



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 — Eileen from Pitman would like a recipe to make Montgomery pie.

QUESTION — Ralph Nissly, Conestoga, wants a recipe to make ketchup relish.

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 — 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 — 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 Schworer, Wysox, wants a recipe for Italian Riccota Bread, not using yeast.

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

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 — Julia Hoover, Ephrata, sent in this recipe for Mrs. Zimmerman, Manheim.

Banana Split Dessert

2 or 3 bananas
1 cup chopped nuts
Graham cracker crust
2 cups confectioners' sugar
1 teaspoon vanilla
½ gallon ice cream
1 cup chocolate chips
½ cup butter
1½ cups evaporated milk
1 pint whipped cream
Cover bottom of 11x15-inch pan with graham cracker crust. Slice bananas on crust. Slice ice cream one-inch thick. Place over bananas. Melt 1 cup chocolate chips and ½ cup butter, add confectioners' sugar and milk. Cook until thick. Remove from heat and add vanilla.

Cool, pour over ice cream. Freeze until firm.

Julie writes that this is good with or without the topping. Whip cream until stiff. Spread over chocolate later and add the remaining crumbs. Store in freezer. Will keep several weeks in freezer.

ANSWER - K. Weiler, Morgantown, wanted a bread machine recipe to make yeast potato bread using instant potato flakes. Thanks to Kim Mellott, Needmore, for sending a recipe.

Potato Bread

¾ cup plus 1 tablespoon 80-degree water
2 cups bread flour
⅓ cup instant potato flakes
1 tablespoon dry milk
1 tablespoon sugar
1 teaspoon salt
1 tablespoon butter, cut into four pieces
1½ teaspoons active dry yeast
Add ingredients to bread machine pan in the order listed. Bake on basic light setting for one-pound loaf.

ANSWER — Holly Hackenberg, Lewistown, wanted a source for teaberry candies. Thanks to S. Fisher, Lewistown, who writes that in Belleville the candies are available in the bulk food section of Peight's Country Store and at A.J. Peachey's. She uses the teaberry berries in ice cream and milkshakes. They also are good sprinkled on applesauce or canned pears.

ANSWER — Jody Applebee, Pratesburg, N.Y., wanted a recipe her mom used to make. It is a sticky bun that has orange Tang as one of the ingredients. Peg Koser, Lancaster, sent a recipe that doesn't include Tang. She writes that this recipe is her family's favorite. If anyone has the recipe using Tang, please send it and we will print it.

Sticky Buns

2 loaves frozen bread dough, thawed
½ cup melted butter
1 cup packed brown sugar
1 large box vanilla pudding (not instant)
2 tablespoons milk
Cinnamon, nuts, and raisins
Grease a 9x13-inch pan. Sprinkle nuts and raisins on bottom. Take two thawed loaves of bread dough and cut each loaf into six or seven pieces and place on top of nuts and raisins.

Make sauce by combining butter, brown sugar, pudding, and milk. Spread over bread. Sprinkle cinnamon on top. Cover with tea towel and let rise 2-3 hours. Bake at 325 degrees for 30-45 minutes. Top should be lightly browned. Invert pan immediately.

ANSWER — Here's another hint to keep homebaked cookies from becoming hard. Thanks to E.H. Martin, New Holland, who writes: Cut an unpeeled apple into quarters and place on top of plastic wrap covering cookies in an airtight container for approximately 24 hours before serving. If the apples touch any part of the cookie, that part will become soggy. For large amount of cookies, use more cut apples. Phyllis Greer, Gettysburg, sent in the same idea printed early to put a piece of bread in with the cookies stored in an airtight container. The cookies become soft and the bread hard, which can be used for dried bread crumbs if desired.

ANSWER — E. H. Martin, New Holland, sent another idea for the person who had trouble with soggy pie crusts: Place aluminum pie pans on cookie sheet when baking. This reflects heat.

CORRECTION — Jody Applebee had requested a recipe for chow chow, which a Paradise reader answered. She writes the printed recipe, which appeared in the Feb. 5th issue, should have read celery seed not celery salt.

ANSWER — Judy van der Wal requested a recipe for chocolate chip muffins. Thanks to Lil Nissley, Paradise, for sending a recipe.

Chocolate Chip Muffins

1½ cups flour
¾ cup sugar
¾ teaspoon baking soda
¾ teaspoon baking powder
¼ teaspoon salt
1 egg
1 cup sour cream
5 tablespoons butter, melted
1 teaspoon vanilla
1 cup chocolate chips

In a bowl, combine the first five ingredients. In another bowl, combine egg, sour cream, butter, and vanilla. Stir into dry ingredients just until moistened. Fold in chocolate chips. Fill greased or papered muffin tins three-fourths full. Bake at 350 degrees for 18-20 minutes or until muffin tests done. Yield: 1 dozen.

Thanks to Dorothy Stoms, Deerfield St., N.J., who sent in her recipe.

Sweet Muffins

1 egg
2 cups Bisquick baking mix
2 tablespoons vegetable oil
⅓ cup sugar
⅓ cup milk
½ cup chocolate chips
½ cup chopped peanuts, optional

Preheat oven to 400 degrees. Beat egg slightly in medium bowl; stir in remaining ingredients just until moistened. Divide batter evenly among paper baking cups. Bake until golden brown for 15-18 minutes. Makes 12 muffins.

Healthy

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BEEF AND VEGETABLE MEDLEY

4-6½-ounces long grain wild rice mix

1 pound boneless beef sirloin steak, cut into strips

¾ teaspoon salt

¾ teaspoon black pepper

1 tablespoon vegetable oil

1 cup red pepper strips

1 cup sliced fresh mushrooms

1 cup sliced zucchini

1 cup sliced yellow squash

½ cup sliced green onions

1 clove garlic, minced

Prepare rice mix as directed on package. Season beef with salt and black pepper; brown in oil in large skillet over high heat. Stir in peppers, mushrooms, zucchini squash, yellow squash, green onions, and garlic; stir-fry 3 to 4 minutes or until vegetables are tender crisp. Stir in rice; heat thoroughly. Makes 4 servings.

CHILI

1 pound extra lean ground beef

1 cup chopped onion

1 cup chopped celery

½ cup chopped peppers

16-ounce can V8 juice

1 envelope chili seasoning

2 16-ounce cans tomatoes, chopped, juice included

2 16-ounce cans dark red kidney beans

¾ cup shredded cheddar cheese

1 cup sour cream

In 4-quart Dutch oven, brown beef, stir in onion, celery, and peppers. Reduce heat to simmer and keep cooking for 15-20 minutes, stirring frequently.

Add seasoning, V8 juice, tomatoes, and beans. Simmer for another half hour.

Serve hot with cheese sprinkled on top and a dollop of sour cream in the middle.

Betty Light
Lebanon

AN EXCELLENT SALAD OF 1623

For the vinaigrette:

2 tablespoons red wine vinegar

½ teaspoon sugar

¼ cup olive oil

⅛ teaspoon EACH: salt and freshly ground black pepper

For the salad:

8 cups mixed baby lettuce

2 cups baby spinach leaves

1 cup blanched almonds, coarsely chopped

½ cup seedless raisins or currants

2 figs, coarsely chopped

2 tablespoons sliced black olives

1 tablespoon dried capers

½ cucumber, peeled, sliced

1 orange, peeled, sliced thin

1 lemon, peeled, sliced thin

In a large bowl, whisk together vinegar and sugar. Add oil in a fine stream, whisking constantly until mixture is emulsified. Add salt and pepper. Add lettuce, spinach, almonds, raisins, figs, olives, and capers. Toss until thoroughly coated. Decorate with slice of cucumber, orange and lemon. Makes 6 servings.

WHAT IS A SERVING?

1 medium-size fruit

¾ cup 100 percent fruit or vegetable juice

½ cup cooked or canned vegetables or fruit

1 cup raw leafy vegetables

½ cup cooked dry beans or peas

¼ cup dried fruit