



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 "j" 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 — A reader requests recipes for fruit soups made without alcohol.

QUESTION — Jim Testerman, Mercersburg, requests a recipe for baked oatmeal.

QUESTION — Jim Crater, Mohnton, wants a recipe for pickled green beans sometimes referred to as dilly beans. He writes that his ex-wife took the recipe with her when she left, and he sure misses those beans.

QUESTION — A Somerset reader wants recipes for Pasta Fazool or Fasoul and for Catalina French Salad Dressing.

QUESTION — Naomi Becker requests a recipe for Apricot Crumb Pie using dried apricots.

QUESTION — A York County reader wants a recipe for apple cake using a boxed cake mix and raw apples.

QUESTION — A York County reader wants a recipe for Chicken-Peanut Casserole that tastes like that served at Hershey Farms Restaurant.

QUESTION Debbie Reynolds, Wrightsville, writes that she always has problems with her carrot cake falling in the middle. She tried adding more flour, but it still fell. Does anyone know what causes it and what can be done to remedy the problem?

QUESTION — Erma Zimmerman, Williamsburg, wants a recipe for pesto sauce.

QUESTION — A reader would like a recipe to make apple or cherry turnovers like those served at Arby's Restaurant.

QUESTION — Eleanore Henne, Bernville, wants a recipe to make cashew brittle in the oven, not on the burner. She does not have a microwave so do not send directions using a microwave.

QUESTION — Tammy Coleman, Millersburg, wants a recipe to make pumpernickel bread in a bread machine.

QUESTION — Marlin Winters, Elizabethtown, wants a recipe for a good moist carrot cake without nuts. She especially likes those sold at Darrenkamp's Store.

QUESTION Frances Hanlin, Mt. Storm, W.V., writes that she is having trouble churning butter. They have churned butter for years, and she thinks they are doing everything the same as before. The cows are the same and the feeding the same, but when the cream is churned, it whips up but the butter particles won't gather together. Anyone have some insight into the cause of this problem?

QUESTION — Shirley Schwoerer, Wysox, would like a recipe for strawberry butter.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for white chocolate brownies and for white chocolate cake.

QUESTION — Jackie Hall, Saye, Va., wants a recipe to make butter from milk purchased from supermarkets. She also is looking for a used butter separator. Editor's Note: I don't think it is possible to make butter from homogenized milk because the cream will not separate from the milk. However, purchased cream may be used.

QUESTION — Kelly Judge, Hampstead, Md., requests a recipe for hot pepper relish that sub shops use as a hoagie spread. She would like

to can the spread.

QUESTION — Rachel Beiler, Paradise, requests a recipe for steak sauce.

QUESTION — A steady reader would like to know why the pickled garlic she made turned green. She used a recipe in this column, but after several weeks the garlic turned green. Is it safe to eat? Also, how can you keep garlic during winter months without it drying out? Any information and recipes for garlic would be appreciated.

QUESTION — Bob Snyder, Akron, Ohio, requests a recipe for hot rice, which includes onions, tomatoes, and other ingredients. He has tasted the mixture in restaurants, but isn't sure of the ingredients.

QUESTION — Jody Applebee wants a recipe for corned beef hash that tastes like that served in restaurants.

QUESTION — Jacob Beiler, Holtwood, would like to have some recipes for cheese making. Also, he would like to know where to buy rennet tablets.

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

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.

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 — 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 — A. Guidas wants a recipe for pumpkin funnel cakes.

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.

CORRECTION — Eugenia Emert, Catasauqua, wanted a recipe for pumpkin cream cheese cupcakes, which are similar to the chocolate or black bottom cream cheese cupcakes. Debbie Reynolds, Wrightsville, submitted one that was printed in last week's issue. However, she inadvertently forgot to include the baking soda, so here is the corrected version.

Pumpkin Cream Cheese Cupcakes

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 teaspoon cinnamon
1/4 teaspoon ground cloves
1/2 cup butter, softened
1 1/2 cups brown sugar
2 eggs
3/4 cup pumpkin
1/4 cup buttermilk
Sift together flour, baking powder, salt, baking soda, cloves, and cinnamon.

Beat together butter and brown sugar. Add eggs and beat until light and fluffy.

Mix pumpkin and buttermilk in a small bowl. Alternately add flour mixture and pumpkin mixture to butter, end with flour.

Cream Cheese Filling:

Beat until well mixed:
8-ounces cream cheese
1 egg
1/2 cup sugar
Fill cupcake papers one-third full with cake batter. Add 1/2 teaspoon cream cheese mixture on top. Bake at 350 degrees for 15-20 minutes or until cupcakes are done.

Thanks to Mrs. Sensenig, Ephrata, for sending this recipe that she clipped from this column several years ago. Whenever she makes these, she gets quite a few requests for the recipe.

Yummy Pumpkin Cupcakes

2 cups pumpkin (mashed)
2 cups sugar
4 eggs
3/4 cup vegetable oil
Mix the above ingredients together. Sift to-

gether the following ingredients and add to the pumpkin mixture.

2 cups flour
1 teaspoon salt
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon cinnamon
Mix well and fill cup cake papers half full of batter and top with 1 teaspoon of topping. Bake 15-20 minutes at 350 degrees.

Topping:

8-ounces cream cheese
1 egg
1/2 cup sugar
Dash salt
6-ounces chocolate chips
Cream cheese, egg, sugar, and salt, add chocolate chips and mix.
Makes 36 cupcakes.

ANSWER — Thanks to Ruth Klingler, Selinsgrove, for sending two different recipes, which had been requested by Linda Smith, Walpole, N.H.

Brandled Fruit Starter

15 1/4-ounce can pineapple chunks
17-ounce can apricot halves
16-ounce can sliced peaches
10-ounce jar maraschino cherries
1 1/4 cups sugar
1 1/4 cups brandy
Combine all ingredients in a clean non-metal bowl and stir gently. Cover and let stand at room temperature for three weeks, stirring twice a week. Starter is now ready to use.

Reserve 1 cup of starter at all times or you'll need to start all over again. To replenish starter, add 1 cup of sugar and 1 of the four fruits listed. Add another fruit every week for the next three weeks, stirring gently each time. Cover and let stand at room temperature three days before using. Apricot or peach brandy can be used and fruit cocktail substituted for peaches or apricots.

Brandled Fruit

For starter, place in a 1-quart container with loose-fitting top, stir 3-4 times the first day:

3/4 cup drained, chopped pineapple
3/4 cup drained, chopped peaches
6 chopped maraschino cherries
1 1/2 tablespoons dry yeast
At the end of two weeks, add 1 cup chopped pineapple and 1 cup sugar. Stir every 2-3 days.

After another two weeks, add 1 cup chopped peaches and 1 cup sugar. Stir every 2-3 days. Two weeks later, add 1 cup chopped maraschino cherries and 1 cup sugar. Stir every two or three days and let it work for at least two weeks. To keep the starter going, add more fruit and sugar every two weeks.

At the end of the eighth week, the addition of fruit and sugar in the above order and amounts should be started all over again. You may have to put the starter in a larger jar. Never use citrus fruits or let the starter drop below 3 cups. Apricots can be used. Never refrigerate or seal the jar.

Friendship Cake

1 yellow cake mix
2/3 cup oil
4 eggs
1/3 cup starter juice (drained liquid from starter)
1 small box instant vanilla pudding
2 cups starter fruit
1 cup chopped nuts
Mix together all ingredients for cake and bake in greased tube or bundt pan at 350 degrees for 50-70 minutes.

ANSWER — Polly Weiss, Woxall, wanted to know where to find yellow corn meal to make mush. She wrote that the stuff sold in supermarkets doesn't taste like the corn meal that feed stores used to sell. Thanks to Karen Moyer, Portage, for writing that she had the same problem in Cambria County, but she found a good source called Brinser's Best manufactured by James H. Haldeman, 1466 Jerry Lane, Manheim, PA 17545. The homeground corn meal is available in many stores in the Lancaster and Lebanon County area.

If you are really ambitious, Elizabeth Stoltzfus, Millersburg, writes that you can make your own yellow corn meal to make mush. If you live near a neighbor who farms, ask if you can gather ears of corn in the fall after the corn has dried. Bring the ears of corn into the house and lay them out to dry in a warm place for another 2-3 weeks. Then shell off the corn and take it to a grinder at a feed mill to be ground into corn meal.

ANSWER — Carrie Sponseller, Gettysburg, requests a recipe to make homemade pot pie to dry and store until needed. Thanks to Karen Moyer, Portage, for sending this recipe.

Homemade Pot Pie

1 egg
1 tablespoon shortening
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