



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** — Sandra Smith is looking for a recipe for potato skin soup.

**QUESTION** — A steady reader wants to know how to make natural vinegar, which is a vinegar that gets a "mother" in it. Is there a place to buy such vinegar?

**QUESTION** — Jane Freed, Mertztown, wants a recipe for making homemade sauerkraut to can. She wants two methods: the one that ferments in a crock and the one packed in quart jars.

**QUESTION** — A reader wants lowfat recipes and diabetic recipes that other readers have tried and liked.

**QUESTION** — A reader wants a recipe to make raisin bran muffins in which the mix can be refrigerated up to 30 days and used when needed.

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

**QUESTION** — Frank Bonk, Perth Amboy, N.J., wants to know where to find fresh killed geese and goose livers. If we do not receive an answer to this request within two weeks, we assume our readers do not know the answer and will drop the request.

**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? If we do not receive an answer to this request within two weeks, we will drop it.

**ANSWER** — A Lancaster County reader wanted a recipe to make homemade cream cheese. Thanks to Holly Lutz, Jonestown, for sending two different recipes.

#### Homemade Cream Cheese

- 1 tablespoon sour milk or buttermilk
- 2 cups whipping cream

Mix 1 tablespoon sour milk or buttermilk into 2 cups whipping cream and let set at room temperature (in a warm spot) for 1-2 days, until it gets thick. Now the sour cream has to be heated to 35 C (90F) for about 30 minutes for the whey to separate from the curds. The best way to accomplish this is to heat on the stove to 50 C (115F), turn off the heat, and pour sour milk into a bowl with the cream. Make sure milk does not get too hot or it will be dry and crumbly.

After about 30-45 minutes, line a sieve with a cheesecloth (which has been rinsed with cold water and wrung out). Place the sieve on top of a bowl and carefully ladle the cream into it. The whey drips in the bowl. Now knot the ends of the cheesecloth together and hang over bowl for about 2 hours. What's left in the cloth is now cream cheese. Don't pour away the whey. It contains lots of vitamins, minerals, and some protein. It can be used instead of water for bread baking, for waffles or pancakes.

#### Homemade Cream Cheese

- 1 gallon whole milk

1 quart cultured buttermilk  
 ½ teaspoon salt  
 Pour milk and buttermilk into a large pan and suspend the thermometer in the milk. Cook over medium heat, stirring occasionally until temperature reads 170 degrees.

Keep the mixture on the heat and the temperature of the milk between 170-175 degrees. After 30 minutes, the mixture should start to separate into curds (the lumps) and whey (the liquid).

Line a strainer with several layers of moistened cheesecloth and set it inside a large bowl to lift the curds from the milk mixture and lay them in the cheesecloth. Pour the remainder of the whey through the cheesecloth and save the whey for other recipes.

Let curds drain at room temperature for 2-4 hours. Remove the cheese from the cheesecloth and place in blender with the salt. Blend until creamy.

Store the cheese into small containers with tight fitting lids and refrigerate. Cheese can also be frozen, thawed, and beaten again in blender until creamy.

**ANSWER** Because of early deadlines for New Year's Day, the B-section was printed early resulting in many soup recipes reaching us after it was printed. But we know you love soup and this is the time of the year when you are searching for soup recipes. Here are some yummy ones from our Priscilla Engle.

#### Italian Sausage Soup (Treat the Teachers)

- 1 teaspoon garlic powder
- ½ pound hot Italian sausage
- 1 tablespoon oregano, fresh is best
- 1 pound mild sweet Italian sausage
- 1 tablespoon basil
- 2 onions chopped
- 1 tablespoon parsley
- 1 green pepper chopped
- Salt to taste
- 4 cups beef broth (I use canned if I have no stock)

#### Pepper to taste

- 1½ cup red wine (red table wine)
- 1 (8 ounce) box corkscrew pasta
- 8 ounce can tomato sauce
- Parmesan cheese, grated
- 28 ounce can tomato puree

Remove skin from sausage, crumble and saute in a large heavy pot until brown. Drain. Add the onions and the peppers, and saute until tender, but don't let it get mushy. Add broth and red wine; and bring it to a boil. Add everything but the pasta. Cook uncovered for an hour on low. Add the pasta last with about 15 minutes to go. If it is too thick add a cup of water. Serve with the grated parmesan on top.

This feeds about six people, but I think it may only feed four hungry men. Serve garlic bread or sticks with this meal.

#### Chincoteague Clam Chowder On Bayfront Lane

*This one takes a while but it tastes great by the sea when you have just "key holed" a couple plus dozen hard clams.*

Let your fresh clams set in a bucket of water to siphon out the sand.

You need 5 dozen clams. 3 dozen if you have found larger clams. It all adds up to 3 cups of chopped cooked clams.

Steam them (My Chincoteague neighbors really boil them in an inch of water), remove them from the pot and let them cool. Remove them from their shells. Chop the clams and remove the yellow snouts. Sit this in the refrigerator.

Save the broth and strain it through two layers of cheese cloth. This is the true taste of the true Chincoteague Chowder so they have told me.

#### Other ingredients:

- 3 cups cold water (for the steamer)
- 8 tablespoons butter
- 1 large chopped onion
- 3 stalks diced celery, leaves and all.
- Pinch of thyme leaves if you have it in your spice patch! Dry will do.
- 3 tablespoons unbleached flour
- 3 large potatoes diced to the size of a dime
- 2 cans evaporated milk
- 2 cups half and half
- 2 cups broth from clam steamer
- Fresh ground pepper
- Salt if you want it (Chincoteague clams are salty)

In another pot, not the steamer pot, melt butter over a low heat, add the celery and onions and saute them. They should be soft and not mushy. Don't let them brown. Add the flour and stir making sort of a lumpy roux. Slowly add the reserved strained broth about 2 cups worth. Stir. Add a cup of regular water. It should be getting thicker. Add the potatoes. Reduce heat. Cook potatoes until soft. Last add the clams and the evaporated milk and half and half. Cook carefully for about 5 minutes and do not let it come to a boil. Season with pepper.

If you want it thicker, make another roux by mixing 8 more tablespoons butter and 3 tablespoons of flour in a separate pan and keep adding it until the chowder is thick enough.

#### Buck and Barley

(Glory View Buck) (It was a 9-pointer!)

- 2 quarts of water
- ½ cup barley, uncooked
- 1 onion, diced
- 1 cup of diced celery
- 1 cup of finely diced carrots
- 2 large cloves of garlic
- 1 tablespoon of parsley
- 2 vegetable bouillon cubes or beef if you prefer

#### Salt and pepper

- 1 pound buck — I use small stew scraps and sometimes 4 chops

If chops are used they must be removed from the pot deboned and chopped up. One pound of the buck is needed as long as it is not ground.

Put all ingredients in the pot.

Boil for 30 minutes. Check for doneness of the barley! Serve and enjoy.

Here are some favorite recipes from Linda Matyas of Chilly Creek Farm, Bloomsburg.

#### Linda's Country Soup

- 1 pound chopped beef or beef cubes, cut up small
- 2 medium onions, cut into pieces
- 6 fresh carrots, peeled, sliced
- 1 package frozen corn (canned vegetables if you have salt)
- 2 stalks celery, cut up (you can include the tops —very healthy)
- 1 large can V-8 juice, or use plain spaghetti sauce

¼ head green cabbage, cut up

2 tablespoons chopped garlic

1 tablespoon tarragon

2 tablespoons parsley

Salt and pepper, to taste

Brown the meat and onions in a large soup pot. Add everything else. Let it cook on low to medium for a couple of hours, until meat is tender and cabbage is tender. It may be served as is or with potatoes that have been cubed and cooked; noodles may be added also. No fat: very healthy and everyone loves it.

#### Linda's Cream Of Mushroom Soup

- 1 box fresh, sliced mushrooms (it's a time saver to buy sliced but you can slice whole ones)

1 large onion, chopped

1 teaspoon nutmeg

¼ cup butter

Milk

2 tablespoons cornstarch mixed in 1 cup water, stir well to remove lumps

Salt and pepper to taste

Brown mushrooms in soup pot with butter and onion. When onion is transparent, add enough milk to cover all; add nutmeg, thicken with cornstarch mixture; add salt and pepper to taste.

#### Leek And Potato Soup

- 3 leeks, cut into slices
- 4 potatoes, skinned, cubed
- 4 cups or more chicken broth
- 1 tablespoon parsley
- 1 tablespoon garlic
- Salt and pepper to taste
- ¼ cup butter

Melt butter in soup pot; brown leeks; add broth, potatoes, and herbs. Simmer until tender.

**ANSWER** — Debbie Mullinix, Woodbine, Md., wanted the exact recipe for Jell-O jigglers made with liquor. Thanks to Holly Lutz, Jonestown, for sending several recipes.

#### Margarita Knox Blocks

- 1 large box lime Jell-O
- 1 package Knox gelatin
- 2 cups boiling water
- ¾ cup cold water
- ¼ cup Rose's lime juice
- ½ cup Tequila
- ¼ cup Cointreau

Stir boiling water into Jell-O and Knox gelatin until dissolved; add cold water and lime juice. Allow to cool a bit before mixing in the Tequila and Cointreau. Pour into pan and chill until set. Cut into blocks to serve.

#### Blue Margarita Jell-O Shots

- 1 large box lemon Jell-O
- 2 cups boiling water
- ½ cup lime juice
- ¾ cup cold water
- ½ cup Tequila
- ¼ cup Blue Curacao

Stir boiling water into Jell-O until dissolved; add lime juice and cold water. Allow to cool a bit before mixing in the Tequila and Curacao. Pour into pan and chill until set. Cut into squares to serve.