



Question Corner

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 — Debbie Mullinix, Woodbine, Md., wants a good recipe for peanut butter frosting.

QUESTION — Holly Eshbach, Dover, wants recipes for homemade ice cream cakes that are made in springform pans. She also wants the recipe for the icing spread on ice cream cakes that tastes like those sold by Carvel's and Dairy Queen. Also, is there a place to buy chocolate wafers in bulk in the Dover, York, and Hanover areas?

QUESTION — Twila Martin, Waynesboro, wants recipes for tortillas in many different forms that can be served for breakfast, lunch, and dinner.

QUESTION — A New Holland reader would like a recipe for enchiladas that has a cheesy white sauce on top.

QUESTION — Mrs. Esh wants unusual recipes to make cookie bars such as oatmeal raisin that tastes like those made by Kitchen Kettle, Intercourse.

QUESTION — Kay Wildasin, Seven Valleys, wants a recipe for doughnuts that taste like those served at the Pennsylvania Farm Show Food Court. Editor's Note: I think she is referring to the potato doughnuts served. Kay wanted this recipe by Feb. 3, but we did not receive the request in time.

QUESTION — R. Diehl, Bloomsburg, wants a recipe for hamburger pin wheel with gravy.

QUESTION — R. Diehl, Bloomsburg, would like to know how to make yeast.

QUESTION — R. Diehl, Bloomsburg, would like to know how to make venison pepperoni.

QUESTION — Bob Snyder, Akron, Ohio, would like to know how to make oatmeal raisin cookies that remain soft.

QUESTION — A Seneca Falls, New York reader wants to know how to can potatoes. Should the potatoes remain small and whole, or can they be diced, sliced, or cut into French fry shapes?

QUESTION — Shirley Schwoerer, Wysox, wants to know if sesame seeds can be sprouted. She is familiar with alfalfa seed sprouting.

QUESTION — Ralph Kieffer, Halifax, wants a recipe for Aunt Flossie's tomato soup, which he heard is printed in a Lancaster County cookbook.

QUESTION — A reader wants low-fat recipes and diabetic recipes that other readers have tried and liked.

ANSWER — Bob Snyder, Akron, Ohio, wanted a recipe for rivel soup. Thanks to Leona Matz, Galeton; Judi Schaffer, Fogelsville, and others for sending recipes.

Corn Rivel Soup

- 1 quart chicken broth
- 1 cup flour
- ½ teaspoon salt
- 1 egg, beaten
- 1 cup whole kernel corn, crushed

Bring broth to a boil. Combine flour, salt, and eggs until mixture is crumbly. Rub through hand into boiling broth. Add corn and cook about 10-15 minutes. Rivels will look like rice when finished cooking.

Judi writes that this is her husband's grandmother's recipe and is very good.

German Potato Soup With Rivels

- 3 slices bacon, chopped, fried until crisp and browned
- Put bacon in large saucepan. Add:
- 3 cups diced, peeled potatoes

- 1 small onion, chopped fine
- 2 stalks celery, chopped fine (leaves fine)

- ½ teaspoon salt
- ½ teaspoon pepper

Cover with water and cook about 25 minutes until vegetables are tender. Dribble rivels (recipe follows) into gently boiling soup, stirring constantly so they separate. Add 1 can evaporated milk, 3 tablespoons butter. Cook 10-15 minutes until rivels are done.

Rivels: Pour 1 cup flour on a flat surface. Make a well in center. Pour in 1 slightly beaten egg to which 1 teaspoon salt has been added. Work together to a noodle like pastry. Chop into small pieces.

ANSWER — A reader would like a recipe for red velvet cake roll.

Red Velvet Cake Roll

- 4 eggs
- ¾ cup sugar
- 1 teaspoon vanilla
- 2 unsweetened chocolate squares, melted
- 2 tablespoons sugar
- 2 teaspoons red food coloring
- ¼ teaspoon baking soda
- 3 tablespoons cold water
- ½ cup flour
- ½ teaspoon salt

Confectioner's Sugar Filling:

- 1 cup heavy cream
- Confectioner's sugar

Line 15x10x1-inch pan with waxed paper. Set aside. Beat eggs and ¾ cup sugar at high speed until thick (5 minutes). Add vanilla; set aside. To melted chocolate, thoroughly mix 2 tablespoons sugar, baking soda, and water. Fold in egg mixture. Sift flour, baking powder and salt. Gently fold into batter. Turn into jelly roll pan and bake at 350 degrees for 15-20 minutes. Lightly sift confectioners' sugar onto dish towel.

When cake is done, immediately invert onto towel and peel off paper. Let cool one hour.

Filling: Whip the cream, adding powdered sugar to taste. Spread over cake and roll up gently. Lightly sift more sugar over cake roll.

ANSWER — T. Z. requested a recipe for earthquake cake. Thanks to Lee Laverty, Mount Joy, for sending a recipe.

Earthquake Cake

- ⅔ cup shredded coconut
- ⅔ cup pecans, chopped
- ⅔ cup chocolate chips
- 1 box German chocolate cake mix
- 8 ounces cream cheese
- ¼ pound butter, room temperature
- 1 pound powdered sugar

Sprinkle the coconut, pecans, and chocolate chips over the bottom of a greased 9X12-inch cake pan. Prepare the cake, following the package directions, then pour batter into prepared pan. In a small saucepan, melt the cream cheese with the butter, stir in the confectioners' sugar. Spread over top of the cake batter; spreading topping a little thicker at the edges. Place in a preheated 350F oven and bake for 40-50 minutes. Serving Size: 10.

ANSWER — Barbara Reed, a northern Berks County reader, requested a three-milk cake with a fruit filling between layers. Thanks to Lee Laverty, Mount Joy, for sending the recipe for Tres Leches (Three Milk Cake), which she writes, is the most famous Nicaraguan dessert. Three different kinds of milk are used in its preparation, hence the name.

Universally appealing, this Nicaraguan dessert has been adopted by many Cuban and other Hispanic restaurants in Miami. The recipe comes from Los Ranchos.

Tres Leches (Three Milk Cake)

For the cake:

- 1 cup sugar
- 5 eggs, separated
- ⅓ cup milk
- ½ teaspoon vanilla extract
- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon cream of tartar
- Butter for greasing baking dish

For the milk syrup:

- 1¼ cups (12-ounce can) evaporated milk
 - 1 cup sweetened condensed milk
 - 1 cup heavy cream
 - 1 teaspoon vanilla
 - 1 tablespoon rum
- For the meringue:
- 1 cup sugar
 - ½ teaspoon cream of tartar
 - 3 egg whites

Prepare the cake. Beat ¾ cup sugar and the egg yolks until light and fluffy. Stir in the milk, vanilla extract, flour, and baking powder.

Beat the egg whites to soft peaks, adding the cream of tartar after 20 seconds. Gradually add the remaining ¼ cup sugar and continue beating until the whites are glossy and firm. Gently fold the whites into the yolk mixture. Spoon this batter into a 9x13-inch greased baking dish.

Bake the cake for 40 to 50 minutes at 350 degrees or until it feels firm and an inserted toothpick comes out clean. Let the cake cool completely and unmold onto a large, deep platter. Let cool for two hours. Pierce the cake all over with a fork.

Prepare the milk syrup. Combine the evaporated milk, sweetened condensed milk, cream and flavorings and whisk until mixed.

Pour the syrup over the cake, spooning the overflow back on top until all is absorbed.

Prepare the meringue. Place all but 2 tablespoons sugar in a heavy saucepan with ¼ teaspoon cream of tartar and ½ cup water.

Cook over high heat, covered, for 2 minutes. Uncover the pan and cook the sugar to the soft ball stage, 239 degrees on a candy thermometer.

Meanwhile, beat the egg whites to soft peaks with the remaining ¼ teaspoon cream of tartar. Add the remaining 2 tablespoons sugar and continue beating to stiff peaks.

Pour the boiling sugar syrup in a thin stream into the whites and continue beating until the mixture is cool.

Thickly spread the top and sides of the cake with meringue, using a wet spatula.

Refrigerate the cake for at least two hours before serving. Makes 10 servings.

ANSWER — June Martin, Oxford, N.J., wanted a recipe to make venison hot dogs. Thanks to Lee Laverty, Mount Joy for sending a recipe.

Venison Wieners (25 pounds)

- 5 cups ice water
 - 5 teaspoons Instacure No. 1
 - ⅓ cup paprika
 - 1 cup ground mustard
 - 2½ teaspoon ground black pepper
 - 2½ teaspoon ground white pepper
 - 2½ teaspoons ground celery seeds
 - 2½ tablespoons mace
 - 2½ teaspoons garlic powder
 - ⅓ cup salt
 - 5 cups non-fat dry milk or soy protein concentrate
 - ⅓ cup powdered dextrose
 - 25 pounds venison
- Pork can be added in place of some of the venison.

You may use 1 ounce coriander in place of the mace. If a wiener of lighter color is desired, omit the paprika.

Wieners can be made from many different meats, as well as any combination of meats. In some cases, people want to use the leftovers when they butcher their livestock, while others prefer a quality wiener.

Grinding and mixing: For home use, grind the meat together using a plate with very fine holes 3/16". After grinding, mix all the meat with above ingredients. Mix for 2-3 minutes or until all ingredients are evenly distributed with the meat. Emulsify meat then pack into stuffer using a 24-26 mm sheep casing to stuff wieners.

Smoking and cooking: After stuffing, hang wieners on properly spaced smokehouse sticks. Be sure wieners are not touching each other. You may rinse the wieners off with cold water if necessary.

Allow wieners to hang at room temperature when using natural casings (about 1 hour). When using collagen or synthetic casings, hang at room temperature for about 30 minutes.

Wieners should be smoked as follows: Place into preheated smokehouse and dry for approximately 30 minutes. Apply heavy smudge for approximately 90 minutes, gradually raise smokehouse temperature to 165 F and smoke until internal temperature of 138 F. Transfer to steam cabinet cooker and cook at 165F for 5-10 minutes, or until an internal temperature of 152-155 F is obtained. Spot-check various wieners to be sure that these temperatures are reached.

If you do not have a steam cabinet, you may leave the wieners in the smokehouse at 165-F until you obtain 152 F internally.

After smoking or cooking, the wieners should be quickly showered with cool water for about 10 minutes or until the internal temperature is reduced to 100-110 F. After showering with cold water, allow wieners to chill and dry at room temperature or until desired bloom is obtained.

Chilling: Wieners should be placed in 45-50 F cooler and chilled until product has reached an internal temperature of 50 F.