



# Cook's Question Corner

If you are looking for a recipe but can't seem to find it anywhere, send your recipe request to Cook's Question Corner, care of Lancaster Farming, P.O. Box 366, Lititz, Pa. 17543. There's no need to send a SASE. If we receive an answer to your question, we will publish it as soon as possible.

Answers to recipe requests should be sent to the same address.

**QUESTION** - Rhea Rhinehart, Akron, would like recipes for sharp cup cheese and ring bologna.

**QUESTION** - Gladys Cassel, Lancaster, would like a recipe for coconut chiffon pie. It is not a custard pie. It is a deep filling and she thinks one of the ingredients is gelatin.

**QUESTION** - Marian Zeiset, Mount Joy, would like a recipe for vegetable soup to can that does not have meat or cabbage in it, but does have tomatoes.

**QUESTION** - Lura Clemenson, Dorothy, N.J., would like a recipe for snapper soup to can.

**ANSWER** - Linda Christman, Greencastle, asked for a recipe for zucchini pie. Thanks go to Sophie Rakowski, Pheonixville, for the following recipe.

### Sky In The Pie

#### Bottom Filling:

- 8 ounces cream cheese
- 1/4 cup sugar
- 1/2 teaspoon vanilla
- 1 egg

#### Top Filling:

- 1 1/4 cups zucchini or pumpkin
- 1 cup evaporated milk
- 2 eggs
- 1/2 cup sugar

Cinnamon and pumpkin pie spices to taste  
1 unbaked 9-inch pie shell

For bottom filling, beat together cream cheese, sugar, vanilla and egg. Pour into unbaked pie shell.

For top filling, mix together well the zucchini, evaporated milk, eggs, sugar and spices. Pour carefully over cheese filling. Bake at 350° F. for 60 to 65 minutes.

Note: I blend my zucchini and drain it for 1/2 hour.

**ANSWER** - Pauline Serfass, Palmerton, requested a recipe for tomato soup to can. Thanks go to Debbie Russell, New Enterprise, for the following recipe and to the many others who shared their favorite tomato soup recipes.

### Tomato Soup

- 1/2 bushel tomatoes
- 7 medium onions
- 1 stalk celery
- 8 tablespoons parsley flakes
- 3 bay leaves
- 14 tablespoons flour
- 2 sticks butter
- 3 tablespoons salt
- 8 tablespoons sugar
- 1 teaspoon pepper

Chop onions, celery, parsley and tomatoes. Place in canner-sized pan and add bay leaves. Cook until celery is tender. Take out leaves and put hot ingredients through blender. Rub flour and butter into smooth paste thinned with tomato juice. Bring hot ingredients to boil and add butter and flour paste. Stir well. Add salt, sugar and pepper. Put in quart jars and process in boiling bath for 15 minutes.

Debbie writes: "Once you've eaten this, you'll never want store-bought soup again."

**ANSWER** - Mrs. F. Rollo Davis, Bridgeton, N.J., requested a recipe for red beet jelly made from beet juice and raspberry gelatin. Apparently, this is a popular recipe, for many readers submitted the exact same recipe. Thanks to everyone who took time out to share this popular recipe.

### Red Beet Jelly

- 3 cups beet juice
- 4 cups sugar
- 1 package powdered fruit pectin
- 6 ounces raspberry-flavored gelatin

Bring juice to a rolling boil, add the gelatin and fruit pectin. Boil 1 minute, stirring constantly. Remove from the heat and add the sugar. Stir well and pour mixture into jars.

## Fresh Vegetables

(Continued from Page B6)

### BROILED EGGPLANT

Slice an eggplant thin and spread each slice sparingly with mayonnaise. Then dip each slice in freshly grated Parmesan cheese, covering both sides. Arrange the slices on a no-stick or slightly oiled cookie sheet and broil them on each side just until they are golden brown and crunchy outside and soft and tender inside.

### FETA VEGETABLE FRITTATA

- 3/4 cup chopped tomato
- 1/4 cup chopped onion
- 1/4 cup chopped green pepper
- 1/4 cup butter
- 6 eggs
- 1 cup (6 ounces) crumbled feta cheese

Saute vegetables in 2 tablespoons butter until vegetables are tender. Beat eggs until foamy; stir in 3/4 cup cheese. Melt 2 tablespoons butter in 10-inch skillet over medium heat. Add egg mixture. Cook, stirring occasionally, until eggs are set. Top

with vegetable mixture and remaining cheese. Continue cooking until cheese begins to melt. Makes 4 servings.

### MIXED BEAN SALAD

- 1 cup baby lima beans
- 1 cup cut green beans
- 1 cup cut wax beans
- 1 green pepper, chopped
- 4 small onions, sliced in rings
- 1/2 cup salad oil
- 3/4 cup cider vinegar
- 1/2 cup sugar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 small jar pimento, drained

Drain vegetables and mix with pimento, green pepper and onions. In saucepan, combine remaining ingredients. Bring to a rolling boil, remove from heat and cool. Pour over vegetables and refrigerate at least 24 hours.

### STEWED OKRA AND TOMATOES WITH CORN

- 1 tablespoon butter
- 2 tablespoons olive oil
- 1 clove garlic, minced
- 1 medium onion, coarsely chopped (1/2 cup)

- 1 medium green or red sweet pepper, diced (3/4 cup)
- 2 cups tomatoes, peeled
- 1/2 teaspoon each dried or fresh marjoram and thyme
- 1 teaspoon ground or 2 teaspoons fresh coriander
- 1/4 teaspoon hot red pepper flakes
- 1 pound okra, cut in 1/4-inch slices or left whole if pods are small
- 2 cups corn, freshly cut from the cob
- 1 tablespoon lemon juice

Heat butter and oil in a large stainless, enameled or non-stick skillet. Add garlic, onion and sweet pepper and saute until soft, over medium heat. Stir in tomatoes, marjoram, thyme, coriander, hot pepper and okra; add a little water or broth if the mixture seems dry. Cover and simmer over low heat for 10 minutes, or until the okra is tender. Add corn and lemon juice; cover and simmer for 5 minutes more. Season with salt and pepper as desired. Makes 4 servings.

Serve with grilled chicken or seafood over rice for a meal. For variations, substitute basil or parsley for the coriander. This dish is popular in the south.

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