

# Cook's Question Corner

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Combine milk, sugar, and marshmallows in a saucepan. Cook over medium heat 5 minutes or until marshmallows melt. Stir in coconut and cornstarch, bring to a boil. Cook one minute, stirring constantly. Makes 2 cups. Spread evenly over brownies or cake.

## Chocolate Frosting

1 tablespoon butter  
 ¼ cup sugar  
 3 tablespoons milk  
 1¾ cup confectioners' sugar  
 1 teaspoon vanilla

1-ounce unsweetened chocolate, chopped  
 Melt butter in saucepan on low heat, add sugar, milk, and chocolate. Cook 3 minutes or until chocolate is melted. Remove from heat and cool. Stir in confectioners' sugar and vanilla. Spread carefully over coconut layer.

**ANSWER** — Evelyn Reinfeld, Halifax, wanted recipes using raw sugar in cakes, cookies, pies, etc. Thanks to Melissa Lapp for writing that her family uses raw sugar in baking items with no troubles. You can use less raw sugar in canning, baking, and jam because it is more concentrated. For more tips, write to Melissa, 3333 Cassadaga Rd., Cassadaga, NY 14718.

**ANSWER** — Tami Reigle, Paxtonville, wanted 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 had the recipe. Thanks to Josephine Matenus, Dallas, for sending a recipe using grapefruit peels and the adjustments needed to make candied orange peels.

## Candied Grapefruit Peel

Cut peel from two grapefruits into four lengthwise sections. If the membranes are very thick, remove some of it, otherwise leave it intact. Cover peel with cold water; bring to boil 10 minutes, drain. Repeat three times. Cut into thin strips.

In 3-quart saucepan, combine syrup, 1 cup granulated sugar, ½ cup white corn syrup, and 1 cup water.

Stir over low heat until sugar dissolves, add peel, gently simmer uncovered about 40 minutes or until most of the syrup is absorbed. Drain in coarse strainer or colander. Roll peel, a few pieces at a time, in granulated sugar. Arrange in single layer on waxed paper or pan. Let dry about two days. Store in covered container. Makes about ½ pound.

## Candied Orange Peel

Substitute six thick-skinned oranges for grapefruit. Boil peel 5 minutes each time in-

stead of 10 minutes. Increase sugar to 2 cups. Decrease corn syrup to 2 teaspoons. Makes about 1½ pounds.

**ANSWER** — For the reader who wanted a recipe for teaberry ice cream, Glenn Reeder, New Tripoli, writes that they have made teaberry ice cream by melting the pink candy mint lozenges in the milk used for making ice cream. He thinks they use 8-16-ounces for a 6-8 quart ice cream mixture. Experiment to find the flavor you desire. The Reeders also used chopped real teaberries, but prefer the ice cream made with the lozenges.

**ANSWER** — Holly Galinski, Plumsteadville, wanted a recipe using a combination of baked seafood. Thanks to Frances Smith, White Hall, for sending a recipe that her family loves. You may use a mixture of shrimp, crabmeat, scallops, and flounder. She writes they live on a grain farm and farm more than 5,000 acres with corn, wheat, and soybeans.

## Seafood Casserole

2 tablespoons butter  
 2 tablespoons flour  
 1 cup light cream  
 ½ teaspoon Worcestershire sauce  
 1¼ teaspoon salt  
 Dash pepper

1 tablespoon grated onion  
 ¼ teaspoon celery salt  
 1 cup lobster or crabmeat  
 1 cup cooked shrimp  
 ½ cup canned sliced mushrooms  
 Dash cayenne, optional  
 Rice, cooked

Heat butter, blend in flour and cream, stir until thick. Add Worcestershire sauce, salt, pepper, onion, seafood, and cayenne, heat thoroughly.

Keep hot in double boiler. Pour over hot rice, when ready to serve or place cooked layer of rice in buttered casserole. Cover with seafood mixture, layer rice, and seafood mixture. Top with one-third cup sharp cheese, and bread crumbs. Place in 350-degree oven until heated through and cheese is melted or crumbs are golden.

Note: Sauce can be prepared and refrigerated overnight or the complete casserole can be prepared and frozen until ready to use.

When serving 10 people, use 2½ pounds medium shrimp and 1 pound crabmeat. Slice shrimp down the middle which makes it look prettier. If sauce seems skimpy, add more cream to your preference. Sauce should be slightly runny if served with rice.

## Bridal Shower Recipe Ideas

### BROCCOLI SALAD

1 bunch broccoli, bite-sized pieces  
 1 bunch cauliflower, bite-sized pieces  
 1 pound bacon, fried and crumbled  
 1 small onion  
 2 cups shredded sharp cheese  
 2 cups mayonnaise  
 2 tablespoons vinegar  
 1 cup sugar

Mix together the mayonnaise, vinegar, and sugar for dressing; mix with other ingredients.

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 Blair County  
 Dairy Princess

### PEANUT BUTTER BARS

18.5-ounce yellow cake mix  
 ½ cup chopped pecans  
 ¾ cup evaporated milk  
 ¼ cup melted butter  
 ½ cup peanut butter chips  
 ½ cup chocolate chips

Combine dry cake mix, pecans, milk, and butter in a medium bowl; mix well. Pour half of the mixture into a greased 9X13-inch pan. Bake 10 minutes at 350 degrees. Sprinkle over chips and drizzle with chocolate syrup. Top with small spoonfuls of remaining cake mixture. Bake another 20 minutes. Cool and cut into bars.

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### RASPBERRY MILK PUNCH

½ gallon raspberry ice cream (softened)  
 1 gallon milk  
 2 (11-ounce) cans of concentrated berry juice  
 2 (11-ounce) cans of water

Mix ingredients in a large bowl; mix ice cream and milk together. Gradually add berry juice and water until thoroughly mixed. Makes 35-40 servings.

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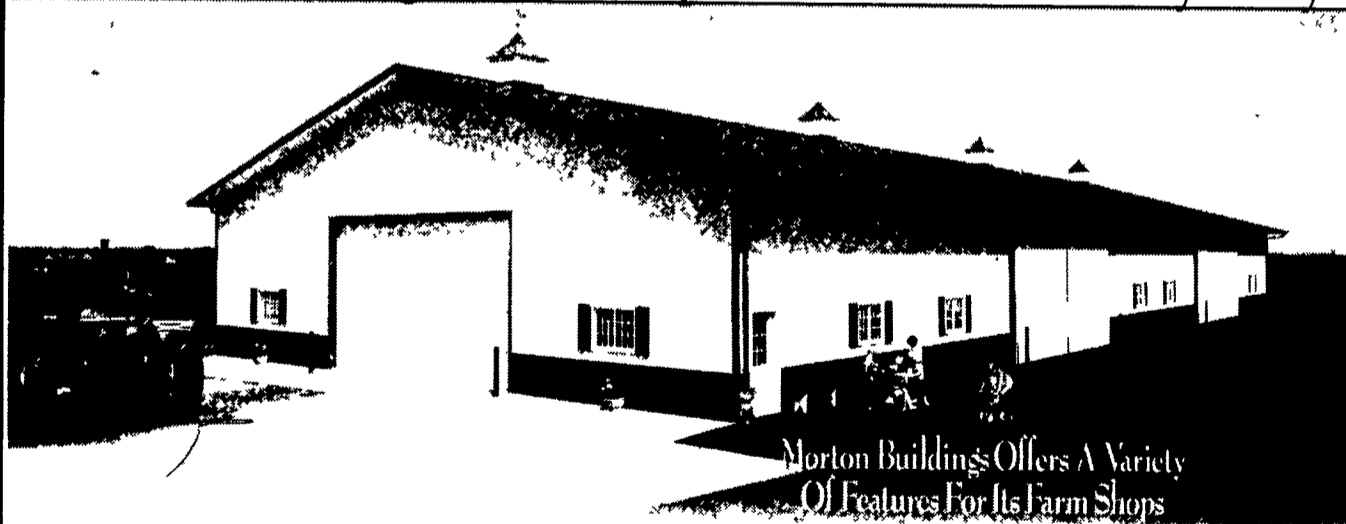
### CHEESE BALL

16 ounces cream cheese  
 8 ounces dried beef, chopped fine  
 1 teaspoon onion salt

In medium-size bowl, soften cream cheese slightly. Add onion salt and dried beef. Blend well and form ball. May be rolled in ½ cup chopped nuts or left plain. Enjoy with crackers.

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