



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 — Ruth Klingler, Selinsgrove, requests a recipe for Key Lime Pie.

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QUESTION — A steady reader wants a recipe for "snails," such as the ones sold at The Pie Shoppe, Laughlintown. "Snails" are cookies made with pie dough and rolled in cinnamon and sugar.

QUESTION — A Fleetwood reader is looking for a recipe to duplicate a cake purchased at the outdoor Farmer's Market, Coudersport. It is a yellow cake with an orange marmalade glaze made in a 4x7-inch pan. The vendor called it a "sitting cake" because once you started eating it, you could not stop until it was gone. "How true," the reader reports.

QUESTION — A reader would like recipes for morning muffins, especially one with apples in it. She would also like muffin recipes with carrot, zucchini, mandarin orange, and other flavors.

QUESTION — James Breon wants a recipe to make a Reuben sandwich.

QUESTION — Melanie Martin wants a yogurt recipe that uses Clear Jel or unflavored gelatin.

QUESTION — Velma Boughter wants a recipe for little hot cherry peppers stuffed with sauerkraut for pickling peppers in a brine and jarred.

QUESTION — A reader wants complete instructions and recipe to make cheese.

QUESTION — A Quarryville reader wants a recipe for cream cheese icing that can be used to decorate cakes.

QUESTION — Margaret Grieff, Sidman, wants a recipe for fillings and dough to make "Hot Pockets."

QUESTION — Margaret Grieff, Sidman, wants to know if Cool Whip may be interchanged with whipped cream in recipes.

QUESTION — G. Minckler, Wayne, wants recipes using rice flour.

QUESTION — Recipes needed to use end-of-summer produce such as tomatoes, corn, beans, and other vegetables.

QUESTION — Peaches and pears are so scrumptious in season, but how can I preserve them best to use later on, a reader inquires. Can they be frozen and used in dessert recipes? If so, how?

QUESTION — Anyone have a recipe for blueberry whoopie pies? Through some glitch in the system this earlier request was dropped without a recipe being printed. Jeremie and others have requested one.

QUESTION — Brenda Martin, Reinholds, wants a recipe to make soy sauce.

QUESTION — Joyce Shoemaker, Mount Joy, wants a recipe for corn fries that taste like those served at Oregon Dairy Restaurant. She writes that the corn fries look like French fries.

QUESTION — A reader wants recipes and ideas for quick summertime cooking.

ANSWER — Debbie Mullinix, Woodbine, Md., wanted a recipe for peach pound cake using fresh peaches. Thanks to Eva Burrell, Glen Gardner, N.J., for sending a recipe. Elaine Mo-

reland, Denton, Md., also sent the same recipe, but added to dust the cake with powdered sugar. "It is moist and delicious," Elaine writes.

Fresh Peach Pound Cake

- 1 cup butter
- 3 cups sugar
- 6 eggs, room temperature
- 3 cups flour
- ¼ teaspoon baking soda
- ½ cup sour cream
- 2 cups finely chopped fresh peaches

- 1 teaspoon vanilla
- ½ teaspoon almond extract

Cream butter and sugar until light and fluffy. Lightly beat eggs, one at a time, and add to butter/sugar mixture. Mix sour cream and peaches together in small bowl. Add dry ingredients alternately with peach mixture. Add extracts. Bake at 350 degrees in greased and floured bundt pan for about one hour.

ANSWER — A reader requested recipes for dishes that work well to take to potluck dinners or covered dish events. Thanks to Eva Burrell, Glen Gardner, N.J., for sending two recipes that are a hit at her antique car club group.

Tuna Pate

- 6¾ can solid white tuna, drained
- 8-ounces cream cheese (room temperature)
- 2 tablespoons chili sauce
- 1 teaspoon minced onion
- 2 tablespoons minced fresh parsley
- Dash tabasco sauce

Mix in mixer day or morning ahead. Serve with thin slices French bread or crackers.

Baked Chicken Casserole

- 2 cups boneless chicken breasts, cooked, cubed
- 1 cup diced celery
- 1¼ cup cooked rice
- ¾ cups light mayonnaise
- 1 can mushroom soup
- 2 tablespoons chopped fine onion
- ½ cup water chestnuts, sliced
- ½ cup sliced mushrooms
- ¼ cup butter, melted
- 1 cup crushed cornflakes

Mix together all ingredients except butter and cornflakes. Pour into buttered casserole dish. Mix melted butter and cornflakes and spread over chicken mixture. Bake at 350 degrees for 45 minutes. Recipe can easily be doubled, reheats well also.

Thanks to a Chambersburg reader from Shepherds' Ridge Farm, Chambersburg, for sending recipes for covered dish dinners that people enjoy at her church. More will appear in next week's issue.

Scalloped Sweet Potatoes, Apples

- 2 cups cooked sweet potatoes, sliced ½-inch thick (use unsweetened, canned sweet potatoes)
 - 1½ cups peeled, tart apples, thinly sliced
 - ½ cup orange juice (optional)
- Combine the following into crumbs:
- ½ cup brown sugar
 - ½ cup butter
 - 1 teaspoon salt
 - 1 teaspoon cinnamon

Layer half the sweet potatoes, apples, and crumbs into a buttered 1½-quart casserole dish. Repeat, ending with crumbs. Cover and bake 30 minutes at 350 degrees. Uncover and bake until apples are tender and top is browned.

Broccoli Casserole

Combine the following:

- 1 can condensed cream of mushroom soup
- 2 eggs
- 4-ounces good quality Cheddar cheese
- ¾ cup mayonnaise
- ½ cup finely chopped onion
- ½ teaspoon salt
- ¼ teaspoon pepper
- 3 pounds frozen broccoli flowerettes

Cook broccoli in a small amount of water until tender-crisp. Drain. Pour sauce over broccoli and mix gently. Pour into a buttered 9x13-inch casserole dish. Top with buttered bread crumbs. Bake at 350 degrees for 30 minutes.

ANSWER — Luci Essig, Bernville, wanted a brownie cupcake recipe. Thanks to Elaine Moreland, Denton, Md., for sending the recipe. She writes: These are great lunchbox treats and disappear quickly. The recipe uses chocolate candy Hershey Kisses.

Brownie Cupcakes

- 1 package Duncan Hines chocolate lovers double fudge brownie mix

2 eggs

½ cup water

¼ cup cooking oil

25 miniature Reese's peanut butter cup candies (unwrapped)

Preheat oven to 350 degrees. Place 25 foil liners on cookie sheet.

Combine brownie mix, fudge packet, eggs, water, and oil. Stir with spoon until well blended, about 50 strokes.

Place 2 tablespoons batter in each foil liner.

Bake at 350 degrees for 10 minutes. Remove from oven. Push one candy in center of each cupcake until even with surface of brownie. Bake 5-7 minutes longer.

Completely cool.

ANSWER — Shirley Schwoerer, Wysox, wanted a recipe for unstuffed cabbage leaves. Thanks to Mrs. Daniel Yoder, Lewistown, for sending a recipe.

Stuffed Cabbage Casserole

- 1 pound ground beef
- 1 medium onion
- 1 can tomato soup or spaghetti sauce
- 1 can water
- 3 tablespoons rice
- 3-4 cups chopped or shredded cabbage

Brown ground beef. Add onion, soup, water, and rice. Put cabbage in bottom of crockpot. Pour mixture over cabbage. Do not stir. Cook on low 5-6 hours.

Mixture may also be placed in a casserole and baked at 350-degrees for one hour or until done.

ANSWER — Margaret Grieff, Sidman, wanted a recipe to make Kosher dills similar to those sold in refrigerated supermarket cases and marketed under the label Claussen Dill Pickles.

Kosher Dill Pickles

Put into each jar:

- 2 large heads flowering dill
- 6 peppercorns
- 1 tablespoon mustard seeds
- 2 cloves garlic, halved

Make brine by bringing the following to a boil:

- 3 quarts water
- 1½ quarts white vinegar
- ½ cup pickling salt

Pack clean pickling cucumbers into jars. Fill with hot brine. Put lids on tightly. Process five minutes in a boiling water bath. Remove from canner and cool.

If canning these pickles for competition, remove the stems from the dill heads and make sure each head is "flower side out" in the jar. Select cucumbers that are straight and of equal length. Lay the jar on its side to begin packing with cucumbers. Put cucumbers in lengthwise in one layer in the bottom of jar; follow with another layer of upright cucumbers on top. Add several sprigs of dill leaves to the jar.

I found this recipe 35 years ago and have been making these pickles ever since. I had been hoping to find a recipe for Kosher dills that were similar to the ones I bought in Philadelphia when in nursing school. Honestly, I believe these are better, and definitely had a better flavor than any store variety.

This is not a good time of the year to be making pickles until one has a late planting of dill. If my dill comes before I have cucumbers, I freeze it by putting the flowering heads into tins or jars to keep until ready to make pickles. I tried freezing the dill flowers in plastic bags one year, and my freezer smelled of dill for a long time.

One-fourth cup dill seeds can be substituted for the two heads of flowering dill in each quart, but this would be more expensive.

ANSWER — Here's a different answer than the one printed last week for Margaret Grieff, Sidman. She wanted to know what type of molasses should be used to make cookies and shoofly pie.

A reader from Shepherds' Ridge Farm, Chambersburg, quotes from the bottle of Grandma's molasses: "Made from the pure juice of sun ripened sugar cane. Be sure the ingredients you want to use is molasses and not corn syrup. Any brand that is unsulfured should be good. I use Br'er Rabbit (either the green or gold label), Grandma's or Golden Barrel. All are delicious in molasses cookies, gingerbread, and shoofly pie."