

Chicken Tonight

(Continued from Page B6)



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 — Julianne Medaglia, Birdsboro, wants recipes for quick and easy (30 minute type) dinner ideas that can be made in the morning and cooked for supper or slow cooker ideas. Her husband and kids are not crazy about casseroles and that really limits things, she writes.

QUESTION — Diane Mueller, Easton, Md., would like a recipe for sweet potato bread or rolls.

QUESTION — Barbara Messinger, Thomasville, would like to know how to make a pumpkin roll with cream cheese filling

QUESTION — Barbara Messinger, Thomasville, would like to know how to make and can grape juice.

QUESTION — J.M. Koser, Narvon, would like a recipe for Brown Bobby Cookies, which were popular about 50 years ago. The cookies were triangular with a triangle hole in the center. They were made in a special griddle like a waffle iron and frosted. Flavors included chocolate, vanilla, and spice. She would like both the recipe and information on the griddle.

QUESTION — Mrs. Howard Glenn of Lawrence County is looking for a recipe for dumplings that are made, wrapped in cheesecloth and boiled in water.

QUESTION — Christopher S. Allen lost a recipe for pumpkin pie made with Bisquick. It requires no crust as the Bisquick forms its own crust. Does anyone have the recipe as it was a favorite of his?

QUESTION — Pat Elligson, Millers, Md., would like a recipe for pickled peppers, not the Bell-type peppers but the smaller long ones.

QUESTION — Betsy Dehn of Spencerville, Md. would like a recipe for making stewed tomatoes that taste similar to Del Monte Italian, Cajun and Original recipes.

QUESTION — A reader would like a recipe for corn pie that tastes like that served at Cloister Restaurant in Ephrata.

QUESTION — Becky Hedden, Lewisberry, would like a recipe for spice cake made with mayonnaise in place of shortening and eggs.

QUESTION — Becky Hedden, Lewisberry, would like a recipe for salt-rising bread made with salt-rising yeast. She had tasted it in western New York state.

QUESTION — Mrs. Guy Sponsiller, Gettysburg, would like a recipe that tastes like the Tastykake Butterscotch Krimpets with icing.

QUESTION — Estella Fink, Allentown, would like a recipe for filled tomatoes or baked tomatoes that are filled and then baked.

QUESTION — Estella Fink, Allentown, would like a recipe for dried peach pie topped with crumbs.

QUESTION — A reader from Blain would like to know how to make apple juice and how to can it.

QUESTION — Bernadean Wimer, Harmony, would like a recipe for sorghum molasses cookies.

QUESTION — Vivian M. Hillard, Narvon, would like a recipe for hot cauliflower that is yellow in color but turmeric is not listed as an ingredient.

QUESTION — Sarah Clark, Breezewood, would like to know the secret for making marshmallow cream filling for doughnuts.

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

QUESTION — A loyal reader from Newmanstown would like a recipe to make Claussen pickles that you buy in the refrigerated section of the grocery store.

SAVORY HERBED CHICKEN
8 broiler-fryer chicken thighs, skin removed
½ teaspoon pepper, divided
1 medium onion, thinly sliced
4 small summer squash, sliced
4 medium tomatoes, sliced
½ teaspoon savory, marjoram or thyme leaves
¼ teaspoon paprika
1½ cups cocktail vegetable juice

2 tablespoons grated parmesan cheese
Sprinkle chicken with ¼ teaspoon pepper. Break onion slices into rings and arrange half of

rings in bottom of shallow glass baking dish. Place chicken on top and arrange remaining onion rings on chicken. Add sliced squash and then sliced tomatoes; sprinkle with savory or chosen herb, paprika, and remaining ¼ teaspoon pepper. Pour vegetable juice over all; sprinkle with parmesan cheese. Cover tightly with foil and refrigerate until ready to cook, if desired. One hour before serving, place in preheated 350 degrees oven; bake 1 hour or until fork can be inserted in chicken with ease. Extra sauce may be served over rice or thin noodles as a side dish. 4 servings.

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

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 — 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 — Glenna Shaner, Hughesville, wanted a salsa recipe for canning. Thanks to Sue Pardo, Jarrettsville, Md., for sending a recipe. She warns, make sure to wear gloves while handling jalapeno peppers.

Salsa

14 cups chopped tomatoes
3 cups onions
½ cup jalapeno peppers
1 cup chopped green peppers
4 tablespoons salt
4 teaspoons chili powder
6 tablespoons Clear Jel
4 teaspoons cumin
¾ cup vinegar
1 cup tomato sauce
3 tablespoons brown sugar

Combine tomatoes, onions, green peppers, and jalapeno peppers. Mix together salt, chili powder, and cumin. Add to vegetables. Cook. Mix together tomato sauce, brown sugar, and Clear Jel. Add vinegar and sauce with tomato sauce and Clear Jel. Add some of the liquid from the vegetables and mix thoroughly. Cook until thick.

Place salsa in jars and process 12 minutes in boiling water bath.

GOLDEN LEMON CHICKEN
4 boneless skinless chicken breast halves

1 egg, beaten
All-purpose flour
3 tablespoons butter
1 envelope Lipton Recipe Secrets Golden Herb With Lemon Recipe Soup Mix
1 cup water
4 lemon slices (optional)
Hot cooked rice

Dip chicken in egg, then flour. In 12-inch skillet, melt butter and brown chicken over medium heat 4 minutes, turning once. Stir in golden herb with lemon recipe soup mix blended with water; arrange lemon slices on chicken. Bring to a boil, then simmer covered 10 minutes or until sauce is slightly thickened and chicken is done. To serve, arrange chicken and lemon over hot rice, then spoon sauce over chicken. Makes 4 servings.

SPINACH-STUFFED CHICKEN BREASTS

4 chicken breast halves, boned, skin left on

1 teaspoon fresh tyme
¼ teaspoon salt
1 teaspoon olive oil

Spinach and cheese stuffing:

1 onion, finely chopped
1 tablespoon butter
1 tablespoon olive oil
1 pound spinach, washed, stemmed, and chopped
½ cup low-fat ricotta cheese
½ cup freshly grated parmesan cheese

1 teaspoon fresh basil, finely chopped

Freshly ground black pepper
Yogurt-tomato sauce

1 cup plain low-fat yogurt
1 tablespoon red wine vinegar
¼ teaspoon salt
1 ripe tomato, peeled, seeded, and finely chopped

4 large basil leaves, thinly sliced

Freshly ground pepper

To prepare the stuffing, cook the onion in the butter and oil in a large, heavy-bottomed skillet over medium heat until translucent — about five minutes. Add the spinach to the pan and cook until it is wilted and the moisture has evaporated — about six minutes more. Transfer the mixture to a bowl and let it cool. Stir in the cheeses, basil, and some pepper.

To make the sauce, mix the yogurt, vinegar, and salt in a small bowl. Reserve 1 teaspoon of the tomato and 1 teaspoon basil, and stir the remainder into the yogurt mixture. Add pepper to taste. Transfer the sauce to a serving bowl, garnish it with the reserved tomato and basil, and set it aside. Preheat oven to 375 degrees.

To make pockets for the stuffing, loosen the skin of each breast by running a finger between the flesh and skin on one long side, leaving the skin attached on the other side. Rub the thyme and salt into the flesh. Drizzle ¼ teaspoon olive oil onto the skin of each breast. Neatly fill each pocket between skin and flesh with one quarter of the stuffing. Place the breasts skin side up in an oiled baking dish just large enough to hold them, and bake until the skin turns golden brown, about 25 minutes.

Remove the dish from the oven. Put the chicken breasts on a cutting board and allow them to cool for a few minutes. Cut each breast into ½ -inch wide slices and arrange on a warmed serving platter or on individual plates. Serve with yogurt sauce.

(Turn to Page B9)