



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](mailto: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 — D. Reinert, Alburtis,** wants recipes for dried beef other than creamed dried beef.

**QUESTION — Mary Brinton, Severn, Md.,** wants a recipe for President Grant's rice pudding, which is reported to have been his favorite. It was made like a custard with eggs and served with lemon sauce.

**QUESTION — Lisa Weaver, Dillsburg,** wants a recipe for mayonnaise cake. She remembers her grandmother making it.

**QUESTION — Ms. Wm. Stevens, Starrucca,** would like the best recipe for baked corn in order to serve it for her senior citizens group.

**QUESTION — Jean McCaffrey, Ironia, N.J.,** is looking for a recipe for Chinese Lo Mein, preferably chicken or vegetable.

**QUESTION — Joyce Grim, Bucks Co.,** writes that her church group makes candy twice a year. Often the chocolate turns white while drying. It is not placed in the refrigerator. How can they prevent this from happening?

**QUESTION — A Lancaster County reader** would like to have recipes using chicken breast.

**QUESTION — A reader** would like a recipe for iced tea.

**QUESTION — Holly Eshbach, Dover,** wants to know where to purchase teaberry flavoring to make teaberry ice cream.

**QUESTION — Beverly Massicot, Taneytown, Md.,** is looking for a recipe for vanilla sauce served over bread pudding. It was served in a few restaurants years ago.

**QUESTION — Virginia Zimmerman, Lititz,** wants a recipe for making beef or pork puddings.

**QUESTION — A reader** requests recipes for fruit soups made without alcohol.

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

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

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

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

**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.

**ANSWER — Holly Eshbach, Dover,** wanted to know of a way to prevent cream puffs from deflating after they are removed from the oven. Thanks to Dorothy Stoms, Deerfield, N.J., who sends a recipe that she said includes the secret to keep them puffy — putting them back into the oven for 20 minutes.

#### Cream Puffs

½ cup butter  
1 cup boiling water  
1 cup sifted all-purpose flour  
¼ teaspoon salt  
4 eggs

Melt butter in boiling water. Add flour and salt all at once, stir vigorously. Cook, stirring constantly, until mixture forms a ball that doesn't separate. Remove from heat and cool slightly. Add eggs, one at a time, beating vigorously after each until smooth.

Bake in 450 degree oven 15 minutes, then in 325 degree oven 25 minutes. Remove cream puffs from oven; split. Turn off oven and put cream puffs back in oven to dry out, about 20 minutes. Cool on rack.

Just before serving, fill centers with ice cream or French custard filling. Replace tops; drizzle with chocolate sauce. Sprinkle chopped nuts atop. Makes about 10 big puffs.

**ANSWER — Erma Zimmerman, Williamsburg,** wants a recipe for pesto sauce. Thanks to Valerie Olesh for sending a recipe.

#### Creamy Pesto Dip

2 cups packed parsley sprigs  
⅔ cups walnut pieces  
⅓ cup grated parmesan cheese  
2 cloves garlic  
1 tablespoon dried basil leaves  
8-ounces cream cheese, softened  
¼ cup milk  
Lemon wedge and basil sprig, for garnish  
Snack sticks

In electric blender or food processor, blend parsley, walnuts, parmesan cheese, garlic, and basil until finely chopped. Add cream cheese and milk; process until well blended. Cover; chill until serving. Garnish with lemon wedge and basil sprig if desired. Serve as a dip with snack sticks. Yield: 1½ cups.

**ANSWER — Margaret Kaltreider, Glenville,** wanted a recipe for Irish soda bread. Thanks to Hermie Potts, N.J., for sending a recipe that she writes is very good.

#### Irish Soda Bread

1½ cups raisins  
4 cups flour sifted  
½ teaspoon baking soda  
1 teaspoon baking powder  
1 teaspoon salt  
3 tablespoons sugar  
2 eggs, beaten  
1½ cups buttermilk  
½ cup butter, softened  
3 teaspoons caraway seeds (optional)

Heat oven to 450 degrees. Mix raisins with flour, baking soda, baking powder, salt, and sugar. Cut in butter with pastry blender or two knives until the consistency of coarse cornmeal.

Gradually add buttermilk and eggs, mix gently until just moistened. Knead lightly until smooth on floured board. Shape into round loaf. Put dough in a greased round baking pan. With sharp knife, cut a cross on top of the dough. Bake 10 minutes at 450 degrees, reduce heat to 350 degrees and bake 45 more minutes. Cool on wire rack. Slice and eat.

**ANSWER — Another solution** for Frances Hanlin who was having trouble churning butter is sent by a reader who said that cream might be too warm when churning. Let the cream set at room temperature for one hour and then churn.

**ANSWER — Rose Camata, Covington,** re-

quests a recipe for white boiled icing for cakes. Thanks to Dorothy Stoms, N.J., and an anonymous reader for sending several recipes.

#### Boiled White Icing

Stir until sugar is dissolved and bring to a boil:

2 cups sugar  
1 cup water

Cover and cook about 3 minutes or until the steam has washed down any crystals which may have formed on the sides of the pan. Uncover and cook to 238-240 degrees. At the temperature the syrup will spin a very thin thread on the end of a coarser thread. This final thread will almost disappear, like a self-consuming spider web.

Whip until frothy:

2 egg whites  
¼ teaspoon salt

Add the syrup in a thin stream, whipping eggs constantly, when these ingredients are all combined, add:

¼ teaspoon cream of tartar or a few drops lemon juice  
1 teaspoon vanilla

#### Seven Minute White Icing

A very fluffy, delightful icing that never fails. Place in the top of a double boiler and beat until thoroughly blended:

2 unbeaten egg whites  
1½ cups sugar  
5 tablespoons cold water  
¼ teaspoon cream of tartar  
1½ teaspoons light corn syrup

Place these ingredients over rapidly boiling water. Beat them constantly with a rotary beater or with a wire whisk for seven minutes. Remove icing from heat. Add:

1 teaspoon vanilla

Continue beating until the icing is the right consistency to be spread. At this point you may add (optional)

½ cup chopped nuts or grated coconut or 1 stick crushed peppermint candy.

Makes about 2 cups frosting.

Here's one for chocolate cooked icing from Mildred Miller, Hershey.

#### Chocolate Cooked Icing

1 cup sugar  
3½ tablespoons cornstarch  
6 tablespoons cocoa  
Pinch salt

1 cup water

2 tablespoons vegetable oil

Mix water with cornstarch in saucepan. Combine cocoa and oil. Add to cornstarch mixture and remaining ingredients while cooking over low heat, about 10 minutes, stirring constantly.

**ANSWER — Jacob Beiler, Holtwood,** requested recipes for cheese making. Also, he would like to know where to buy rennet tablets. Thanks to a reader for recommending the following source: New England Cheesemaking Supply Co., P.O. Box 85, Main St., Ashfield, MA 01330. Here are several recipes.

#### Mozzarella Cheese

Pour one gallon milk (can use skim) into container, add 3 tablespoons buttermilk or 1 tablespoon vinegar to milk. Stir well and let set from 6-12 hours.

Heat milk to 90 degrees and stir in ½ rennet tablet dissolved in one tablespoon cold water.

Remove from heat, cover, let set in warm spot for 30 minutes or until the curds are set.

Break it into small pieces with your hands. Place mixture over low heat, stirring occasionally with your hands. When the curds begin to stick together, gather into a mass and put into cheese press (or into a colander lined with a light weight material).

Press cheese for 30 minutes, adding more weight (10 pounds is sufficient) every 5 minutes (can use a jar and add water and compare with water weight for proper amount).

Take cloth off cheese and put in back into the whey. Heat slowly over low heat to slightly below boiling. Remove cheese from whey and put into cloth. Leese drain overnight.

Remove from cloth. Wrap and freeze until needed. Yield: about 1 pound. Mild-Flavored Hard Cheese

Heat 2 gallons milk in stainless steel kettle to 180-190 degrees. If it boils, it will work, but cheese will be drier. Remove from heat and add vinegar until it separates (approximately ½ cup). Pour cheese into a colander to drain the whey. Once it's drained, add 2½ teaspoons salt to the curds using a fork to stir. While still hot, put the curds into some kind of mold with holes at the bottom and sides so it can drain. (Try using the top of a vegetable blancher). Cut a plastic lid to fit and punch holes for the top. For weight, fill 5-quart plastic ice cream pail with water. Or put a cheesecloth into the colander and gather the curds tightly in the cloth and let set. Let it drip and harden in a cold place overnight. Remove from mold and enjoy.

For cottage cheese, cool curds in whey. Drain through cloth, allowing curds to drip dry. Place them in a bowl and add salt, enough milk to moisten the curds.