



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 — Herman Bean, Easton, writes that he is 78 years old. He remembers his grandmother made molasses cookies when he was a small boy. His mother still made them at 95 years of age but died 10 years ago and took the recipe with her. The dough was cut with flower or boy and girl-shaped cookie cutters. When baked the cookies were about an inch thick, 4-inches high and 2- or 3-inches wide. They were sort of a grayish color, soft, and had to be put into a can for a couple of days before eating. Bean said, he believes the cookies are a "Dutch favorite."

QUESTION — Lucy Lowe, Claymont, Del., wants a recipe for ozark pudding.

QUESTION — A reader wants a recipe for the jelly-filled Archway cookies or one similar to it. The cookies have a jelly filling and are very soft.

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 — 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 — 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 — 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 — Ralph Nissly, Conestoga, wanted a recipe to make ketchup relish. Thanks to Alverna Martin for sending one from her brother-in-law's Aunt Fannie. Alverna writes that she uses this regularly in place of ketchup and it's everyone's favorite.

Fannie Relish

Bring to boil and simmer 45 minutes:
1 gallon tomato chunks
Add and simmer another 30 minutes:
4 large peppers, chopped
4 large onions, chopped
Add spices and simmer 15 minutes more:
2 tablespoons salt

2 cups vinegar, scant
3 cups sugar
1 teaspoon black pepper
1 teaspoon allspice
1 teaspoon cinnamon
1 tablespoon celery seed
1 teaspoon ginger
1/2 teaspoon red pepper
Thicken with corn starch mixed with water. Try 3/4 cups corn starch mixed with 3/4 cup water. Stir together, dissolving lumps before pouring into tomato mixture. Cook until thickened. If thicker relish is desired, add more thickening.

Put into pint jars. Adjust lids. Put into boiling water bath for 10 minutes.

To peel tomatoes: Boil water in a kettle (if you have a blancher it works great).

Dunk tomatoes into boiling water for about 30 seconds and remove. Skins should slip right off. Remove with slotted spoon if you don't have a blancher. The water can be reused even if it hasn't returned to boiling for the second batch of tomatoes, just so the water's scalding.

ANSWER — Ruth Lockwood from Pine Bush, NY, wanted a recipe for homemade liverwurst. Thanks to Marie Yoas, Sigel, for sending a recipe that her father used. Her grandparents came from Switzerland and brought this recipe with them.

Liverwurst

Cook heart in a pan by itself. Drain off juice and do not use.

Cook tongue in a pan by itself and scrape after cooking well. Throw away this broth also.

Liver is also cooked in a pan by itself and the juice discarded.

Head meat and odd meat pieces are cooked in another pan and this broth is set aside for use later.

After the meats are thoroughly cooked, grind all the meats together. Add enough of the reserved broth to make sure the mixture is moist and the texture desired.

Marie's father always ground a few onions with the meat to give liverwurst a wonderful flavor.

Mixture can be packed in cake pans and frozen. Cut out pieces as large as need and vaccum pack while frozen to prolong life of the liverwurst.

ANSWER — N.E.K. of Lebanon wanted a recipe for rice pudding that tastes like that made by Cozy Shacks and sold in food stores. Thanks to Annie Kauffman for sending a recipe.

Rice Pudding

In a 4-quart heavy saucepan, combine:
2 cups water
1 teaspoon salt
1 teaspoon butter
1 cup River rice
Bring to a boil. Boil for a few minutes, add 1 1/2-2-quarts milk. Bring to a boil again, turn burner to simmer for 45-60 minutes. Stir occasionally and add more milk if dry for required consistency.

Beat two eggs and 3/4 cup sugar and 1 teaspoon vanilla. Stir into rice ready to serve. Also delicious cold.

ANSWER — Linda Gerberick, York, sent in this recipe in answer to Sandy Farmer's request for an alternative to granola bars. However, this is a granola mix recipe and not the bar recipe that Sandy wanted. Nonetheless, I'm sure many readers will enjoy making this recipe.

Honey Nut Granola

2 1/2 cups oats, uncooked
1/2 cup brown sugar, firmly packed
1/2 cup chopped nuts
1/3 cup honey
1/3 cup butter, melted
1/4 cup unprocessed bran or wheat germ
1 teaspoon cinnamon
1 teaspoon vanilla
1/2 cup raisins
Preheat oven to 325 degrees. Combine all ingredients except raisins. Mix well. Bake in lightly greased 9x13-inch baking pan for 20-25 minutes, stirring occasionally. Stir in raisins. Spread mixture onto ungreased cookie sheet. Cool. Store in cool dry place or refrigerator. Makes about six cups.

ANSWER — Myrtle Sorge, Sicklerville, N.J., is searching for a recipe to make kidney pudding in casings. No one sent in the recipe, so if someone has it, please do. In the meantime, here is one for kidney stew that you might enjoy.

Father's Kidney Stew

3 veal kidneys
1 pound beef, cut into strips
1 cup sliced carrots
1 cup sliced onions
1 cup cubed potato
1 cup sliced or button mushrooms
2 tablespoons Worcestershire sauce
1 tablespoon salt
2 tablespoons chopped parsley
Remove skin and fat from kidneys; cover with cold water; bring slowly to boiling. Drain; cover with boiling water; cook slowly until tender. Drain; cut in small pieces. Roll beef strips in flour; brown in hot fat. Add 4 cups stock from kidneys; cook 30 minutes. Add kidneys, vegetables, Worcestershire sauce, and salt. Cook 30 minutes. Add parsley. Thicken, if desired. Serves 6 to 8.

'Eggstra'

(Continued from Page B6)

GERMAN FARMERS BREAKFAST

6 bacon strips, diced
3 large potatoes, peeled, cooked, cubed
1 small green pepper, diced
2 tablespoons chopped onion
Salt and pepper to taste
1/2 cup shredded cheddar cheese
6 eggs
1/4 cup milk

In a skillet over low heat, cook bacon until crisp; remove to paper towels. Reserve 2 tablespoons dripping; add potatoes, green pepper, onion, salt, and pepper. Cook and stir 6-8 minutes or until potatoes are golden brown. Stir in cheese and bacon; remove mixture to a bowl and set aside. Beat eggs and milk; pour into the same skillet. Cook and stir gently until eggs are completely set, about 3 minutes. Add the potato mixture; cook until heated through. Yield: 4-6 servings.

Jennifer McWilliams
SUN Area Dairy Princess

EGGS AND MACARONI

1 can cream of chicken soup
1 cup milk
1 cup water
1 cup uncooked macaroni
10-ounce package frozen mixed vegetables
8 hard cooked eggs, chopped
1 teaspoon parsley flakes
1/2 cup grated parmesan cheese

Heat soup, milk, water, and macaroni to boiling in 3-quart pan. Cover and simmer 10 minutes. Stir in vegetables, eggs, and parsley. Heat to boiling; reduce heat. Cover and simmer until vegetables are tender, 8-10 minutes. Sprinkle with cheese. 6 servings.

Jennifer McWilliams
SUN Area Dairy Princess

COUNTRY QUICHE

9-inch baked pie shell
1 tablespoon butter
1/2 cup chopped celery
1/2 cup chopped green pepper
1/2 cup chopped onion
1/2 cup diced cooked lean ham or turkey ham
1/2 cup shredded cheddar cheese

6 eggs
1 cup skim milk
1/2 teaspoon salt, optional
1/2 teaspoon paprika
Onion slices, separated into rings, optional
Green onion curls, optional
In small skillet over medium heat, cook celery, pepper, and onion in butter until tender but not brown, about six minutes.

Sprinkle vegetables, ham, and cheese into pie shell. Beat together eggs, milk, and salt, if desired, and paprika until well blended. Pour over vegetable mixture.

Bake in preheated 375-degree oven until knife inserted near center comes out clean, about 30 to 40 minutes. Let stand 5 minutes before serving.

Garnish with onion rings and onion curls, if desired.

SAUSAGE AND EGG DELIGHT

1 pound sausage, ham, bacon or franks
6 slices bread, torn into pieces
1 1/4 cups grated cheese
6 eggs, beaten
2 cups milk
Salt and pepper to taste
1 teaspoon dry mustard (optional)

Fry or chop meat. Butter 9x13-inch pan. Layer with meat, bread, and cheese. Beat eggs, milk, and spices. Pour over mixture in pan. Cover and refrigerate overnight. Bake uncovered at 325 degrees for 40-60 minutes.

Alverna Martin
Wellsboro