



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 — Marian Mosemann, Summit Hill would like a recipe for Kosher dill pickles made without salt. She also would like recipes for other types of pickles made without salt due to a restricted diet.

QUESTION — Elsie Clippinger, Three Springs, would like to know how to dry seedless grapes into raisins for baking. She has a dehydrator.

QUESTION — Marie Lorah, Tamaqua, would like a bread recipe that tastes similar to Roman Meal.

QUESTION — A reader would like a recipe for crumbs to put on top of pies.

QUESTION — Louise Graybeal, Renick, W.V., would like a recipe for chow chow made with cabbage, green and red sweet peppers, onions, and green tomatoes. Apple cider, sugar, spices and water are also used. This is a Swiss recipe from the late 1800s. She writes it is very good. She wants exact measurements and the kinds of spices used.

QUESTION — A Reinholds reader would like recipes using tomatoes to make spaghetti sauces to freeze.

QUESTION — Jean Mitchell, Lewisburg, would like a recipe for whole wheat bread like that sold at Green Ridge Country Market in Mifflinburg. Her daughter-in-law lives in California and loves that bread. She'd like to know how to make it.

QUESTION — Dotty Gainer, Holtwood, would like a recipe for cookies that were made years ago by the former Federal Bake Shop in Lancaster. She writes that the cookies were shaped like stars and other designs and melted in your mouth. She thinks a cookie press was used to make the shapes.

QUESTION — Louise Graybeal, Renick, W.V., would like to know where she can purchase flaked hominy. She had requested this some months ago. Someone sent an answer but when Louise checked it out the Merchant's Grocery Co. Inc. wrote that they stopped selling it 25 years ago.

QUESTION — Louise Graybeal, Renick, W.V., would like a recipe for breakfast bars similar to toaster streusel, pop tarts, Snackwell's cereal bars, and Snackwell's Devil's Food Cookies.

QUESTION — Richard Haller, Mechanicsburg, would like an old Dutch recipe for "Clapboard" or "Claboard" pie. His mother used to make it. If she were living, she would be 107 years old.

QUESTION — Katherine McCleary, Stewartstown, would like a good recipe for tomato paste.

QUESTION — Wendy Hess, Peach Bottom, wants a good chicken au gratin recipe.

QUESTION — A Paradise farm wife lover of B-section would like to know how to make bagel sandwiches like those sold in restaurants.

QUESTION — Arlene Snyder, Manheim, would like a recipe using banana creme flavoring.

QUESTION — Judy P. Looney, New Castle, is looking for a cake recipe with a hot milk dressing served over it. It was one of her favorite foods made by her grandmother.

QUESTION — B.W. Pue, Rocky Ridge, Md., would like directions for making realistic gingerbread people that are used in crafts. Some are puffy and others are thick and flat. How is the dough made and colored and the features painted?

QUESTION — B.W. Pue, Rocky Ridge, Md., would like the recipe and directions for Slow-Ball Dip that appeared in Woman's Day on July 5, 1983, page 98. She recalls that it contained 3 cans chopped clams and cream cheese. It is baked in a round loaf of bread that has been scooped out.

Zucchini

(Continued from Page B6)

ZUCCHINI SQUASH RELISH

10 cups zucchini
4 cups onions
5 tablespoons salt
2½ cups vinegar
5 cups sugar
1 teaspoon nutmeg
1 teaspoon turmeric
1 teaspoon dry mustard
1 teaspoon cornstarch
2 teaspoons celery seed
¼ teaspoon black pepper
2 green peppers, ground

Grind zucchini, onions, and salt together. Take seeds out but do not peel. Drain vegetables next morning. Add vinegar, sugar, nutmeg, turmeric, dry mustard, cornstarch, celery seed, black pepper, and green or red pepper. Bring all to a rolling boil and seal.

Janice Burkholder
Quarryville

ZESTY ZUCCHINI RELISH

4½ cups onion, ground
10 cups zucchini, ground
1 cup coarse salt
2½ cups vinegar, white or dark
1 teaspoon celery seed
1 teaspoon dry mustard
6 cups sugar
1 teaspoon tumeric
3 large green peppers
2 tablespoons cornstarch

Remove seeds from zucchini, but do not peel. Layer zucchini and onions in large bowl. Sprinkle salt over top. Cover and refrigerate overnight. Do not stir. Rinse three times with cold water, drain well.

In large pan, mix vinegar, celery seed, mustard, sugar, cornstarch, and tumeric. Add green and red peppers (I use 6 green peppers), plus the zucchini and onion mixture. Cook for 10-15 minutes. Do not overcook. Pack in hot, sterilized jars and seal.

Glenna Shaner
Hughesville

QUESTION — Sarah Clark, Breezewood, would like a candy called Decadent, which she thinks is made in North or South Carolina. She'd also like a bread recipe called Arkansas Travelers Bread, and a cherry pie made with red Kool-Aid.

QUESTION — A Chambersburg lover of Section B would like details on using a smoker. Do you burn charcoal or wood? How do you keep the fire hot while adding wood? How do you keep ashes off the meat? How can you tell if it's hot enough?

QUESTION — Nancy Price, Jarrettsville, would like a recipe for fruit sauce such as they serve with ham at Horn and Horn Restaurant. She has tried other recipes but none is as good as Horn and Horn's.

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.

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

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 — 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.

ANSWER — For the person who wanted sausage recipes, here is one from Josephine Matenus, Dallas.

Barley Sausages

2 cups barley
½ pound hog fat
½ pound liver
½ pound cooked hearts, kidneys or other meat
1 onion
Pepper
Salt
Hog casings
¼ pound bacon
Pour water, broth or milk over barley. Place into a warm oven to swell. Saute an onion in the fat and add to barley. Cut liver, kidneys, hearts, and other meat into small pieces. Saute. Sprinkle with salt and pepper. Pour into barley mixture. Mix well and stuff into wide hog casings. Tie ends. Place on well-greased tin and bake 1½ hours at 350 degrees until golden. Then turn them around and bake other side. When serving, cut into small pieces and pour on crisply fried bacon.

ZUCCHINI CORN BAKE
4 cups cubed zucchini
4 tablespoons chopped onion
2 cups corn
10¼ ounce can cream of mushroom soup
1 small can evaporated milk
1 cup American Style Salad Crispins
½ cup shredded mozzarella cheese
½ cup shredded sharp cheese
Drop zucchini in boiling water. Cook about 10 minutes until tender. Drain. Mix together all ingredients and but into a buttered casserole dish.

Microwave 15 minutes on high. Stir. Top with cheese. Microwave additional 5 minutes or until cheese is melted.

Susan Ney

ZUCCHINI CHOCOLATE CAKE

4 ounces unsweetened chocolate
½ cup vegetable oil
½ cup butter, room temperature
2 cups sugar
3 eggs, beaten
1 tablespoon vanilla extract
2 cups flour
½ cup cocoa
2 teaspoons baking powder
1 teaspoon salt
½ cup buttermilk or sour cream
3 cups coarsely grated zucchini
Preheat oven to 350 degrees. Melt chocolate and oil in a small saucepan over very low heat.

Cream butter until light. Add sugar, eggs, and vanilla. Beat well. Add melted chocolate and mix well.

Sift together dry ingredients and stir into the batter with buttermilk or sour cream. Fold in zucchini (over mature zucchini is best for this cake).

Grease and flour 9x13 pan. Bake on middle shelf for approximately 45 minutes. Cool cake completely before frosting. Serves 8.

This cake is so moist that you really don't need frosting, but if you must, it's best with cream cheese frosting.

Cream Cheese Frosting

¾ cup butter, at room temperature
8 ounces cream cheese
4 cups confectioners' sugar
Cream together butter and cream cheese until light and fluffy. Slowly add confectioners' sugar until well blended.

Cathy Christ
Parkesburg

MOCK APPLE PIE

4 cups sliced zucchini (use the large zucchini, peel, remove seeds, slice thin)
½ teaspoon cinnamon
Dash nutmeg
Mix together above ingredients
Cook the following ingredients until thickened:

1 cup sugar
2 rounded tablespoons cornstarch
2 rounded tablespoons tapioca
½ teaspoon salt
1 cup water
Remove mixture from heat and add:

1 tablespoon lemon juice
Top pie with the following crumb topping:

½ cup flour
½ cup brown sugar
½ cup quick oats
½ teaspoon cinnamon
½ teaspoon salt
½ cup melted butter
Mix topping ingredients together until crumbly.

Bake at 400 degrees for 12 minutes then at 350 degrees for 40 minutes. Cool and enjoy.

Teena Fuoss
Unityville