

# 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** - Connie Kreider, Manheim, would like a recipe for danish similar to the kind served by McDonald's.

**QUESTION** - W.J. Coddington, Rahway, N.J., would like to know how to prepare a refrigerator pie using 1 box lemon-flavored gelatin, 1 can evaporated milk and vanilla wafers or graham cracker dust for the pie crust. She needs a complete list of ingredients and the amount of each needed.

**QUESTION** - Mary Lapp, Newburg, would like a recipe for cream cheese.

**QUESTION** - Mrs. Ginny B. Atkinson, Bridgeton, N.J., would like a recipe for biscuits like those sold by Kentucky Fried Chicken.

**QUESTION** - Mrs. Randolph Foltz, Edinburg, Va., would like a recipe for dough cake. The dough is allowed to sit overnight, then in the morning is pulled from the dough ball and stretched out. The dough is fried in grease. It puffs up and is eaten with eggs or butter and jelly.

**QUESTION** - Mrs. Delores Buhite, Reynoldsville, would like a recipe for blackberries wrapped in dough, sealed tight and dropped in boiling water. She needs the recipe for the dough and how long to cook it.

**QUESTION** - Beverly Reiner, Pitman, would like a recipe for Chicken Monterey using deboned chicken breasts with a type of barbecue sauce.

**ANSWER** - Mrs. Leo Barsnica, Neshanic Station, N.J., requested recipes for zucchini cookies. A search through Lancaster Farming's recipe files unearthed the lemon zucchini cookie recipe from Becky Lunkenheimer of New York, and the drop cookie recipe from Mrs. Ray P. Reinecker of York Springs.

### Lemon Zucchini Cookies

- 2 cups flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup butter
- 3/4 cup sugar
- 1 egg, beaten
- 1 teaspoon grated lemon rind
- 1 cup shredded zucchini
- 1 cup chopped nuts

Mix ingredients in order given. Bake at 375°F. for 15 to 20 minutes. Cover with lemon glaze

### Lemon Glaze

- 1 cup sugar
- 1 1/2 tablespoons lemon juice

### Zucchini Drop Cookies

- 1 cup zucchini, peeled and grated
- 1 teaspoon soda
- 1/2 cup shortening
- 2 cups flour
- 1/2 teaspoon cloves
- 1/2 teaspoon salt
- 1 cup chopped nuts
- 1 cup sugar
- 1 egg
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg

Beat zucchini, soda, sugar and shortening well. Add egg and beat well. Add sifted flour and spices. Add nuts and raisins. Drop on greased cookie sheet. Bake at 375°F. for 12 to 15 minutes.

**ANSWER** - Connie Kreider, Manheim, and Mrs. Ginny B. Atkinson, Bridgeton, N.J., requested a recipe for granola bars. Below are two from Lancaster Farming's recipe files. The first was sent by Marcella Barkman, Breezewood

### Granola Bars

- 1/2 cup butter or margarine, softened
- 1/2 cup sugar
- 1/4 cup molasses
- 1 egg
- 1 teaspoon vanilla
- 3/4 cup unsifted all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon each baking soda and salt
- 1 1/2 teaspoons cinnamon
- 1 1/2 cups natural or granola cereal
- 1/2 cup each chopped dates and nuts

Cream butter. Beat in next 4 ingredients. Mix together remaining ingredients. Stir into butter mixture, mixing well. Spread in greased 9-inch square pan. Bake in 350°F. oven for 20 to 25 minutes. Cool, cut into bars. Makes 36 1 1/2-inch bars

### Easy Granola Bars

- 1 cup crunchy peanut butter
- 2 beaten eggs
- 4 tablespoons honey
- Mix in pan over low heat. When slightly warmed, add:
- 2 1/2 cups oatmeal
- 1 1/2 cups mixture of sunflower seeds, raisins and chocolate chips

Pat into 8x8-inch greased pan. Refrigerate.

Note: Oatmeal is important, but other ingredients can be substituted.

**ANSWER** - W.J. Coddington, Rahway, N.J., requested a recipe for Concord Grape Skin Pie. Thanks go to Mrs. Phyllis Baldner, St. Thomas, for the following recipe, and to all others who shared their Grape Pie recipes.

### Grape Pie

- 5 1/3 cups Concord grapes
- 1 1/3 cups sugar
- 1/4 to 1/2 cup flour
- 1 1/4 teaspoons lemon juice
- 1 1/2 tablespoons butter

Heat oven to 425°F. Remove and save skins from grapes. Put pulp into pan without water and bring to a rolling boil. While hot, rub through strainer to remove seeds. Mix strained pulp with skins. Mix sugar and flour lightly through grapes. Sprinkle with lemon juice. Pour grapes into pie crust. Dot with butter. Cover with top crust or crumbs. Bake 35 to 45 minutes or until lightly browned and juice begins to bubble through.

**ANSWER** - Katherine Van Ness, Wana que, N.J., requested a recipe for old fashioned molasses cake. Thanks go to Hilda M. Blatt, Jonestown, for sharing the following recipe.

### Molasses Cake

- 1/2 cup shortening
- 1 cup light brown sugar
- 1 egg
- 1 cup molasses
- 1 cup sour milk
- 2 1/2 cups flour
- 1/2 teaspoon cream of tartar
- 1 teaspoon soda

Cream shortening and sugar; add egg and beat. Add dry ingredients, then molasses and sour milk. Put in 9x13-inch greased pan. Bake at 350°F. for 25 to 30 minutes. Cool 5 to 10 minutes. When baked, put topping on warm cake. Place under broiler until it bubbles.

### Topping:

- 6 tablespoons melted butter
- 10 tablespoons milk
- 1 cup light brown sugar
- 1/2 or 1 cup chopped nuts
- 1 cup coconut

**ANSWER** - R.K. from Mattawana, requested a recipe for Poor Man's Oysters. Thanks go to Maryanne Noll of Willow Street who shared her Mock Oysters recipe

### Mock Oysters

- 1 egg, separated
- 2 ears corn
- 1 tablespoon flour
- 1 tablespoon butter
- 1 teaspoon salt
- Pepper to taste

Grate corn. Add flour, soft butter, salt and pepper. Mix well. Add egg yolk. Beat egg white until stiff, fold into corn mixture. Drop batter by teaspoonfuls into hot fat in frypan. Fry until lightly browned on all sides. Makes 4 servings.

## Brownbag Recipes

(Continued from Page B6)

### PEANUT BUTTER CRISP STICKS

- 1 cup oats, quick or old fashioned
- 1 1/2 cups all-purpose flour
- 2 tablespoons sugar
- 1/2 teaspoon baking soda
- 6 tablespoons unsalted butter
- 3/4 cup buttermilk or sour milk
- 1/3 cup peanut butter
- Chopped peanuts, raisins, toasted coconut, shredded carrots
- Whirl oats in blender or processor until powdered; pour into bowl and stir in remaining dry ingredients. Cut in butter until mixture resembles fine crumbs. Add buttermilk and stir with a fork until combined. Knead 4 to 5 times. Sprinkle 2 cookie sheets with roll half of dough out on each to form a 13 by 5 1/2-inch rectangle. Prick with a fork; bake in preheated 350°F. oven 18 to 20 minutes until edges are light brown. Remove from oven; let stand a few minutes. Spread with peanut butter; sprinkle with desired toppings. Cut into 5 1/2 by 1-inch sticks, while warm. When cool, pack in sandwich bags. Makes 30 sticks.

## Stop Tomato Juice Separation

**YORK** - Do you find it disappointing to spend the day cooking and squeezing tomatoes for tomato juice only to find after the chore is done the juice is separated. It's not spoiled, but it doesn't look very nice. There's a secret to making tomato juice that doesn't separate.

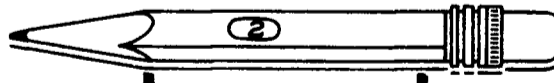
It involves speed and technique. Tomatoes contain pectin which makes the tomato juice have body and thick texture. When tomatoes are cut, crushed or bruised, and exposed to air, enzymes in the tomatoes are activated. If cut tomatoes are allowed to stand around exposed to air and are heated slowly, the enzymes destroy the pectin causing tomato solids to separate from the liquid. This happens in both canned tomatoes and tomato juices. Here's the secret method:

Quickly cut about 1 pound of firm ripe tomatoes into quarters directly into the pot. Crush them and heat quickly to boiling. Continue to slowly add freshly cut pieces to the boiling, crushed tomatoes. Crush new pieces immediately after adding, making sure the mixture continues to boil constantly. Simmer about 5 minutes after all pieces have been added. Put tomatoes thru sieve or food mill to remove seeds and skins. Reheat juice to boiling, before putting into jars. Process tomato juice in boiling water bath 35 minutes for quarts and pints.

When working with whole tomatoes, don't have large amounts of tomatoes peeled and cut standing around waiting.

Work only with the amount you can process in a canner load at one time.

Managing your canning chores in this way will make for a less boring day and much better quality canned goods.



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  - E. Any of the above

See Answers Below

- Answers
1. A.L. HERR & BRO.
  2. Correct Answer is E
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