



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 — Mildred Sickler, Falls, would like a recipe for buttermilk sugar cookies.

QUESTION — Jennifer Kauffman wants a recipe for maple and brown sugar oatmeal.

QUESTION — C. Kessel, Hanover, wants a recipe for a dessert called lime cooler, which combines lime Jell-O and finely grated lemon/lime peel. She believes the fluffy dessert is popular among Amish and Mennonite families.

QUESTION — Retired dairy farmer Don War-yanka, Irwin, writes that at the York Farmer's Market, he ordered a creamy macaroni dish that was served with stewed tomatoes. That was two years ago, but he has never forgotten how tasty it was. He would like the recipe.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for starter sourdough buckwheat pan-cake mix.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for pie crusts using unbleached flour.

QUESTION — Norma Eckard, Gettysburg, wants a recipe for vegetable lasagna.

QUESTION — Kandace Nealy, Newville, lost a recipe for coconut cake, which used cream of coconut, a white cake mix, and sour cream. She writes that the cake was moist and delicious, and she thought it had been published in this paper recently. We have searched our files but could not find this recipe. Anyone have the recipe?

QUESTION — Evelyn Reinfeld, Halifax, wants recipes using raw sugar in cakes, cookies, pies, etc. (Note: I think raw sugar is interchangeable with granulated sugar. If someone has more information and recipes, please respond.)

QUESTION — Rosanna Allgyer, Gap, wants canning recipes for horseradish jam and for garlic jar.

QUESTION — Holly Galinski, Plumsteadville, wants a recipe for a combination of baked seafood using shrimp, scallops, real crab meat, and flounder.

QUESTION — A Denver reader is looking for a recipe to make cappuccino that tastes like that sold at mini markets.

QUESTION — Janet Spangler is looking for a recipe in the 1934 Watkins Cookbook (or in that year span) for chocolate pennies. It's a candy treat made up and dropped on wax paper that resembles pennies.

QUESTION — Donna Good, Etters, would like a recipe for cooking sausage, mainly in brown gravy.

QUESTION — Mary Ann Lutz, Bethel, is wondering if there is a spice to put in horseradish to make it "a little on the hot side" without taking the horseradish taste away. She would also like to know where to purchase it.

QUESTION — Robert O'Leary, Clarks Summit, would like a recipe for Pepper Corn Soup.

QUESTION — Tami Reigle, Paxtonville, would like a recipe for homemade hard candy that uses orange peels. Her grandparents lived in the York and Dallastown areas and her family talks about this candy, but no one has the recipe.

QUESTION — Zayn Muhsin, Philadelphia,

would like to have recipes for making processed meats such as sausage, salami, turkey ham, corned beef, bacon, or turkey bacon.

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

QUESTION — L. Hurst, Shippensburg, would like to have a recipe for chocolate eclair pies like those sold in snack packs at stores.

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

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 — 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 — Mary Brinton, Severn, Md., wanted a recipe for President Grant's rice pudding, which is reported to have been his favorite. Thanks to a reader who sent in the following recipe, which is served with lemon sauce.

Rice Pudding

1 tablespoon butter
3 cups hot cooked rice
4 eggs, separated
2 cups half-and-half
2 cups milk
½ cup sugar
1 tablespoon lemon peel, grated
1 teaspoon vanilla extract
¼ teaspoon salt
Stir butter into rice; set aside. Beat egg yolks; add half and half, milk, sugar, lemon peel, vanilla, and salt. Add yolk mixture to rice. Beat 4 egg whites until stiff; fold into mixture. Pour into a buttered, 2-quart baking dish; set in pan of hot water. Bake one hour in a 350 degree oven or until knife inserted in center comes out clean. Serve with lemon sauce. Serves 8.

Lemon Sauce:

½ cup sugar
1 tablespoon cornstarch
¼ teaspoon salt
1 cup boiling water
1 tablespoon butter
1 tablespoon lemon peel, grated
3 tablespoons fresh lemon juice
Combine sugar, cornstarch, and salt; stir in water gradually. Cook, stirring constantly, about 5 minutes. Blend in remaining ingredients.

ANSWER — Joyce Grim, Bucks Co., writes that her church group makes candy twice a year. Often the chocolate turns white while drying, and she wanted to know what caused that problem. Thanks to Eleanor Heavener, Flintstone, Md., who writes that chocolate turns white when it is poured too warm or the room is too warm and it is taking too long to cool. Make sure the chocolate is slightly cool to the touch and work fast. If it cools too much, set in a pan of hot water for a few seconds. She would be happy to answer questions at (301) 478-2712.

ANSWER — Janet B. Vogt, Bloomsburg, wanted a recipe for dark rye bread with caraway seeds, not for a bread machine but "good old homemade by hand" bread. Thanks to a reader for sending a recipe.

Rye Bread

2 packages active dry yeast
½ cup warm water
¼ cup honey
3 cups rye flour
2 cups warm buttermilk or sour milk
4 tablespoons caraway seed
½ cup soy grits (optional)
2 teaspoons salt

¼ cup molasses

½ cup melted butter or oil

3 or more cups whole wheat flour

Mix yeast into warm water, add 1 teaspoon honey; set aside. Combine rye flour, milk, caraway seed, grits, salt, molasses, remaining honey and butter or oil. Add yeast mixture; beat until smooth. Add enough whole wheat flour to make a soft dough. Knead dough on a lightly floured board until smooth. Put dough in greased bowl; turn to grease the top. Cover and let dough rise in a warm place until doubled; punch down and let rest about 10 minutes. Divide dough in half. Shape loaves and put into 2 greased loaf pans; cover and let rise to rim. Bake in preheated 350 degree oven 35-45 minutes, until brown and firm all over. Remove from pans; cool on wire racks.

ANSWER — Karen Horning, Mohnton, wanted a recipe to make the basic baking mix like Bisquick. Thanks to Elizabeth Weaver-Kreider and Jennifer Kauffman for e-mailing recipes, and to others for sending recipes.

Basic Biscuit Mix

For 4 pounds of mix, sift together three times:

10 cups all-purpose flour
6 tablespoons baking powder
1½ tablespoons salt
1½ teaspoon cream of tartar
¼ cup sugar

Cut into dry mix until consistency of cornmeal:

2 cups vegetable shortening

Stir in:

2 cups dry milk powder

Store in covered container at room temperature. Can use interchangeably in recipes required Bisquick.

Substitutions: ⅓ of flour can be whole wheat. Can add 1 cup wheat germ. May replace 1½ cups all-purpose flour with soy flour. Dry milk is optional, but increases protein.

Easy Biscuit Mix

10 cups all-purpose flour or 6 cups all-purpose with 4 cups whole wheat flour

½ cup baking powder

¼ cup sugar

2 cups shortening

2 teaspoons salt

In bowl, stir together flour, baking powder, sugar, and salt. Cut in shortening until mixed thoroughly.

To make biscuits: Use 1 cup biscuit mix and ¼ cup milk. Makes 4; bake at 450 degrees for 8 minutes.

To make muffins: Use 1 cup biscuit mix, 1-3 tablespoons sugar, 1 egg, and ¼ cup milk. Makes 6. Bake at 400 degrees for 15-20 minutes.

To make pancakes: Use 1 cup biscuit mix, 1 beaten egg, and ¼ cup milk. Makes 6.

ANSWER — A Somerset reader wanted recipes for Catalina or French Salad Dressing. Thanks to Jenifer Kauffman for sending this recipe.

French Dressing

2 cups mayonnaise

¼ cup vinegar

3 tablespoons sugar

½ teaspoon salt

1 tablespoon mustard

1 cup ketchup

1 teaspoon garlic powder

Mix together thoroughly and serve.

Here's and entirely different recipe for French dressing from Elizabeth Weaver-Kreider.

French Dressing

Shake, beat, or whirl in blender:

1 tablespoon grated onion

1 teaspoon salt

2 tablespoons sugar

2 tablespoons vinegar

½ cup salad oil

½ cup ketchup

2 tablespoons lemon juice

1 teaspoon paprika

Keeps well stored in refrigerator.

ANSWER — Caroline Yoder wanted to know how to make tofu, soybean milk, cheese, etc. Thanks to a reader who writes that a soy milk machine that grinds, heats, filters, and pasteurizes raw, canned or dried soybeans into 5 cups of soy milk within 18 minutes sells for \$159 from "Real Goods," 1031 N. State St., Ukiah, CA 95482-3413. Phone 1-800-762-7325.

Thanks to another reader for sending a collection of soy recipes.

Soy Milk From Dry Beans

Oriental Method: Several methods are used in the Orient for making soy milk. The following recipe is simple.

Soak dry soybeans in water for 12 hours at room temperature, changing the water frequently. Many prefer to soak the beans at least 24 hours. Grind the beans to a fine paste, in a food chopper with a fine knife, or, preferably,

(Turn to Page B9)