 teaspoon salt instead of listing 1/2 teaspoon ginger twice.

Potato

(Continued from Page B2)

PRALINE YAMS

- 29-ounce can yams, drained
- 1/3 cup chopped pecans
- 1/3 cup coconut
- 1/3 cup brown sugar
- 3 tablespoons flour
- 3 tablespoons butter, melted

Heat oven to 350 degrees.

Place drained yams in ungreased 1 1/2-quart baking dish. In a small bowl, combine remaining ingredients, blend well. Sprinkle over yams. Bake at 350 degrees for 35-40 minutes or until bubbly.

Pat Elligson
Millers, MD

SWEET POTATOES WITH PINEAPPLE

- 6 medium sweet potatoes, peeled, diced
- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 1 tablespoon corn starch
- 1 cup crushed pineapple, undrained
- 1/2 cup orange juice or orange soda
- 1/4 cup butter

Cook potatoes until tender. Arrange in a 2-quart baking dish. In a saucepan, combine remaining ingredients and cook to boiling. Pour mixture over potatoes. Bake at 350 degrees for 20-25 minutes. Serves 6.

Pat Elligson
Millers, MD

HOT AND SPICY RIBBON CHIPS

- 4-6 baking potatoes
- Oil for frying
- 1 tablespoons chili powder
- 1 teaspoon salt
- 1 teaspoon garlic salt
- 1/4-1/2 teaspoon cayenne pepper

With a vegetable peeler, peel thin strips of potatoes lengthwise to make ribbons or with a knife, cut potatoes into very thin lengthwise slices. Place in 1-quart ice water mixed with 1 teaspoon salt. Heat oil in a deep-fat fryer or heavy pan to 365 degrees. Combine chili powder, salt, garlic salt, and cayenne pepper; set aside. Drain potatoes and pat dry with paper towels. Fry potatoes in batches until golden and crisp; remove to paper towels. Season with chili mixture. Makes 8-12 servings.

POTATO PANCAKE APPETIZERS

- 2 medium-large potatoes, grated, peeled
- 1 egg
- 2 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup grated carrot
- 1 1/2 cups grated zucchini
- Olive oil
- 1/2 cup low-fat sour cream or plain yogurt

2 tablespoons finely chopped basil plus 1 tablespoon chopped chives or 1 1/2 teaspoons chili powder or curry powder

Heat oven to 425 degrees. Wrap grated potatoes in several thicknesses of paper towels; squeeze to wring out much of the liquid. In a bowl, beat together egg, flour, salt, and pepper. Add grated potato, carrot, and zucchini; mix together. Oil two non-stick baking sheets. Portion a heaping measuring tablespoon of vegetable mixture onto baking sheets; flatten to make pancake. Bake 8-15 minutes, until bottoms are browned. Turn and bake 5-10 minutes more. Stir together sour cream and desired herbs or seasonings. Serve pancakes warm with a dollop of herb cream. Makes about 24 appetizer pancakes.