



(Continued from Page B8)

ANSWER — Sue Werner, Lebanon, wanted a recipe for alfalfa jelly. Thanks to Mrs. D. Fisher and to Janet Spangler, York Springs, who both believe it is made like mint jelly. Janet writes that special jellies such as alfalfa and corn cob are unique in their own way. With all the insecticides and pesticides used on grasses, you need to be careful. She has tasted alfalfa jelly and believes it is made like mint jelly. Substitute alfalfa for the mint leaves in the following recipe.

Mint Jelly

- 1 cup mint leaves (packed lightly)
- 1 cup boiling water
- 1 cup apple juice
- ¾ cups sugar
- Green vegetable coloring

Pour boiling water over mint leaves. Allow to steep one hour. Press juice from leaves. Add 2 tablespoons of this extract to apple juice and sugar. Boil rapidly to jelly stage. Tint with green vegetable coloring. Pour into sterilized jelly glasses.

ANSWER — A reader has a lot of turkey burger and wanted new and different recipes to use it. Thanks to Betty Loump, Bernville, and an anonymous reader for sending recipes. Also, turkey burger may be substituted for ground beef in most recipes.

Turkey Meatballs

- 1 pound turkey burger
- 1 tablespoon parsley
- 1 egg
- 1 teaspoon salt
- ½ cup cheese
- 1 small onion
- ½ cup crumbs
- ¼ cup milk

Betty writes that her kids don't like white meat from turkey so every time the family kills turkeys, she takes the white meat to the butcher to grind for ground turkey meat. When she makes this recipe, she usually doubles it. Then she puts spaghetti sauce or barbecue sauce on the meatballs to make a meatball sandwich. This recipe makes about 20-24 balls depending on how big you make the balls.

Stuffed Turkey Roll

- 1 beaten egg
- ½ cup quick-cooking rolled oats
- 1 pound raw turkey burger
- ¼ cup chopped onion
- ¼ cup finely chopped celery
- ¼ cup butter
- ½ teaspoon ground sage
- ¼ teaspoon dried thyme, crushed
- 2 cups bread cubes, toasted
- 2 slices bacon

In bowl, combine egg, oats, 1 teaspoon salt, and ½ teaspoon pepper. Add turkey. Mix well. On waxed paper, pat mixture to a 12x9-inch rectangle. In saucepan, cook onion and celery in butter until tender. Stir in sage, thyme, pepper and salt. Toss with bread cubes and 2 tablespoons water. Spread on top of meat mixture. Roll up meat, jelly roll style. Starting from near end, press edge to seal. Seal ends. Transfer roll, seam side down, to greased baking dish. Halve bacon strips crosswise, lay on top turkey roll. Bake, uncovered in 325 degree oven for 55 to 66 minutes. Good with ketchup on it.

Here's a recipe from Anna Martin, Denver.

Turkey Loaf

- 1 cup chicken broth
- 2 eggs
- 1 cup bread crumbs
- 1 pound ground turkey
- ½ cup finely chopped celery
- 3 tablespoons finely chopped onion
- 1 teaspoon crushed sage
- ½ teaspoon salt
- ¼ teaspoon pepper

Mix all ingredients thoroughly and place in loaf pan. Bake at 325 degrees for 1¼ hours or until firm. Serves 6.

ANSWER — Raydean Smith, Enola, wanted a recipe for hamburger macaroni soup. Thanks to Anna Martin, Denver, for sending a recipe.

Mac 'N' Tomato Soup

- 1 can tomato soup
- Prepare soup with one can water and add the following:
- ¼ pound browned ground beef
- 2 teaspoons chili powder
- ½ cup cooked elbow macaroni

ANSWER — Jack Sunday, Carlisle, wanted a previously published recipe for eggplant. Thanks to a reader who sent the recipe originally submitted by Margaret Callihan, Langhorne.

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.



This column is for readers who have questions but don't know whom to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be

addressed to You Ask—Answer, P.O. Box 609, Ephrata, PA 17522.

Good. There's no need to send an answer to your question, we'll publish it.

QUESTION — Jean N... How to make scented pine... or to set in bowls or bas...

QUESTION — Joann L... 15537 writes that seven... months request in this section to... She lost her address and... to set... terns to her. Leora, please write to...

QUESTION — Mrs. Day... Lewistown, PA 17044, is... fifth reader from the Alice... and Co.

QUESTION — Patricia... has a Turbo Baker II bread machine. Industries of Canoga Pa... Calif. replacement part. She was... recently as last fall but now... of service. Does anyone... company or know if another... any too of the bread machine?

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