



## 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. If we do not receive an answer to this request within the next two weeks, we will assume our readers do not have an answer and will drop the request.

**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** — 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** — 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. How about some recipes?

**QUESTION** — Ruth Cantello, Somerset, N.J., would like recipes for food gifts that are suitable for mailing.

**QUESTION** — Ruth Cantello, Somerset, N.J., would like a recipe for canned salsa that has a medium kick. Also, Julie Druck, York, would like salsa recipes.

**QUESTION** — Louise Berndt, Oley, would like a recipe for salsa that has cilantro in it.

**QUESTION** — Elise Jones, Ottsville, would like a recipe for tomato gravy. It was her husband's favorite. He suspects it was made with milk and flour because it had a pink color. Also, does anyone have a suggestion to keep fried tomatoes from getting soggy in the skillet?

**QUESTION** — Dottie Kemmerling, Lehigh Valley, would like to know how to dry tomatoes.

**QUESTION** — Recipes are needed for chicken, turkey, and eggs to celebrate National Chicken Month and Poultry Month. Louise Graybeal, Renick, W.Va., writes that she has about 25 fryers ready for the freezer so she's glad these recipes will be printed so she will have some new ideas on how to do chicken right! Don't disappoint her. Recipes will be printed in the September 4th and 25th issue.

**QUESTION** — N.A.K. of Lebanon would like a recipe for individual Pineapple Upside-Down Cakes made in muffin tins.

**QUESTION** — Sherry Willis, West Grove, would like a recipe for Cowboy Beans.

**QUESTION** — Judy Looney, New Castle, Va., would like a recipe for chocolate cake that has sauerkraut as an ingredient.

**QUESTION** — Joan Young, Lititz, would like a recipe for Seafood Salad made with tiny pasta shells.

**ANSWER** — Brenda Kalwasinski, Portage, wanted a recipe for zucchini jelly using Jell-O. Thanks to Audrey Savage, Markleysburg; Doris Horton, Randolph, N.Y., and Mary Davis, Ebensburg, for sending recipes.

### Zucchini Jelly

6 cups peeled zucchini, ground or grated  
6 cups sugar  
6 ounces crushed pineapple  
2 (3-ounce) boxes apricot Jell-O  
Peel and grate zucchini, drain. Add 6 cups sugar and 6 ounces crushed pineapple, and juice. Boil together for 6 minutes. Remove from stove. Add Jell-O while hot. Stir well and pour into jars. Seal. Other flavors of Jell-O may be substituted if desired.

### Zucchini Jelly

6 cups zucchini, finely chopped but not peeled  
½ cup lemon juice, bottled  
1 cup crushed pineapple with juice  
6 cups sugar  
1 large box Jell-O, any flavor  
Cook zucchini, lemon juice and pineapple over low heat for 1 hour. Add sugar and Jell-O, cook 6 minutes. Pour into sterilized glass jars and seal.

**ANSWER** — Sherry Craner, Bridgeton, N.J., wanted a recipe for chocolate pasta, made with wheat flour sauteed strawberries. Thanks to Linda Miller, Felton, who sent a chocolate pasta recipe, which does not include strawberries, nevertheless it sounds like a wonderful dessert. You may substitute whole wheat flour for the all-purpose flour. Also, Betty Light, Lebanon, writes that she remembers seeing two recipes in one of her cookbooks. Unfortunately, she has recently had two heart attacks and has been unable to find the recipes, but she remembers that to make chocolate pasta add either ¼ cup cocoa or 1 ounce unsweetened chocolate to a regular pasta recipe.

### Peggy Glass's Chocolate Lasagna

1½ cup all-purpose flour  
2 tablespoons unsweetened cocoa powder  
Pinch of salt  
2 extra-large eggs  
2 teaspoons vegetable oil

Combine the flour, cocoa, and salt in a bowl; make a well in the center. Add eggs and oil in the center of the well and mix with a fork to form the dough. Knead the dough for 15 minutes until it is smooth and shiny, adding more flour if necessary to keep the dough from sticking. Wrap well with plastic wrap and let the dough rest for 30 minutes. Roll pasta out by hand or with a machine cut it into 8 ½ x 11-inch strips. Cook two strips at a time in boiling salted water. Put noodles into cold water to stop the cooking. When cooled, place on towels in a single layer to drain.

Filling:

4 cups whole milk ricotta cheese  
2 cups heavy cream  
6 tablespoons sugar  
1 tablespoon grated orange rind  
2 tablespoons Grand Marnier  
Pinch salt

Combine all ingredients and mix until smooth.  
12 ounces bittersweet chocolate, chopped

Preheat oven to 425 degrees with the rack in the upper third of the oven. Generously butter 8x11x2-inch pan. Alternate layers of noodles, cheese filling, and chocolate, ending with a cheese layer. Bake 20 to 25 minutes until the top is lightly colored. Let lasagna stand for 10 minutes to solidify, then serve warm.

**ANSWER** — Eleanor Hertzog, King of Prussia, requested a recipe for 7-grain bread. Thanks to Sharron Shawley, Swanton, Md., for sending a recipe.

### Whole Grain Bread

2 packages dry yeast  
1½ cup lukewarm water  
¾ cup evaporated milk, undiluted  
¼ cup honey  
2 tablespoons oil  
1 tablespoon salt  
4-5 cups white flour  
2 cups whole wheat flour  
½ cup wheat germ  
¼ cup sunflower seeds  
¼ cup sesame seeds  
1 egg, beaten  
2 tablespoons oatmeal  
1 tablespoon cornmeal

Dissolve yeast in water in a large bowl. Stir in milk, honey, oil, salt, 4 cups white flour, whole wheat flour, wheat germ, sunflower seeds, and sesame seeds.

Knead until smooth and elastic, about 8 minutes (working in more white flour if needed).

Place in a greased bowl. Cover, let rise in warm place until doubled (1½ hours). Punch down dough. Divide dough in half and make into loaves. Place in greased 9x5x3-inch loaf pans (to which ½ tablespoon cornmeal has been sprinkled over the bottom of each greased pan). Brush with egg. Sprinkle with oatmeal. Bake at 350 degrees for 40 minutes or until done.

**ANSWER** — Agnes Rofar requested a recipe for blueberry cake that uses 3 beaten egg whites folded into the cake batter with the blueberries. Thanks to Sharron Shawley, Swanton, Md., and to Jeannie Donaldson, Port Murray, N.J., for sending recipes.

### Melt In Your Mouth Blueberry Cake

½ cup butter  
1 cup plus 1 tablespoon sugar  
¼ teaspoon salt  
1 teaspoon vanilla  
3 eggs, separated  
1½ cups plus 1 tablespoon flour  
1 teaspoon baking powder  
½ cup milk  
1½ cups blueberries

Preheat oven to 350 degrees. Prepare 8-inch square pan. Cream butter and ¾ cup sugar. Add salt and vanilla. Add egg yolks, beat until creamy. Combine 1½ cups flour and baking powder; add alternately with milk to egg yolk mixture.

Beat egg whites until soft, adding ¼ cup sugar, 1 tablespoon at a time and beat until stiff. Coat berries with 1 tablespoon flour; add to batter. Fold in egg whites. Pour into prepared pan. Sprinkle top with remaining tablespoon sugar. Bake at 350 degrees for 50 minutes.

# Chicken

(Continued from Page B6)

## STIR-FRY CHICKEN AND BROCCOLI

8 broiler-fryer chicken thighs, skinned and boned  
¼ teaspoon ground ginger  
¼ teaspoon pepper  
4 teaspoons vegetable oil  
1 bunch broccoli, cut into small pieces

1 cup sliced green onion, white and green parts included  
1 cup low-sodium chicken broth, divided

½ teaspoon salt  
½ teaspoon sugar  
1 tablespoon cornstarch  
¼ cup grated Parmesan cheese

Cut chicken meat into bite-sized pieces; sprinkle with ginger and pepper. Heat oil in large fry pan or wok over high heat. Add chicken and stir-fry 3 minutes or until brown, remove. Add broccoli and onion; stir-fry 3 minutes. Mix ¼ cup chicken broth with salt and sugar. Stir into pan and return chicken. Reduce heat to medium high; cover and cook 2 minutes. Mix cornstarch and remaining ¼ cup chicken broth. Stir into pan and cook, stirring, for 1 minute. Remove from heat. Stir in Parmesan and cheese.

## CHICKEN DIVIAN

2 packages frozen broccoli spears, cooked slightly

4 chicken cutlets or more (broiled slightly)

Place broccoli in a 13x9-inch baking dish and place chicken on top.

Mix together:

2 cans cream of chicken soup  
1 cup mayonnaise  
1 teaspoon lemon juice  
1 teaspoon curry powder

Shred:

1 cup cheddar cheese

Spread soup mixture on top of broccoli and chicken. Sprinkle on cheese. Top with

¼ cup bread crumbs  
4 tablespoons butter

Bake uncovered at 350 degrees for 45 minutes.

Barbara Fanning  
Southampton, Long Island, NY

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## Cake Frosting and Decorating

Cakes in the bakery section of the supermarket always look beautiful. You can achieve the same professional look at home. Here's how:

- Split cakes into layers, mark sides of cake with toothpicks. Cut through cake using the toothpicks as a guide.

- Lay strip of waxed paper along edges of cake plate to keep plate clean. Place one layer, rounded side down on cake plate.

- Spread about ½ cup frosting over top of cake layer within ¼ inch of the edge. Place second layer, rounded side up, on top of first layer.

- Now for the sides: Coat with a very thin layer of frosting to seal in the crumbs. Frost side of cake in swirls, making a rim about 2 inch high above the top of the cake to make the top appear flat.

- Spread remaining frosting on top, just to the built-up rim. Take away the waxed paper.

- For a simple decorating idea, arrange fancy candies, nuts or chocolates, such as truffles, on top and side of the frosted cake.

