



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 — Geraldine Long, Elkton, Md., would like recipes for cooking October beans. Also, how should they be planted and cared for. Is there another name for October beans?

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 would like some recipes to use in her crockpot.

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

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 Sept. 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.

QUESTION — Karen Yourga would like a pizza sauce recipe to can. Also, she thanks Ephraim Zook and Naomi Miller for the great canned strawberry recipes that they sent in.

QUESTION — Janice Rehmyer, York, requests a recipe for a crisp coating chicken recipe, baked or fried, that's healthy. Her request crossed in the mail with chicken coating recipes printed in the Sept. 4th issue. If anyone has a different recipe, please submit it.

ANSWER — Patricia Corkell, Henderson, Md., wanted a recipe for pickled garlic. Thanks to an anonymous reader who sent the following recipe from The Book of Garlic by Lloyd J. Harris.

Korean Pickled Garlic

- 1 quart unpeeled garlic cloves
- 1 cup vinegar
- 4 cups soy sauce
- ½ cup sugar

Place garlic in a jar, add the vinegar and enough water to cover the garlic. The cloves must be fully covered and not floating on the top. Close the jar and let stand for one week, drain. Boil the soy sauce and sugar for 10 minutes, set aside to cool. When cool, pour over the garlic and seal the jar. The garlic will be ready to eat in three weeks, and it will keep indefinitely. To serve, bite or cut the tips from the cloves, and suck out the meat. If skins are tender, you can eat the whole thing. The younger the garlic, the more tender the skins.

ANSWER — Elise Jones, Ottsville, requested a recipe for tomato gravy. Also, she asked if anyone had a suggestion to keep fried tomatoes from getting soggy in the skillet? Thanks to Gertrude Haas, Lenhartsville, who answered both questions. Gertrude said that green tomatoes must be used if you don't want fried tomatoes to be soggy.

Fried Tomato Gravy

Fry solid, ripe tomatoes either peeled or with skins on. Mix 3 tablespoons flour with salt, pepper, and 1 tablespoon sugar. Dredge tomatoes in the mixture and brown in skillet with melted bacon fat or butter. Tomatoes become mushy. Add 1 tablespoon flour to each cup of milk used to make gravy. Stir in and cook until thickened.

Gertrude's family likes to eat tomato gravy on toast and muffins.

ANSWER — Marie George, Churchville, wanted a recipe for peach or apple long cake made with raised dough and rolled very thin. I don't know if this is what she wanted, but here is a similar cake made with yeast.

Apple Coffee Cake

1 package yeast
¼ cup lukewarm water
1 cup milk
¼ cup sugar
1 teaspoon salt
½ cup shortening
¾ cups sifted flour
2 eggs
½ teaspoon vanilla, optional
Soften yeast in lukewarm water. Scald milk and add sugar, salt, and shortening. Cool to lukewarm. Add 1 cup flour and beat well.

Add remaining flour to make a thick batter. Beat thoroughly until smooth. Cover and let rise until doubled, about 1 hour. Stir down. Spread evenly in two greased 9-inch layer pans.

Combine the following ingredients:

- 8 medium apples
- 4 tablespoons butter, melted
- ½ cup butter
- 2 teaspoons cinnamon

Peel and slice apples. Arrange apple slices on top of batter, overlapping them in 2 circles.

Brush with melted butter. Mix sugar and cinnamon and sprinkle over apples.

Let rise until doubled, about 45 minutes. Bake in 375 degree oven for 30 minutes.

Peaches may be substituted for apples.

ANSWER — Ruth Cantello, Somerset, N.J., and Julie Druck, York, requested salsa recipes. Louise Berndt, Oley, wanted one that had cilantro in it. Thanks to Karen Yourga, Kathleen Wolf, Elizabethtown, and others for sending recipes. Both Karen and Kathleen write that the more jalapeno peppers used the hotter the salsa; however, jalapeno tends to lose some of its "kick" through cooking. Kathy writes that Jalapeno peppers make a hotter and more

flavorful salsa; Hungarian yellow waxes produce a mild salsa, which her children prefer.

SALSA

- 8 cups tomatoes, washed, peeled, cored, and chopped
- 2 cups chopped onions
- 1½ cups seeded, chopped jalapeno peppers
- ¾ cup lemon juice
- 3 tablespoons chopped fresh cilantro
- 2½ teaspoons salt

In a 6-quart pan, combine all ingredients; bring to a boil. Reduce heat, boil gently uncovered for 30 minutes, stirring occasionally.

Spoon into sterile hot jars, leaving 1½ -inch head room. Wipe jars clean. Seal. Process in hot bath for 15 minutes. Makes 5 to 6 pints.

Medium-Hot Salsa

- 24 cups quartered tomatoes
- 2 cups white vinegar
- 1 cup diced jalapeno peppers
- 1 cup diced sweet peppers
- 3 medium onions, diced
- 1 tablespoon salt

Wash and quarter tomatoes, removing blemishes and stems. Do not remove skins. Place tomatoes and vinegar in a large kettle. Cook, covered, about 30 minutes, stirring occasionally, until tomatoes are soft.

Remove tomatoes and process briefly in a blender or food processor. Return to kettle.

Add peppers and onions. Note: When dicing hot peppers, always wear rubber gloves and wash equipment carefully. Exposure to hot pepper oils will cause skin to redden and burn for several hours.

Cook over medium heat for about 3 hours, until thick. Stir occasionally, more frequently towards the end, to prevent scorching.

Add salt. Ladle into sterile pint jars. Seal. Process in water bath canner for 15 minutes. Makes 8 pints.

ANSWER — Brenda Kalwasinski wanted a recipe for Zucchini Jelly. Thanks to Sherry Ripple, Owings, Md., and Rhonda Guise, Biglerville, for sending recipes.

Zucchini Jam

- 6 cups grated, peeled zucchini
- 6 cups sugar
- 1 large can crushed pineapple
- ½ cup bottled lemon juice
- 6 ounces apricot or peach gelatin

Mix zucchini, sugar, pineapple, lemon juice in large pan. Bring to boil and cook until sugar is dissolved. Add gelatin and stir well. Put in pint jars and seal by cooking 10 minutes in water bath canner. Makes 4 pints.

Zucchini Marmalade

- 6 cups shredded zucchini
- 4½ cups sugar
- 20 ounce can crushed pineapple
- ½ cup lemon juice
- 2 3-ounce packages apricot or strawberry Jell-O

Combine zucchini with a small amount of water in a saucepan. Cook 6 minutes; drain well. Add sugar, pineapple, and lemon juice. Cook for 3 minutes, stirring frequently. Stir in Jell-O until dissolved. Spoon into jars and seal. Yields 4 pints.

Beans

(Continued from Page B6)

FOUR BEAN BAKE

- ½ pound ground beef
- 1 medium onion, diced
- 2 15-ounce cans whole tomatoes, juice included, chopped
- 16-ounce can dark red kidney beans

- 16-ounce can butter beans
- 16-ounce can great northern beans

- 16-ounce can baked pork and beans

- 1 tablespoon prepared mustard
- 1 tablespoon vinegar
- 2 tablespoons Grandma's molasses

Brown ground beef; and the remaining ingredients place in 3-quart dish. Place in oven at 350 degree for 1 hour, turn oven off and allow dish to remain in oven for 1 hour. Serves 16.

B.J. Light
Lebanon

CHUCK WAGON BEAN POT

- 1 pound any variety of Western dry beans
- 1 ham hock or shank
- 1 large onion, chopped
- 6 cups water
- 1 teaspoon salt

- 7-10 ounces green chili salsa or 8 ounce can of tomato sauce or 2 cups stewed tomatoes.

Sort and rinse beans. If using an electric cooker, put in all ingredients, cover, set temperature at low, and forget for at least 10 hours. If you have only a half day, cook the mixture 5 or more hours on high. For top of stove cooking, heat all ingredients to boiling with pot uncovered. Turn down heat, cover and simmer gently, adding enough boiling water to keep beans well covered. Most varieties with be done in 2 to 3 hours.

When beans are done, take out ham bone, cut off the meat, and put back into pot.

PLANTATION BLACKEYES

- 1 pound dry blackeyes
- ¼ pound bacon
- 1 cup chopped onions
- 2 cups canned whole tomatoes
- 1½ cups water
- 2 teaspoons salt
- ¼ teaspoon pepper
- ¼ teaspoon oregano
- ¼ teaspoon thyme
- ½ teaspoon rosemary

- 1½ cups grated cheddar cheese

Wash, sort, and soak blackeyes. Cut bacon into 1-inch pieces. Cook in Dutch oven or heavy pot until fat is rendered. Add onions and cook until tender. Add tomatoes with their liquid, breaking them up with a spoon. Add water, seasonings, and soaked, drained blackeyes. Simmer, covered until beans are just tender (about 30 minutes). Stir in cheese, pour mixture into a 3-quart rectangular casserole and bake uncovered 30-40 minutes at 375 degrees.

HOPPIN' JOHN

- ½ pound dry blackeyes
- 1 cup chopped onions
- 2 tablespoons olive oil
- ½ teaspoon garlic salt
- ½ teaspoon oregano
- 2 cups chicken stock
- 4 cups hot cooked rice

Wash, sort and soak blackeyes using any method on page 3. When beans are ready, cook onions in oil until transparent, using a heavy pot large enough to hold the blackeyes. Add seasonings and chicken stock. Add the drained, soaked beans to the chicken stock mixture. Cover and cook slowly until desired tenderness is reached (about 30 minutes). Tilt lid if necessary to prevent boilover. While blackeyes are cooking prepare rice according to directions on package. Keep both piping hot until served. For each person, serve ½ cup blackeyes and their liquid over ¼ cup rice.