



## 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** — Chris Martin, Benton, wanted to know how to make dough pockets similar to "Hot Pockets."

**QUESTION** — R. Leinbach, East Earl, requests a recipe for chicken lasagna.

**QUESTION** — Nancy Obenstine, Middletown, wants a recipe for oyster pie baked with a white sauce.

**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** — 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** — 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** — Shirley Schwoerer, Wysox, wants a recipe for Italian Ricotta 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** — 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** — Here's a recipe for All American Cornbread from R. Leinbach, East Earl.

### All American Cornbread

2 cups biscuit mix  
1 cup butter  
1 cup half and half  
1 cup yellow corn meal  
½ teaspoon salt  
¾ cup sugar  
2 eggs, slightly beaten  
Scald cream with butter; add to a thoroughly mixed dry ingredients. Mix in eggs. Pour into greased and floured 13X9-inch pan. Bake at 350 degrees for 30 minutes. Allow to stand several minutes before cutting. Yield 12 servings.

**ANSWER** — Pauline Feldman requested a recipe for Easter Pie. Here is an entirely different recipe from the one printed last week. Thanks to an anonymous reader for sending this one.

### Easter Pie

1 cup ham  
½ cup pepperoni  
¾ cup hot sausage  
Cut meat into small pieces.  
2 boiled eggs, diced  
½ cup mozzarella cheese, grated  
½ cup parmesan cheese, grated  
Mix meat, eggs, and cheese together. Put in large 9-10-inch unbaked pie shell.

Mix together two beaten eggs and 1 cup ricotta cheese. Pour over meat, eggs, and cheese in pie shell. Bake at 325 degrees for 45 minutes until golden brown. Serve warm.

Thanks to Pam Mummert, Glen Rock, for sending another version of Easter Pie.

### Easter Hunt Pie

1 graham cracker pie crust  
8-ounces cream cheese  
14-ounces sweetened condensed milk  
¾ cup cold water  
1 small box instant vanilla pudding  
1½ cups whipped cream topping (thawed)  
16 miniature chocolate candy eggs  
In large mixing bowl, beat cream cheese until fluffy; gradually beat in condensed milk until smooth. Add water and pudding, mix on low speed, beat until smooth. Gently stir in whipped topping. Spoon half of filling into pie crust and top with chocolate Easter egg candy; top with remaining filling. Chill three hours. Garnish with coconut and remaining candy eggs.

**ANSWER** — Jule Ann Harris, Olyphant, requested a recipe for tiramasu. Thanks to Mrs. Clarence Seibert, Fredericksburg, for sending a recipe.

### Tiramasu

3 cups pound cake, cubed  
2 envelopes Maxwell House Cafe Cappuccino, any flavor, divided  
2 cups cold milk, divided  
8-ounces cream cheese, soft  
4-ounces Jell-O instant vanilla pudding and pie filling  
2 cups whipped cream topping  
Cover bottom of 8-inch square dish with cake cubes. Dissolve one envelope cappuccino in a half cup milk. Sprinkle over cake.

Beat cream cheese in large bowl with electric mixer, gradually stir in remaining 1½ cups milk until smooth. Add pudding mix and remaining envelope cappuccino. Beat on low speed until blended. Stir in whipped cream. Spoon over cake in square dish.

Refrigerate two hours or until ready to serve. Serves 6.

**ANSWER** — Sandy Truckner, Avonmore, wanted a recipe for Eskimo Cookies. Thanks to a reader who sent in a recipe; however, it contains rolled oats. Sandy had requested a recipe without the rolled oats. Here is the one sent in, but if anyone has another one, please send it.

### Eskimo Cookies

1½ sticks butter  
¾ cup peanut butter  
1 tablespoon water  
3 tablespoons cocoa  
1 teaspoon vanilla  
2 cups oatmeal  
Mix and refrigerate overnight. Shape into 24 balls and roll in confectioners' sugar.

**ANSWER** — Thanks to Debby Groff, Riegelsville, for sending a recipe in request to a reader's for a bread filling casserole.

### Easy Stuffing Casserole

2 cups finely chopped celery  
1 medium onion, chopped  
½ cup butter  
14-ounce package herb-seasoned cubed stuffing (not Stove Top)  
1 teaspoon leaf sage, crumbled  
1 can condensed chicken broth  
1½ cups water  
Cook celery and onion in butter until tender but not brown, about 15 minutes. Combine stuffing and sage in large bowl. Add celery-onion mixture, chicken broth, and water. Toss until well mixed. Place in greased 13x9-inch baking dish. Cover with foil. Bake at 325 degrees for one hour.

**ANSWER** — For K. Moyer, Summerville, here is a basic bread recipe with variations sent in by Dorothy Stoms, Deerfield, N.J.

### Breads With Yeast

1 cup water  
1 cake yeast  
6 cups sifted, enriched flour  
(Turn to Page B9)

## Asparagus

(Continued from Page B6)

1 pound fresh asparagus, cut into 1-inch pieces  
1-½ teaspoons cornstarch  
Hot cooked rice, optional  
In a large resealable plastic bag or shallow glass container, combine the first four ingredients. Remove ½ cup and set aside. Add pork to remaining marinade; seal bag or cover container, and turn to coat. Refrigerate for 1 hour.

In a large skillet or wok over medium-high heat, stir-fry half of the pork in 1 tablespoon oil for 2-3 minutes or until no longer pink. Remove pork with slotted spoon and set aside. Repeat with remaining pork and oil.

In same skillet, stir-fry the asparagus for 2-3 minutes or until crisp-tender. Stir cornstarch into reserved marinade; add to skillet. Bring to boil; cook and stir for 2 minutes or until thickened. Return pork to skillet and heat through. Yield: 4 servings.

### Sunny Asparagus Tart

1½ cups all-purpose flour  
½ teaspoon caraway seeds  
¼ teaspoon salt  
5 tablespoon cold butter  
2 tablespoons cold shortening  
3 to 5 tablespoons ice water

### FILLING:

1 ½ pounds fresh asparagus  
1 package (3 ounces) cream cheese, softened  
1 egg yolk  
1 cup whipping cream  
3 eggs  
¼ teaspoon salt  
¼ teaspoon white pepper  
¼ pound thinly sliced fully cooked ham, julienned  
½ cup grated parmesan cheese

In a bowl, combine flour, caraway, and salt; cut in butter and shortening until mixture resembles coarse crumbs. Sprinkle with water, 1 tablespoon at a time. Stir with a fork until dough can be formed into a ball.

On a floured surface, roll dough to fit a 10-inch tart pan. Place dough in pan. Freeze for 10 minutes. Cut the asparagus into 2 ½ inch pieces. Set tips aside. Cut remaining pieces in half. Cook all of the asparagus in a small amount of water until crisp-tender, about 3 to 4 minutes. Drain.

In a mixing bowl, combine the cream cheese and egg yolk. Gradually add cream (mixture will be slightly lumpy.) Beat in eggs, one at a time. Add salt and pepper. Place ham and asparagus pieces (no tips) over crust; pour half of the cream cheese mixture over top. Bake at 425° for 15 minutes. Pour remaining cream cheese mixture over top. Arrange asparagus tips on top of tart; sprinkle with cheese. Bake at 375° for 40 minutes or until a knife in near center comes out clean. Let stand for 15 minutes before cutting. Yield: 6 - 8 servings.

