



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@lfpnews.com

QUESTION — N.E.K. of Lebanon wants a recipe for rice pudding that tastes like that made by Cozy Shacks and sold in food stores. She writes that it is so good, and her grandchildren love it.

QUESTION — Marie Cockeril wants a recipe for browned creamed dried beef with complete instructions for making it.

QUESTION — Mary Templon, Suitland, Md., wants a recipe for California Sunflower Bread. She also wants to know if you can substitute dark for light honey and light for dark corn syrup or light molasses as recipe ingredients.

QUESTION — Jule Ann Harris, Olyphant, requests a recipe for tiramasu.

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

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 Knab, EASE&OES, P.O. Box 652, Red Lion, PA 17356.

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

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

QUESTION — Shirley Schwoerer, 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 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 — A reader wanted a recipe to make bread filling in a casserole dish. Thanks to Belinda Myers, Dalastown, for sending the recipe her family loves.

Bread Filling

- 1 large square loaf bread, cubed
- 1/2 cup diced celery
- 1/4 cup diced onion
- 1/2 cup butter
- 2 eggs
- 1 1/4 cups milk

Salt and pepper to taste
Fresh parsley, if desired

Saute onion and celery in small saucepan over medium heat until softened with butter.

Place cubed bread into large bowl. Sprinkle with salt and pepper, tossing gradually.

Beat eggs and milk into small bowl until mixed well.

Place saute mixture over bread. Toss with a fork. Add milk mixture. Moisten well, but do not make too wet. Place into a greased casserole dish. (I usually drizzle chicken stock over top). Bake in a 350-degree oven for 35-45 minutes or until lightly browned.

ANSWER — Doris Vanderlily from Ottsville wanted a recipe for salt bread that is made in a bread machine. Here's one from Teresa Wright, for regular bread making. Perhaps you can adjust it for machine usage or if anyone has a salt-rising bread recipe for bread machines, please send it in.

Minnesota Centennial Salt-Rising Bread

- 1 cup milk
- 2 tablespoons sugar
- 1 cup lukewarm water
- 1 teaspoon melted butter
- 2 tablespoons corn meal
- 2 teaspoons salt
- 5 cups presifted flour, more or less

Scald milk. Cool to lukewarm. Turn into large mixing bowl. Stir in cornmeal, 1 tablespoon sugar, and 1 teaspoon salt. Cover; place mixing bowl in large pan of hot water. Let stand 6-7 hours until signs of fermentation, or bubbles, appear. Add remaining sugar and salt, water, and 2 cups flour. Beat thoroughly. Cover. Let rise for 2-3 hours, or until doubles in bulk and is very light. Then, gradually add remaining flour to batter, mixing we..

Add more flour, if necessary, so dough is stiff enough to knead. Turn onto lightly floured board. Knead 10-15 minutes. Shape into two loaves. Place in two greased 9 1/2-inch loaf pans.

Brush tops with butter. Cover. Let rise until very light and more than doubled in size. Preheat oven to 375 degrees. Bake in preheated oven for 10 minutes. Reduce temperature to 350 degrees. Bake 25-30 minutes longer.

ANSWER — Eileen from Pitman wanted a recipe to make Montgomery pie. Thanks to Ruth Aument, Peach Bottom, for sending a recipe.

Montgomery Pie

- Four unbaked 9-inch pie crusts
 - Wet bottom:
 - 1 cup sugar
 - 1 cup King syrup molasses
 - 2 tablespoons flour
 - 2 cups water
- Boil together ingredients until clear. Add grated rinds of two lemons; set aside.

- Batter:
 - 1/2 cup vegetable shortening
 - 2 eggs
 - 3 cups cake flour
 - 1 tablespoon baking soda
 - 1 cup whole milk
 - 2 cups sugar
- Mix together ingredients like a cake batter.

Spread one tablespoon batter over bottom of each pie shell to prevent pastry from getting soggy. Evenly divide we bottom liquid among the four pie plates and drop batter onto liquid. Bake at 425 degrees for 15 minutes. Reduce temperature to 350 degrees and bake an additional 20 minutes.

ANSWER — Thanks to Ruth Aument, Peach Bottom, for sending this recipe for K. Moyer, Summerville.

Cracked Wheat Bread

- 4 3/4-5 3/4 cups unsifted all-purpose flour
- 3 tablespoons sugar
- 4 teaspoons salt
- 2 packages active dry yeast
- 1 1/2 cups water
- 1/2 cup milk
- 3 tablespoons butter
- 1 cup cracked wheat

Mix two cups flour, sugar, salt, and yeast in large mixing bowl, set aside. Combine water, milk, and butter in a saucepan; heat over low heat until liquids are warm. Gradually add liquids to dry ingredients; beat two minutes at medium speed of electric mixer, scraping bowl occasionally. Add cracked wheat, beat at high speed two more minutes. Stir in enough additional flour to make a soft dough.

Knead dough on a lightly floured board until smooth and elastic.

Place dough in a greased bowl, turning to grease top; cover and let rise in warm place until doubled (about one hour).

Punch down, turn out onto lightly floured board. Cover and let rest on board for 15 minutes, shape into two loaves. Place in greased loaf pans; cover and let rise in a warm place another hour. Bake in preheated 400-degree oven for 30 minutes or until done. Remove from pans and cool on wire racks.

ANSWER — Chrissy Diehl from Woodbine, Md., wanted the recipe for kettle popcorn, the kind cooked in large black kettles at fairs in Maryland and Pennsylvania. Hope this is the one you wanted, if not, let us know. This is from Belinda Myers who guarantee it tastes great.

Bread

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QUICK CHEESE AND PEPPER BREAD

- 2 cups all-purpose flour
- 4-ounces shredded cheddar cheese
- 1 teaspoon sugar
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon coarsely ground pepper
- 1 cup buttermilk
- 1/3 cup butter, melted
- 2 eggs

Heat oven to 350 degrees. Grease bottom of 9X5- or 8X4-inch loaf pan. Lightly spoon flour into measuring cup; level off. In medium bowl, combine flour, cheese, sugar, baking powder, baking soda, salt and pepper; mix well. In small bowl, combine buttermilk, butter, and eggs; blend well. Add to dry ingredients, stirring just until dry ingredients are moistened. Pour into greased pan. Bake at 350 degrees for 35-45 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes; remove. Cool completely on wire rack. Wrap; store in refrigerator. Makes one loaf with 16 slices.

Ashley Carper
Huntingdon Co. Dairy Princess

CRANBERRY APPLE BREAD

- 2 cups peeled, chopped apples
- 3/4 cup sugar
- 2 tablespoons vegetable oil
- 1 egg, beaten
- 1 1/2 cups flour
- 1 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon cinnamon
- 1 cup cranberries, fresh and whole
- 1/2 cup chopped walnuts

Measure and wash cranberries. Combine apples, sugar, and oil in a mixing bowl. Add eggs, stirring well. Combine dry ingredients and add to apple mixture.

Gently stir together all ingredients just until moist (batter will very stiff). Stir in cranberries and nuts.

Pour into a sprayed 8 1/2 X 4 1/2 X 2-inch loaf pan. Bake at 350-degrees for one hour or until done. (Test after 50 minutes).

Contributer writes, "This recipe is so good and freezes well."

Pat Elligison
Millers, MD

CHOCOLATE CHIP MUFFINS

- 2 cups flour
- 1/2 cup sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 egg
- 3/4 cup milk
- 1/3 cup vegetable oil
- 3/4 cup miniature semi-sweet chocolate chips

In large bowl, combine the first four ingredients. In small bowl, beat egg, milk, and oil. Stir into dry ingredients just until moistened.

Fold in chocolate chips.

Fill greased or paper-lined muffin cups three-fourths full.

Bake at 400 degrees for 18-20 minutes or until a toothpick comes out clean. Cool for five minutes before removing to wire rack. Yields 1 dozen.

Helen Murray
Jersey Shore