



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 — A reader writes that she makes lots of jams and jellies and would like to purchase Sure-Jell fruit pectin in bulk. Does anyone know a source or if the fruit pectin is sold under another brand name in bulk.

QUESTION — Steven Skramko, Richfield Springs, N.Y., would like a recipe to make Shoe Top cookies, which look like leather used for repairing shoes. He writes the recipe is from 60 years ago.

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 — Thanks to M.R., New Enterprise, for sending a recipe using citrus.

Fresh Orange Cookies

- 1½ cups sugar
- 1 cup butter, softened
- 1 cup dairy sour cream
- 2 eggs
- ⅔ cup orange juice (fresh or frozen)
- 4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1½ teaspoon salt

Mix and bake at 375 degrees for 8-11 minutes. Remove immediately and frost while warm with the following mixture.

Frosting:

- ¼ cup butter, melted
- 2 cups confectioners' sugar

- 1 tablespoon orange peel
- 2-3 tablespoons orange juice.

ANSWER — Thanks to Jennifer McWilliams, SUN Area dairy princess, for sending a recipe for asparagus.

Asparagus Cheese Strata

- 1½ pounds asparagus pieces
- 3 tablespoons butter, melted
- 1 loaf bread
- ¾ cup shredded cheddar cheese
- 2 cups fully cooked ham, cubed
- 6 eggs
- 3 cups milk
- 2 teaspoons dried minced onion
- ½ teaspoon salt
- ¼ teaspoon dry mustard

Cook asparagus, drain, butter one side of bread. Place bread buttered side up in a 13x9-inch pan. Sprinkle with ½ cup cheese. Layer with asparagus and ham. Cover with bread. Beat eggs, add milk, onion, salt, and mustard. Pour over bread. Cover and refrigerate overnight. Bake, uncovered, 325 degrees for 50 minutes. Sprinkle with cheese. Bake 10 minutes until cheese is melted and a knife comes out clean.

CORRECTION — The person who sent in the recipe for Bohemian Rye Bread printed in the March 18th issue inadvertently forgot to include water in the ingredients. Thanks to Doris Johnson for calling this to our attention. Please make this correction if you clipped the recipe. Here is the correct recipe.

Bohemian Rye Bread

- 4½ to 4¾ cups Bohemian rye and wheat flour
- ½ cup firmly packed brown sugar
- 2 teaspoons salt
- 1 teaspoon caraway seed
- 2 packages dry yeast
- 1 cup milk
- 1 cup water
- 2 tablespoons butter
- Additional butter
- Coarse salt

Combine 1½ cups flour, sugar, salt, caraway seed, and yeast in a large mixing bowl. Combine milk, water, and butter, heat over low temperature to 120-130 degrees or until liquids are very warm. Gradually add to dry ingredients; beat two minutes at medium speed with electric mixer, scraping bowl occasionally. Stir in enough flour to make a stiff dough. Cover; let rise in warm place until doubled in bulk (45 minutes). Stir down. Place dough in well-buttered 2½-quart round casserole dish. Place on bottom rack of oven. Bake in preheated 400 degree oven for 35-40 minutes. Remove from pan and brush with butter. Sprinkle with coarse salt and let cool.

ANSWER — Ivamae Love, East Waterford, sent in a recipe for muffins that can be made at any time, but she especially likes to make it for Easter. You don't need to bake the muffins all at one time, but refrigerate mixture up to six weeks and use as needed.

Six-Week Muffins

- 15-ounce box raisin bran cereal
- 1 cup melted shortening
- 2½ cups sugar
- 4 beaten eggs
- 1 quart buttermilk
- 5 cups flour
- 5 teaspoons baking soda
- 5 teaspoons salt

Mix together cereal, sugar, flour, soda, and salt in a very large bowl. Add beaten eggs, shortening, and buttermilk; mix well. Fill greased muffin tins three-fourths full. Bake at 400 degrees 15-20 minutes.

ANSWER — Thanks to Eileen, Pitman, for sending this recipe.

Montgomery Pie

- ½ cup Karo syrup
- ½ cup coconut
- Topping:
- 1½ cups flour
- ¾ cup sugar
- 1 teaspoon baking powder
- Pinch salt
- 1 teaspoon vanilla
- 1 egg
- 1 cup milk
- ¼ cup butter

Prepare two 9-inch unbaked, fluted pie shells. Pour syrup into pie shells and sprinkle coconut over top. Then, in a mixing bowl, cream sugar, shortening, and egg.

Add dry ingredients, milk, and vanilla. Stir and mix well. Pour the batter into the pie shells, over the syrup and coconut. Bake in preheated oven at 350-375 degrees for 35 to 40 minutes. Instead of cake ingredients, a 18.5-ounce box of yellow cake mix may be substituted.

ANSWER — Thanks to Evamae Love, East Waterford, for sending a recipe for coconut cream pie.

Coconut Cream Pie

- 2 tablespoons butter
- ¼ cup corn starch

Stir Up Easter Treats

(Continued from Page B6)

Place butter in 13x9x2-inch baking pan. Heat in oven until butter is melted; remove from oven. Crush 3½ cups pretzels in food processor to yield 1¼ cups; evenly sprinkle over butter. Press lightly. Sprinkle raisins over pretzels. Sprinkle with chips. Drizzle sweetened condensed milk evenly over top. Sprinkle with coarsely chopped pretzels. Bake 25 minutes or until lightly browned. Cool completely in pan placed on wire rack. Cut into bars. 36 bars.

EASY ROCKY ROAD

- 2 cups semi-sweet baking chips
- ¾ cup chocolate syrup
- 3 cups miniature marshmallows
- 1 cup coarsely chopped pretzels

Line 8-inch square pan with foil. In medium saucepan, combine chips and syrup. Cook over low heat, stirring constantly, until chips are melted and mixture is smooth when stirred. In large bowl, stir together marshmallows and pretzels; add chocolate mixture, stirring until well blended. Spread evenly in prepared pan. Cover; refrigerate until firm. Cut into squares. Cover; store in refrigerator. 16 squares.

CHERRY CORDIALS

- ¼ cup butter
- 2¼ cups confectioners' sugar
- 1 tablespoon milk
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- About 48 maraschino cherries, drained

Thoroughly cream butter with confectioners' sugar and milk in small mixer bowl; blend in vanilla and almond extract. (If mixture is too soft, add extra confectioners' sugar).

Mold just enough around each cherry to completely cover cherry.

Place on wax paper-covered tray or cookie sheet. Cover loosely; chill 3 to 4 hours or overnight.

Remove one-third of centers from refrigerator 15 minutes before dipping; keep remaining centers chilled.

Coat one-third of centers at a time. Coat centers as directed.

Store coated cordials, uncovered, at room temperature for about one week or until centers become liquid. About four dozen cordials.

CHOCOLATE CENTERS

- ½ cup butter, softened
- ¼ cup heavy or whipping cream
- 1½ teaspoons vanilla
- 3 cups confectioners' sugar
- ½ cup semi-sweet chocolate chips or mini chips, melted
- Combine butter, cream, vanilla, and one cup confectioners' sugar in small mixer bowl; beat until smooth.

Gradually blend in remaining 2 cups confectioners' sugar and chocolate.

Chill about one hour or until mixture is firm enough to handle.

Shape into one-inch balls; place on wax paper-covered tray or cookie sheet. Cover loosely; chill 3 to 4 hours or overnight. Centers should feel dry to touch before coating.

Coat centers as directed. About five dozen centers.

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