



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 Lancaster County reader wants a recipe to make homemade cream cheese.

QUESTION — Debbie Mullinix, Woodbine, Md., wants the exact recipe for Jell-O jigglers made with liquor.

QUESTION — Christ Stoltzfus, Narvon, wants recipes to layer the following soups in jars to give as gifts: chili, chicken corn noodle, and friendship. Editor's Note: Some of these recipes appeared in last week's issue of *Lancaster Farming* on pages B6-B7.

QUESTION — Carrie Sponseller, Gettysburg, wants recipes to make dips of different varieties.

QUESTION — A Narvon reader writes that she accidentally discarded two recipes, which she had clipped from this column, that her family really liked. One recipe was for waffles, and the lady who had submitted it wrote that she sold them at a stand when she was young. The other recipe was for biscuits that used cold butter cut into the flour. Anyone know to which recipes she is referring? Please send in to be reprinted.

QUESTION — Pat Elligson, Millers, Md., wants a recipe for good, moist old-fashioned fruit cake that is thick with fruit and nuts.

QUESTION — Linda Christman, Greencastle, wants a recipe for apple dumpling syrup made with the little red cinnamon heart candies.

QUESTION — June Martin, Oxford, N.J., wants a recipe to make venison hot dogs.

QUESTION — A reader wants recipes for a steak sauce or one to use as a marinade. She also wants to know how to make steaks that taste like those served at steak houses.

QUESTION — Frank Bonk, Perth Amboy, N.J., wants to know where to find fresh killed geese and goose livers.

QUESTION — Nina Biddle, Tyrone, has identical recipes for sugar cookies, one using Pillsbury flour and the other Gold Medal. Why do they taste differently if the identical ingredients are used?

ANSWER — For the reader who wanted like a recipe to make candy bars that taste similar to Nutrageous, Mrs. Christ Blank, Kinzers, sent in the following recipe.

Just-Like-Nutrageous Bars

2 cups peanut butter
1½ cups Karo
1 cup confectioner's sugar
4 cups salted peanuts
Mix everything together and chill before shaping into bars. Chill again, then dip into melted chocolate.

ANSWER — Here is another recipe for the reading who wanted one for Italian Wedding Soup. Thanks to Mildred Hess for the recipe.

Italian Wedding Soup

1 egg
¾ cup grated Parmesan or Romano cheese
½ cup dry bread crumbs
1 small onion
¾ teaspoon salt, divided
1¼ teaspoon pepper, divided
1¼ teaspoon garlic powder, divided
2 pounds ground beef
2 quarts chicken broth
1¼ cups cooked medium shell pasta
⅓ cup chopped spinach
1 teaspoon onion powder

1 teaspoon dry parsley flakes
In a bowl combine egg, cheese, bread crumbs, onion, ¼ teaspoon salt, ¼ teaspoon pepper, and ¼ teaspoon garlic powder.

Crumble beef over mixture and mix well. Shape into one-inch balls.

In a soup kettle or Dutch oven cook the meatballs until they are no longer pink, then drain.

Add the broth, spinach, onion powder, parsley, and remaining salt, pepper, and garlic powder.

Bring to a boil, reduce heat, and simmer, uncovered, for five minutes. Stir in pasta and heat through.

Yields three quarts, or 12 servings.

ANSWER — Several readers sent us raisin-filled or raisin cookie recipes for May Eyster, Hummelstown.

These cookies are not raisin filled, but they are very good, writes the reader who sent in the following recipe.

Jumbo Raisin Cookies

2 cups raisins
1 cup water
5½ cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon cinnamon
½ teaspoon nutmeg
1¾ cups sugar
2 eggs
1 teaspoon vanilla
½ cup chopped nuts, if desired

Place raising in water in a saucepan, bring to a boil, and boil three minutes. Set aside to cool, do not drain. Cream shortening, add sugar, then eggs. Stir in raising with liquid and vanilla.

Gradually add mixture of flour, baking soda, baking powder, salt, and spices, and blend thoroughly.

Drop by teaspoon on greased cookie sheet. Bake at 375 degrees for 12-15 minutes. Makes four dozen.

Here is a raisin filled cookie recipe from Nancy Stoltzfus, who has used this recipe for years.

Raisin Filled Cookies

Filling:

1 cup ground raisins
1 cup water
1 cup walnuts
1 cup sugar
1 tablespoon flour

Dough:

2 cups brown sugar
¾ cup shortening
2 eggs
1 teaspoon baking soda
½ cup thick milk or buttermilk
1 teaspoon vanilla
pinch salt
4¾ cups flour

For the filling, Nancy puts the raisins in the blender with part of the water to grind them.

Mix the flour with the sugar and then put all the ingredients together and cook on the stove until thickened. Cool before using. Use about ¾ teaspoon per cookie.

For the dough, mix together the brown sugar and shortening. Add eggs and mix. Add baking soda to milk or buttermilk and add that to the first mixture, along with vanilla, salt, and flour.

Refrigerate until cold. Roll out the dough on a floured surface and cut with your favorite cookie cutters. Place one cutout on the cookie sheet, drop the filling on top, and finish with another cutout of the same shape.

Press the sides together lightly to keep the filling from cooking out while baking. Bake 10 minutes at 375 degrees.

This is wonderful dough to work with and I usually double the batch because we like them so much. You can use dates instead of raisins.

I always bake these cookies on airbake pans and they are perfect and delicious. Airbake pans keep the top of the cookie from getting wrinkled because the top cooks evenly with the bottom of the cookie.

We made them for years on the other pans and it didn't change the flavor, they just were not as pretty.

Here is a recipe from Mildred Hess

Raisin Pie

1 tablespoon cornstarch
5 tablespoons sugar
½ teaspoon salt
½ teaspoon cinnamon
⅓ teaspoon cloves
2 cups rinsed raisins
1 tablespoon lemon juice
1 teaspoon grated lemon rind
1 tablespoon butter
1½ cups water

Cook until slightly thickened, about five minutes. Pour into a pastry-lined pan. Cover with

top crust or crumbs. Bake at 425 degrees for 25 minutes.

Crumb Topping

¾-1 cup flour
½ cup brown sugar
¼ cup butter

ANSWER — Here is another pie dough recipe. This one comes from Joan Hollinger, Ocala, Fla.

Pie Dough

2 cups all-purpose flour
⅔ cup shortening (Joan uses butter flavored)
¾ teaspoon salt

1 teaspoon granulated sugar
6 tablespoons ice water

Mix flour, shortening, salt, and sugar together with a pastry blender. When it is in fine crumbs, add the ice water and continue to use the pastry blender.

It will start to stick to the blender, so finish with your hands until smooth. Roll out with a little flour sprinkled on your pie board. The recipe makes one two-crust pie or two single crusts. Bake according to your pie recipe.

ANSWER — For Carrie Sponseller, Gettysburg, who wanted recipes for various types of dip, here is one recipe to try.

Easy Beef Dip

1 pound ground beef
1 pound process cheese (like Velveeta), cut into cubes

16 ounce can chili without beans

1 tablespoon Worcestershire sauce

In a large skillet or microwave, brown ground beef, stirring until no pink remains. Drain.

Add cheese, chili, and Worcestershire sauce. Stir until melted. Or place in a slow cooker or high for one to two hours, stirring occasionally.

Serve hot with tortilla chips or over salad greens for taco salad.

Option: Use 8-ounce jar salad or picante sauce in place of chili and Worcestershire sauce.

ANSWER — Here is a recipe for a peanut butter pudding requested by a Lebanon reader. Thanks to Anna Martin, Denver, for sending in the recipe.

Peanut Butter Goodie

Crust:

1¼ cup graham cracker crumbs
½ cup sugar
¼ cup butter

Filling:

½ cup peanut butter
whipped topping
¾ cup confectioner's sugar
3½ ounce package instant pudding (any flavor)

For crust, mix together graham cracks, sugar, and butter. Reserve ¼ cup for topping. Press into bottom of 11x8x2-inch pan. Bake at 350 degrees for 15 minutes.

For filling, mix peanut butter and confectioner's sugar to make crumbs. Sprinkle on cooled crust.

Mix pudding according to package directions. Pour over crumbs. Spread whipped topping over all and top with reserved crumbs.

Living On A Few Acres

COLLEGEVILLE (Montgomery Co.) — Penn State Cooperative Extension in Montgomery County is offering "Living on a Few Acres," a program designed for homeowners with a few acres of land who would like to investigate options available to them for growing or raising agricultural products.

"Living on a Few Acres" is an eight week program covering fruit, wetland plants, forest management, vegetables, greenhouse production, Christmas trees, herbs, horses, field crops, beef, swine, sheep, and flowers. Individuals have the option of signing up for a single class or as many of the eight that interest them. Classes begin Jan. 8 through March 12, every Wednesday evening except Feb. 5 and March 5, 6:30 p.m.

Preregistration is required. For additional information and a brochure, call the Montgomery County Cooperative Extension office at (610) 489-4315 and ask for Mary Concklin or Andrew Frankenfield.

Proceeds From Hinkelfest Awarded To Organizations

FREDERICKSBURG (Lebanon Co.) — On Dec. 3, the proceeds from the Fredericksburg Hinkelfest were presented to the Fredericksburg Community Association, Fire Company, Community Association, American Legion and Lions Club. Each local organization received a check for \$4,000.

Since 1991, more than \$175,000 have been donated to these five groups through community support of the annual Hinkelfest event conducted every September at the Farmer's Pride Airport in Fredericksburg.