



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 — Sherry Rechlin, Lebanon, Conn., would like a recipe called Death by Chocolate. It has layers of chocolate morsels, Cool whip, candy bars, cake or brownies in it.

QUESTION — Lillian Drasher, Nescopeck, writes that she made fudge that contained ¾ pound Velveta cheese. She loved it and shared it with others who loved it. Now she can't find the recipe. Does anyone have this recipe?

QUESTION — Geraldine Kraft, York, would like a recipe for breadsticks.

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

QUESTION — D. Newsom, Cooperstown, N.Y., lost one of her favorite cookbooks. She would like the following recipes to replace those she lost: lobster or crabmeat dip that is very delicate and has few ingredients, strawberry shortcake with a cooked frosting, and Spiedie Marinade for meat.

QUESTION — Do any readers have a recipe for homemade ice cream made from potatoes?

QUESTION — A Chester County reader wants to know if wine or brandy can be made from pears.

QUESTION — LaFaye Burkholder, Fredericksburg, would like to know how to dry sunflower seeds and also how to wash them. Should the seeds be taken off the head to dry?

QUESTION — Lena Grill, Reamstown, would like recipes for crab apple jelly or jam.

QUESTION — Phyllis Baldner, St. Thomas, wants a recipe for V-8 Juice because she misplaced one she had clipped from the newspaper. She needs it immediately to use the last pickings of tomatoes.

QUESTION — Isaac Kirk Sr., Silver Spring, Md., wrote that he misplaced the recipe for turtle soup that he had clipped from this paper. It appeared about two years ago and had come from a restaurant in New Orleans. We do not keep a file copy of these recipes. If you clipped the recipe, please send a copy for us to reprint.

QUESTION — G.E. Ross, Douglassville, writes that he found a grove of paw paw trees when their goats munched down an area overgrown with weeds. He has eaten the paw paws raw and thought perhaps some elderly folks would have some paw paw recipes for the young folk to enjoy.

QUESTION — Gwen Webster, Glen Rock, would like a recipe for grape bars. She had purchased some at the Grape Festival in Naples, N.Y. The bars were delicious with a graham cracker crumb crust with fruit on the top.

QUESTION — V. M. of Waynesboro, wants a recipe for sweet pickled peppers. Her idea is to strip the peppers and eat them on steaks, subs, hamburgers or a side dish. She had them at a sub shop where the owner made them himself but did not want to share his recipe.

QUESTION — Aida Mothes, Renick, W.V., writes that she was in Norway, a quick bread that was often served in restaurants was a fruit or nut bread that was very moist. She would like the recipe.

ANSWER — Helen Spencer, Hopewell, N.J., wanted to know where to purchase molds to make clear toy candy. Thanks to Joyce Bachman, Jonestown, who writes that when she makes clear toy candy, she uses tiny cookie cutters.

Lay out a piece of aluminum foil and spray heavily with vegetable oil spray. Place tiny cookie cutters (bite size) on foil. Make sure the area is level. Pour hot clear toy mixture into cutters, thin or thick, the depth is up to you. Let cool, then pop the toy candy out of the cookie cutters. Make sure you have enough cutters for a whole batch of clear toy mixture before you begin as the mixture dries really fast.

ANSWER — M. Lehman would like a recipe for canning carrots. Thanks to Hazel Spamer, Perry Hall, for sending her recipe.

Canned Carrots:

Scrub carrots; scrape or blanch them and slip off the skins. May be sliced, diced or left whole. Precook for 5 minutes and pack in pint jars. Fill carrots to neck with water. Seal. Can in boiling water bath for 100 minutes for pints or 120 minutes for quarts or 30 minutes in pressure canner at 10 pounds pressure.

When ready to serve, heat and drizzle with honey.

ANSWER — Dianna Cook, Elmer, N.J., wanted a recipe for pickled hot peppers. Thanks to Mrs. Ben Z. Stoltzfus, Kinzer, for sending a relish recipe and Mrs. Robert Uhler Jr., Boyertown, for sending one for Jalapenos.

Hot Pepper Relish

7 cups finely chopped or grind hot peppers
2 tablespoons salt
Combine ground peppers and salt and let set for 3 hours.

Add:

5 cups sugar
1 quart vinegar
Cook until thick, stirring frequently, about 45 minutes. Put into jars and seal in boiling water bath.

Perfect Pickled Jalapenos

11 sliced Jalapenos
24 ¼-inch carrots, sliced
12 pearl onions, peeled
12 bay leaves
2 cups white vinegar
2 cups water
Combine vinegar and water in an enamel pot and bring to a boil. Almost fill hot sterile jars with jalapeno rings. Add 2 carrot slices, an onion, and bay leaf to each jar. Add boiling liquid to each jar, fill to within ¼-inch of top. Seal and process in boiling water bath for 10 minutes. Yield: makes 12 one-half pint jars.

ANSWER — Dianna Cook, Elmer, N.J., wanted a recipe for pumpkin fudge. Thanks to Josephine Matenus, Dallas, for sending her recipe.

Old-Fashioned Pumpkin Fudge

2 cups sugar
2 tablespoons light corn syrup
1 tablespoon mashed cooked pumpkin
½ cup sweetened condensed milk
½ cup milk
¼ teaspoon pumpkin pie spice
Salt to taste
2 tablespoons butter
½ teaspoon vanilla extract
2 drops orange food coloring, optional
Combine sugar, corn syrup, pumpkin, condensed milk, milk, pumpkin pie spice, and salt in saucepan; mix well. Bring to a boil over medium-high heat; reduce heat. Cook to 238 degrees on candy thermometer, soft-ball stage, stirring occasionally.

Cool slightly. Stir in butter until melted. Add vanilla and food coloring. Beat until mixture is creamy and loses its luster. Spread in 5x9-inch dish lined with buttered foil; smooth top. Let stand until cool and firm. Cut into squares. Yield 45 squares.

ANSWER — A reader was looking for a recipe called cabbage strudel. Thanks to Josephine Matenus, Dallas, for sending it.

Cabbage Strudel

1½ pounds all-purpose flour
1 egg
½ teaspoon salt
1 tablespoon butter
Lukewarm milk
Mix ingredients gradually, add the sifted flour with salt, egg yolk, and butter. Knead dough until it is smooth and elastic. Allow to stand for 20 minutes in a warm place.

Cabbage Filling:

3 pound head of cabbage
1 cup nut meats, crushed
¾ cup shortening
1 cup raisins, washed and dried
2 cups fine bread crumbs or crushed graham crackers
1 teaspoon cinnamon

Select a solid white head of cabbage, chop fine or grate coarsely into one half cups shortening and simmer until boiling, stirring frequently to prevent scorching. Allow to cool. Prepare strudel dough and stretch. Cut off the thick portions around the stretched dough. Spread on the cabbage filling that has been cooled. Sprinkle over the crushed walnuts, raisins, and crumbs. Fold over two sides and roll strudel with the aid of a tablecloth. Place in well-greased pan. Brush top with melted butter and bake in 350 degree oven until golden brown. Serve hot.

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(Turn to Page B12)

Apple Month

(Continued from Page B6)

APPLE NUT RING

2 8-ounce packages refrigerated biscuits

¼ cup sugar
1 tablespoon cinnamon
¼ cup melted butter
2 medium apples
½ cup chopped nuts
¼ cup raisins (optional)

Preheat oven to 400 degrees.

Separate biscuits into 20 pieces. Combine sugar and cinnamon. Dip biscuits into melted butter, then roll in sugar mixture. Arrange biscuits in single layer in round baking dish. Peel, core, and slice apples very thin. Place an apple slice between each biscuit and around edge of baking dish. Mix nuts and raisins with remaining sugar mixture and sprinkle on top. Bake 25 to 30 minutes or until golden brown.

**Yvonne Horst
Newmanstown**

APPLE PIE

Crust:

1½ cups pastry flour
1 teaspoon baking powder
½ teaspoon salt
½ cup shortening
4 tablespoons milk
Combine dry ingredients. Cut in shortening. Add milk.

Filling:

5 cups apples
1 cup granulated sugar
2 tablespoons flour
Dash cinnamon
1 pie crust

Mix together first four ingredients, put into unbaked pie shell. Mix crumbs and sprinkle on top. Bake at 400 degrees for 15 minutes, reduce heat to 350 degrees and bake until apples are soft in the center.

Crumbs:

½ cup oatmeal
½ cup brown sugar
½ cup flour
½ cup margarine

Mix together; sprinkle on pie and bake according to directions above.

APPLE BREAD

¾ cup butter
1½ cups sugar
4 eggs
1½ cups apple sauce
½ cup milk
4 cups flour, sifted
2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon grated lemon rind
1 cup chopped pecans
½ cup chopped raisins
½ cup chopped dates

Cream together butter and sugar. Beat in applesauce and mix in milk. Sift together dry ingredients. Add to applesauce mixture and mix well. Stir in remaining ingredients. Pour into two greased 9x5x3-inch loaf pans. Bake in 350 degree oven for 1 hour or until bread tests done. Cool on rack for 10 minutes. Remove from pan and cool.

**Sarah Clark
Breezewood**

