



Cook's Question Corner

If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, 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 — Patricia Corkell, Henderson, Md., would like a recipe for pickled garlic.

QUESTION — Sherry Craner, Bridgeton, N.J., would like a recipe for chocolate pasta, made with wheat flour. It is used for a dessert topped with sauteed strawberries and white chocolate.

QUESTION — Melanie Kozlowski, Kingsby, would like a recipe for mousse such as that served at Ponderosa.

QUESTION — Eleanor Hertzog, King of Prussia, would like a recipe for 7-grain bread using sesame seeds, caraway seeds, and it looks like rye bread.

QUESTION — Geraldine Long, Elkton, Md., would like recipes for cooking October beans. Also, how should they be planted and cared for.

QUESTION — Marie George, Churchville, is looking for a recipe for peach or apple long cake. It is made with raised dough but rolled very thin.

QUESTION — Susan Rogers, Harrisburg, would like to know where she could send for a catalogue that advertises plastic 8-inch pots for plants and foil paper to wrap around the pots.

QUESTION — Mrs. Edgar Obenstine Sr., Middletown, would like to know where she can purchase liquid laundry bluing, an ingredient required to make the chemical garden recipe that appeared in this column.

QUESTION — Marilyn Baumert, Herndon, would like a recipe for thick, chewy, chocolate chip cookies such as those made by Lennon Fudge and sold at Bird-in-Hand Farmers Market.

QUESTION — Mrs. Richard Laughman, Chambersburg, would like a recipe for Best Ever Pickles. She said the recipe appeared in this column about a year ago. If you clipped the recipe, please send it.

QUESTION — Agnes Rofar would like a recipe for blueberry cake that uses 3 beaten egg whites folded into the cake batter with the blueberries.

QUESTION — A.A. Min, Geneva, N.Y., would like to know if anyone has a recipe for ready-to-use frosting such as those sold in grocery stores.

QUESTION — A.A. Min, Geneva, N.Y., would like recipes to make cake-in-a-jar other than pumpkin-flavored ones.

QUESTION — Shirley M. Schwoerer, R.R.2, Box 93A Wysox, Pa. 18854, would like to buy an out-of-print cookbook Old-Fashioned Recipe Book by Carla Emery (1977). If you have a copy, please write to her directly.

QUESTION — A Lewisburg reader writes that it would be nice to have a section on crockpot cooking.

QUESTION — Brenda Kalwasinski, Portage, would like a recipe for zucchini jelly using Jell-O. It is not a refrigerated jelly.

QUESTION — Vera Z. would like a recipe for a good moist banana cake.

ANSWER — Joyce Diffenderfer, Manheim, wanted a recipe to make maraschino cherries from the light sweet cherries called Amish cherries. Thanks to Nellie Shank, McAlisterville, for sending a recipe.

Maraschino Cherries

4½ pounds white cherries, seeded
4½ pounds granulated sugar
3 cups water
Juice of 1 lemon
1 ounce red food coloring
1 ounce almond extract

Brine:

2 tablespoons salt
1 teaspoon alum
Water to cover

Soak cherries overnight in brine. Drain and rinse cherries in water.

Add water, sugar, lemon juice, and coloring. Heat to boiling. Let set 24 hours. Bring to boil. Let stand 24 hours. Bring to boil. (Boil 3 times in all).

Add almond extract, fill jars while still hot, and seal in boiling water bath.

ANSWERS — For the readers who requested recipes for pickles, here are two from Mrs. George Garges, Schwenksville.

Freezer Bread And Butter Pickles

7 cups sliced cucumbers, do not peel
1 cup sliced onions
2 tablespoons salt
2 cups sugar
1 cup granulated sugar
1 cup white vinegar
1 tablespoon celery seed
1 tablespoon mustard seed

Place cucumbers, onion, and salt in a kettle or crock. Heat sugar, white vinegar, celery, mustard seeds until all sugar is dissolved. Do not boil. If it gets too hot, cool then pour over pickles. Cover mixture. Let stand for 24 hours.

Place in containers and freeze until delicious and crisp. Makes about 4 pints.

Freezer Kosher Style Dill Pickles

7 cups sliced cucumbers, 8-inches or longer, cut into quarters lengthwise and seeded. Do not peel.

2 tablespoons canning salt
¾ cup sugar
1 cup white vinegar
3 tablespoons pickling spices
2 heads dill, green or dry
2 teaspoons mustard seed
4 bay leaves
2 cloves garlic
4 pieces hot red pepper

Place cucumber and spices in a kettle or crock, heat sugar and vinegar until all sugar is dissolved. Do not boil. If it is too hot, cool, then pour over pickles. Cover mixture. Let stand 24 hours. Place in containers and freeze.

ANSWER — Here is a recipe for blueberries that was sent by an unidentified reader.

Blueberry Crumble

Pastry:

2 cups quick oats
2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 cup sugar
1 cup butter
Mix like pastry

Filling:

1 quart blueberries, fresh or frozen
1 cup sugar

Press half of pastry mixture into a 9x9-inch or a 7x12-inch pan. Put in filling. Sprinkle with dash cinnamon or nutmeg, optional, and dot with pieces of butter. Add remaining pastry, press down. Bake at 400 degrees for 45 minutes. To serve, top with ice cream or whipped cream, if desired.

ANSWER — Marie McHugh and Denise Angstadt, Oley, sent recipes for chocolate chip cookies made with cream cheese, which had been requested by Mary Lochard, Columbia.

Moist Toll House Cookies

2¼ cups unsifted flour
¾ cup granulated sugar
¾ cup brown sugar
1 teaspoon salt
1 teaspoon baking soda
8-ounces cream cheese
1 cup margarine
2 eggs
2 cups chocolate chips
1 teaspoon vanilla
1 cup nuts, chopped, optional

Preheat oven to 375 degrees. Combine cream cheese, margarine, granulated and brown sugar and vanilla. Beat until creamy. Beat eggs, gradually add flour, salt, and baking soda. Mix well. Stir in chocolate chips and nuts. Bake 10 to 12 minutes.

Chocolate Cream Cheese Cookies

2¼ cups sifted flour
1½ teaspoon baking soda
½ teaspoon salt
1 cup butter
3-ounces cream cheese
1½ cups sugar
1 egg
1 teaspoon vanilla
2 tablespoons milk
1 cup chocolate chips
½ cup chopped nuts, optional

Sift flour, baking soda, and salt. Set aside. Cream together butter, cream cheese, and sugar in a bowl until light and fluffy, using electric mixer at medium speed. Add egg, vanilla, and milk; beat well.

Gradually stir dry ingredients into creamed mixture. Stir in chocolate chips and nuts, if desired. Drop mixture by teaspoonful, about 2-inches apart on greased baking sheets. Bake at 350 degrees for 10-15 minutes. Makes 6 dozen.

ANSWER — Marie George, Churchville, wanted jam and jelly recipes using grape juice to replace all the sugar in the recipe. Here is one from Penn State Extension. Also, Jeanne Kenna, Ottsville, suggests readers purchase the book "Canning and Preserving Without Sugar" by Norma MacRae R.D., published by the Globe Pequot Press, Chester, Connecticut 1988. It has a whole chapter on jams and jellies and on pickles. The book has received high praise from the American Dietetic Association, writes Jeanne.

Zucchini

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EASY DISH

1 zucchini
1 onion
4 potatoes

Slice together zucchini, onion, and potatoes in a skillet with butter and fry until desired doneness. Salt and pepper and add favorite herbs and spices.

ZUCCHINI MUFFINS

1 cup flour
1½ cups granulated sugar
1 cup walnuts
2 cups quick oats, uncooked
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 cup raisins
4 eggs
2 cups shredded zucchini
¾ cup vegetable oil
1 teaspoon vanilla

Preheat oven to 400 degrees. Into large bowl, measure flour, sugar, walnuts, quick oats, baking powder, salt, cinnamon, and raisins. In medium bowl, with fork, beat eggs slightly; stir in zucchini, oil, and vanilla. Stir mixture all at once into flour mixture just until flour is moistened. Batter will be lumpy. Spoon batter into paper-lined muffin or cupcake pans. Bake 25 minutes. Do not use electric mixer. Serves 24.

Contributor writes that these are great. For a lower-fat version, she uses olive oil, 2 whole eggs and 2 egg whites in place of the vegetable oil and 4 whole eggs. Fill the baking cups to the top as these do not raise.

ZUCCHINI POUND CAKE

Cream together:

½ cup butter
1 cup granulated sugar
2 eggs
1 cup zucchini
2 tablespoons water
1 teaspoon vanilla

Add:

2 cups flour
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon baking powder
½ cup nuts, if desired

Pour mixture into a loaf bread pan. Bake approximately one hour at 350 degrees.

ZUCCHINI CASSEROLE

3 cups shredded zucchini
1 cup Bisquick
½ cup chopped onion
½ cup cheese, shredded
¼ teaspoon salt
Pepper, to taste
2 tablespoons parsley
½ teaspoon oregano, optional
½ cup oil
4 eggs, beaten

Mix together and bake at 350 degrees for 30 to 45 minutes or until done.

E. Nolt

Leola

Susan Weaver

Richfield

ZUCCHINI CUSTARD PIE

4 cups grated zucchini
4 eggs, beaten
2 large cans evaporated milk
½ cup sugar
½ teaspoon pumpkin pie spice
Cinnamon

Mix together eggs, sugar, milk, and spices. Stir in zucchini. Bake at 350 degrees for 25 minutes or until custard sets. Makes two 9-inch pies.

