



(Continued from Page B8)

Southern Chess Pie
Golden Transparent Custard
Originally from England

- Pastry for 9-inch pie crust
- 4 eggs
- 1½ cups sugar
- ½ cup butter
- 2 tablespoons cream
- 2 tablespoons cornmeal
- 2 tablespoons lemon juice
- 2 teaspoons vanilla
- Dash salt

Combine eggs, sugar, and butter; beat 5 minutes on high speed on mixer. Blend in remaining ingredients. Pour into pastry-lined pie pan. Bake at 325 degrees for one hour, or until knife inserted 1-inch from edge comes out clean.

ANSWER — Jackie Hall wanted a recipe for a strawberry and banana dessert like that served at Shoney's Restaurant. Thanks to an anonymous reader for sending this recipe and to another one who wrote that an employee said they use a strawberry pie glaze.

Strawberry-Glazed Fruit Salad

- 1 quart fresh strawberries, halved
- 20-ounces pineapple chunks, drained
- 4 firm bananas, sliced
- 16-ounces strawberry glaze

In large bowl, gently toss strawberries, pineapple, and bananas; fold in the glaze. Chill for one hour. Yield: 6-8 servings. Strawberry glaze can often be found in produce section of grocery store.

ANSWER — Dee Crowder, Gettysburg, was looking for a salsa recipe. Thanks to Joy Diffenderfer, Elizabethtown, for answering.

Salsa

- 4 large fresh tomatoes or 29-ounce can whole tomatoes
- 2-3 small garlic cloves, minced
- ½ or more green bell pepper, chopped
- ½ or more onion, chopped
- 1-2 jalapeno peppers, chopped (remove seeds)
- Salt and black pepper
- 1-2 teaspoons cilantro

Drain tomatoes and lightly squeeze to remove excess liquid. Chop into small pieces. Stir in other items and refrigerate a few hours if you have time.

Note: becomes hotter the longer it stands. One year, I canned salsa, but we prefer the taste of fresh salsa, which is fairly quick to make with a food processor.

ANSWER — Fannie Stoltzfus, Christiana, wanted a recipe to make rice cakes. Thanks to Sarah Clark, Breezewood, for answering.

Golden Rice Cakes

- 1½ cups uncooked regular rice
- 2¼ cup water
- 1 teaspoon salt
- 3 tablespoons butter

Heat rice, water, and salt to boiling in 3-quart saucepan, stirring once or twice. Reduce heat. Cover and simmer 14 minutes. Do not lift cover to stir. Remove from heat. Fluff rice lightly with fork; cover and let steam 5-10 minutes. Stir in butter. Smooth top of rice; gently press. Cover and cook until rice is light golden brown on bottom, about 30 minutes. Set saucepan in bowl of ice water 10 minutes. Loosen edge with spatula. Unmold on serving plate. Cut into wedges. Serve warm or cold. Serves 6.

ANSWER — Here is a rhubarb recipe from Mary Lou Happ.

Rhubarb Dessert

- 1½ cups flour
- ¾ cup butter
- ½ cup confectioners' sugar

Combine ingredients and beat with mixer to form dough. Pat into 9x13-inch pan. Bake 10-15 minutes at 350 degrees.

- Filling:
- 4 eggs
 - 2¼ cups granulated sugar
 - ¼ teaspoon salt
 - ½ cup flour

Beat until foamy. Fold in 4 cups rhubarb, sliced thin. Pour over baked crust. Finish baking at 350 degrees for 40-60 minutes.

ANSWER — Thanks to Rachel Stoltzfus, an eighth grader who lives on a dairy farm, for sending a barbecue sauce recipe that she writes is delicious.

Chicken Barbecue Sauce

- 1½ quarts vinegar
- 1 cup salt
- 3 cups vegetable oil
- 1 quart boiling water

ANSWER — A recipe for sweet and sour chicken was requested by a Lebanon County reader. Thanks to Anna Mary Wenger, 390 Sleepy Hollow Rd., Lititz, PA 17543, for writing that this recipe is in the Hammer Creek Cookbook, "From Mother's Cupboard," which is available from her for \$10 plus \$3 for postage and handling.

Sweet And Sour Chicken

- 1 pound boneless chicken, cubed
- 2 tablespoons oil
- 1 cup carrot strips
- 1 cup green pepper strips
- 1 garlic, minced
- 1¼ cups chicken bouillon
- ½ cup soy sauce
- 3 tablespoons vinegar
- 3 tablespoons brown sugar
- ½ teaspoon ginger
- 8-ounces chunk pineapple in juice
- 1½ cups Minute rice

Saute chicken in oil until lightly browned. Add vegetables and garlic. Stir-fry 2 to 3 minutes. Add bouillon, soy sauce, vinegar, sugar, ginger, and pineapples with juice. Bring to a full boil. Stir in rice. Cover, remove from heat and let stand 5 minutes. Stir before serving. Makes 4 servings.

ANSWER — Gina Hawbaker's brothers wanted to know how to fix chestnuts by roasting and other ways. Thanks to B.W. Pue, Rocky Ridge, Md., for sending five different methods.

Five Methods For Chestnuts

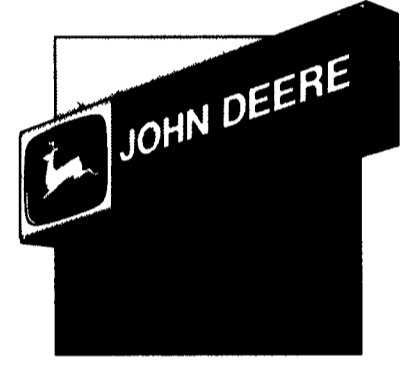
- Cut an X in flat side, microwave 12 on a plate for one minute. Peel when cool.
- In conventional oven, try roasting in a little water for 20 minutes at 375 degrees.
- Cut a gash in the flat sides of nut to keep them from bursting when heated; place on cookie sheet. Bake at 475 degrees for 15-20 minutes or until outside shell and inner brown skin pulls away. Cool slightly and peel.

• A large chestnuts (sh...
deep skillet, cover with wa...
minutes. Drain and pat d...
• For boiling, cut gash in...
cover for 15 minutes. Rem...



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