



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@lnpnews.com

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

QUESTION — Annie Kauffman, Honey Brook, wants a recipe to make butterscotch or caramel topping for ice cream that tastes like Smuckers' toppings.

QUESTION — Brenda Reinhart, Coopersburg, wants a recipe for grape juice from homegrown grapes.

QUESTION — Brenda Reinhart's sister-in-law wants a recipe for Bread and Butter Zucchini.

QUESTION — A reader would like a recipe for chocolate filled cookies and for raspberry filled cookies like they make at Bird-in-Hand Bake Shop. The raspberry filled have a buttery flavor on the outside with a smooth raspberry filling. The chocolate have a chocolate chip outside with a fudge-like filling.

QUESTION — In the Dec. 2 issue, a recipe for Mincemeat Bars from Katherine Wagner was printed. However, the measurement for butter was not included. Katherine, please let us know the amount of butter required for the recipe, as several readers have inquired about it.

QUESTION — Carrie Sponseller, Gettysburg, requests a recipe to make homemade pot pie to dry and store until needed.

QUESTION — Em Snyder, Red Lion, would like a recipe to make venison sweet bolgona. How long does it need to hang before smoking and how long should it hang before using?

QUESTION — Lorraine Nash, Mainesburg, wants a recipe to make gummies that taste like gummie bears.

QUESTION — Dotty Gaul, Douglassville, writes that when she was growing up in the Harrisburg area during the 1950s, her family went to the Blue Parasol, a drive-in restaurant with curb service. They served pork barbecue sandwiches with no tomato sauce but with relish. She thinks it was pork simmered in chicken broth with some other ingredients. Does anyone have a recipe that sounds similar to what Dotty describes?

QUESTION — Linda Smith, Walpole, N.H., would like the recipe for the starter to make fruitcake in which the fruit ferments in the jar. She has the fruit part of the recipe but not the starter.

QUESTION — A reader would like a recipe for chicken croquettes, which taste similar to those served by Shady Maple Smorgasbord.

QUESTION — Kathryn Wear, New Castle, wants a recipe for cashew crunch, which is made by the Amish and is very buttery and extremely good.

QUESTION — A. Guidas wants old-fashioned recipes for soups and chillies and pumpkin funnel cakes.

QUESTION — Howard Burkholder, Marion, wants a recipe for sweet and sour pickled eggs.

QUESTION — A Gordonville reader wants a sour dough recipe. She tasted some from the Reading Terminal Market, and would like to have a recipe that is similar to that sold there.

QUESTION — C. Faus wants to know how to make homemade rice cakes. She writes they are nice for wheat-free diets but expensive to buy.

QUESTION — Since October is Popcorn Popping Month, N. Kring, Somerset County, would like a recipe for kettle corn, which is a sweetened, salted popcorn sold at county fairs and festivals.

QUESTION — A reader requested an old recipe for clear bean soup made with fresh pork.

ANSWER — A Dauphin reader enjoyed the article, "Dietz Prepares Food With Deception," which appeared in the Nov. 11th issue, and requested more recipes that include "odd" or surprising ingredients. Thanks to Maggie Keeler, Charlestown, W.V., for sending several recipes containing surprise ingredients. She writes that she takes such things as the Chocolate Sauerkraut Cake to church pot-lucks, but she never tells anyone what the "surprise" is until after they have tasted it. Maggie writes that she has collected many dessert recipes featuring everything from beets, lettuce, and sweet potatoes to garlic. She promises to send more recipes containing unusual ingredients after the holidays.

Catsup Cake

2 cups flour
 1/2 cup sugar
 1/3 cup cocoa
 1 1/2 teaspoon baking soda
 1 1/2 teaspoon baking powder
 1/2 teaspoon cinnamon
 1/4 teaspoon salt
 1 cup milk
 1/2 cup catsup
 1/2 cup shortening
 1 teaspoon vanilla
 2 eggs

Combine flour, sugar, cocoa, baking soda, baking powder, cinnamon, and salt in a large mixer bowl. Stir in milk, catsup, and shortening; beat on low until combined. Add vanilla and eggs; beat on medium for 2 minutes. Bake in 13x9-inch baking pan for 35 minutes at 350 degrees. Cool and frost with chocolate frosting.

Chocolate Mayonnise Cake

3 cups unsifted flour
 1 1/2 cups sugar
 1/3 cup cocoa
 2 1/4 teaspoons baking powder
 1 1/2 teaspoons baking soda
 1 1/2 cups real mayonnaise
 1 1/2 cups water
 1 1/2 teaspoons vanilla

Sift dry ingredients together into a large bowl. Gradually stir in mayonnaise, water, and vanilla until well blended. Pour into two greased and wax paper-lined 9-inch cake pans. Bake layers at 350 degrees for 30 minutes or until cake tests done. Cool and frost.

Note: Cake contains no additional eggs or oil other than what is in the mayonnaise and stays moist.

Sauerkraut Apple Cake

2 cups flour
 2 teaspoons baking powder
 1 teaspoon baking soda
 2 teaspoons cinnamon
 1/2 teaspoon grated nutmeg
 1 teaspoon salt
 1 cup sugar
 1/2 cup packed brown sugar
 4 eggs
 1 cup vegetable oil
 16-ounce can sauerkraut, drained, rinsed
 1 peeled, cored, finely chopped apple
 1 cup coarsely chopped walnuts or pecans

Frosting:

8-ounces softened cream cheese
 1/2 cup softened butter
 1 pound powdered sugar
 1 teaspoon vanilla
 2 teaspoons cinnamon
 1 tablespoon grated orange zest
 1/4 teaspoon salt
 Combine flour, baking powder and baking soda, cinnamon, nutmeg, and salt; set aside. Combine the sugars in another bowl; whisk in the eggs and oil until well blended. Mix in kraut, apple, and nuts. Stir in dry ingredients just until moistened. Put into greased and floured 13x9-inch pan. Bake at 350 degrees for 30 minutes, or until cake tests done. Cool completely before frosting. Serve cake at room temperature. To make the frosting, beat cream cheese and butter together. Add the powdered sugar gradually, then vanilla, cinnamon, orange zest, and salt. Beat until well blended; spread on cooled cake. Refrigerate cake or icing will become too soft, but bring to room tempera-

ture to serve. Makes 12 servings.

ANSWER — Audrey Renno, Hamburg, wanted a recipe for Pepper Pot Soup made with tripe instead of with beef. Thanks to Donna Montagner, Kempton, for sending a recipe for tripe, an old Italian recipe that her husband's mother brought with her (by memory) in the 1920s.

Tripe

Cut unpressed tripe into inch-long pieces about 1/8-inch wide. Saute in olive oil and butter enough to coat bottom of pot. Add:

Salt and pepper, to taste
 3 tablespoons parsley
 2 teaspoons tomato paste
 In spice ball or small sack, combine:
 Garlic clove
 2 tablespoons whole cloves
 3 pieces cinnamon stick (1/2-inch long)
 Simmer slowly for three hours, adding boiling chicken broth.

ANSWER — For the readers who requested gluten-free recipes, here are several from Maggie Keeler, Charlestown, Va. She also recommends the following sources for more information, recipes, and gluten-free baking products: Website - www.glutenfreemail.com Miss Roben's P.O. Box 1149, Frederick, MD 21702; Phone 1-800-891-0083 and website: missroben.com Gluten-Free Living (bi-monthly newsletter), P.O. Box 105K, Hastings on Hudson, NY 10706. E-mail: gfliving@aol.com

Wheat-Free Sighs

3 egg whites
 1/4 teaspoon cream of tartar
 1/2 cup sugar
 1/4 cup almonds, chopped
 1 teaspoon grated lemon peel
 Combine egg whites with cream of tartar. Beat until foamy. Add sugar gradually; beat mixture until stiff. Fold in almonds and lemon peel. Drop mixture by spoonfuls onto an ungreased baking sheet. Bake at 325 degrees for 25 minutes. Makes about 2 1/2 dozen.

Scotch Teas

1 cup butter
 2 cups brown sugar
 2 teaspoons baking powder
 1/2 teaspoon salt
 4 cups old-fashioned oats
 Melt butter and brown sugar in a heavy skillet. Take off heat; stir in baking powder and salt. Mix in oats. Put in a greased 9x13-inch baking pan. Bake at 350 degrees for 20-25 minutes. Cool thoroughly before cutting into squares.

Oatmeal Crumb Bars

4 cups quick oats
 1 1/2 cups chopped walnuts
 1 cup packed brown sugar
 1 cup shredded coconut
 1 teaspoon salt
 3/4 cup melted butter
 3/4 cup orange marmalade
 Combine all ingredients; mix well. Press into a greased 15x10-inch jelly-roll pan. Bake at 400 degree oven for 18-20 minutes. Cool before cutting. Makes 4 dozen.

ANSWER — Carol Fulkroad, Millersburg, wants a recipe for frozen yogurt, which can be made in a 1 1/2-quart ice cream freezer. Thanks to Dorothy Stoms, Deerfield, N.J., for sending a recipe.

Basic Vanilla Frozen Yogurt

20-ounces plain yogurt
 1/2 cup sugar
 1 envelope unflavored gelatin softened in 1/4 cup water
 Dash salt
 1/2 cup evaporated milk
 2 teaspoons vanilla
 Scald evaporated milk over low heat, stirring occasionally to avoid the skin formation over the top of the milk. Add sugar, salt, and softened gelatin. Stir until thoroughly dissolved and mixture is completely smooth. Cool, add yogurt and vanilla. Mix well. Chill thoroughly in refrigerator for two hours or longer. Pour into can and freeze. Makes 2 quarts.

Fruit Ice Cream: Vanilla recipes may be varied with the addition of either good ripe peaches, bananas, strawberries, or other fruits or flavors desired. Use one cup fruit per quart ice cream.