



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 — Mary Martin, Annville, would like a recipe for Moravian pie.

QUESTION — Nancy Kring, Johnstown, would like a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom.

QUESTION — Ann Lincoln, Genesee, lost her Insterella Mozzarella Cheese recipe that she made from her sweet Jersey milk. Does anyone have the recipe?

QUESTION — Mrs. Donald Hill, Apalachin, N.Y., would like recipes for strawberry-rhubarb French toast, rhubarb barbecue shortribs, and raspberry rhubarb mousse such as that served at Kling House Restaurant at Kitchen Kettle Village.

QUESTION — A York County reader would like a recipe for poultry stuffing made from crackers instead of bread.

QUESTION — Deanna L. Cunfer, Lehighton, would like recipes for wheat and rye breads made in an automatic bread machine.

QUESTION — Phyllis Stauffer, Seven Valleys, is looking for a recipe for onion loaf, which can be sliced but is not a bread.

QUESTION — Sandy Bortner, Spring Grove, wants recipes for rolls with fillings such as nut, poppy seed, apricot, peanut butter, jelly, cinnamon and sugar, which uses frozen bread loaves.

QUESTION — John Oleyar, Bradenville, wants a recipe to make old-time cheese that uses junket tablets. His mom made it. She put the ingredients through a cheesecloth with a weight on it. It was a semi-hard cheese that taste great.

QUESTION — Edna Mortimer, Conestoga, would like a no-knead bread recipe.

ANSWER — For Sandra Sanger who requested recipes for glazes for ham slices, here are several from Beverly Hoover, Thomasville.

Cumberland Sauce

- 1 cup red currant or apple jelly
- ¼ cup orange juice
- ¼ cup lemon juice
- ¼ cup red wine or apple juice
- 2 tablespoons honey
- 1 tablespoon cornstarch

Combine all ingredients in medium saucepan. Cook over medium heat until thickened, stirring often.

Cherry Almond Ham Glaze

- 12 ounces cherry preserves
- ¼ cup vinegar
- 2 tablespoons corn syrup
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon ground nutmeg
- ½ cup slivered almonds
- 3 tablespoons water

Combine all ingredients except almonds and water in a saucepan. Bring to a boil. Reduce heat. Simmer 2 minutes, stirring often. Stir in almonds. About 15 minutes before ham is done, spoon ¼ to ½ cup glaze over ham. Repeat if desired. Stir water into remaining glaze; heat thoroughly and serve with ham. Yield: about 1½ cups glaze.

ANSWER — Cindy Stahl, Elm, wanted recipes for several variations of shoo-fly pie, especially lemon, chocolate, and coconut shoo-fly pies. Thanks to Elizabeth Seibert, Fredericksburg, Floy Baker, Mohnton; and to Ethel Barnes, Manheim, for sending several recipe varieties of shoo-fly pie.

Lemon Shoo-Fly Pie

Crumbs:

- 3 cups flour
- 1 cup sugar
- 1 cup shortening
- 1 teaspoon baking soda

Mix flour, sugar, shortening, and baking soda together to make crumbs.

Filling:

- Juice and rind of 2 lemons
 - 1 egg, beaten
 - 1 cup sugar
 - 4 tablespoons flour
- Mix together juice, egg, sugar, and flour. Beat in:
1½ cups hot water

Pour mixture into two unbaked pie crusts. Sprinkle crumbs on top. Bake at 350 degrees for 30 minutes.

Peachy Recipes

(Continued from Page B6)

PEACH PUDDING

- 3 egg yolks
- ½ cup butter
- 2 cups granulated sugar
- Cream together ingredients, then add:
- 1 cup milk
- 2½ cups flour
- 2 teaspoons baking powder

Beat egg white until fluffy, and add to batter. Then add vanilla. Grease and flour 9-inch by 13-inch cake pan. Place peeled and sliced peaches on bottom of pan. Pour batter over top of peaches and bake at 375 degrees until brown (approximately 30 minutes).

Cathy Christ

Chocolate Shoo-Fly Pie

Stir ¼ teaspoon baking soda into a small amount of boiling water. Stir in:

- 1½ cups chocolate syrup
- 1 teaspoon vanilla

Crumbs:

- 1 cup flour
- ½ cup sugar
- ½ cup shortening
- ¼ teaspoon baking soda

Make crumbs and set aside ½ cup of the crumbs add the remaining crumbs to the liquid mixture. Pour the liquid mixture into a 9-inch unbaked pie shell. Sprinkle the ½ cup of crumbs on top. Sprinkle a bit of cinnamon on top if desired. Bake at 375 degrees for 45 minutes.

Coconut Shoo-Fly Pie

- 1 cup flour
- ¾ cup dark brown sugar
- 1 cup syrup
- 1 cup hot water
- 1 tablespoon shortening
- 1 cup coconut
- 1 egg, slightly beaten
- 1 teaspoon baking soda
- 9-inch unbaked pie crust

Mix together flour, dark brown sugar, shortening and coconut to form crumbs. Reserve ½ cup of this mixture for topping.

In another bowl, mix egg, syrup, and hot water. Add to dry mixture. Dissolve baking soda in remaining ¼ cup hot water and add to mixture. Pour into unbaked pie shell. Sprinkle with remaining crumbs. Bake at 375 degrees for 35 minutes.

ANSWER — Shirley A. Womer, Middleburg, wanted a salsa recipe to can in small jelly jars for Christmas gifts. A Centre County reader also wanted a salsa recipe to use on sandwiches. Thanks to Laurie Donaldson, Stewartstown; Maureen Hutter, Latrobe; Mary Davis, Ebensburg; and others for sending recipes.

Salsa

- 12 tomatoes, skinned and broken apart

Chop:

- 4 green peppers
- 3 cloves garlic
- 3 medium onions
- 4 hot peppers

Add:

- 1 tablespoon salt
- 1 tablespoon basil
- ½ tablespoon cumin
- ½ cup vinegar

Cook one hour, simmering. After 45 minutes, add 1 large can tomato paste. Cool 15 minutes more. Put into hot jars and can.

Salsa

- 7 pounds tomatoes, peeled and chopped
- 1-2 pounds chopped peppers, hot or hot and sweet combined

- 1 pound onions, chopped
- 1 cup vinegar OR ½ cup bottled lemon juice
- 1 tablespoon salt
- ½ teaspoon pepper

Drain some juice from tomatoes. Combine ingredients in a large kettle. Bring to a boil and simmer 10 minutes. Fill jars, leaving ½ -inch headspace. Adjust lids and process in hot water canner, for pints, 20 minutes.

Salsa Recipe

- 4 cups peeled, cored, chopped tomatoes
- 2 cups seeded, chopped green peppers
- 1 cup seeded, chopped hot peppers
- ¾ cup chopped onion
- 1½ teaspoon salt
- 2 cloves garlic, minced
- 1½ cups cider vinegar
- Few pinches cilantro, optional

Combine all ingredients in large saucepan. Bring to a boil. Reduce heat and simmer 20 minutes. Pour hot into hot jars, leave ¼ -inch at top. Cap and boil in water bath for 30 minutes. Makes 6 half-pints.

PEACH SPREAD

4 cups chopped (peeled and pitted) peaches

Two 12-ounce cans of concentrated white grape juice

1 box SureJell for low-sugar recipes

½ teaspoon butter

Mix peaches and grape juice concentrate in large kettle. Stir in SureJell gradually. Add butter. Bring to full rolling boil on high heat. Boil exactly 20 minutes, stirring constantly. Take off heat, stir and skim foam.

Ladle into sterilized jars and seal. Makes 4 cups.

PEACH CREAM CHEESE PIE

Three 9-inch baked pie crusts

1½ package (12 ounces) cream cheese, softened

1 can sweetened condensed milk

8-ounces of whipped cream topping

1 quart peaches, canned or fresh

Blend together cream cheese and milk until smooth. Fold in whipped cream topping. Spread a thin layer on bottoms of pie crusts. Arrange sliced, well-drained peaches on it. Top with remaining cream cheese mixture. If desired, garnish with peaches.

Mary Peachey
McAlisterville

PEACH COBBLER

1½ teaspoon cornstarch or Clear gel

¼ teaspoon ground nutmeg

½ cup brown sugar

½ cup water

4 cups peaches, sliced

1 tablespoon lemon juice

1 tablespoon butter

Biscuit dough*

Combine cornstarch, nutmeg, brown sugar, and water in a saucepan. Cook until thick. Add sliced peaches, lemon juice, and butter.

Cook until peaches are hot (about 5 minutes). Pour mixture into a 8-inch round cake pan. Spoon biscuit dough into a 8-inch round cake pan. Spoon biscuit dough on top of hot peaches in six mounds. Bake in preheated 400 degree oven for 20 to 25 minutes.

*Biscuit dough:

Sift together 1 cup flour, 2 tablespoons sugar, 1½ teaspoon baking powder, and ¼ teaspoon salt. Cut in ¼ cup butter until mixture resembles coarse crumbs. Combine ¼ cup milk and 1 slightly beaten egg. Add all at once to dry crumbs and stir until just moist. Spoon on top of hot fruit filling.

PEACH-GLAZED SPARERIBS

3 pounds spareribs, separated

1 bay leaf

1 pound fresh peaches, peeled, pitted, and cut into chunks

1 tablespoon honey

¼ teaspoon minced ginger root

1 clove garlic, minced

½ teaspoon vinegar

Dash cayenne pepper

Place ribs in 5-quart pot with bay leaf and enough water to cover. Bring to a boil. Reduce heat and simmer 5 minutes. Drain spareribs and lay them on rack in a 14x10x2-inch roasting pan. Pre-heat oven to 350 degrees. Puree peaches in food processor until smooth. Transfer to a saucepan and bring to a boil. Stir in remaining ingredients. Roast ribs for 20 minutes. Brush with peach mixture and continue roasting for another 20 minutes, brushing frequently with peach mixture and turning ribs occasionally.