

Cook's Question

(Continued from Page B5)

ANSWER — Josephine Rudy, Hummelstown, requested a recipe for chocolate chip cookies that stay moist and do not harden after they are baked. Thanks to Priscilla Grube of Mohrsville for the following recipe.

Soft Chocolate Chip Cookies

- 1 cup brown sugar
- 1 cup granulated sugar
- 1 cup butter
- 4 cups flour
- 1 egg
- 1 cup milk
- 1 teaspoon baking soda
- 2 cups chocolate chips

Cream sugars and butter. Add egg and milk. Mix. Add flour, baking soda, and chocolate chips. Drop onto cookie sheet. Bake at 350 degrees, for 12 to 15 minutes until lightly browned.

ANSWER — V. Martin, Springfield, VA; requested recipes for frozen yogurt and ice cream. Thanks K. Miller of Dever, DE; for sharing yours. Also check the featured recipe on page B6 for a prize-winning ice cream recipe.

Frozen Strawberry Yogurt

- 3 ounces strawberry gelatin
- ¾ cup sugar
- 1 cup water

Heat gelatin, sugar and water until gelatin is dissolved.

Add:

- 1 pint strawberries, pureed

Stir in:

- 2 cups yogurt
- 1 cup whipping cream

Churn in ice cream freezer. Makes ½ gallon.



ANSWER — Dot Weiland, Bath, requested a recipe for Pretzel Dessert. Thanks to Terry Lerew, Gardner, and to Priscilla Gray, Clearfield, for answering. Priscilla writes that this is one of her husband's favorite recipes and that she always gets raves when serving it to guests.

Strawberry Pretzel Salad

- 2 cups crushed pretzels (not too fine)
- 3 teaspoons sugar
- ¾ cup melted margarine

Mix together ingredients and press into bottom of a 13x9-inch pan. Bake at 400 degrees for 8 minutes. Do not overbake.

Meanwhile, mix together:

- 1 large box strawberry gelatin
- 2 cups boiling water
- 2 10-ounce packages strawberries

Allow mixture to set while mixing the following:

- 8 ounces cream cheese
- 1 cup sugar, optional
- 8 ounces whipped topping

Spread on cooled pretzel crust. Top with gelatin mixture and place in refrigerator until firm.

ANSWER — Rodney Denlinger, Gordonville, requested a recipe for mint jelly. Thanks to Doris Dibert, Everett; and to Bea Borino, Great Meadows, NJ, for answering.

Mint Jelly

- 1½ cup firmly packed mint leaves and stems
- 3¾ cups water
- 1 box fruit pectin
- 4 cups sugar

Finely chop or crush mint leaves and stems. Place in large saucepan. Add water and bring to a boil. Cover, remove from heat and let stand 10 minutes. Strain. Measure 3 cups of this liquid, adding a few drops green food coloring. Pour juice into heavy 6 or 8 quart saucepan. Measure sugar and set aside. Stir contents of pectin into prepared juice. Bring to a full boil, stirring constantly. Immediately stir in sugar and bring to a full rolling boil that cannot be stirred down for one minute, stirring constantly. Remove from heat. Skim off foam; ladle immediately into hot jelly jars. Seal with paraffin or cover with hot lids, screwing bands on firmly. Yields: 4½ cups.

Veal Recipe Contest

HARRISBURG (Dauphin) —

If cooking is your pleasure, grab an apron and get to work creating an exciting new recipe made with versatile veal. Recipes are now being accepted for the Pennsylvania Beef Council's Favorite Veal Recipe Contest.

The requirements for the contest are simple: one pound of veal prepared in a creative, good tasting and attractive manner. Any veal cut is eligible, so you may choose chops, cutlets, ground veal, shanks, round steak, veal for stew or your favorite veal roast.

When developing your recipe, the contest judges will be looking for innovative ingredient combinations and streamlined preparation methods. Something as simple as an unusual twist to a basic recipe is more apt to catch the judge's eye than a complicated recipe which requires a number of hard-to-find ingredients.

Entering is easy, and you may enter as often as you wish. Send entries to: Pennsylvania Beef Council FAVORITE VEAL RECIPE CONTEST, P.O. Box 10642, Harrisburg, PA 17105. Entries must be postmarked by September 15, 1989, and received by September 20, 1989.

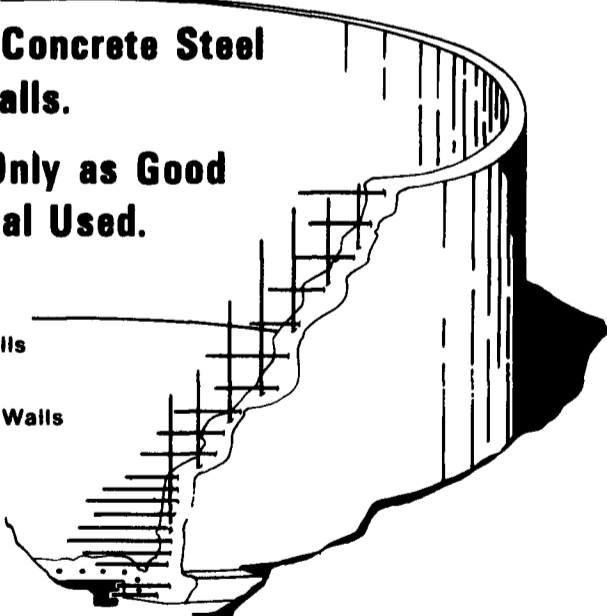
Prizes totaling more than \$500 will be awarded to the winning recipes. For a complete set of rules, send a self-addressed, stamped #10 envelope to Veal Rules at the above address.

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