



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 - Virginia Brubaker, Manheim, requests a recipe for a pear tart that appeared in this paper a few weeks ago. She recalls that the recipe, which she misplaced, uses sour cream.

QUESTION - Margaret Gockley of Mohnton would like to know if fondant that is used in chocolate coating cherries can be used in other ways.

QUESTION - V. Martin, Springfield, Va., requests a recipe for Mozarella cheese.

QUESTION - Mrs. Donald Hill of Apalachin, N.Y., requests a recipe for candied dill pickles.

QUESTION - Margie Robbins of Alloway, N.J. writes that while visiting Idaho State Fair this summer, she had potato ice cream which came in all flavors and used real Idaho potatoes. Does anyone have the recipe for Potato Ice Cream?

QUESTION - Barbara Conrad, Montrose, requests a recipe for Jewish Rye Bread that is light.

QUESTION - Barbara Conrad, Montrose, requests a recipe to make strawberry cheesecake ice cream.

QUESTION - J. Musser, Lititz, requests a recipe for making smooth, thick chocolate milkshakes.

QUESTION - Judy Hutira, Barnesville, requests a good but simple recipe for beef or deer jerky.

QUESTION - Ruth Kuhns, Millmont, requests a recipe for cinnamon biscuits that are very moist and have raisins in them with a glaze on top. She also requests a recipe for southern biscuits and a fairly simple recipe for cheese or fruit danishes.

QUESTION - A reader requests a recipe for brown flour potato soup.

QUESTION - Lucille Groff, Denver, writes that when she makes grape juice in her juicer/steamer kettle, she puts the remaining pulp stems and seeds through her food press and it yields a lot of grape pulp. She'd like ideas on how to use the pulp without the stems and seeds.

QUESTION - May Ozimek requests stir-fry recipes.

QUESTION - An East Berlin reader requests recipes using day-old bread.

QUESTION - An East Berlin reader requests recipes using Jerusalem artichokes.

QUESTION - Mary Lynn Martin, Orrtanna, requests a recipe for Amish macaroni salad.

QUESTION - Marian Hurst, Narvon, would like to know how to substitute melted chocolate chips by using powder cocoa.

QUESTION - Helen Doise, Stirling, N.J., requests a recipe for pumpkin bread that tastes like that served at the Glockenspiel Restaurant near Kutztown.

QUESTION - Joann Yenser, Myerstown, requests a recipe for a soft, moist yellow cake.

ANSWER - Mrs. D. Keller, Wrightsville, requested a recipe for diabetic jelly or jelly made without sugar. Thanks Mary R. Watkins of Clarksburg, Md., for several jelly recipes.

Concord Grape Jelly Spread

- 1 1/2 cups grape juice, red, white or purple
- 1 teaspoon lemon juice
- 2 teaspoons granulated gelatin
- 1/2 cup cold water

Artificial sweetener to substitute for »2 cup sugar
Combine grape juice and lemon juice in a heavy sauce pan. Bring to a boil. Simmer 3 to 4 minutes. Meanwhile, soak gelatin in cold water. Remove grape juice from heat. Add gelatin and artificial sweetener. Mix well to dissolve. Pour into two half pint jars. Cover lightly and store in refrigerator. Use as a spread on toast, muffins, bread or waffles. Yields: 1 1/2 cups. Calories per 1 tablespoon serving = 11.

Apple Jelly Spread

- 2 cups unsweetened apple juice
- 1 teaspoon lemon juice
- 6 large or small whole cloves

Sausage

(Continued from Page B6)

BAR-B-QUE PORK CHOP BAKE

- 4 pork chops
- 1/2 cup diced celery
- Juice of 1/2 lemon
- 1/2 teaspoon salt
- 2 tablespoons brown sugar
- 1/2 teaspoon mustard
- 1/4 teaspoon pepper
- 2 cans tomato sauce
- 1/2 cup water

Brown chops in oil. Place in shallow, greased baking dish with cover. Sprinkle with celery, lemon juice, brown sugar, and seasonings. Pour tomato sauce and water over chops. Cover and bake at 350 degrees for 1 1/4 hours.

Mrs. R.L. Arnold, Purcellville, Va.
Mrs. Thomas C. Ford, Pittsburgh
Freda Hall, York

BREAKFAST PORK SAUS- AGE

- 2 1/4 pounds lean pork
- 1/2 teaspoon savory
- 1 1/2 teaspoons sage
- 1/2 teaspoon marjoram
- 1/4 teaspoon ground nutmeg
- 1 teaspoon pepper
- 1/4 cup warm water

Grind pork meat coarsely. Mix seasonings with water; mix with pork, using your hands to knead mixture. Put in casings or form into patties.

Nine Leifeste
Colts Neck

GLORIFIED PORK CHOPS

- 6 pork chops
- 1 can cream of mushroom or celery soup
- 1/4 cup water

In a skillet, brown chops; pour off fat. Stir in soup and water. Cover and simmer for 30 minutes or until done. Serves 4.

Judy Zimmerman, Nottingham
E.E. Wetzal, Front Run

2 teaspoons granulated gelatin

Artificial sweetener to substitute for 3/4 cup sugar.
Combine apple, lemon juice and whole cloves in a heavy sauce pan. Bring to a boil. Simer gently 10 minutes. Meanwhile soak gelatin in cold water. Remove apple juice from heat; discard cloves. Add gelatin and artificial sweetener. Mix well to dissolve. Add about 3 drops red food coloring, mix well. Pour carefully into two hot clean halfpint jars. Cover lightly until cooled. Then cover tightly and store in refrigerator. Spread on bread, toast, muffins or crackers. Yield: 2 cups. Calories per tablespoon serving = 8.

ANSWER - Paula Whitman, Carlisle, requested a recipe for Schmercase. Thanks Verna Martin, Ephrata, for sending one.

Schmercase

Heat 2 1/2 gallon thick sour milk to 120 degrees. Drain through a cloth bag and let stand overnight to drain thoroughly.

Next day crumble the curds and mix in 2 teaspoons soda and 1 tablespoon salt. Mix well and let stand overnight.

Next day, add 1 quart water, put on stove and stir or heat in oven. When melted, add 2 beaten eggs and 2 cups sweet milk. Heat thoroughly and if all lumps do not disappear, put through sieve if desired.

ANSWER - Thanks to Mrs. Ray Reinecker, York Springs, for a whole wheat pie crust recipe.

WHOLE WHEAT PIE CRUST

- 1 cup whole wheat flour
- 1 cup unbleached flour
- 1/2 cup shortening
- 3 or 4 tablespoons ice water

Cut the shortening into the flour. Sprinkle with water, one tablespoon at a time. Mix lightly with a fork. Gather dough to form a ball. For pie shells, bake at 350 for 15 minutes.

Caution: Crust will brown more quickly than a white flour crust.

PORK CHOPS ON RICE

- 6 pork chops
- 1 1/2 cups rice, preferably the mintue type

1 cup water
1 can chicken rice soup
Make a mixture of flour, salt, pepper, garlic powder, and oregano. Roll chops in this, then brown both sides in skillet. Place dry rice in 12x7-inch baking dish. Pour water over rice. Place chops on rice. Pour soup over all. Cover and bake 45 minutes in 350-degree oven. Uncover and bake an additional 10 mintues. Serves 6.

Carol Fahnestock
Sabattus, Me.

CHERRY PORK CHOPS

- 1 can cherry pie filling
- 1 chicken bouillon cube
- 1 teaspoon parsley
- 1 1/2 tablespoons lemon juice
- 6 to 8 pork chops

In skillet, brown pork chops on both sides. Season with salt and pepper. While pork chops are browning, put 1/2 the pie filling, bouillon cube, parsley, and lemon juice in crock pot. Set heat to high, cover. When chops are brown, put them into the crock pot. Add remaining pie filling. Turn setting to low. Cover and cook 3 to 4 hours. Arrange chops on platter and top with cherry sauce.

Julia Roseboro
Ephrata

SWEET AND SOUR PORK CHOPS

- 4 pork chops
- 3 tablespoons mayonnaise
- 2 tablespoons mustard
- Milk

3 tablespoons brown sugar
Blend mayonnaise and mustard. Spread on each side of pork chops. Arrange chops in 9x9-inch baking dish. Pour milk around chops and on top of the chops. Sprinkle with brown sugar. Cook 60 minutes in 350-degree oven.

Beverly Bishop
Landisburg

DIP 'N BAKE PORK CHOPS

- 6 pork chops, cut 1/2 - to 3/4 -inch thick
- 1 1/2 cups ground oat flour*
- 1/2 cup grated Parmesan cheese
- 1/2 teaspoon marjoram or thyme leaves, crushed
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup milk
- 1 egg
- 1/4 cup melted butter

Coat meat with combined dry ingredients; dip into combined egg and milk. Coat again with dry ingredients. Place in foil-lined large shallow baking pan. Drizzle bitter over meat. Bake at 400 degrees about 45 minutes or until tender and golden brown. Serves 6.

*To make ground oat flour: place 1 1/2 cups quick or old-fashioned oats (uncooked) in blender or food processor. Blend for about 60 seconds.

Susan Miller
Conestoga

LAYERED PORK CHOPS

- 1/2 pound bacon
- 1 large can sauerkraut
- 6 pork chops
- Salt, pepper to taste
- 1 large onion, sliced 1/4 -inch thick
- 3 medium potatoes, sliced 1/2 -inch thick

1 large can tomatoes
Arrange a layer of bacon (uncooked) in large pan; cover with sauerkraut, then pork chops. Season chops with salt and pepper. Place onions over chops, then add potatoes. Cover with crushed tomatoes. Bake in 350-degree oven for 1 hour or until chops are tender. Serves 6

Luella Ells, Almond, NY
Karen L. Magaha, Charles Town, WV

PORK CHOP CASSEROLE DIVINE

- 4 pork chops
- 4 lemon slices
- 4 onion slices
- 1 cup tomato juice
- 1/2 teaspoon salt
- 4 green pepper rings
- 1 cup cooked rice
- 1/2 cup diced onion
- 1/2 teaspoon chili powder
- 1/2 teaspoon pepper

Place pork chops in casserole. Sprinkle with salt and pepper. Top each with pepper ring, mixture of rice and diced onion, then with lemon and onion slice. Mix tomato juice and chili powder; pour over top. Cover and bake in 350-degree for 1 hour or until meat is soft and well done. Serves 4.

Mary E. Conley
Etters

PORK CHOPS & FILLING

- 4 pork chops
- 3 cups bread cubes
- 1/4 cup melted butter
- 1/4 cup water
- 2 teaspoons chopped onion
- 1/4 teaspoon poultry seasoning
- 1 can golden mushroom soup
- 1/2 cup water

Brown chops on both sides. Place in shallow baking dish. Lightly mix bread cubes, onion, butter, seasonings and 1/2 cup water. Place a mound of filling on each chop. Blend soup and 1/2 cup water and pour over chops and filling. Bake at 350 degrees for 1 hour, uncovered.

Joyce Lehman, Manheim
Barbara Lapp Zook, Leola