



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

Notice: Several readers write that they have problems accessing this address. The common mistake is that readers are substituting an "i" for the "l" needed in two places. If you are having problems reaching this address, please check to make sure you are typing an "l" in both places and not an "i."

QUESTION — Rachel Musser is searching for a spaghetti sauce recipe that tastes similar to Prego pasta sauce (traditional).

QUESTION — Lynda Bell, Lincoln University, requested two recipes about a year ago, which were answered. Unfortunately, Lynda misplaced the recipes. She writes if readers will send them again, she promises not to lose them this time. She wants a recipe for gingerbread with butterscotch sauce from the Dinah Shore cookbook. She also wants a recipe for horseradish jelly.

QUESTION — Sheila Roney is looking for a sweet potato pie recipe that includes the ingredients of French vanilla pudding, sweetened condensed milk, and cinnamon.

QUESTION — Charles Cramer, New Market, Md., would like a copy of the "Lancaster Level Flo Cookbook (Recipes From the Land of the Pennsylvania Dutch)." His family enjoyed a recipe that they believe was originally published in this 1970s' cookbook. The potato salad recipe had a delicious salad dressing.

QUESTION — A reader wants a recipe to make elderberry wine from fresh elderberries.

QUESTION — A subscriber from Leesport writes that she has a problem with sponge and chiffon cakes. Although the cakes bake well, she ends up cutting off one-inch from the bottom of the cake because it is a gummy consistency.

QUESTION — Kenneth Hixon, Warfordsburg, would like a recipe for making gherkin pickles.

QUESTION — Kenneth Hixon, Warfordsburg, would like a recipe for stuffing peppers with a cabbage slaw mixture and canning in a pickled vinegar mixture. He needs complete instructions and ingredients.

QUESTION — A Somerset reader wants a recipe for cooked potato salad dressing that is very yellow from including lots of eggs. The dressing is chilled after it is cooked.

QUESTION — Don Love writes that ladies are not the only ones who like the "B" section. He used to manage restaurants in Gillette, Wyoming, and enjoys good old American country cooking. He'd like recipes to make homemade marshmallow creme, homemade cottage cheese, and cream cheese or substitute.

QUESTION — Several months ago Michael Brennan, Wilkes Barre, was at an auction in Sullivan County where he ate chicken noodle soup. He writes that it was delicious and looked to be only noodles and chicken. He believes the people at the food stand were from Berks County and were also selling beef vegetable soup. Brennan would like both recipes.

QUESTION — A reader is looking for recipes for hot pepper jam and for sweet pepper jam that tastes similar to that made by Kitchen Kettle.

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

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 — Betty Jakum, Littlestown, wanted a recipe for cabbage-noodle salad that is served cold similar to potato salad or coleslaw. Thanks to Lynda Bell, Lincoln University, for sending a recipe that she received from her friend Trish. Everytime she serves the dish, guests requests the recipe.

Trish's Oriental Salad

2 packages Ramen noodles (reserve seasoning packet for another use)

Place noodles in plastic bag and crush

½ cup sesame seeds

½ cup almond chips (not slivers)

½ cup margarine

Preheat oven. Melt margarine in jelly roll pan. Toss in the above items, and make sure everything is greased with melted butter. Bake for 15-20 minutes. Toss every 10 minutes. Remove from oven and cool.

Slice a head of cabbage or Bok Choy. Slice thin like cole slaw. Toss in ½ cup sliced scallions. Combine with cooled noodles, and toss with salad dressing.

Dressing: Combine and shake the following together:

1 tablespoon soy sauce

½ cup cooking oil (not olive)

½ cup sugar

¼ cup vinegar

Combine mixtures just before serving so noodles remain crisp.

Thanks to Cathy Christ for sending who writes that friends and family always request that she bring this dish to picnics. She writes, "It goes over very well, especially with my mother-in-law."

Chicken Cabbage Salad

1 head cabbage, diced

2 chicken breasts, cooked, diced

4 tablespoons sesame seeds

½-¾ cup sliced almonds

4 green onions, chopped

4 packages Ramen noodles, chicken flavor

Dressing:

4 tablespoons sugar

6 tablespoons vinegar

1 cup vegetable oil

½ teaspoon salt and pepper

4 packages chicken seasoning from noodle packages

Bake sesame seeds and almonds in 350 degree oven for 10 minutes or until nicely browned. Meanwhile, combine cabbage, onions, and chicken in large bowl. Add sesame seeds and almonds, mix thoroughly. When ready to serve, add dressing and crumbled up Ramen noodles.

ANSWER — A reader wanted a recipe to make a baking mix similar to Bisquick, which she can use in recipes calling for Bisquick. Thanks to Lynda Bell, Lincoln University, and to Taylorfarm for e-mailing similar recipes.

Master Mix

8 cups flour

1 to 1½ cups nonfat dry milk

½ cup baking powder

2 teaspoons salt

1 cup cold shortening, margarine or butter

Blend dry ingredients well. Cut in shortening to consistency of cornmeal. Store in airtight container. Refrigerate, if using margarine or butter. Makes about 11 cups.

Master Mix

9 cups sifted all-purpose flour

½ cup baking powder

1 tablespoon salt

2 teaspoons cream of tartar

4 tablespoons sugar

1 cup nonfat dry milk

2 cups shortening, which does not require refrigeration

Sift together 3 times, flour, baking powder, salt, cream of tartar, sugar, and dry milk. Cut in shortening with pastry blender or two knives until mixture looks like coarse cornmeal. Store in covered container at room temperature. Makes 13 cups mix.

Note: To measure master mix, pile lightly into cup and level off with spatula.

ANSWER Michael Brennan, Wilkes Barre, wanted a recipe for brown basmati long-grain rice. Thanks to Toni Kellers for writing that the word is spelled correctly. With a little detective work at the grocery, she found Texmati Long Grain American Basmati Rice in a plastic jar. Her family and friends love the recipe she included, which was originally printed in Country Living magazine. Toni also uses basmati rice in place of recipes for long-grain rice. Toni writes that coconut milk is found in supermarkets in the aisle with drink mixes.

Curried Butternut Squash And Rice Casserole

2 tablespoons vegetable oil

1 cup chopped onion

1 shallot, chopped

1 tablespoon curry powder

1 teaspoon salt

½ teaspoon ground coriander

¼ teaspoon ground black pepper

2 cups reduced-sodium chicken or vegetable broth

14-ounce can reduced-fat coconut milk

2½ cups butternut squash, peeled, cubed

1½ cups basmati rice

¼ cup sliced almonds

¼ cup golden raisins

Heat oven to 375 degrees. In a shallow Dutch oven, heat oil over medium heat. Add onion, shallot, curry powder, salt, coriander, and pepper. Saute until onion has softened 5-7 minutes.

Stir in broth and coconut milk. Bring the mixture to a boil over high heat. Cook one minute. Remove pan from heat and stir in the squash, rice, almonds, and raisins. Cover tightly and place in oven. Bake 20 minutes. Carefully remove the cover and bake 10 minutes longer. Serve immediately.

ANSWER — Bonnie Reese, Wellsboro, wanted a recipe for cheesecake that tastes like that served in restaurants. Thanks to Norma McClure, York, for sending what she writes is a really good recipe that she hopes Bonnie will enjoy as much as her family does.

Cheesecake

Have all ingredients at room temperature. Preheat oven to 350 degrees. Line bottom of 10-inch spring-form pan with graham cracker crumbs, after greasing the sides.

Cheesecake Mixture:

3 pounds cream cheese

10 eggs (9 if large)

1 pound confectioners' sugar

1 tablespoon lemon juice

1 tablespoon vanilla

Beat cream cheese at low speed until soft and creamy. Add one egg at a time. Add confectioners' sugar, vanilla, and lemon juice. Beat 5 minutes or more. Pour batter into springform pan and place in shallow pan in oven; After baking 20-30 minutes, put hot water in pan in which springform pan is sitting. Bake 40 minutes longer. Keep water in pan at all times. Cool completely before removing sides from pan.

ANSWER — Eleanor Kisner, Muncy, wanted zucchini recipes for casseroles. Here are a few. For more recipes from our readers, check out the Home On The Range page.

Zucchini Pizza Casserole

4-5 10-inch zucchinis, sliced

1 pound ground beef

1 onion

Salt, pepper, and oregano, to taste

15-ounce can pizza sauce

¼ pound mozzarella cheese

Cook squash slightly in salted water. Drain; put into casserole. Fry meat and onions; season and add pizza sauce. Pour over squash and top with cheese. Bake at 350 degrees for 30 minutes.

"This is our best recipe," writes Eva Rissler, New Enterprise.

Zucchini Quiche

1 cup onion, chopped

1 cup Bisquick baking mix

4 eggs

½ cup vegetable oil

½ cup Parmesan cheese or grated cheese of your choice

1 teaspoon parsley, optional

¼ teaspoon salt or to taste

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