



Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Cook's Question Corner, in care of Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. 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 — Roland G. Kamoda, Monongahela, would like to know where to mail order jalapeno hot peppers and how to make a good hot sauce.

QUESTION — Barb Minich of Shermansdale would like a recipe for tuna casserole that contains Monterey Jack cheese, pimento, and Bisquick.

QUESTION — Loretta Zimmerman of Manheim would like a recipe for tomato sauce that tastes like that used by Chef Boyardee Raviola.

QUESTION — Hazee Few of Keymar, Md., would like a recipe for Feistata, a type of Mexican pizza.

QUESTION — Mrs. C. Zielinski of Strykersville, N.Y., would like to know how to prepare winter wheat that she has grown for bread.

QUESTION — Dorothea R. Coverdale, Harrington, Del., would like the recipe for Zucchini Rings that appeared in the paper last summer. She also would like the recipe for freezer corn that a woman by the name of Delores submitted last year.

QUESTION — Anne Fenley, Perkasio, would like a recipe for Philadelphia cheese steak hoagies.

QUESTION — Ruth Ann Gible, Roaring Branch, would like a recipe for salsa that is similar to the flavor of Frito Lay, medium.

QUESTION — Cindy Stahl, Lititz, would like recipes for quick-to-fix packed lunches that are not the same old sandwich and banana type. They must be nutritious, tasty enough for a preschooler and diet-minded as well. They may not be messy or require refrigeration.

QUESTION — Betty Stevenson, Tionesta, would like basic recipes that use items from the farm such as milk, eggs, meat, and vegetables. Submit recipes using basic staples for an upcoming Home On The Range column on Basic Recipes.

QUESTION — Florence Middleton, Charlotte Hall, Md., requests the recipe for the starter and ingredients for Friendship Cake.

QUESTION — Mrs. Roy Burkholder, Chambersburg, would like recipes for spaghetti squash.

QUESTION — Linda Murphy would like a recipe for Popeye's red beans and rice.

QUESTION — Sue Eshbach, Pequea, would like a recipe for cheesecake made with a low-fat cheese.

QUESTION — Suzanne White of Cumberland County requests the recipe for a vanilla wafer cake with coconut. It appeared in this column about six months ago.

QUESTION — Elsie M. Harmen, McVeytown, would like two recipes that appeared in this column last summer. The recipes were Campbell's tomato soup and oven spaghetti sauce. She writes that her family enjoyed both dishes but she lost the recipes.

QUESTION — Ruth Cantello, Somerset, N.J. would like to know where she can mail order spices and herbs such as tarragon, fennel, and dry mustard.

QUESTION — Cara Brumbaugh would like a recipe for sourdough pancakes.

ANSWER — E.N. Mellinger, 359 May P.O. Rd., Strasburg, is interested in getting in touch with those interested in buying home-frozen corn and home-canned peaches. Her phone number is (717) 687-7500.

ANSWER — Hannah King requested a recipe to make lollipops. Thanks to Cara Brumbaugh for sending a recipe.

Lollipops

32 lollipop sticks
2 cups sugar
¾ cup light corn syrup
¾ cup water
1 teaspoon oil of lemon or ¼ teaspoon oil of peppermint or cinnamon
Few drops food coloring
Candy decorations

Line 4 baking sheets with foil. Arrange lollipop sticks on foil. In heavy 2-quart saucepan, combine sugar, corn syrup and water. Over medium heat, heat to boiling, stirring until sugar is dissolved. With wet pastry brush, wipe side of pan to remove sugar crystals.

Set candy thermometer in place; cook, without stirring, until thermometer reaches 300 degrees or until a small amount of mixture dropped into very cold water separates into hard, brittle threads. Remove from heat.

Stir in flavoring oil and food coloring, working quickly. Drop mixture by tablespoonfuls over end of each lollipop stick. If desired, press candy decorations into hot candy. Cool thoroughly; remove from baking sheets.

ANSWER — Kelly Weaver, Fredericktown, requested the recipe that was published several months ago for Russian Torte. Thanks to a reader for sending a copy.

Russian Torte

4 cups ground nuts
1 cup sugar
2 teaspoons cinnamon
4 cups flour, sifted
3 sticks butter
4 egg yolks
¼ cup milk
¼ cup warm water
1 package dry yeast
2 cans apricot filling
2 egg whites for topping
2 tablespoons sugar for topping
Combine nuts, sugar, cinnamon; mix well. Measure ½ cup and set aside for topping.

Combine yeast with water and set aside. Sift flour into bowl; add butter and blend. Add slightly beaten egg yolks, milk, and yeast mixture. Blend and stir batter until it pulls away from sides of bowl. Place on a floured board and knead for a few minutes. Divide and cut dough into 3 sections. Roll the first section of dough to measure 15x10-inches, which should be the same size as your pan. Lightly grease the pan and place the first layer of dough in it. Work edges up side of pan to form a wall for lining. Spread nut mixture evenly over the dough. Roll the second part of dough the same measurement and place over nuts. Spread apricot filling over this dough. Roll remaining dough and spread over apricots. Bake in 350 degree oven for 45 minutes, 10 minutes before baking time is over, beat egg whites and sugar until stiff. Check the torte, if it is done, remove from oven and spread egg whites over hot torte evenly. Sprinkle the remaining ½ cup nuts over egg whites and return to oven for 10 more minutes. When done to a toasty color, remove from oven and while hot, cut into diamond-shaped pieces.

ANSWER — Ginny Atkinson, Bridgeton, N.J. requested a recipe for making Italian Ice and sorbet. Thanks to Cara Brumbaugh, for sending several recipes. Also, check the recipes in the Home On The Range section for a sorbet recipe.

Fruity Sorbetto

2 to 3 cups sugar syrup*
Juice or fruit puree
Prepare sugar syrup and let cool. Prepare puree or juice of your choice. Mix 2 cups of the syrup with berry or pineapple puree; or mix 2 to 3 cups of the syrup with fruit juice.

Pour mixture into an ice- and salt-cooled or self-refrigerated ice cream maker and freeze according to manufacturer's directions. Sorbetto is ready to serve when frozen soft. For a firmer texture, repack with ice and salt according to manufacturer's directions and let stand for 1 to 2 hours; or cover container of self-refrigerated machine and place in freezer for 1 to 2 hours. Makes about 1½ quarts.

*Sugar syrup: In a 2- to 3-quart pan, combine 2½ cups sugar and 2½ cups water. Bring to a boil over high heat; continue to boil, uncovered for 5 minutes. Let cool. If made ahead, cover and refrigerate (syrup will keep indefinitely). Makes 3 cups.

Berry: Whirl 6 cups hulled strawberries, raspberries, or other berries in a blender until pureed. Add ½ cup lemon juice to strawberry puree, 1 tablespoon lemon juice to raspberry or other berries. Strain, if desired. Use at once.

Pineapple: Whirl 4 cups fresh pineapple chunks and ¼ cup lemon juice in a blender until pureed. Strain, if desired. Use at once.

Orange: Stir together 2 cups orange juice and ¼ cup lemon juice; add 1 drop each yellow and red food coloring, if desired. Use at once.

Lemon: Stir together 2 cups lemon juice and 2 cups water; add 1 drop yellow food color, if desired. Use at once.

Cook Out

(Continued from Page B6)

EASY SUMMER SORBET

4 cups unsweetened frozen peach slices
½ cup orange juice
1 to 2 tablespoons sugar
2 tablespoons almond-flavored liqueur

Place peaches, orange juice, sugar and liqueur in food processor; process until smooth. If fruit is too hard for machine to process, let stand 5 to 10 minutes to soften slightly. Transfer to storage container, cover tightly and freeze until serving time (at least 30 minutes). 12 servings of ¼ cup each.

Beef Council

BEEF, PEPPER, MUSHROOM KABOBS

1 pound boneless beef top sirloin steak, cut 1¼-inches thick
2 tablespoons olive oil
1 tablespoon fresh lemon juice
1 tablespoon water
2 teaspoons Dijon-style mustard
1 teaspoon honey
½ teaspoon dried oregano leaves
¼ teaspoon pepper
1 medium green, red or yellow bell pepper, cut into 1¼-inch pieces
12 large mushrooms
Salt, if desired

Cut beef top sirloin steak into 1¼-inch pieces. Whisk together oil, lemon juice, water, mustard, honey, oregano, and pepper in large bowl; add beef, bell pepper, and mushrooms, turning to coat. Alternately thread beef, pepper pieces and mushrooms on each of four, 12-inch skewers. Place kabobs on rack in broiler pan so surface of meat is 3 to 4 inches from heat. Broil 10 to 13 minutes, turning occasionally. Season with salt, if desired. Serves 4.

Kabobs may also be grilled over medium coals. Grill 10 to 15 minutes to desired doneness, turning occasionally.

Beef Council

LEMONADE

1 8-quart can Instant lemonade powder
1 large lemon
1 medium-size orange
2 quarts ice
6 quarts cold water

Place ice in 2-gallon jug. Cut orange and lemon in slices. Place it over ice. Stir fruit and ice to extract some juice from the slices. Add lemonade powder and water, stir to dissolve powder. Serve at leisure. Will remain fresh tasting for hours.

Betty Light
Lebanon

GRILLED BEEF TENDERLOIN

3 to 4-pound beef tenderloin roast

Salt and pepper, if desired
Place beef tenderloin roast on grid over medium-hot coals. Insert meat thermometer so bulb is centered in the thickest part. Grill 30 to 45 minutes, depending on the size of the roast, turning two to three times. Remove roast when meat thermometer registers 135 degrees for rare. Allow roast to stand 15 minutes in warm place before carving. Roast will continue to rise about 5 degrees to 140 degrees for rare. Season with salt and pepper, if desired. Carve roast into thin slices.

Beef Council

(Turn to Page B9)