



# 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](mailto:lgood.eph@lnpnews.com)

**QUESTION** — Shirley Schwoerer, Wysox, requests a recipe for canned pickled sausages or ring bologna.

**QUESTION** — A reader would like to have vanilla or lemon pudding recipes used to fill doughnuts.

**QUESTION** — Ruth Erb, Beavertown, wants a recipe called Ann-Margaret's Favorite Chocolate Cake.

**QUESTION** — Sandy Farmer, Maytown, is looking for an inexpensive alternative to store-bought chewy granola bars. She asks if these can be made at home without being too gooey?

**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** — 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** — 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** — 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 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** — 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 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** — Shirley Schwoerer, Wysox, wanted a recipe for Italian Ricotta Bread, not using yeast. Thanks to Dorothy Stoms, Deerfield, N.J., for sending a recipe that won first prize in the Courant's holiday recipe contest in 1985.

### Fruited Ricotta Bread

- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 cups ricotta cheese
- 3 large eggs, beaten
- 1 teaspoon vanilla extract
- 2/3 cup sugar
- 3 tablespoons chopped candied fruit
- 2 tablespoons golden raisins
- 1 tablespoon chopped almonds
- 1 tablespoon grated lemon peel
- 1 tablespoon butter, melted
- 1 tablespoon confectioners' sugar

Preheat oven to 375 degrees. Grease and flour cookie sheet.

Sift flour, baking powder, and salt into large bowl. Make a well in center and stir in ricotta, eggs, vanilla, sugar, candied fruit, raisins, almonds, and lemon peel. Knead lightly until dough holds together.

Shape into 12-inch long loaf and place on prepared cookie sheet.

Bake 50-60 minutes, until toothpick inserted in center comes out clean. Transfer to wire rack. Brush butter over warm loaf; sift confectioners' sugar over top. Cool completely. Makes 12 servings.

**ANSWER** — A reader writes that she makes lots of jams and jellies and wanted to know where to purchase Sure-Jell fruit pectin in bulk. Thanks to Minno Van der Wal for e-mailing that she buys fruit pectin in bulk and it works just like the Sure-Jel brand. The fruit pectin is available in 10- or 25-pound boxes and is available in regular or light form. Contact Dutch Valley Food Distributors Inc., 7615 Lancaster Ave., P.O. Box 465, Myerstown, PA 17067.

**ANSWER** — Marie Cockeril wanted a recipe for browned creamed dried beef with complete instructions for making it. Thanks to Dorothy Stoms, Deerfield, N.J., for sending a 1933 recipe.

### Creamed Dried Beef

- 1 cup dried beef, chopped
- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk

Melt butter; add beef and cook until browned. Stir in flour, gradually pour in milk, and stir until boiling. Season with pepper. Serve on fried or mashed potatoes or toast.

**ANSWER** — Nancy Obenstine, Middletown, wants a recipe for oyster pie baked with a white sauce. Thanks to Dorothy Stoms, Deerfield, N.J., for sending a recipe that uses a biscuit crust; however, Dorothy writes she uses a regular pastry crust.

### London-Style Oyster Pastry

- 1 quart oysters
- 4 tablespoons butter
- 3 tablespoons flour
- 1 pint rich milk or cream
- 1 cup cooked peas
- 1 cup sliced cooked carrots
- 1 cup cooked diced celery
- 1 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon mace

Pastry or biscuit crust  
Wash oysters carefully. Make a sauce by melting butter, adding the flour and seasonings, and gradually the milk. Steam the oysters over a half cupful water until plump; add this liquor to the sauce. Then layer with oysters, peas, carrots and celery.

Line a dish with biscuit crust cut one-fourth-inch thick, pour in the oyster mixture; put on top of the pastry or biscuit crust; cut a hole in the top; and bake about 25 minutes in 375 degree oven.

**ANSWER** — A reader wanted a recipe to make chicken chow mein for 50-100 people. Here is a recipe that serves 6. You can multiply every measurement to have enough to serve a crowd.

### Chicken Chow Mein

- 1/2 cup peanut oil
- 1 clove garlic, minced
- 1 cup diced canned water chestnuts
- 1 cup diced canned bamboo shoots
- 1/2 cup thinly sliced green beans
- 6 green onions, chopped
- 2 cups finely diced celery
- 1 1/2 cups sliced Chinese cabbage
- 1/2 cup diced fresh mushrooms
- 1 medium green pepper, diced
- 1 tablespoon salt
- 1/2 teaspoon pepper
- 1 1/2 teaspoons sugar
- 2 cups chicken stock
- 3 tablespoons soy sauce
- 2 tablespoons cornstarch
- 2 cups finely shredded cooked chicken
- 1/2 cup toasted almonds

Chow mein noodles  
Heat oil in large heavy saucepan or Dutch oven. Add garlic, vegetables, salt, pepper, and sugar. Add stock and mix well. Cover and bring to boil. Stir well. Cover again and boil 10 minutes.

Combine soy sauce, 4 tablespoons cold water, and cornstarch. Blend thoroughly and add to hot vegetable mixture. Cook, stirring until thickened. Add chicken and cook 5 minutes longer.

Serve with chow mein noodles. Sprinkle almonds over each serving. Serves 6.

## Featured Recipe

Bunnies, chicks, colored eggs, and candy? How did all these Easter traditions originate?

According to some research, one of the earliest symbols of Easter was a chicken breaking out of its shell representing Christ's resurrection.

Eggs represent life and are believed to have been associated with hope and resurrection when St. Augustine compared the egg with hope of eternal life because the egg, like hope, is that which has not come to fruition.

The custom of decorating eggs goes back many thousands of years. Colored eggs were considered tokens of good will to proclaim the season of renewed life. The Dutch settlers in Pennsylvania are credited with bringing their native custom of coloring eggs at Easter to this country.

Rabbits symbolize fertility of springtime. In Germany, the hare or rabbit is almost as popular as Santa Claus is at Christmas in the United States. The hare and egg provide a link between welcoming spring and Easter celebration.

Brightly colored hardboiled eggs lend a festive air to spring holiday celebrations. If having a hippy, hoppity, happy Easter is on your list of activities, help ensure that by keeping eggs safe.

To make picture-perfect hard-cooked eggs, follow these easy steps:

- Allow eggs to warm to room temperature for about 15 minutes. This makes eggs easier to peel after cooking.

- Place eggs in wide saucepan. A single layer of eggs produces the best results.

- Add enough cold water to cover eggs by an inch and quickly bring the water to just boiling, then simmer 20 minutes.

- Remove from heat and cool in cold running water for about 5 minutes, this prevents the green coating on the yolk and helps the egg cool quickly to the proper cold temperature.

- Peel for immediate use or refrigerate for use within one week.

If you are hiding hardcooked eggs for an egg hunt, put them in places protected from dirt, pets, and other sources of bacteria. The total time for hiding and hunting eggs should be less than two hours.

Once they are found, promptly refrigerate eggs. If the eggs are not found and stored within the two-hour time frame, properly dispose of the decorated eggs away from the children and animals.

To eliminate food safety concerns, instead of edible eggs, use plastic Easter eggs filled with candy or non-edible items such as money, erasers, and toys.

## RECIPE TOPICS

If you have recipes for topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients, and clear instructions with each recipe you submit.

Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date listed below

- April
  - 29 - Egg Recipes
- May
  - 6 - Cooking With Onions
  - 13 - Mother's Favorite Recipe
- 20 - Grill It

# got milk?