



Cook's 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 — A reader requested the recipe for Eat 'N Park Restaurants' famous smiley face cookies.

QUESTION — Lucille Groff, Denver, requests a recipe for Italian Wedding Soup and one for New England Clam Chowder.

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 — Don Love would like cajun and Creole recipes.

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

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

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

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.

ANSWER — Thanks to Nancy Kramer, Lebanon, for sending the name of the company that sells books with recipes for jar mixes. The correct business name and address are CQ Products, 507 Industrial St., Waverly, Iowa 50677.

ANSWER — Thanks to Marion Freeland, Hunterdon Co., N.J., for sending this recipe for pickled venison. She writes that it is delicious and a nice way to preserve venison.

Pickled Venison

Cooked venison (enough to fill 1-quart jars)

- 1 cup vinegar
- 1 1/2 cups water
- 1 1/2 cups sugar
- 6 tablespoons mixed pickling spices
- Salt to taste

Heat all ingredients until boiling. Pour over cooked sliced or diced meat already in jars. Let stand 24 hours before serving.

ANSWER — Thanks to Josephine Matenus, Dallas, for sending this recipe for Ruth Klinger.

Hubby's Bread

- 3 cups All-Bran cereal
 - 1/4 cup shortening
 - 3 cups boiling water
 - 1 cup lukewarm water
 - 1 cup sugar
 - 2 packages dry yeast
 - 8 cups flour
 - 2 teaspoons salt
- Combine cereal, shortening, and boiling water. Let cool until lukewarm. Combine 1 cup

warm water, sugar, and yeast and let set until yeast is dissolved. Stir yeast mixture into cereal mixture, add flour and salt until all is well combined. Let rise. Stir down and pour into three greased loaf pans. Let rise. Bake at 425 degrees for 15 minutes. Reduce temperature to 350 degrees and bake 45 minutes longer.

ANSWER — Mrs. Philip Miller, Gettysburg, requested recipes for barley soup. Here are some from Shirley Orfanella and other readers.

Barley Soup

- 3/4 cup pearl barley
 - 2 pounds beef soup bone
 - 1/2 cup diced celery
 - 1 cup diced carrots
 - 1 cup diced potatoes
- Simmer barley in 2 cups water until tender.

Cook soup bone in water to cover until meat leaves bone. Remove bone from stock. Cook vegetables in one-quart beef stock until tender. Cut beef into bitesized pieces, add to celery mixture. Add barley. Add salt to taste. Simmer a short time.

Barley Soup

For the best flavor, use stock from country-cured hams, but not aged ones such as Smithfield, Kentucky, or Virginia.

- Melt in skillet:
- 2 tablespoons salt pork
 - 3 tablespoons shallots or onions
- Cook onions in salt pork until translucent.

Add:

- 1/2 cup barley

Shake the pan to coat the barley well in the hot fat. About five minutes later, add:

- 1 quart hot stock from the country cured ham

Cook the mixture, covered, until barley is tender, about 30 minutes. Stir in:

- 3 well beaten egg yolks
 - 1 cup cream
- Heat but do not boil after add the eggs and cream. Before serving, add or garnish with the following:

- 2 tablespoons finely chopped parsley
 - 1 cup sauteed coarsely chopped mushrooms
- To keep mushrooms white, add 2 tablespoons lemon juice.

Cream Of Artichoke Soup

- 1/2 cup chopped green onion
- 2 carrots, peeled, chopped
- 2 ribs celery chopped
- 1/2 cup butter, divided
- 1 bay leaf
- 1/2 teaspoon thyme
- 1/2 teaspoon oregano
- 4 cups chicken broth
- 4 ounces mushrooms, sliced
- 14-ounce can artichoke hearts, sliced
- 3 tablespoons flour
- 1 cup heavy cream

Using first part of butter, saute onion, carrot, and celery in large saucepan. Add seasonings, broth, mushrooms, and artichokes. Simmer 15 minutes. In small skillet, melt remaining butter, stir in flour, and cook until thickened, stirring constantly. Stir in artichoke mixture. Slowly add cream. Cook 5 minutes.

Serve small portions on special occasions, writes Shirley Orfanella.

Without Cookies?

(Continued from Page B6)

- 1/4 cup cocoa
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1/2 cup unsalted butter at room temperature
- 1/4 cup firmly-packed dark brown sugar
- 1/4 cup sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1/4 cup milk chocolate chips
- 1 cup confectioner's sugar

Combine flour, cocoa, baking powder, and salt in medium bowl; set aside. Cream butter until smooth in large bowl with an electric mixer. Add the sugars and beat until combined. Add eggs and vanilla and mix thoroughly. Add flour mixture to egg mixture and mix until a soft dough forms. Add chocolate chips, cover dough with plastic wrap and chill for one hour or longer.

Preheat oven to 350 degrees. Line two baking pans with parchment paper. Keeping dough well-chilled, shape one tablespoon dough in ball and roll ball in confectioner's sugar. Do not shake off excess sugar. Place balls two inches apart on prepared baking pans. Bake until cookies are puffed and cracked and are slightly firm to the touch, 8-10 minutes. Store in airtight container up to a week.

FESTIVE CHOCOLATE BARK

- 1 cup shelled pistachio nuts or almonds
 - 12-ounce semisweet chocolate, chopped
 - 8 ounces white chocolate, chopped
 - 1/4 cup dried sweetened cranberries
- Microwave semisweet chocolate in a bowl, uncovered, 2-3 minutes, stirring once. Remove chocolate from micro-

New Years' Entertaining

(Continued from Page B2)

LETTUCE ROLLS

Combine 1/2 cup mashed sardines, 1/4 cup chopped sweet pickle, 1/2 teaspoon grated onion, 2 tablespoons mayonnaise; spread on small leaf of lettuce; roll tightly and fasten with cocktail pick.

Frances Homa
N.J.

CHEESE APPLES

Soften one 8-ounce package American cheese with fork, add 1/2 cup chopped nuts and 12 small pickled onions, chopped. Mix well. Form in small balls; roll one side in paprika; stick with a whole clove. Makes 12.

Frances Homa
N.J.

MEDITERRANEAN CRESCENT PINWHEELS

1 (8-ounce) can crescent dinner rolls
1/2 pound prosciutto ham, thinly sliced
4 ounces (1 cup) crumbled feta cheese
1/2 teaspoons pepper
1 tablespoon olive oil
6 tablespoons fresh basil, chopped

Heat oven to 375 degrees. Spray cookie sheets with nonstick cooking spray. Separate dough in four rectangles; place on lightly floured surface. Firmly press perforations to seal. Press each roll to form 8x5-inch rectangle. Arrange 1/4 of prosciutto slice over each rectangle. In a small bowl, combine cheese, pepper, and oil; mix well. Sprinkle mixture over prosciutto on each rectangle. Sprinkle with basil.

Starting at short side of each rectangle, roll up; seal long edges. With serrated knife, cut each roll into five slices. Place cut side down on sprayed cookie sheets. Bake at 375 degrees for 15 to 20 minutes or until golden brown. Remove from cookie sheets. Serve warm. Makes 20 pinwheels.

Marcia Fehl
Reading

SAVORY SEAFOOD DELIGHT

2 cans Hungry Jack Buttermilk
1 cup shredded Swiss cheese (can substitute cheddar)
1/2 cup mayonnaise
3 ounces cream cheese, softened
1/4 cup Dijon mustard
1 envelope dry Italian dressing mix
1 tablespoon lemon juice
1/2 pound shrimp, cooked and chopped, or 1 (6-ounce) can crabmeat

Grease regular size cupcake tins. Flatten out individual biscuits one at a time and spread around sides and bottom of each cupcake holder. Mix all filling ingredients except seafood. Blend mixture well. Fold in seafood. Place a heaping tablespoon of mixture into each biscuit lined cupcake holder. Bake uncovered at 400 degrees for 12-15 minutes until golden. Serve warm. Makes 20 servings.

Marcia Fehl
Reading

COUNTRY CHEESE BALL

1/4 cup chipped ham or finely chopped baked ham
8 ounces cream cheese
1 cup finely shredded sharp cheese
1 teaspoon minced onion
1 teaspoon Worcestershire sauce

Mix all together, shape into ball, and coat with 1/4 cup (more) ham.

Marcia Fehl
Reading

PINEAPPLE CHEESE BALL

2 8-ounce packages cream cheese
1 tablespoon chopped green pepper
1 tablespoon season all
1 8-ounce (small can) crushed pineapple drained well
1 tablespoon minced onion

Mix with wooden spoon. Refrigerate until firm. Then shape into ball. Garnish with parsley.

Ashley Bird
Centre County Dairy
Princess

CHEESE BALLS OR SPREAD

1 8-ounce package cream cheese
4 tablespoons soft butter
1/2 cup sour cream
1 pound grated cheddar cheese

Beat cream cheese, butter, and sour cream until fluffy. Add cheddar cheese. Add any desired flavorings such as onion salt, crispy fried bacon, etc. Roll into balls or use as a spread. Chill.

This is great holiday gift to take with you for parties. Just include this is a basket with crackers and your holiday hostess will thank you.

Ashley Bird
Centre County Dairy
Princess

wave, stir until smooth. Melt white chocolate separately the same way. In a small bowl, combine nuts and cranberries, then stir half of them into semisweet chocolate.

Using a spatula, spread the mixture to about 1/2 inch thickness on a large cookie sheet. Drop the white chocolate by tablespoons over the dark. With the tip of a butter knife, swirl the chocolates together to create a marbled effect. Sprinkle on the rest of the nuts and berries. Refrigerate for about one hour until firm, then break into piece. Store up to a month.

Makes 1 1/4 pounds.