



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 — Kay Wildasin, Seven Valleys, wants a fruit cake recipe in which all the fruit is cooked, cooled, and then added to the batter.

QUESTION — Don Love would like cajun and Creole recipes.

QUESTION — Sarah Lange would like a recipe for journey cake.

QUESTION — A Smithsburg reader is looking for a recipe to make an English muffin type bread with lots of nooks and crannies similar to Thomas' Toasting Bread for slicing toast.

QUESTION — Marian Martin, Lebanon, wanted a recipe to make clam patties.

QUESTION — Mrs. Gross, Dillsburg, requests a recipe for funny cake that consists of a crust with chocolate on the bottom and batter on top of the chocolate. Mrs. Gross had tasted it at Kutztown.

QUESTION — John Greenaway, Jersey Shore, is looking for a recipe to make hot dogs and Italian hot sausage using venison.

QUESTION — LeRoy Serventi is looking for recipes to pickle tongue and heart.

QUESTION — Lillian wants a recipe for Friendship cake starter and for the cake that is made with the starter.

QUESTION — A reader would like instructions on how to use powdered vanilla. What is the amount of powdered vanilla needed to equal one teaspoon of liquid vanilla? Does using only the powder make good vanilla flavor or should it be dissolved in liquid first?

QUESTION — Charles Dodson wants a recipe for parched or toasted corn.

QUESTION — L. Z., Manheim, is searching for a casserole recipe called Straw Stacks, which is eaten with tortilla chips. She writes that this recipe is different than Hay Stacks or Mexican Hats.

QUESTION — A Lititz reader is looking for cookie recipes and hors d'oeuvres to serve during the holidays.

QUESTION — Cristy Updike Trass, Interlaken, N.Y., is searching for recipes for amaretto chocolate fudge and cherry vanilla fudge. She believes the cherry vanilla fudge contains maraschino cherries and walnuts.

QUESTION — Jacqueline-Robert Daniel had a recipe for a chicken coating that included wheat germ, Romano cheese, and spices. Does anyone have the recipe to share?

QUESTION — Patricia Harden, Trappe, Md., wants a recipe for chow chow that tastes like that served at Shady Grove Restaurant.

ANSWER — A faithful reader from Cumberland County wanted recipes to make really light fluffy country-style biscuits and all kinds of doughnut recipes especially the cake type. Thanks to Mary Beth Grove, dairy extension agent from Mt. Joy, for sending a recipe passed down from her Great Aunt Louise, a former Virginia farm wife who still makes these biscuits to mail to her grandchildren. The biscuits keep beautifully and are unusually fluffy and delicious.

Aunt Louise's Angel Biscuits

5 cups unsifted flour
 ¼ cup sugar
 3 teaspoons baking powder
 1 teaspoon baking soda
 1 teaspoon salt
 3 teaspoons dry yeast
 2 tablespoons warm water
 1 cup shortening
 2 cups buttermilk
 Stir together dry ingredients. Cut in shortening. Dissolve yeast in warm water and add to

buttermilk. Stir all ingredients together, mixing well. Turn onto lightly floured board, knead 30 seconds. Roll to ½-inch thick, cut with biscuit cutter, prick with fork and bake at 400 degrees for 10-12 minutes until done. Don't worry about quantity; these keep well and freeze well also for reheating.

Here is a requested doughnut recipe from Marian Martin, Lebanon.

No Fry Doughnuts

2 tablespoons dry yeast
 ¼ cup warm water
 1½ cups warm milk
 ⅓ cup shortening
 ½ cup sugar
 2 eggs
 1 teaspoon salt
 1 teaspoon ground nutmeg
 ¼ teaspoon ground cinnamon
 4½-5 cups all-purpose flour
 ¼ cup margarine, melted

In a mixing bowl, dissolve yeast in water. Add milk and shortening, stir for one minute. Add sugar, eggs, salt, nutmeg, cinnamon, and 2 cups flour. Beat on low speed until smooth. Stir in enough remaining flour to form a soft dough. Do not knead. Cover and let rise in a warm place until doubled, about one hour. Punch down dough. Turn onto a floured surface. Roll out to ½-inch thickness. Cut with doughnut cutter, place 2-inches apart on greased cookie sheets. Brush with butter. Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 350 degrees for 20 minutes or until lightly browned. Glaze or powder with sugar if desired.

Thanks to Shirley Orfanella, Quarryville, for sending this doughnut recipe.

Golden Cake Donuts

3½ cups flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 ½ teaspoon salt
 1 teaspoon nutmeg
 2 eggs
 1¼ cups sugar
 2 tablespoons melted butter
 1 teaspoon vanilla
 1 cup sour milk
 Sift together dry ingredients but not sugar. Combine eggs, sugar, butter, and vanilla in electric mixer. Beat until fluffy. Beat in 2 cups dry ingredients alternately with milk. Stir in remaining flour mixture with spoon. Cover dough, refrigerate at least two hours. Roll out dough into ¼-inch thick rectangle. Cut with donut cutter and fry in hot deep oil until golden.

ANSWER — Esther Zimmerman requested a venison recipe to can. Thanks to Janet Lawton, Wellsboro, for sending the recipe she uses that requires only 30 minutes processing time in a pressure canner.

Venison To Can

Cube venison in 1-inch cubes. Add to clean sterile jars. Add 1 teaspoon salt for quarts or ½ teaspoon salt for pints. Add water to within ½-inch of top for pints or to within ¾-inch for quarts.

Wipe rim of jars dry with clean paper towels, put on sterilized lids, tightened by hand. Follow pressure cooker directions for processing.

Thanks to Thelma Landis, Ephrata, who sent a similar recipe for canning venison. Thelma also writes that she cans venison meatballs with the following recipe.

Canned Venison Meatballs

5 pounds ground venison meat
 1 teaspoon steak sauce
 1 tablespoon brown sugar
 Salt and pepper to taste
 Mix and form into meatballs. Pack raw into jars. Seal. Pressure cook for 30 minutes.

ANSWER — Peggy Chirico, Canadensis, wanted a recipe to make pumpkin butter that tastes like the kind made by Baumans. Thanks to a reader for sending the following.

Pumpkin Butter

10 cups pumpkin or winter squash, raw and cut in several small pieces
 2 lemons (juice and rind)
 1 tablespoon ground ginger
 1 tablespoon ground cinnamon
 ½ teaspoon allspice
 2½ pounds brown sugar
 1 cup water
 Peel pumpkin or squash. Extract juice from lemons. Put pumpkin and lemon rind through food chopper. Add spices, sugar and lemon juice. Let stand overnight. In the morning, add water. Boil gently until thick and clear. Pour in sterilized jars and seal while hot.

ANSWER — Claire Wedell, Lumberton, N.J., needed a recipe for a good sweet potato pie. Thanks to Frances Homa, Alpha, N.J., for sending one.

Crunch Top Sweet Potato Pie

1¾ cups cooked, mashed sweet potatoes
 1 cup frozen whipped topping, thawed
 ½ cup powdered sugar
 4-ounces cream cheese, softened

1 teaspoon vanilla extract

Coconut crust

¼ cup chopped pecans
 ¼ cup all-purpose flour
 ¼ cup brown sugar
 2 tablespoons butter, melted
 ½ teaspoon ground cinnamon
 Dash ground nutmeg
 Combine sweet potato, whipped topping, powdered sugar, cream cheese, and vanilla in a mixing bowl. Beat with electric mixer until smooth. Pour mixture into coconut crust.

Combine remaining ingredients, stirring well. Sprinkle over pie. Bake at 325 degrees about 10 minutes or until topping begins to brown. Chill thoroughly before serving. Yield: one 8-inch pie.

Coconut Crust:

¾-ounce can flaked coconut
 2 tablespoons butter, melted
 Combine coconut and butter. Press into an 8-inch pie plate. Bake at 325 degrees for 8-10 minutes or until lightly browned. Cool. Yield one 8-inch pie crust.

ANSWER — Thanks to a reader for sending mushroom soups recipes that she writes dinner guests love.

Mushroom Soup

Saute together:

¼ cup butter
 1 medium onion, chopped

Add:

½ pound mushrooms, sliced

Cook 3-4 minutes.

Mix together:

¼ cup flour
 2 cups chicken broth
 ⅔ cup whole milk

Add to onions and mushrooms. Cook, stirring constantly until thickened ⅓ cup light cream. Heat but do not boil. Garnish with 1 tablespoon chopped parsley. Season to taste with salt and white pepper.

Country Mushroom Soup

1 cup chopped onion
 1 clove garlic, minced or pressed
 2 tablespoons butter
 4 cups sliced fresh mushrooms
 4 cups chicken broth
 2 tablespoons tomato paste
 5 egg yolks
 ⅓ cup freshly grated Parmesan cheese
 2 tablespoons snipped parsley
 Saute onion and garlic in butter until tender, taking care garlic does not burn. Add mushrooms, cook 10 minutes longer. Whisk broth and tomato paste into the mixture. Bring to a boil. Remove from heat. Combine. Add 1 cup hot liquid gradually, to temper egg yolks. Return to heat and cook just until simmering point. Add cheese and garnish with parsley.

Jar It For Gift Giving

(Continued from Page B6)

Store in refrigerator after opening.

DECADENT FUDGE SAUCE

12-ounces evaporated milk
 12-ounces semisweet chocolate chips
 ½ cup sugar
 1 tablespoon butter
 1 teaspoon vanilla
 Heat milk and sugar just to boiling over medium heat in a 2-quart saucepan, add chocolate chips, return to a boil, stirring constantly until chocolate is melted and mixture is slightly thickened and smooth. Remove from heat and add butter and vanilla. Store in the refrigerator for up to 4 weeks or freeze.

Note: 2 tablespoons raspberry or orange liqueur can be substituted for vanilla.

Gift tag direction:

Decadent Fudge Sauce

Serve warm fudge sauce over ice cream, spoon over cake or brownies, or use as a dipping sauce for fruit. Store in the refrigerator for up to four weeks or freeze.

BUTTERSCOTCH SAUCE

8 tablespoons unsalted butter
 ¾ cup firmly packed dark brown sugar
 ¾ cup sugar
 1½ teaspoons salt
 2 tablespoons water
 ¼ cup light corn syrup
 ¾ cup heavy cream
 2 teaspoons vanilla extract

In a medium, heavy based saucepan, melt butter. Stir in two sugars, salt, water, and corn syrup. Bring mixture to a boil over medium-high heat, stirring to dissolve sugars. Let the mixture boil 5 minutes, stirring often. You will see big, slow bubbles as it boils. Remove sauce from heat. Carefully whisk in the cream and vanilla (the sauce may spatter). Allow sauce to cool to warm before serving. Store in the refrigerator in a covered container for up to two weeks.

Gift tag directions:

Butterscotch Sauce

Drizzle this butterscotch sauce over grilled fruit, bananas, or apple pie. Store covered in the refrigerator for up to two weeks.