



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

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

QUESTION — Florine Arbogast, Millerstown, wants recipes for green beans and for broccoli since she has so many in her garden. She especially would like casserole recipes. She writes that she enjoys this column and finds many recipes in it that she did not even know she wanted until she saw them.

QUESTION — Evan Weidman, Westfield, would like recipes for making fudge in large quantities such as 5 to 20 pounds at a time.

QUESTION — G. Wismer, Plumstead, wants a recipe for canning Hungarian wax hot peppers to be canned in oil and vinegar.

QUESTION — Mrs. John Snyder Jr., Sunbury, wants a recipe for cheese-filled Jalapeno peppers.

QUESTION — D.J. Long would like recipes for canned soups such as cream of mushroom, cream of celery, cream of chicken, and tomato. She would like to can them in her pressure canner.

ANSWER — Ann Lincoln, Genesee, wanted a recipe for Instarella Mozzarella Cheese. Thanks to a N.Y. reader for sending the recipe.

Instarella Mozzarella

- 2 gallons milk*
- 2½ teaspoons citric acid powder
- ¼ cup cool water
- ½ teaspoon liquid rennet or ¼ rennet tablet
- ¼ cup cold water
- ½ cup coarse canning or kosher salt
- 1 gallon cold water

Place milk in a large stainless steel or enamel pot. Dissolve the citric acid powder in water. Mix it into the cool-milk for 2 minutes until dissolved completely.

Heat the milk to 88 degrees. Dilute the liquid rennet or ¼ rennet tablet in ¼ cup cold water. Stir rennet into milk for 15 to 20 seconds. Then allow the milk to remain still for 12 to 15 minutes while it coagulates.

Cut curd into ½-inch cubes, using a long-handled knife. After cutting, let curds remain undisturbed for 5 minutes; then place over low heat and stir gently so as to keep curds separated. The curds will shrink somewhat as the whey is expelled from them. Slowly heat curds to 108 degrees. This should take 15 minutes. Using a dairy thermometer to check the temperature. Shut off the heat and continue to stir for an additional 20 minutes.

Separate curds from the whey, either by dipping or pouring them into a colander for 15 minutes.

Cut the curd into strips about 1x1-inches each. Lay strips in criss-cross fashion in a bowl.

Mix canning or kosher salt in 1 gallon cold water and heat to 170 degrees. Add the salt water to the bowl of curd strips so that they are covered by the water.

Using a wooden spoon, begin to stretch curd in an upward motion, much like pulling taffy. The curd will begin to get stringy and will become plastic and shiny. Stretch for about 10 minutes, then place the curd on a board and knead as you would with bread, shaping it into a ball, or place cheese in a mold such as cottage cheese containers. Place cheese, in or out of mold, into cold water until it is cold and firm textured. It is now ready to eat. To store, dry with a paper towel, wrap in plastic wrap, and refrigerate.

Yield 1½ to 2 pounds cheese.

Variation: If you want a salt-free cheese, you can stretch it in 170 degree water without salt.

*Nonhomogenized cow's milk will stretch the best. Since goat's and sheep's milk are by nature homogenized, they won't stretch as well and must be molded with your hands; however, their taste is excellent. They fry well and can be used on pizza. If store-bought milk is used, purchase 2 percent milk.

CHEESE STRAWS

- 1 cup flour
 - 1½ cups grated sharp white cheese
 - ½ teaspoon baking powder
 - ½ teaspoon salt
 - 2 tablespoons butter
 - ¼ to ½ cup milk
- Mix together ingredients in food processor with pastry cutter or with hands. Add milk until it forms a ball. Cover and chill about one hour. Roll out like pie dough. Place on cookie sheet and cut narrow strips with pie wheel. Sprinkle with paprika. Bake at 350 degrees until edges are brown; turn and bake a few more minutes. Remove from oven and break into strips when cool.

Grimes Family Cookbook

ANSWER — Linda Funk of Mercersburg wanted a recipe for unleavened bread to serve for Communion. Thanks to Mary Lockard, Columbia, for sending a recipe.

Communion Bread

- 1¼ pound unsalted butter
 - 4 pounds flour
- Mix together butter and flour. Add: ¾ quart milk, lukewarm
- Knead 20 minutes. Divide into 3 12x15-inch cookie sheets. Roll dough to the edges. Mark into pieces desired and prick each piece with a fork. Bake in 350 degree oven for 30 minutes. Do not overbake.

ANSWER — Nancy Kring, Johnstown, wanted a recipe for Oriental muffins, a spicy muffin with a brown sugar bottom. Thanks to a Geneva, N.Y. reader who sent a recipe. Although it isn't called Oriental muffins, it does have a brown sugar bottom.

Caramel Cinnamon Muffins

- 3 tablespoons butter
 - ¾ cup packed brown sugar
 - 2 cups flour
 - 3 teaspoons baking powder
 - ½ teaspoon salt
 - 1 teaspoon cinnamon
 - 1 egg, well beaten
 - 1 cup milk
 - 2 tablespoons shortening, melted
- Grease muffin pans and place ½ teaspoon butter and 1 teaspoon brown sugar in each cup. Sift together dry ingredients. Combine milk, shortening, and remaining brown sugar with the egg. Add to dry ingredients, stirring only enough to dampen flour. Fill prepared muffin pans ¾ full and bake at 425 degrees for 20 minutes. Makes 18 muffins.

ANSWER — For Phyllis Stauffer, Seven Valleys, who wanted a recipe for onion loaf, which can be sliced but not as a bread. Thanks to D.J. Long and to a Geneva, N.Y. reader who sent the following recipes.

Onion Loaf

- 2 tablespoons butter or bacon fat
 - ¾ cup white cornmeal
 - 1 egg, beaten
 - ¼ cup chopped onion
 - 1½ cups buttermilk or sour milk
 - ½ teaspoon baking soda
 - 1 teaspoon salt
 - ¼ teaspoon pepper
- Put butter in a one-quart casserole or loaf pan. Heat in preheated oven. Mix remaining ingredients until smooth and put in hot pan. Bake at 425 degrees for 30 minutes or until set. Best served like spoon bread.

German Onion Cake

- 2 cups coarsely chopped onions
 - 2 tablespoons butter
 - 1 teaspoon salt
 - ¼ teaspoon dried marjoram
 - ¼ teaspoon pepper
 - 2 cups all-purpose flour
 - ¼ cup cornstarch
 - 4 teaspoons baking powder
 - 5 tablespoons vegetable shortening
 - ¾ to 1 cup milk
 - 1 egg, beaten
 - ¾ cup sour cream
 - 2 teaspoons poppy seeds
 - ¼ teaspoon paprika
- In a medium skillet, saute onions in butter over low heat until they just begin to brown, about 15 minutes. Season with ¼ teaspoon salt, marjoram, and pepper. Set aside to cool.
- Preheat oven to 450 degrees. Mix together in large bowl: flour, cornstarch, baking powder, and remaining salt. Add the shortening and blend to form soft crumbs. Add the milk to form a soft dough.
- Oil a 10-inch round cake pan or loaf pan. Use fingers to spread dough evenly. Spread cooked onions over top. Beat the egg and sour cream together. Spoon the mixture over the onion and spread to edge of pan. Sprinkle with poppy seeds and paprika. Bake 20 minutes at 450 degrees. Let cool slightly then cut into wedges.

Finger Foods

(Continued from Page B6)

RAINBOW FINGER JELL-O

- 1½ cups Jell-O, any flavor
 - 4 tablespoons plain gelatine
 - 4 cups boiling water
- Combine Jell-O, gelatine, and water; stir until dissolved. Add: 2 cups cold water

Pour into two 13x9-inch cake pans. Refrigerate until firm. Then mix together:

- 1 cup boiling water with 2 tablespoons plain gelatin
- ½ cup evaporated milk
- 2 tablespoons sugar

Pour on top of first mixture. When that is firm, make another mixture of the the above Jell-O recipe, but a different color.

Contributor writes: We live on a dairy farm with 60 milking cows. We have six children, 4 girls and 2 boys. This Rainbow Finger Jell-O is a favorite of our children. They especially like it in their school lunches.

Mrs. Elmer King

MISSOURI COOKIES

- 2 cups sugar
- 3 tablespoons cocoa
- ½ cup milk
- ¼ pound margarine

Combine the ingredients in a saucepan and bring to a full rolling boil at medium heat for about one minute. Remove from heat and add:

- 1 teaspoon vanilla
- ¼ teaspoon salt
- 1 cup coconut
- 3 cups quick-cooking oatmeal
- ½ cup peanut butter

Mix well and drop by teaspoonsful onto waxed paper. Cool until firm. Makes 4 dozen.

A Reader

SNACK MIX

- 2 cups Corn Chex
- 2 cups Wheat Chex
- 2 cups Rice Chex
- 2 cups Cheerios
- 3-ounce can Chinese noodles
- 8-ounce can dry roasted peanuts
- ¾ cup butter

1 package dry onion soup mix

In a large bowl, combine all the cereals, noodles, and peanuts. Mix together melted butter and soup mix; pour over the cereal mix and toss. Spread the mixture on a jelly roll pan and bake at 225 degrees for 40-50 minutes, stirring every 15 minutes during the baking. Remove from oven. Cool and serve.

B.J. Light
Lebanon

CHEX MUDDY BUDDIES

- 9 cups cereal, Chex, Cheerios, Captain Crunch, etc.
- 1 cup semi-sweet chocolate morsels

- ½ cup peanut butter
- ¼ cup margarine
- ¼ teaspoon vanilla
- 1½ cups confectioners' sugar
- Peanuts, optional
- Raisins, optional

Pour cereal into large container and set aside. Combine chocolate morsels, margarine, and peanut butter in microwave-safe bowl. Microwave on high for 1½ minutes or until smooth, stirring after one minute. Stir in vanilla.

Pour chocolate mixture over cereal, stirring until all pieces are evenly coated. Then pour cereal into a large plastic bag with confectioners' sugar. Seal securely.

Shake until all pieces are well coated. Spread on cookie sheets to cool. Store in airtight container. Makes 9 cups.

Contributor writes that this is quick to make and a snack children and adults will love!

Elizabeth Horst
Columbiana, Ohio