



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

QUESTION — A Hegins reader wants recipes for serving turnips.

QUESTION — A reader from Greencastle writes that many years ago her grandmother made pan cake using corn meal. The cakes were soft and crunchy. The reader said her experiments with making corn meal pan cakes turn out thick like pancakes. She would like thin-crunchy ones. She has tried many different recipes with no luck. Can anyone help her?

QUESTION — Patricia Pfleeger, Milton, is searching for a recipe for Burnt Sugar Cake. She has one now, but it isn't the same as the one she remembers from earlier times. Does anyone have a good recipe?

QUESTION — Karen Ramseur, Williamstown, N.J., writes that she attended the Kutztown Pennsylvania German Festival recently. A Pennsylvania German cooking presentation demonstrated drying corn on a double-walled pan with a funnel adaptor at one end to add water. She also attended the country auction featured at the festival and brought a vegetable dryer. Anyone have recipes to instruct her how to dry vegetables? Karen also thanks readers who sent in "wonderful" lemon jelly and cornbread recipes in answer to her requests.

QUESTION — Stephanie Luckenbaugh, Abottstown, wants a recipe for Baby Ruth Cookies.

QUESTION — A reader requests the recipe for baked French toast made with a can of apple pie filling. The recipe had appeared recently in this column, she writes, but she lost it.

QUESTION — Gail Silveira would like a recipe for a corn, shrimp soup, which she recalls had been printed in a previous issue. Anyone have the recipe to which she is referring?

QUESTION — Terry Ulrich, Reinholds, frequents Austin's, a restaurant near Berkshire Mall in Wyomissing, which serves a delicious baked potato soup, which she thinks includes bacon, cheese, and chives. Anyone have a similar recipe?

QUESTION — Eva Burrell, Glen Gardner, N.J., wants to know how to make filet of beef on the grill by using wet newspapers and encasing meat in a paste made with kosher salt and water. Years ago, the Burrells used this method but can't remember exactly how it was done or the time required to cook per pound. This made the best filet of beef Eva has ever tasted and she would like to use it for several cookouts.

QUESTION — Fern Freeman, Ellittsburg, wants a recipe for black olive bread, which she thinks is a Greek recipe. She purchased some at the West Shore Farmers' Market in Lemoyne.

QUESTION — A Lancaster County reader would like a recipe for watermelon wine and other flavors.

QUESTION — A Dauphin County reader wants to know how to make ketchup that tastes like the Heinz brand.

QUESTION — Dave Wilder, Gladwyne, grows lingonberries in Berks County. He wants to know uses for this Old World fruit. The Latin name, Wilder writes, is *Vaccinium vitis-idaea*. Native varieties are sometimes called cowberry.

QUESTION — Martha Weaver, East Earl, would like homemade wine recipes that are sugarless.

QUESTION — Mrs. Thomas Vandzuna, Portage, requests a recipe for sweet sausage. Her son brought some and they love it. Their family buys half a hog and mixes its own mix, and would like to try sweet sausage the next time.

QUESTION — Stephanie Luckenbaugh, Abottstown, requests a good recipe to make Lebanon bologna.

QUESTION — Sue Hurley, Newville, requests recipes to make different kinds of instant powdered tea mixes, such as raspberry and peach.

QUESTION — A reader writes that many new dessert recipes are featured in magazines and newspaper, but she is reluctant to buy expensive ingredients for recipes that she isn't sure her family will like. She'd rather try recipes that other readers enjoy. The reader would like some new dessert recipes that other readers recommend.

QUESTION — Rosalie Nolt wants a recipe for New England clam chowder, similar to Friendly's or Campbell's soup.

QUESTION — Josephy Steffey wants a recipe for deer bag bologna that tastes like Lebanon bologna.

ANSWER A Pine Grove reader wanted recipes for different kinds of soft pretzels and different coatings for chicken and vegetables for deep frying. Thanks to Mary Ann Reich for sending a recipe.

Soft Pretzels

2 tablespoons yeast
1 1/4 cups warm water
1/4 cup sugar
4 1/2 cups flour

Dissolve yeast in warm water. Add sugar and flour; knead. Let rise 15 minutes. Shape dough into rolls; slice in 20 pieces. Shape into pretzels, dip in mixture of 1 tablespoon baking soda and 1 cup water. Bake at 450 degrees for 15 minutes.

ANSWER — In answer to Leah Glick's request for a recipe to make Bisquick mix, here are several that are different from the one printed in last week's issue. Thanks to Karen Ramseur for these.

Mock Bisquick

8 1/2 cups flour
4 tablespoons baking powder
1 tablespoon salt
2 teaspoons cream of tartar
1 teaspoon baking soda
1 1/2 cups dry milk powder
2 1/4 cups vegetable shortening

In large bowl, sift together all dry ingredients. Blend well. With pastry blender or heavy duty mixture, cut in shortening until mixture resembles corn meal in texture. Store in cool dry place. Keeps about 12 weeks.

To make biscuits, use three cups of this and mix with 3/4 cup water. On a lightly floured board, knead dough about 10 minutes. Roll out and cut with a floured cutter. Bake on ungreased sheet for 10-12 minutes until golden brown.

Multi-Purpose Baking Mix

4 cups unbleached flour
4 cups whole wheat flour
1/4 cup double-acting baking powder
4 teaspoon salt

1 cup shortening (can substitute oil if kept refrigerated)
1 1/2 cups dry powdered milk

In large bowl, blend together 4 cups unbleached flour, salt, and baking powder. Add shortening and cut in with pastry blender until it resembles coarse crumbs. Work out your aggressions here, with that tool—one of my favorite workouts! Stir in powdered milk, then whole wheat flour. Store in an airtight container or heavy duty Ziploc bag (keeps about 2 months). Refrigerate if using oil instead of shortening. For longer storage, freeze it.

Here are reduced-fat versions from Tessie Kizis, Newsoms, Va.

Reduced-Fat Master Mix

9 cups flour
1/2 cup baking powder
1 tablespoon salt
2 3/4 cups non-fat dry milk powder
3/5 cup solid shortening
1/4 cup sugar

In a large bowl, sift together dry milk, baking powder, sugar, salt, and flour, mixing thoroughly. Cut the shortening into the dry ingredients until mix is the consistency of corn meal. Place mix in covered glass, metal, or plastic container and keep in a cool place. Refrigerate in warmer weather. To measure, spoon the mixture lightly into a cup and level off with a spatula or back of a knife. Use within two months.

To make reduced-fat whole wheat master mix, substitute 4 1/2 cups whole wheat flour for white flour.

Pinwheels

3 cups reduced-fat master mix
2/3 cup water

Brown sugar, jelly or 1 teaspoon cinnamon and fat-free cream cheese (adjust to taste)

Put master mix into bowl. Add water to mix all at once, stirring about 25 strokes. Knead 15 times on floured surface. Roll out dough into rectangle 1/2-inch thick. Spread lightly with fat-free cream cheese or jelly. If using fat-free cream cheese, sprinkle brown sugar and cinnamon over dough. Roll up jelly-roll style and cut into one-inch slices. Place side by side on a baking sheet sprayed with non-stick cooking spray. Bake at 400 degrees for 12-15 minutes. (122 calories per serving; 3 gm fat; 1 mg cholesterol; 264 mg sodium).

ANSWER — Lebanon County Dairy Maid Jessica Bross reminds readers that July is National Ice Cream Month. Beat the heat wave and satisfy bored children with making homemade ice cream in a bag.

Ice Cream In A Bag

1 cup heavy cream
1 cup milk
1/2 cup sugar
1/2 teaspoon vanilla
1 quart bag
1 gallon bag
Ice
Rock salt

Combine cream, milk, sugar, and vanilla in one-quart bag. Place bag in one-gallon bag. Fill with ice and rock salt. Make sure bags are tightly sealed before shaking. Shake until solid. Enjoy.

Irish Coffee

1/2 cup whole or 2 percent milk
1 cup cold black coffee
2 scoops vanilla ice cream
Whipped cream

Blend milk, coffee, and ice cream in a blender. Top with whipped cream. Serves 2.

ANSWER — Here are two similar recipes received too late to include in last week's berry feature, but just in time to enjoy blueberry season. The first recipe is from V. Martin, Bethel. The second is from Florence Wilson, Earleville, Md.

Blueberry Buckle

3/4 cup sugar
1/4 cup shortening
2 eggs
1/2 cup milk
1 1/2 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon cloves
15-ounce can blueberries or 10-ounces fresh blueberries

Topping:

1/2 cup sugar
1/3 cup flour
1/4 cup soft butter

Mix sugar, shortening, eggs, and milk until well blended. Stir in flour, baking powder, salt, nutmeg, and cloves. Fold in blueberries.

Spread batter into greased 9-inch square pan. Combine remaining ingredients and mix until crumbly. Sprinkle crumbs over batter. Bake in preheated 375 degree oven for 40-50 minutes, or until top springs back when lightly touched. Serve warm with milk if desired.

Blueberry Buckle

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup sugar
2 cups fresh blueberries
1/3 cup oil
1 egg
1/2 cup milk

Cream oil and sugar, add egg, milk, flour, baking powder, and salt. Mix until just moistened. Fold in berries by hand. Pour into a greased tube pan and bake at 375 degrees for 40 minutes. Place topping on cake before baking.

Topping:

1/3 cup flour
1/2 cup sugar
1/4 cup butter

Serve plain or with milk

ANSWER — A Hegins reader answers the person who inquired about frozen milk curdling. She writes that milk that is kept in the freezer for more than month will curdle. Use the curdled milk to make something where it doesn't matter or not if the milk is curdled such as grapenuts or cheese.