



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 Lititz reader wants a recipe for mozzarella cheese sticks, the kind that are breaded and deep-fried.

**QUESTION** — A York reader would like a recipe for bishop hats, a kind of cookie containing pecans and shaped like a hat.

**QUESTION** — Elaine England, Rising Sun, Md., is looking for the quick bread recipe for breakfast bread which was on the back of raisin boxes about 15-20 years ago. She thinks it was on Acme brand raisin boxes. The bread contains cornflakes, orange juice, orange zest, and of course, raisins.

**QUESTION** — Paul Earnest of Latrobe requests a recipe for carrot and raisin salad, which he often eats at Bird-in-Hand when visiting Lancaster County.

**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.

**QUESTION** — Marian Martin, Lebanon, wants 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** — 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** — 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** — 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?

**ANSWER** — Patricia Harden, Trappe, Md., wanted a recipe for chow chow that tastes like that served at Shady Grove Restaurant. Thelma Land of Ephrata writes that she has never been to Shady Grove restaurant, but notes that if the following recipe she sent is not better than the restaurant's, write to her for more explanation.

**Chow Chow**

- 1 quart red kidney beans
- 1 quart sweet pickles
- 1 quart watermelon rind
- 1 quart celery

- 1 quart cauliflower
- 1 pint onion (or 2 tablespoons onion flakes)
- 1 quart yellow string beans
- 1 quart red sweet pepper
- 1 quart carrots
- 1 quart Jerusalem artichokes (not California-type artichokes)

As available, can each vegetable separately as follows: Cut into small pieces. Cook until almost soft and drain water. Cook in solution of one part vinegar and one part water.

When ready to make the chow chow: Add vegetables to large canner kettle. Add one spoon celery seed in spice bag, 1/2 teaspoon turmeric, 2 tablespoons of Mrs. Wages sweet pickle mix, and 1 teaspoon salt. Cook and mix for several minutes. Can and seal in hot jars with hot lids in boiling water bath. (Do not cold pack.) Let stand for one week before using.

Thelma uses white vinegar for white vegetables.

**ANSWER** — Charles Dodson wanted a recipe for parched or toasted corn. Frances Homa of Alpha, N.J. submitted this one:

**Toasted Corn**

Cut fresh corn from cob and spread 1/2 inch deep in pans lined with absorbent paper.

Dry in a 250-degree oven for two days, stirring several times. Put into a cloth sack, filling not more than half full. Keep in a warm place for three days, turning occasionally. Store in fruit jar in a dry place.

To serve: Soak overnight in water, salt to taste, and simmer for one hour. Add butter and cream.

One cup of dried corn makes six serving of cooked corn.

**ANSWER** — Lillian wanted a recipe for friendship cake starter and for the cake that is made with the starter. Thanks to Barbara Muir-Darby, for sending the following recipes.

**Sourdough Starter**

- 2 cups flour
- 1 teaspoon salt
- 3 tablespoons sugar
- 2 cups warm water
- 1 envelope active dry yeast

In a large bowl, mix flour, sugar, yeast, and salt. Gradually stir in the water; beat or whisk until smooth. Cover with a towel; set in a warm draft-free place. Stir 2 or 3 times a day for about 3 days or until starter is bubbly and produces a yeasty aroma. Transfer to a large bowl, large jar, or plastic container. Cover partially (tilt lid or punchholes in plastic); refrigerate. Makes about 1 1/2 to 2 cups starter.

**Friendship Cake (Makes 3 Bundt cakes)**

Mix together:  
 1 1/2 cups starter  
 2 1/2 cups sugar  
 28-ounce can sliced peaches and juice  
 Stir together and cover. Stir every day. Do not refrigerate. On the 10th day add the following:

- 2 cups sugar
- 28-ounces chunky pineapple and juice
- Stir every day. On the 20th day add the following:

- 2 cups sugar
- 28-ounces fruit cocktail and juice
- 1 small jar marachino cherries and juice

Stir every day. On the 30th day: Drain and save juice from fruit. Divide fruit into three equal parts. Divide juice into five (1 1/2 cups each) portions, place into five containers and give to friends. Starter should be used within five days. None of this recipe should be refrigerated.

- For each cake, combine:
- 1 yellow cake mix
  - 3/4 cup oil
  - 4 eggs
  - 1 small box vanilla instant pudding
  - 1/3 of the fruit mixture
  - 1/2 cup nuts (optional)

Mix first four ingredients by hand. Add fruit and nuts. Bake in a greased and floured bundt pan at 350 degrees for 50-60 minutes. Cool 10 minutes before turning out of pan. Dust with confectioners' sugar.

**Amish Cinnamon Bread**

- 1 1/2 cups starter dough
  - 1 teaspoon baking powder
  - 1 cup vegetable oil
  - 4 eggs
  - 1 cup sugar
  - 1 box instant vanilla pudding
  - 2 cups flour
  - 1 cup raisins (optional)
  - 2 tablespoons cinnamon
  - 1 cup nuts (optional)
  - 1 teaspoon baking soda
- Blend above ingredients. Stir well. Pour into

two greased and sugared pans or a Bundt pan. Bake at 350 for 1 hour.

**Sourdough Pancakes**

- 1 cup flour
- 1 1/2 cups sourdough starter
- 3 tablespoons sugar
- 1/2 cup milk
- 1 teaspoon salt
- 1 egg slightly beaten
- 1/2 teaspoon baking soda
- 3 tablespoons cooking oil

Preheat griddle to 375 or until water drops skitter on surface. Combine dry ingredients in large bowl. Stir well to blend. Add remaining ingredients. Mix well. Batter may be slightly lumpy. Grease hot griddle as needed. Pour about 1/4 cup batter onto griddle. Cook until edges are dry, then turn and cook other side. Makes 12 large pancakes.

Frances Homa recommends the following honey starter recipe for people who exclude processed sugar from their diets. She also submitted the quick overnight starter and cake recipes that follow.

**Friendship Honey Starter**

- 1 package dry yeast
- 2 1/2 cups warm water
- 2 tablespoons honey
- 2 1/2 cups all-purpose flour

Combine the yeast, water, honey, and flour in a two-quart glass mixing bowl. Cover with cheese cloth and place in a warm place (about 85 degrees Fahrenheit) to ferment. In two or three days sourdough will be ready to use. Use, or store in a clean plastic container with a fitted cover in refrigerator until needed. Be sure a hole is punched in container lid to allow gases to escape. If a clear liquid forms on top of mixture, stir down when ready to use.

Replenish at least once a week with equal portions of warm water and all-purpose flour.

**Quick Overnight Starter**

- 1 package plus one tablespoon dry yeast
- 4 cups lukewarm water
- 4 cups all-purpose flour

Dissolve yeast in a small amount of lukewarm water. Stir flour in remaining water and add yeast mixture. Stir well and cover. Let mixture stand in a warm, draft-free place, about 85 degrees Fahrenheit for at least six hours. Starter is now ready to be mixed with other ingredients for your favorite sourdough recipe.

**Sourdough Raisin-Carrot Cake**

- 1 cup all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 4 eggs, separated
- 1/2 cup light brown sugar, firmly packed
- 1/2 cup cooking oil
- 1/2 cup sourdough starter
- 1 cup coarsely grated raw carrots
- 1/2 cup seedless raisins
- 2 tablespoons grated lemon peel

Combine flour, baking powder, salt, baking soda, and cinnamon. Set aside. Beat egg whites in small mixing bowl until soft peaks form. Set aside. In a large bowl combine sugar, oil, egg yolks, and sourdough starter. Mix in carrots, raisins, and lemon peel. Blend in dry ingredients. Fold in beaten egg whites. Turn batter into a well-greased and lightly floured two-quart ring mold or loaf pans. Bake at 350 degrees Fahrenheit for 30 minutes or until done. Cool in pan on wire rack for 10 minutes. Turn out onto rack to finish cooling. Makes one cake.

**ANSWER** — A Lititz reader was looking for cookie recipes and hors d'ourves to serve during the holidays. Vera Jane Newswanger offered the following recipe for chicken nut puffs, noting that they are not sweet, sticky, or drippy, and that her family loves them.

**Chicken Nut Puffs**

- 1 1/2 cups finely chopped, cooked chicken
- 1/3 cup chopped almonds
- 1 cup chicken broth
- 1/2 cup vegetable oil
- 2 teaspoons Worcestershire sauce
- 1 tablespoon dried parsley flakes
- 1 teaspoon seasoned salt
- 1/2 to 1 teaspoon celery seed
- 1/8 teaspoon cayenne pepper
- 1 cup all-purpose flour
- 4 eggs

Combine the chicken and almonds and set aside. In a large saucepan, combine the next seven ingredients and bring to a boil. Add flour all at once and stir until a smooth ball forms. Remove from the heat and let stand for five minutes. Add eggs one at a time, beating well after each, until smooth. Stir in the chicken and almonds. Drop by heaping teaspoonfuls onto greased baking sheets. Bake at 450 degrees Fahrenheit for 12-14 minutes or until golden brown. Serve warm. Yields about six dozen.