



# 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** — A reader from Dauphin would like a recipe for society pickles, which she heard stay crunchy after they are canned.

**QUESTION** — Elaine Fyock, Windber, is looking for a recipe for New England clam chowder, which tastes similar to that served at Ponderosa Restaurant.

**QUESTION** — Linda Fletcher, Walnutport, wants a recipe to make summer bologna in the oven.

**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** — 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** — Marilyn Nolt, New Holland, wanted a recipe for black cherry ice cream. She also wanted to know what variety of cherries are best to use? Thanks to a Dauphin reader, who writes that she uses Washington home-canned cherries, but that probably any variety of sweet cherry could be used. Here is her recipe.

### Cherry Ice Cream

- 2 tablespoons unflavored gelatine
- 3/4 cup cold water
- 4 cups milk
- 2 cups sugar, scant
- 1/2 teaspoon almond extract
- 1 cup sweet, dark cherries, halved, pitted
- 2 cups juice from home-canned cherries
- 1 cup cream

Soak gelatine in cold water. Set aside. Heat milk to boiling point. Remove from heat, stir in gelatine, sugar, and almond flavoring. Stir well. When cool, add cherry juice, cherries, and cream. Chill in refrigerator five hours or overnight. Churn about 25 minutes. Makes one gallon.

**Note:** If you don't have cherry juice, increase cream to three cups and almond flavoring to one teaspoon.

**ANSWER** — Sandy Truckner, Avonmore, wanted a recipe for Eskimo cookies without rolled oats. Here is one from Audrey Minns.

### No-Bake Caramel Squares

- 1 cup firmly packed brown sugar
  - 1 egg, well beaten
  - 1/2 cup margarine
  - 1/3 cup milk
- Cook over medium heat, stirring frequently, until mixture starts to boil. Remove from heat. Cool and add:

- 1 cup flaked coconut
  - 1 cup pecans, chopped
  - 3/4 cup graham cracker crumbs
  - 1 teaspoon vanilla
- Mix well. Line bottom of 13x9x2-inch cake pan with graham crackers. Cover with the coconut-pecan mixture. Top with a second layer of graham crackers. Set aside.

Combine:

- 1 1/4 cups powdered sugar
  - 2 tablespoons milk
  - 1/4 teaspoon vanilla
- Beat until smooth, spread evenly over second layer of graham crackers. Sprinkle with 2 tablespoons graham cracker crumbs. Chill for about two hours; cut into 2-inch squares.

**ANSWER** — Thanks to Huntingdon County Dairy Princess Ashley Carper for sending an Easter candy recipe.

### Krispie Easter Egg

- 1 stick butter
  - 4 cups confectioners' sugar
  - 2 cups peanut butter
  - 3 cups rice crispy cereal
  - 1 teaspoon vanilla
  - Milk chocolate, melted
- Mix together all ingredients. Form into shape of eggs. Chill. Dip in melted coating chocolate.

**ANSWER** — Julie Ann Harris had requested a recipe for tiramisu. According to the response, there are several different recipes. Both require mascarpone, which is a rich Italian cheese sold in most major supermarkets. Here is a recipe from G. Minckle.

### Tiramisu

- 24 Italian ladyfingers or Genoise
  - 1 1/2 cups espresso, cooled
  - 6 eggs, separated
  - 1 pound mascarpone cheese
  - 3 tablespoons sugar
  - 2 tablespoons marsala
  - 2 tablespoons triple sec
  - 2 tablespoons brandy
  - 1 teaspoon orange extract
  - 8-ounces bittersweet chocolate, chopped
- Dip 12 ladyfingers quickly into espresso. Arrange on a flat serving platter in a row.

Mix the yolks with sugar until pale. Add mascarpone, liqueurs and extract. Stir to mix thoroughly.

Beat whites until stiff, but not dry. Fold whites into mascarpone mixture. Spread half of mascarpone mixture on top of ladyfingers. Sprinkle with half the chopped chocolate. Dip the remaining ladyfingers in remaining espresso. Repeat layering with ladyfingers and remaining mascarpone mixture. Sprinkle with remaining chocolate. Cover lightly with foil and refrigerate an hour or overnight. Makes 10 to 12 servings.

**Note:** If American ladyfingers are used, they should be toasted at 375 degrees for 15 minutes until dry.

Here is another recipe from Sharon Lorenzo, Catawissa.

### Tiramisu

- 8-ounces mascarpone cheese
  - 1/3 cup granulated sugar
  - 3 tablespoons coffee liqueur
  - 1 teaspoon pure vanilla extract
  - 1 1/2 cups heavy cream
  - 24 ladyfingers
  - 1 cup strong brewed coffee
  - 3-ounces semisweet chocolate, grated
  - 1 tablespoon confectioners' sugar
- In large bowl, with electric mixer on medium speed, beat together mascarpone cheese and granulated sugar. Beat in coffee liqueur and vanilla.

In medium bowl, with mixer on medium speed, beat cream until stiff peaks form. Fold whipped cream into mascarpone mixture.

In glass baking dish just large enough to hold half the ladyfingers in one layer, about 11x7-inches, arrange half the ladyfingers on the bottom. Sprinkle them with half the coffee. Spoon half the mascarpone mixture over ladyfingers. Sprinkle with half the grated chocolate. Arrange remaining ladyfingers over mascarpone layer. Sprinkle with remaining coffee. Spoon remaining mascarpone mixture on top. Sprinkle with remaining grated chocolate.

Cover and refrigerate at least four hours, preferably overnight. Sprinkle with confectioners' sugar before serving.

## Spreads With Pizzazz

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### STRAWBERRY CREAM CHEESE SPREAD

- 8-ounces cream cheese, softened
- 1/4 cup confectioners' sugar
- 1/2 teaspoon grated orange peel
- 1/2 cup sliced strawberries

In small bowl, beat cream cheese, confectioners' sugar, and orange peel until smooth. Beat in strawberries until well blended. Store in covered container in refrigerator up to one week.

Makes 1 1/4 cups.

Ashley Carper  
Alexandria

### HONEY MUSTARD MAYONNAISE

- 3/4 cup mayonnaise
- 1/4 cup honey
- 2 tablespoons Dijon mustard
- 1 teaspoon prepared horseradish

Combine all ingredients; mix thoroughly. Makes 4 cups.

Serving tip: Spread on sandwiches with meat filling.

### VEGGIE YOGURT CHEESE SPREAD

- 1/2 cup nonfat yogurt cheese
- 1/4 cup finely chopped broccoli
- 2 tablespoons chopped red bell pepper
- 1 teaspoon finely chopped red onion
- 1/2 teaspoon chopped fresh dill
- 1/4 teaspoon salt
- Dash lemon juice

Combine yogurt cheese, broccoli, bell pepper, onion, dill, salt and lemon juice; mix well. Serve as a spread on bread or crackers.

### EASY BREAD SPREAD

- 8-ounces cream cheese, softened
- 2 tablespoons mayonnaise
- 1/2 packet Italian dressing
- 1 cucumber, sliced

Mix Italian dressing with mayonnaise. Add cream cheese and chill several hours or overnight. Spread on bread slices and top with cucumber slices.

### PEACH BUTTER

- 18 medium peaches, peeled, pitted, cut up
- 4 cups sugar
- 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1/2 teaspoon vanilla
- 1/2 teaspoon ginger

Put all ingredients in a large pot. Simmer slowly, stirring often. Continue for three hours or until thickened. Put into sterilized glass half-pint jars. Place in boiling water bath for 10 minutes. Let cool and seal.

### HONEY BUTTER

- 1/2 cup butter
  - 3 tablespoons honey
- Mix together until creamy. Chill.

### HERB BUTTER

- 1/2 cup butter, softened
  - 2 teaspoons thyme
  - 1 tablespoon lemon juice
- Mix together in food processor until smooth.

### GARLIC BUTTER

- 1/2 cup butter, softened
  - 2 tablespoons garlic powder
  - 1 teaspoon parsley
- Mix well. Chill.

