



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 — Nancy Kring, Johnstown, would like a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom. If we do not receive an answer to this request within two weeks, we will assume our readers do not know the answer and drop the request.

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

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

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

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 tasted great.

QUESTION — A Lancaster County reader would like a recipe for pepper jelly made with Karo or white corn syrup.

QUESTION — Hazel Spamer, Perry Hall, would like a chow chow recipe that has chopped cabbage, onions, and red pepper with a sweet pickle base, possibly with turmeric as it had a yellow color. It is very crunchy. She writes that Panzers, a Baltimore family, had made the relish many years ago, but cannot be located now. The Spamers have tasted chow chow from a Lancaster County shoppe but it did not taste at all like the one made with cabbage. Does anyone have a recipe that sounds like it might be the one Hazel is searching for?

QUESTION — Ruth Minor, Arnold, Md., would like a recipe for German Apple Cake, which has brown sugar in the batter and also in the crumb topping. It is the best apple cake that she ever tasted, Ruth said. She had cut the recipe from this column during the past year but lost it. We do not have a file of printed recipes, perhaps one of our readers clipped it and could send it to us.

QUESTION — E. Weaver, Mohnton, would like a recipe for bread sticks like those served by Pizza Hut or someone's favorite recipe.

QUESTION — Deb Williams, Liverpool, would like a recipe for old-fashioned clear toy candy.

QUESTION — A Lititz reader would like recipes using oat bran.

ANSWER — Here are several canning recipes that we received to late to include in the canning feature. Clip them and use them when you have the fruit or vegetable ready to harvest. Thanks to Marlene Peters, Port Trevorton, for sending them.

Canned Strawberries

- 4 heaping cups strawberries
- ¼ cup water
- ¾ cup sugar

Boil together ingredients for 5 minutes. Put in jars and seal in boiling water bath. For extra flavor, lay jars in the sun for half a day.

Cold-Pack Pears

Put ¼ cup sugar in each quart jar. Add a little boiling water and stir to dissolve. Fill half full with ripe pears. Put in several pink wintergreen candies, then fill with pears and a few wintergreen candies on top. Add water to cover and seal. Boil 15 minutes in boiling water bath. The pears will have a nice tint of pink and a good flavor.

Tomato

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PIZZA SAUCE

- ½ bushel tomatoes
 - 2 green peppers
 - 3 pounds onions
 - 3 hot peppers
 - 2 whole garlic heads
- Pour boiling water over tomatoes so you can peel them. Cut up tomatoes, peppers, onions, and garlic. Cook one hour. Remove from heat and put through blender. Add the following ingredients:

- 1½ cups sugar
- 2 cups oil
- ½ cup salt
- 2 tablespoons oregano
- 8 6-ounce cans tomato paste
- 2 tablespoons parsley flakes
- 2 tablespoons basil
- 6 bay leaves

Simmer one hour and can. Cold pack the jars of sauce for 10 to 15 minutes. Makes 26-30 pints. Makes lots of good pizza or spaghetti sauce.

Contributor writes that this is very easy to make and delicious.

Elizabeth Horst
Columbina, Ohio

TOMATO SAUCE TO CAN

- 10 pounds tomatoes, peeled, cored, and chopped
- 3 medium onions, chopped
- 3 cloves garlic, minced
- 3 tablespoons olive oil, may be reduced

- 1½ teaspoons oregano
- 2 bay leaves
- 1 tablespoon salt
- 1 teaspoon black pepper
- ½ teaspoon crushed red pepper
- 1 teaspoon sugar

Cook onion and garlic in oil in large pot until tender. Add remaining ingredients and simmer about 2 hours. Stir occasionally. Press mixture through sieve if you prefer no seeds. Cook pulp over medium heat until thickened. Stir to prevent sticking. Add 1 tablespoon lemon juice to each pint jar. Pour hot into hot jar leaving ¼ -inch headspace. Cap and boil 35 minutes in hot water bath. Yields about 3 to 4 pints.

Laurie Donaldson
New Park

STUFFED SHELLS

- 1 pound ground beef
- 1 medium onion, chopped
- 2 15-ounce cans tomato sauce
- 6-ounce can tomato paste
- ½ teaspoon pepper or to taste
- 1 teaspoon salt
- 1 teaspoon basil
- 1 cup water

Brown ground beef and onions. Add the remaining ingredients and simmer 45 minutes.

Meanwhile cook 8-ounce package manicotti or large shells as label directs. Drain.

In a large bowl, combine the following:

- 4 cups ricotta cheese
- ½ pound shredded mozzarella cheese
- 2 tablespoons parsley
- ¼ teaspoon basil
- ½ teaspoon salt

Stuff the cheese mixture into the shells.

Spoon half the meat sauce into a 13x9-inch baking dish. Place half of shells over sauce in one layer. Put remaining sauce except ¼ cup over shells. Top with remaining shells and pour remainder of sauce over top. Sprinkle with parmesan cheese. Bake 30 to 45 minutes at 375 degrees.

Contributor writes: I usually use two 9x13-inch pans and have a single layer in each. I freeze one for another meal.

B. Garber
East Petersburg

FRESH SALSA

- 28-ounce can whole tomatoes
- 2 fresh tomatoes
- 1 can green chilies, chopped
- 1 whole yellow onion
- 4 whole scallions
- 1 teaspoon taco seasoning mix
- Cilantro, chopped, to taste
- Salt, to taste

Do not drain canned tomatoes. Place juice in large bowl. Chop tomatoes into small pieces, both fresh and canned. Save all liquid and mix into large bowl. Chop onion and scallions, fine.

Mix together all ingredients including spices. Chill 1 hour.

Beverly Hoover
Thomasville

ANSWER — Here are several recipes for summer fruits that we received too late to use in the requested feature. Please clip them for future reference.

Blueberry Pie

- 4 cups berries
- ½ teaspoon cinnamon
- ¾ cup sugar
- 6 tablespoons flour

Mix sugar, cinnamon, and flour. Lightly stir in berries and pour into a pastry lined 9- or 10-inch pie plate. Dot with 2 tablespoons butter and cover top with crust. Slit crust, brush with milk, and sprinkle lightly with granulated sugar. Bake at 425 degrees for 35 to 45 minutes or just until brown and bubbly. Serve with or without topping.

Betty Light
Lebanon

Wild Blackberry Cobbler

- 1 quart ripe blackberries
- 2½ cups sugar
- ½ cup unsalted butter
- 2 cups sifted self-rising flour
- 2 cups milk
- 2 large eggs, beaten until frothy
- ½ -pint heavy cream

Heat blackberries with ½ cup sugar and butter in large saucepan just until sugar dissolves and butter melts. Mix remaining sugar with flour. Stir in the milk and eggs and combine the remaining ingredients, mixing well. Pour batter into buttered 13x9-inch baking dish. Spoon blackberries on top. Bake at 350 degrees for 40 minutes. Cool then spoon onto plates. Top with trickle of heavy cream.

Betty Light
Lebanon

CHEESE-STUFFED TOMATOES

- 6 tomatoes
 - 1 cup low-fat cottage cheese
 - 1 tablespoon lemon juice
 - 2 teaspoons butter
 - ½ pound fresh mushrooms, sliced
 - 3 green onions with tops, sliced thinly
 - 1 tablespoon minced fresh parsley
 - 1 tablespoon flour
 - ½ cup cracker meal
- In blender or food processor, whip cottage cheese with lemon juice. In a large skillet, melt butter. Add mushroom-onion mixture. Stir in cottage cheese and cook about 5 minutes. Do not boil. Stuff tomato shells and sprinkle with flour and cracker meal mixture. Bake in preheated 375 degree oven for 15-20 minutes.

ELVIS PRESLEY'S TOMATO FRITTERS

- 2 medium tomatoes
- ½ cup plus 2 tablespoons all-purpose flour
- ½ teaspoon sugar
- ½ teaspoon baking powder
- 1 egg, beaten
- ¼ teaspoon Worcestershire sauce
- ½ cup gruyere cheese
- Oil for deep frying

Bring a large saucepan of water to a boil. Plunge tomatoes in the water for one minute. Remove the tomatoes from the hot water and hold under cold running water to remove skins. Cut the tomatoes horizontally and remove the seeds. Coarsely chop the tomatoes.

In a mixing bowl, combine the flour, sugar, and baking powder. Add the beaten egg, tomatoes, Worcestershire sauce and cheese, stirring to coat the tomatoes. Shape into patties or balls and deep fry in hot oil for about 30 seconds on each side or until golden. Drain on paper towel. Serves 4.

Betty Light
Lebanon

TOMATO BAKED WITH BREAD DRESSING

- ½ cup celery
- 1 medium onion, cut up
- 4 cups dry bread crumbs
- Poultry seasoning
- Dash pepper
- 6 medium-sized ripe tomatoes
- Butter

Minced sausage, optional
Saute celery and onion in saucepan with a little water until vegetables are soft. Combine bread cubes, poultry seasoning, and pepper. Add vegetables and just a touch of liquid from sauteing to make a dressing that barely holds together.

Slice tops off tomatoes, clean out cavity of pulp and seeds. Stuff with bread dressing. Put a dab of butter on top of each one. Bake at 350 degrees for about one hour or until tomatoes are cooked thoroughly.

Minced sausage may be added if desired.

Contributor writes that while she was babysitting her 11-month-old grandson, he got hold a Benedril bottle and sucked the lid off it. He picked up his juice bottle and promptly fell to sleep, a deeper sleep than usual. Hazel jostled him a few times, he responded, but not instantly like he usually does. Hazel phoned his father who took the baby to the hospital. Observation. Rep showed that the baby definitely ingested some Benedril because of his blood pressure, but he was fine after a few hours. Hazel would like to remind adults that they cannot be too careful in watching infants and toddlers.

Hazel Spamer
Perry Hall

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