



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 — Dick Taylor, Allentown, N.J., would like a recipe for hot pepper sauce using lime juice and carrots as opposed to the traditional method of using vinegar and tomatoes. He writes that lime juice enhances the pepper flavor more than vinegar.

QUESTION — Dee Crowder, Gettysburg, is looking for a recipe similar to Rotel or Chi-Chi's Tomato and Green Chilies. Also, she'd like salsa recipes.

QUESTION — Ellen McComrey, Oxford, is searching for a baked pineapple recipe.

QUESTION — Mrs. King writes that she had a recipe that she lost for delicious peanut butter marble brownies. Chocolate chips are sprinkled in the batter, placed in the oven to melt a few minutes before swirling the chocolate with a knife to marble it.

QUESTION — Lena Hoover, Shippensburg, would like recipes for instant vanilla, chocolate, and butterscotch puddings.

QUESTION — Andy Andrews, Brownstown, would like the recipe for pecan collision, a dessert served at a local smorgasbord.

QUESTION — Nancy Pacitti, Philadelphia, writes that she recently visited Lancaster County and enjoyed the lima beans in tomato sauce that is found in most area Pennsylvania Dutch smorgasbords. She would like the recipe.

QUESTION — Ron Kieffer, Hamburg, wants a recipe for black raspberry syrup.

QUESTION — Marilyn Sensenig, Smyrna, Del., would like recipes for using sourdough starter. June Kummerer, Pottstown, would like recipes for Friendship Cake and the starter for Amish Cinnamon Bread.

QUESTION — Fannie Stoltzfus, Christiana, would like a recipe to make rice cakes.

QUESTION — Gina Hawbaker would like to know how to make a salad dressing similar to the house dressing at Atrim House Restaurant in Greencastle.

QUESTION — Gina Hawbaker's brothers want to know how to fix chestnuts by roasting and other ways.

QUESTION — Dorothy Carvell would like a recipe for wild rice soup like that served at Lapp's Restaurant in Granite Run.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for cabbage slaw to put on ham and pork barbecues.

QUESTION — Brenda Scott, Bellefonte, wants a recipe for a basting sauce to baste a 225-pound roasting pig as it's being cooked in a large pig cooker.

QUESTION — Sue Werner, Lebanon, would like a recipe for alfalfa jelly. She writes that her family tasted it at the Farm Show. Although she felt like she was eating grass, her son loved it.

QUESTION — Jackie Hall would like a recipe for a strawberry and banana dessert like that served at Shoney's Restaurant.

QUESTION — A reader would like a recipe for Dutch Loaf made with beef and pork.

QUESTION — A reader would like the recipe for evaporated milk.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for cranberry candy, which is made with canned cranberry sauce, red Jell-O, and chopped nuts. It's poured into a pan to chill, cut into bars and rolled in granulated sugar. It's a very pretty, bright red with a sparkle from the sugar.

Tribute To Mothers

(Continued from Page B6)

HAMBURGER CHEESE PIE

¼ pound ground beef
¼ cup finely chopped onions
¼ cup mushrooms, drained
1 cup drained green beans
2 cups shredded cheddar cheese
¼ cup mayonnaise
¼ cup milk
4 teaspoons cornstarch
3 eggs
1 teaspoon salt
¼ teaspoon pepper

1 9-inch unbaked pie shell
Cook ground beef and onion in skillet until browned. Add mushrooms and green beans. Arrange meat mixture and cheese

in pie shell.

Beat together mayonnaise, milk, cornstarch, eggs, salt, and pepper in bowl until blended, using rotary beater. Pour into pie shell.

Bake in 350 degree oven for 35 minutes or until golden and puffy. Serve pie warm. Serves 6.

If you don't know what to do for that special Mom, make her a delicious dinner that she won't forget. This recipe is easy and very delicious.

Susan Pardoe
Sullivan Co. Dairy Princess

QUESTION — Janet Rutz, Carlisle, would like recipes to use dried cranberry beans.

QUESTION — Frank T. Cat of Millerstown, would like a recipe for English toffee cookies like those sold by Weis Markets. The cookies are great tasting and don't crumble for children.

QUESTION — Karen Kinnane, Shartlesville, would like a recipe for clear cranberry jelly that can be molded in shapes.

ANSWER — Gladys M. High, Ephrata, and Leah Fisher, Gordonville, wanted a recipe for pepper jelly. Thanks to Tula Elvin, Greencastle, who sent a red pepper jelly recipe and a jalapeno pepper recipe. Both these recipes are excellent served with cream cheese and crackers. To serve, place an 8-ounce block of cream cheese on a serving plate and spoon the jelly over it.

Jalapeno Pepper Jelly

7 or 8 jalapeno peppers
3 or more cayennes or red chilis (depends on how hot you like it)
2 medium-sized green peppers, seeded, cut into pieces
1½ cups white vinegar

1 package powdered pectin
6 cups sugar
6-8 drops green food coloring
Sterilize 5 or 6 half-pint jars, lids, and rings — keep hot. Cut hot peppers in half, discard stems and remove as many seeds as preferred. Coarsely chop the hot peppers. Place hot peppers, green peppers, and a half cup vinegar into a food processor, whirl until very finely chopped.

Pour into a 5-quart pot. Use remaining vinegar to rinse the food processor, then add to pot. Stir in pectin. Over high heat, bring to a full rolling boil, stirring constantly. Add sugar and food coloring, continue stirring until mixture returns to a boil. Let jelly boil for exactly one minute, stirring constantly. Remove from heat and skim off foam.

Pour hot jelly into the jars, filling to ¼ -inch of the tops. Wipe rims. Secure lids and rings. Cool away from drafts.

Red Pepper Jelly

7 large red bell peppers
2 cups cider vinegar
2 teaspoons salt
2 teaspoons chili powder
10 cups sugar
½ cup lemon juice
2 3-ounce pouches liquid pectin
Sterilize 14 half-pint jars, lids, and rings — keep hot. Cut peppers in half, discard seeds and stems. Cut peppers into pieces, whirl in a food processor until finely chopped (about 4 cups).

In large kettle, combine pepper pulp and juices, vinegar, salt, and chili powder. Using high heat, bring to a boil, boiling rapidly for 10 minutes. Stir occasionally. Remove from heat, stir in sugar and lemon juice.

Return to heat, bring to a boil. Stir in pectin and boil, stirring constantly for exactly one minute. Remove from heat and skim off foam.

Pour hot jelly into jars, filling within ¼ -inch of tops. Wipe rim. Secure lids and rings. Cool away from drafts.

ANSWER — Teena Fuoss, Unityville, wanted to know how to can sweet potatoes. Thanks to Carol Pretz, Middleburg, who writes that she cans sweet potatoes like canning fruit. She makes one part sugar to 4 parts water, brings it to a boil and keeps it hot.

Clean, peel, and cut up sweet potatoes in 1½ -inch lengths. Pack into wide-mouth quart jars. Pour boiling syrup over the ingredients, leaving one-inch head space. Seal. Can in boiling water bath for 3 hours or pressure can at 10 pounds for 90 minutes.

(Turn to Page B28)

MOM'S BEST PUMPKIN PIE

1½ cups pumpkin
1 cup brown sugar
1½ cups scalded milk
3 eggs, separated
¼ teaspoon salt
1 tablespoon cornstarch
¼ teaspoon ginger
¼ teaspoon cloves
1 teaspoon cinnamon

Beat egg whites and add to the remaining ingredients. Pour into unbaked pie shell. Bake at 425 degrees for 10 minutes, then at 350 degrees for 30 minutes.

Delicious. This is one of my mother's favorite recipes. Mother is special to me in so many ways. She was always there for me when I needed her and still is. I love you, Mom.

Mary Lou Ramer
Shippensburg

SOUR CREAM SPICE CAKE

2 cups flour
1½ cups brown sugar, packed
1½ teaspoon baking soda
1 teaspoon baking powder
2 teaspoons cinnamon
¼ teaspoon cloves
¼ cup butter, softened
¼ cup shortening
2 eggs
1 cup sour cream
½ cup water

Heat oven to 350 degrees. Grease and flour a 13x9x2-inch pan. Measure all ingredients into large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat three more minutes on high speed. Pour into pan and bake for 40 minutes.

Enjoy! To all moms, have a Happy Mother's Day. And remember to look for the Real Seal to be sure of real dairy goodness.

Susan Pardoe
Sullivan Co. Dairy Princess

CORN PIE

Pie dough for double crust pie
2 quarts corn, drained
6 to 8 hardboiled eggs, sliced
Salt and pepper to taste
36 saltine crackers
1 quart milk.

Line pan that is about 2-inches high with pastry. Layer with corn and sliced hardboiled eggs, and a layer of saltine crackers. Sprinkle with salt and pepper to taste. Repeat layers until pan is full. Pour milk over mixture until it is the same height as the corn. Top with pastry. Vent with knife. Bake at 350 degrees for 30 to 40 minutes until golden brown.

Betty's 89-year-old mother wrote her recipe for corn pie without exact measurements or instructions. Betty revised it and sent it in.

Betty Light
Lebanon

CHERRY AND BLUEBERRY CAKE

1 cup sugar
½ pound butter
2 eggs
1 cup sour cream
2½ cups flour
1 teaspoon baking soda
1 teaspoon baking powder
1½ teaspoon vanilla
1 can cherry pie filling
1 cup blueberry pie filling

Cream sugar, butter, and sour cream. Mix in dry ingredients and beat well. Add vanilla until the batter is thickened. Grease and flour 13x9-inch pan. Save 1½ cups batter for the top. Pour remaining batter into pan, spreading evenly. Pour cherry and blueberry fillings over the batter, spreading evenly. Spread the reserved batter over the pie fillings. Bake at 350 degrees for 40 to 45 minutes or until done.

My mother's favorite recipe.
Betty Biehl
Mertztown