



# 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 a self-addressed stamped envelope. If we receive an answer to your question, we will publish it as soon as possible. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. 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** — Betty Jakum, Littlestown, wants a recipe for cabbage-noodle salad that is served cold similar to potato salad or coleslaw. It is sold at the Allentown Farmers Market.

**QUESTION** — Bonnie Reese, Wellsboro, writes that a few years ago, she clipped a wonderful recipe for vegetable pizza from this paper. The recipe had a crust that tasted similar to crescent roll refrigerated dough. She lost the recipe and asked if anyone else clipped it and could send it in to be reprinted.

**QUESTION** — Bonnie Reese, Wellsboro, wants a recipe for cheesecake that tastes like that served in restaurants. The cheesecakes are about 10-inches in diameter and 4-inches in depth.

**QUESTION** — A Newburg reader would like recipes for jams and jellies or fruit spreads without sugar or artificial sweetener. She'd like recipes that taste similar to brands such as Polaner's All Fruit, Spreadable Fruit, or Smucker's Simply 100% Fruit.

**QUESTION** — A reader is looking for a recipe for soft and high oatmeal whoopie pies. The recipe that she has is flat and hard.

**QUESTION** — C. Martin, Benton, is searching for a recipe for hash brown casserole that tastes like the side dish served at Cracker Barrel Restaurants.

**QUESTION** — Sylvia Allgyer, Christiana, would like a recipe for sourdough seven grain bread.

**QUESTION** — Eva Mae Oberholtzer, Ephrata, would like recipes to make goat cheeses and soaps. She writes that Michelle Good, Beavertown, had sent in a dairy contest recipe for a goat milk pudding and Eva Mae asks if she would send in more recipes using goat's milk.

**QUESTION** — Shirley Schwoerer, Wysox, wants to know where to buy vanilla beans in bulk other than in a health food store.

**QUESTION** — Like many of our readers, Bonnie Koons, Harrisburg, writes that she loves B section and all the recipes she tries from it are great. She wants a recipe for cheesecake cookies, which have a snickerdoodle recipe base, cheesy center, and a cherry on top.

**QUESTION** — It's canning season, writes C. Alleman, Hummelstown. She wants recipes for pepper cabbage and pickled vegetables. Any helpful hints will be appreciated by Carol, who writes that she grabs the paper to read "Cook's Corner" first. She loves cooking and collects cookbooks and recipes, which she uses.

**QUESTION** — Shirley Miller, Nazareth, would like to find a recipe or booklet about potato flour.

**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** — Summertime brings lots of reunions and gatherings where participants are asked to bring a hot and cold dish. Several readers have requested recipes to take to these events. Send your favorite recipe and any hints to ease the time crunch working mothers face when these events are held in the evening.

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

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

**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.

**ANSWER** — Doris Martin, Hagerstown, Md., requested a recipe for Italian wedding soup. Thanks to Josephine Matenus for sending a recipe that she writes is truly delicious.

**Italian Wedding Soup**  
4-5 pound stewing chicken

Water to cover  
¼ cup dried onions  
¼ cup parsley  
Salt and pepper to taste  
2 to 3 cloves garlic, minced  
2 medium onions, chopped  
1 bunch endive, chopped  
1 large bunch escarole, chopped  
3-4 stalks celery, chopped  
4-5 large carrots, sliced  
1 pound pasta (tiny shells)  
Parmesan or Romano cheese, garnish

**Meatballs:**

1 pound ground beef  
1 pound ground pork  
1 cup Italian bread crumbs  
¼ cup Parmesan cheese  
2 cloves garlic, pressed  
1 large egg  
½ cup chicken broth  
¼ cup fresh parsley, chopped  
1 teaspoon salt  
½ teaspoon freshly ground black pepper

Place whole stewing chicken in a large pot. Add enough water to cover. Add salt and pepper, dried onions, parsley, and fresh garlic. Simmer chicken several hours or until it falls off the bones. Remove chicken from the fluid, allowing it to cool. Strain broth. Add vegetables to the chicken broth. Debone the chicken, break into small pieces. Add to the pot. Make tiny meatballs. Brown slightly in olive oil. Add meatballs to the pot. Simmer for 2-3 hours. Add very small pasta during the last 30 minutes of cooking. Sprinkle Parmesan or Romano cheese on top of each bowl of soup.

**ANSWER** — Sylvia Allgyer, Christiana, wanted a recipe for Chicken Kiev. Thanks to Josephine Matenus for sending a recipe.

**Chicken Kiev**

2 whole boneless, skinless chicken breasts  
½ cup butter, softened  
1 teaspoon fresh lemon juice  
1 tablespoon fresh parsley, chopped  
1 tablespoon fresh chives, chopped  
½ cup all-purpose flour  
Salt and pepper  
1 egg  
1 cup bread crumbs  
6 cups peanut oil  
Cut each chicken breast in half; remove tendons. One at a time, place breast halves between two sheets waxed paper and pound flat.

Combine butter, lemon juice, and herbs. Form into four rolls to fit in middle of each flattened breast half (about 3 inches long). Chill 30 minutes, until firm. Place a roll of butter on each breast half and fold breast half around it, beginning with one long side, then short sides, finishing with a long side like an envelope. Press edges together and roll each piece as it is finished in a sheet of waxed paper. Chill at least one hour while you finish with other preparations. Season flour with salt and pepper. Beat egg lightly with 1 teaspoon water.

Line up plates, one with flour, a shallow dish with beaten egg, and a plate with bread crumbs. One by one, roll each piece in flour to coat, then dip in egg, coating completely, and roll in bread crumbs, pressing crumbs into egg coating.

Place chicken pieces on a tray and refrigerate one hour. Heat peanut oil in a fryer or wok to 350 degrees. Fry chicken pieces, two at a time, in hot oil, until browned evenly and firm to the touch, about 5 minutes.

**ANSWER** — Thanks to Pearl Ladick, Leechburg, for sending recipes requested by C. Alleman.

**Dilled Onion Rings**

1 large sweet onion  
½ cup sugar  
2 teaspoons salt  
¾ teaspoon dill weed  
½ cup white vinegar  
½ cup water  
Separate and slice thin onion rings. Pack into jar. Combine remaining ingredients, heat until sugar dissolves. Cool. Pour over onions. Cover and put in refrigerator overnight. Great for hamburgers and picnics. No strong onion taste.

**Salsa**

6 onions  
3 large red peppers  
3 large green peppers  
2 quarts chopped tomatoes  
2-6 banana peppers (depends on how hot you want the salsa)  
Dice all the ingredients and put into colander. Sprinkle with 5 tablespoons salt and drain overnight. Put in large kettle and add:

4-ounce can green chilies (mild)  
1 tablespoon dried red pepper  
28-ounce can tomato puree  
1 cup vinegar  
1 cup water  
5 tablespoon sugar  
½ teaspoon paprika  
3 cloves garlic  
1 package taco seasoning  
Stir together and bring to a boil. Cook over medium heat for 30 minutes. Stir occasionally, put into hot jars and seal. Yields 6-7 pints.

**ANSWER** — Judy Ulrich, York, wanted the recipe for Honey Pecan Crunch, a pie that was a winner in state (Turn to Page B9)

# Summer Salads

(Continued from Page B2)

**RED-SKIN POTATO SALAD WITH HONEY DILL DRESSING**

1½ pounds small red potatoes  
4 strips bacon  
1 medium red onion, diced  
6 tablespoons honey  
6 tablespoons apple cider vinegar  
½ teaspoon corn starch  
½ teaspoon water  
2 tablespoons chopped fresh dill  
1 bunch watercress, washed, chopped

In a large pot, boil whole potatoes in salted water until tender but firm. Drain and cool. While potatoes are cooling, saute bacon until crisp in large frying pan. Remove bacon and set aside. Add onion to bacon drippings; cook until soft about 3 minutes. Add honey and vinegar to pan, stir to combine and bring to a boil. Blend corn starch with water; stir into honey mixture. Cook until mixture thickens. Remove from heat. Crumble bacon; stir bacon and dill into dressing. Cut cooled potatoes in half, leaving skins on. In a large bowl, combine potatoes and watercress. Pour dressing over salad and toss gently. Serve immediately. Six servings.

Renee Blatt  
PA Honey Queen

**MIXED MELON SALAD**

¾ cup honey  
¼ cup white wine vinegar with tarragon  
¼ teaspoon ground ginger

In a large bowl, combine dressing ingredients; mix until blended. Add melon balls, toss lightly to coat.

Renee Blatt  
PA Honey Queen

**JELL-O SALAD**

5 small boxes Jell-O, any flavor  
1 cup whipping cream, whipped or Dream Whip  
8-ounces cream cheese  
20-ounce can crushed pineapple

Dissolve gelatin in five cups boiling water. Add five cups cold water, drain pineapple and use juice as part of cold water. Let chill until thickens slightly. Whip cream with mixer; add cream cheese, pineapple, and gelatin. Blend well. Refrigerate.

To shorten time until gelatin starts to set, add ice cubes as part of the cold water. Stir until ice cubes are dissolved.

Mrs. Ray Keeny  
New Freedom

**CARROT SALAD**

2 pounds carrots  
1 green pepper, sliced thin  
1 large onion, sliced thin  
Dressing:

1 can tomato soup  
1 cup sugar  
½ cup Canola oil  
¼ cup vinegar  
1 teaspoon salt  
1 teaspoon pepper  
Clean, peel, and slice carrots in ½-inch diagonals.

In a small saucepan, combine dressing ingredients. Bring to a boil. Pour over vegetables and chill.

**KIDS GULP MORE MILK**

While youths (18 & under) represent only 24% of the population, they drink 48% of all milk consumed in the U.S.

