



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 — N. Shirk, Ephrata, wants a recipe for pickles that are made in the sun. The pickles get a milky-white film.

QUESTION — Glenna Shaner, Hughesville, would like a salsa recipe for canning.

QUESTION — Lucy Lowe would like a recipe for crisp garlic refrigerator pickles.

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

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 — 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 — 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 Atrim 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.

ANSWER — Frank T. Cat of Millerstown wanted a recipe for English toffee cookies like those sold by Weis Markets. Thanks to Mary Moyer, Gilbertsonville, who sent a recipe that she said are really "close" to the English toffee cookies.

Chewy SKOR Toffee Cookies

2½ cups flour
1 teaspoon baking soda
½ teaspoon salt
½ cup butter, softened
¾ cup sugar
¾ cup light brown sugar
1 teaspoon vanilla extract
2 eggs

1½ cups English Toffee Bits

Heat oven to 350 degrees. Stir together flour, baking soda, and salt. In large mixer bowl, beat butter, granulated sugar, brown sugar, and vanilla until well blended. Add eggs; blend thoroughly. Gradually add flour mixture, beating well. Stir in English Toffee Bits. Drop by rounded teaspoonful onto lightly greased cookie sheet. Bake 9 to 11 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely. About 4 dozen cookies.

ANSWER — B.W. Pue, Rocky Ridge, Md., wanted a recipe for Slow-Ball Dip. Thanks to Carol Romano, Lansdale, for sending the recipe.

Slow-Ball Dip

1 large round loaf French, Italian or other unsliced crusty bread (about 24 ounces)
2 8-ounce packages cream cheese, softened
3 6½ -ounce cans chopped clams, drained (reserve ¼ cup liquid)
2 tablespoons grated onion
2 tablespoons beer
2 teaspoons each Worcestershire sauce and lemon juice
1 teaspoon hot-pepper sauce or to taste
½ teaspoon salt
Parsley sprigs for garnish (optional)
Raw vegetables for dipping

With sharp knife cut top from bread; set aside. Hollow loaf, leaving a 1½ x2-inch thick shell; cut removed bread in cubes; set aside. In large bowl, beat cream cheese until smooth; stir in clams, the reserved clam liquid, onion, beer, Worcestershire sauce, lemon juice, pepper sauce, and salt until well blended. On baking sheet make a cross with two sheets of foil, each long enough to cover loaf. Center bread shell on foil. Pour clam mixture into shell; cover with bread top. Wrap loaf with the foil. Bake in preheated 250 degree oven 3 hours for flavor to blend and clam mixture to get piping hot. Remove top; sprinkle dip with parsley. Serve loaf on large platter surrounded by the bread cubes and raw vegetables for dippers. When empty, the bread shell can be cut or torn apart and eaten. Makes 12 servings. Note: Toast bread cubes in the oven during last 5 minutes' baking time.

ANSWER — A Reinholds reader wanted recipes using tomatoes to make spaghetti sauces to freeze. Thanks to Glenna Shaner, Hughesville, for sending a recipe.

Spaghetti Sauce

½ bushel tomatoes
4 sweet peppers
3 pounds onions
8 small cans tomato paste
1½ cups sugar
½ cup salt
Red pepper flakes to taste
1 teaspoon sweet basil
1 tablespoons oregano

Cook tomatoes. Strain seeds. Cook onions and peppers in tomato juice. When tender, put in blender and puree. Mix balance of ingredients. Cook until desired thickness. Add sugar at the end to help prevent sticking in bottom of pan. Adjust seasonings to taste. May add garlic.

This sauce is good to can or freeze.

ANSWER — A Chambersburg reader wanted details on using a smoker. Kitty Wells writes that charcoal should be used. Place a pan of water between the first and second rack. Put meat on the racks. Put a meat thermometer in meat to measure the internal temperature for desired doneness. A door on the side and holes in the bottom for air makes charcoal burn better. For more information, write to Culinary Institute of Smoke Cooking, 2323 Brookwood Dr., Cape Girardeau, MO 63702-0163.

Harvest

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EGGPLANT CASSEROLE

2 cups pared cubed eggplant
¼ cup water
2 tablespoons finely chopped onion

Cook in unsalted water until tender about 7 minutes. Drain. Freeze if desired. Defrost when ready to serve. Add:

2 eggs, slightly beaten
2 slices white bread torn into small pieces
½ cup milk
½ teaspoon salt and pepper
1 cup shredded sharp cheese
Combine all ingredients. Mix well. Pour into a greased one-quart casserole. Bake uncovered 25 minutes at 350 degrees. Sprinkle with ¼ cup shredded sharp cheese. Bake 5 minutes longer.

Margaret Callihan
Langhorne

HEARTY HAMBURGER SOUP

2 tablespoons butter
1 cup chopped onion
1 cup carrot
½ cup green pepper
1 pound ground beef
2 cups tomato juice
1 cup diced potatoes
1½ teaspoons salt
¼ teaspoon pepper
½ cup flour
4 cups milk
1 to 3 tablespoons sugar

Brown meat in butter. Add onion and cook. Stir in remaining ingredients except flour and milk. Cook on low until vegetables are soft. Add milk and flour, but do not boil. May add other varieties of vegetables if desired.

Contributor writes that this is a family's favorite soups, but did not include name with recipe.

CORN RELISH

12 ears corn
1 head cabbage
6 peppers
2 stalks celery
1 teaspoon celery seeds
1 teaspoon mustard seed
1 cup sugar
¼ cup salt
1 pint vinegar

Cut corn from cobs. Chop cabbage, seeded peppers, and celery in a food chopper using the coarse blade. Mix the remaining ingredients and boil the mixture for 30 minutes. Jar and seal in boiling water bath.

Sarah Clark
Breezewood

TOMATO PEPPER RELISH

½ peck green tomatoes
8 red peppers
2 or more large sweet onion
Put the above ingredients in a food chopper. Boil them for 15 minutes. Remove from heat and add salt. Boil again for 15 minutes. Drain in a colander. Add the following ingredients:

1 pint vinegar
1 pint sugar
2 sticks cinnamon
2 tablespoons allspice
2 tablespoons whole cloves
Boil the mixture rapidly and add:

1 tablespoon celery seeds
1 teaspoon mustard seed
Place in hot pint jars and seal. Discard cinnamon sticks before sealing.

Sarah Clark
Breezewood