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BARBECUED PORK CHOPS

- 6 pork chops
- 1 can cream of chicken soup
- 1 small onion
- 3 tablespoons ketchup
- 2 teaspoons Worcestershire sauce

Brown pork chops in skillet. Sprinkle with salt and pepper. Place pork chops in baking dish. Mix remaining ingredients in skillet. Pour barbecue sauce over pork chops. Cover and bake at 350 degrees for 1½ hours.

Edna Pickel
Felton

PORK CHOPS

- 6 pork chops
- 1 onion, chopped
- ½ teaspoon dry mustard
- 1 tablespoon flour
- ½ cup water
- ½ cup ketchup
- ½ teaspoon cloves
- 2 tablespoons brown sugar
- Salt and pepper

Place pork chops in baking dish, cover with onions. Make sauce of remaining ingredients and pour over chops. Bake at 350 degrees for 1 hour.

Mae Risser
Elizabethtown

EASY PORK BARBECUE

- 1 medium-size onion, chopped
- 1 clove garlic, minced
- 2 tablespoons butter
- ¼ cup water
- ¼ cup Open Pit
- ¼ cup ketchup
- 1 tablespoon brown sugar
- 2 tablespoons cider vinegar
- 1 tablespoon Worcestershire sauce

1 teaspoon dry mustard
¼ teaspoon salt
½ teaspoon hot pepper sauce
3-3½ -pounds pork roast
Toasted hamburger rolls

Cook onion and garlic in butter in medium size saucepan until tender. Add water, catsup, brown sugar, vinegar, Worcestershire sauce, dry mustard, salt and pepper sauce. Place pork roast in oven cooking bag and roast in cooking bag. Pour sauce over roast in cooking bag. Tie bag closed. Pierce several holes in top of bag near closed portion. Roast at 350 degrees for 2 to 2½ hours until well done. Cool in bag until lukewarm. Pour juices into bowl and spoon off fat. Shred meat using two forks; place in skillet or saucepan. Add juices and simmer, covered, until juice is almost absorbed. Serve over rolls. Serves 8.

Anne White
Erwinna

BARBECUE-STYLE RIBS

- 2½ -3 pounds pork country-style ribs
- 1 cup chopped onion
- 1 clove garlic, minced
- 1 tablespoon cooking oil
- 8-ounce can tomato sauce
- ¼ cup packed brown sugar
- 3 tablespoons lemon juice
- 2 tablespoons Worcestershire sauce

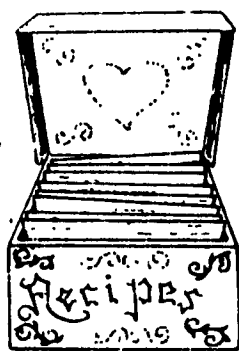
1 tablespoon prepared mustard

Place ribs, bone side down, on a rack in a shallow roasting pan. Bake in a 350 degree oven for 1 hour. Drain.

Meanwhile cook onion and garlic in hot oil until tender. Stir in tomato sauce, brown sugar, lemon juice, Worcestershire sauce, mustard, ¼ cup water and ¼ teaspoon pepper. Simmer 15 minutes, stirring occasionally. Spoon sauce over ribs. Bake ribs, covered, 30 to 60 minutes or until well done, spooning sauce over ribs occasionally.

Tina Forry
Quentin

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

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

QUESTION — Karen Kinnane, Shartlesville, writes that in the 1950s, her grandfather made a wonderful fudge recipe which died with him. He had been using the same recipe since the 1930s. The fudge was made with Hershey's unsweetened cocoa powder and figely chopped nuts. It was cooked on the stovetop and one batch filled a 9x9-inch square pan only ¼ -inch thick. The fudge was milk chocolate color and very rich so it was served in 1-inch pieces.

QUESTION — Rebecca Johnson, Millville, would like a recipe for Amish Cinnamon Bread, which uses a box of instant vanilla pudding mix.

QUESTION — Marion Carter, Lincoln, Del., would like a recipe that is made with tomatoes and sauerkraut, layered.

QUESTION — Elizabeth Shay, Lebanon, would like recipes that use applesauce in place of shortening in recipes.

QUESTION — A reader would like a good raisin pie recipe.

QUESTION — A reader would like a recipe for a hard chocolate chip cookie.

QUESTION — J. Haugh, Red Lion, would like a recipe to make fresh apple cake made with a boxed cake mix.

QUESTION — Lisa Zimmerman, Lancaster, wants to know what she is doing wrong because her macaroni and cheese always gets curdly.

QUESTION — Sheryl Wolfe, Wellsboro, would like home-made bread recipes made without yeast using all purpose flour. She especially wants a peanut bread recipe made without yeast.

ANSWER — Tammy Forbes, Lancaster, wanted a recipe for sweet relish. Thanks to Pat Elligson, Millers, Md., for sending a recipe.

Sweet Relish

- 8 large onions
- 1 medium head cabbage
- 10 green tomatoes
- 12 green peppers
- 6 red sweet peppers
- ½ cup salt
- 6 cups sugar
- 1 tablespoon mustard seed
- 1 tablespoon celery seed
- 1½ teaspoon turmeric
- 4 cups cider vinegar

Finely grind together vegetables. Sprinkle with salt. Cover; let stand overnight in refrigerator. Rinse and drain.

Combine remaining ingredients and mix well. Pour over vegetables. Heat to boiling. Simmer 3 minutes. Jar and seal.

ANSWER — Kelly Spicer, Bedford, wanted a recipe for vanilla gobs. Thanks to Fern Schlegel, Dalmatia, for sending a recipe.

Vanilla Gobs

- ½ cup butter
- 1½ cups brown sugar, firmly packed
- 2 eggs
- 2½ cups sifted flour
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup sour cream
- 1 teaspoon vanilla

Cream butter, adding brown sugar gradually. Add eggs and beat thoroughly; add remaining ingredients and mix again. Drop by teaspoonful on cookie sheet. Bake at 350 degrees until done. Cool. Place filling between two cookies.

- Filling:
- 2 teaspoons vanilla
 - 4 tablespoons flour
 - 2 tablespoons milk
 - 1½ cups vegetable shortening
 - 2 egg whites, unbeaten
 - 1 box confectioners' sugar

Combine all ingredients for filling and spread between two cookies. Wrap in waxed paper. Store or freeze.

ANSWER — Mrs. Bertram Harner, Valley View, wanted to know what kind of cherries to use to make maraschino cherries. Fern Schlegel writes that she uses sour cherries.

ANSWER — A Reinholds reader wanted to know if pumpkins can be fried and she wanted dessert recipes using neck pumpkins. Thanks to many readers for writing that you may fry pumpkins. Here is a recipe for fried pumpkin and pumpkin cookies from Linda Groff, Ephrata, and from Tina Forry, Quentin, for dessert. Check the Home On The Range section on November 13, for more recipes.

Fried Pumpkin

Peel and thinly cut pumpkin. Roll in beaten egg and in cracker crumbs. Fry in butter until lightly browned and soft.

Pumpkin Cookies

- 1 cup shortening
- 2 cups mashed pumpkin
- 2 cups brown sugar
- 4 cups flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1 cup nuts or raisins, optional

Mix together ingredients. Drop by spoonful on cookie sheet. Bake at 350 until done. If desired, fill cookies with the following.

Filling:

- 2 egg whites, stiffly beaten
- 2 teaspoons vanilla
- 4 tablespoons milk
- 4 tablespoons flour
- 2 cups confectioners' sugar

Beat together egg whites, vanilla, milk, flour, sugar, and add the following:

- 2 cups confectioners' sugar
- 1 cup shortening or butter

Pumpkin Roll

3 eggs

Beat on high speed for 5 minutes. Beat in:

- 1 cup sugar
- Stir in the following:
- ¾ cup pumpkin, cooked
 - 1 teaspoon lemon juice
 - ¼ cup flour
 - 2 teaspoons cinnamon
 - ½ teaspoon salt
 - 1 teaspoon baking powder
 - 1 teaspoon ginger

Spread in a greased and floured jelly roll pan. Bake at 375 degrees for 13 minutes. Remove from the oven and turn on a towel sprinkled with confectioners' sugar. Roll and chill. Fill and roll.

Filling:

- 1 cup confectioners' sugar
- 4 tablespoons butter
- ½ teaspoon vanilla
- 6 ounces cream cheese

Combine filling ingredients and mix well. Add 1 teaspoon milk if filling is too stiff.

ANSWER — Mrs. Bertram Harner, Valley View, wanted a recipe for caramel custard pie. Thanks to Lucy Martin, Narvon, for sending a recipe.

Caramel Custard Pie

- 1 cup brown sugar
- 1 cup granulated sugar
- ¼ cup butter
- ½ cup cream or milk
- 2 quarts milk
- 2 eggs
- 2½ tablespoons cornstarch
- 3 tablespoons flour
- 1 teaspoon salt
- 1 teaspoon vanilla

Brown the sugar, butter, and cream over medium heat, stirring constantly. Take off heat. Add pinch of baking soda and milk. Beat eggs, add flour and salt. Add cornstarch mixed with water and add to milk before it gets hot.

Stir constantly to prevent mixture from burning fast at bottom. Pour mixture into 2 large or 3 small baked pie shells.

ANSWER — Marilyn Baumert, Herndon, wanted a recipe for thick, chewy, chocolate chip cookies. Thanks to Anna JoyceMartin, East Earl, for sending a recipe.

Goopy Chewy Bar

- 1 cup butter
 - 2 eggs
 - 2 cups brown sugar
 - 1 teaspoon baking soda
 - 1 teaspoon salt
 - 2 teaspoons vanilla
 - 2½ cups flour
- Mix together ingredients. Stir in:
- 3 cups oats

Reserve half of the batter; spread the other half in a 9x13-inch pan. Combine:

- 12 ounces chocolate chips
- 2 tablespoons butter
- 1 can condensed milk
- ½ teaspoon salt
- 2 teaspoons vanilla

Spread chocolate mixture on bottom batter. Top with remaining batter. Bake at 350 degrees for 25 to 30 minutes.