



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

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

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.

QUESTION — Verna Howell, Schnecksville, requests a recipe for Carrot and Raisin Sauce.

QUESTION — Sally Kaltreider, Brodbeck's, would like a recipe for lasagne that does not need to be precooked. Or, is there a way to adapt regular recipes by adjusting the amount of liquid?

QUESTION — A reader from Blain would like a recipe for making grape juice.

QUESTION — Kelly Spicer, Bedford, would like a recipe for vanilla gobs.

QUESTION — Tina Forry, Quentin, would like a basic mix recipe to be used instead of Bisquick.

QUESTION — Tina Forry, Quentin, would like a recipe for dough-like ornaments to hang on a Christmas tree.

QUESTION — Lewis Kofron would like a recipe for blue cheese dressing.

QUESTION — Tammy Forbes, Lancaster, would like a recipe for sweet relish such as can be purchased under brand names such as Cains. The ingredient list shows cucumbers, cabbage, peppers, vinegar, etc.

ANSWER — In answer to Geraldine Long's question about October beans, a reader writes that the beans are now called Horticulture beans. When the reader was growing up, her mother raised October beans and canned them and used them in recipes requesting kidney beans and other dried beans. Because the reader cannot locate October beans, she purchases horticulture beans and believes they are the same thing. She cans the beans in quart jars before they dry with a teaspoon of salt and covered with water. She uses them for pork n' beans, chilli, vegetable soup, ham and bean soup and other dried bean recipes. Plant the beans about the same time as green beans and in the same way. Keep weed free and they'll do fine. When the pods turn yellow or white with red strips, they are ready to pick. If the beans dry and you still want to can them, fill jars only half full of beans and the rest with water.

ANSWER — Karen Yourga wanted a pizza sauce recipe to can. Thanks to Annie Renno for sending a recipe.

PIZZA SAUCE

- 10 quarts tomato juice
- 1½ teaspoon pepper
- 6 cups brown sugar
- 3 teaspoons salt
- 3 teaspoons oregano
- 7 tablespoons vegetable oil
- 3 teaspoons chili powder
- 4½ cups onions, minced
- 3 teaspoons garlic salt
- 2 cups granulated sugar

Brown onions in the oil and add to the remaining ingredients. Bring to a boil and simmer one hour until thick or thicken with Clear Jell. Pour into jars and process in pressure canner for 20 minutes.

ANSWER — N.A.K. of Lebanon wanted a recipe for individual Pineapple Upside-Down Cakes made in muffin tins. Thanks to Helen Hagenbuck, Danville, who wrote that she puts a little bit of brown sugar and crushed pineapple in the bottom of muffin tins. She fills the muffin tins half full with cake batter made according to package directions of yellow cake mix. Bake the same as cupcakes. Turn upside down on plate.

Chicken Perks Up Autumn

(Continued from Page B6)

CHICKEN POT PIE

- 4-6 chicken thighs and drumsticks
- 1½ quarts water
- 2 cups flour
- ¼ teaspoon salt
- 2 tablespoons shortening
- ¼ cup water
- 1 large egg, slightly beaten
- 2-3 potatoes, sliced
- 1 onion, sliced
- 2 stalks celery, diced
- 3 carrots, diced
- ¼ cup chopped parsley
- Salt and pepper to taste

Cook chicken in water until tender. Let chicken cool and remove from bones. Skim and save broth.

To prepare dough, combine flour and salt and cut in shortening. Add water and egg. Work together to form a soft ball. Cover and let stand while preparing vegetables. Add vegetables to broth and cook until tender.

On floured surface, roll dough as thin as possible. Cut into 2-inch squares and drop into boiling bath. Stir gently to prevent potatoes and dough from sticking together. Cook about 10-15 minutes more. Return chicken pieces to broth and heat through. Serve. Makes 8-10 servings.

Best of Mennonite Fellowship Meals

CHICKEN SUPREME

- 2 cups boned chicken
- 7-ounce macaroni
- 1 can mushroom soup
- 1 can cream of chicken soup
- 2 cups milk
- 4 hard-cooked eggs, sliced
- 1 small onion, diced
- 1½ pounds Velveeta, cubed
- 1 cup chicken broth

Mix all ingredients and pour into baking dish. Refrigerate overnight to allow macaroni to soften. This may also be frozen until needed. Bake 1 hour at 350 degrees. Serves 8-10.

Neffsville Mennonite Cookbook

CHICKEN POT PIE WITH CELERY SEED CRUST

- ½ cup butter
- ½ cup flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1½ cups chicken broth
- ½ cup milk
- 2 cups chicken, cut up and cooked

10-ounce package frozen peas and carrots

Heat oven to 425 degrees. In a saucepan, melt butter over low heat. Blend in flour, onion, and seasonings. Cook, stirring, until mixture is bubbly. Remove from heat and stir in chicken broth and milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Gently stir in chicken and vegetables, then set aside. Prepare pastry.

Celery Seed Pastry:

- 2 cups flour
- 2 teaspoons celery seed
- 1 teaspoon salt
- ½ cup plus 2 tablespoons shortening
- 4 to 5 tablespoons water

Measure flour, celery seed, and salt into bowl. Cut in shortening. Sprinkle in water 1 tablespoon at a time, mixing until flour is moistened and dough almost cleans side of bowl. Gather dough into ball. On floured board roll two-thirds of dough into 13-inch square. Ease pastry into 9x9x2-inch pan. Pour filling in and top with remaining pastry. Cut slits in center to allow steam to escape. Bake 30 to 35 minutes.

River Brethren Recipes

BARBECUED TURKEY

- 2 cups diced turkey, cooked
- 1 small onion, chopped fine
- 1 tablespoon mustard
- ½ cup catsup
- 1 tablespoon Worcestershire sauce
- ¼ cup brown sugar
- ¼ tablespoon vinegar
- Add a small amount of tomato juice.

Mix all ingredients but turkey and simmer 20 minutes. Serve on roll.

ANSWER — Elise Jones, Ottsville, requested a recipe for tomato gravy. Thanks to Mrs. Robert Query, Mapleton Depot; Elmer Hikes; Anna Martin, Irma Shockley, Wilmington, Del., and others for sending recipes. Sorry we do not have room to print them all but here is one from Bettye James of Manassas, Va. She said the recipe comes from an Italian family in Alabama in the 1930s.

Tomato Gravy

- 4½ cups tomatoes, peeled and cut in large pieces
 - ½ cup bacon drippings
 - ½ cup flour
 - 1 cup milk
 - Salt and pepper to taste
- Over medium heat, cook tomatoes in saucepan. Do not add any water. Stir frequently until soft. Measure 3½ cups tomatoes and add enough milk to make 4 cups. Set aside. Meanwhile, heat the bacon drippings in a large frying pan or electric skillet until hot, but not smoking. Quickly stir in flour. Cook and stir until flour is browned. Remove from heat. Quickly stir in tomato-flour mixture. It will look curdled but that's OK.

Return to heat, and cook, stirring frequently, for 10 to 15 minutes. You may need to add additional milk or water if gravy is too thick. Add salt and pepper to taste. If bacon drippings are salty, very little salt needs to be added. Great served over hot biscuits.

Editor's note: Some recipes were similar but added granulated or brown sugar to sweetened. Some brown the tomatoes in butter. Suggestions for serving the gravy was over potatoes, bread, toast, rice, or crackers.

ANSWER — Ruth Cantello, Somerset, N.J. and Julie Druck, York, requested salsa recipes. Several were printed but thanks to Wilma Epler, Middletown, who sent a recipe for uncooked salsa.

Tomato Salsa

- 2 cups drained, chopped ripe tomatoes
 - 1 small onion, chopped
 - 1 hot pepper, chopped
 - 1 or 2 cloves garlic, minced
 - 2 tablespoons red wine vinegar
- Mix together all ingredients. Let set 30 minutes. Keeps five days in refrigerator. Good as dip for tortilla chips.

SAUTEED CHICKEN WITH PEARS

- 2 whole chicken breasts, skinned, boned, cut into strips
- 4 tablespoons low sodium soy sauce

2 teaspoons grated fresh orange peeled, cored, each sliced in 8 pieces lengthwise

- ½ cup sliced celery
- 3 spring onions, sliced
- ½ pound sugar snap peas, ends snapped

- ¼ cup orange juice
- ¼ cup low sodium chicken broth, warm

- ¼ teaspoon salt
- ¼ teaspoon pepper

Sprinkle chicken with soy sauce and 1 teaspoon orange peel, let sit 5 minutes. Spray large frypan with vegetable cooking spray and heat over medium high temperature. Add chicken and saute, turning, about 2 minutes. Sprinkle pears with remaining 1 teaspoon orange peel and add to pan; cook 2 minutes. Add celery and onions; cook 2 minutes more. Add sugar snap peas and saute about 3 more minutes or until just tender. Add orange juice, broth, salt and pepper; cook 1 minute. Serve with rice, if desired. Makes 6 servings.

CHICKEN STOLTZFUS AND PASTRY SQUARES

- 5-pound roasting chicken
- 1½ quarts water
- 2 teaspoons salt
- ¼ teaspoon pepper

- Pinch saffron
- 12 tablespoons butter
- 12 tablespoons flour
- 1 cup light cream
- ¼ cup finely chopped fresh or ¼ cup dried parsley
- Parsley for garnish
- Pastry squares

Put the chicken in a 6-quart kettle. Add the water, salt, pepper, and saffron and bring to a boil. Reduce the heat to medium and simmer, partially covered for 1 hour. Remove the chicken and cool enough to debone. Strain the stock. Reduce the stock to 4 cups. Remove skin and bones from the pieces. Melt butter in the pot in which the chicken was cooked and mix in the flour. Cook over medium-low heat until golden and bubbling. Add 4 cups chicken stock and the cream, stirring constantly. Cook over medium-high heat until the sauce comes to a boil. Simmer until thickened and smooth. Reduce heat and add chicken pieces and chopped parsley. Serve hot over pastry squares. Pastry squares:

These may be made beforehand. Store in an airtight container.

- ½ cup shortening
- ½ cup butter
- 2 cups flour
- 1 teaspoon salt
- ½ cup ice water

Cut the shortening and butter into flour and salt with a pastry blender or mix by hand until it forms crumbs. Sprinkle ice water over the crumbs with one hand, while tossing them lightly with the other hand. Use only enough water to hold the dough together. Press the dough into a ball and put on a lightly floured surface. Divide into 2 or 3 parts. Roll each part ¼-inch thick to fit an ungreased cookie sheet. On the cookie sheets, cut the dough into 1-inch squares with a pastry wheel or sharp knife. Bake in preheated 350 degree oven for 12 to 15 minutes until lightly browned. Arrange pastry squares on a heated platter. Spoon the chicken on top. Garnish with fresh parsley.

Betty Groff's Up-Home Down-Home Cookbook