B24-Lancaster Farming, Saturday, November 11, 1995



(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
- % 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
- 1/2 cup cheese
- 1 small onion
- 1/2 cup crumbs
- 1/4 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
- 1/2 cup quick-cooking rolled oats
- 1 pound raw turkey burger
- 1/4 cup chopped onion
- 1/4 cup finely chopped celery
- 1/4 cup butter
- 1/2 teaspoon ground sage
- 1/4 teaspoon dried thyme, crushed
- 2 cups bread cubes, toasted
- 2 slices bacon

In bowl, combine egg, oats, 1 teaspoon salt, and % 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

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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
- 1/2 cup milk
- 1/2 teaspoon salt and pepper
- 1 cup shredded sharp cheese

Combine all ingredients. Mix well. Pour into a greased onequart 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

addréssed to You Ask-Answe P.O. Box 609, Ephrata, 17522 Good.

There's no need to see SASI swer to your question, we publi ble.

QUESTION — Jean Ner, Hali how to make scented pineties to bu or to set in bowls or bass

QUESTION — Joann Ler, R.D 15537 writes that seven on ths request in this section to a han's She lost her address and we to ser terns to her. Leora, plea write to

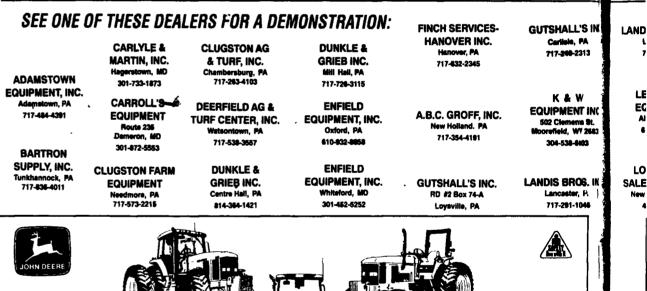
QUESTION — Mrs. Davisher, 1 Lewistown, PA 17044, island for fifth reader from the Alice perry se and Co.

QUESTION — Patricial shol, Ri has a Turbo Baker II breatchine, Industries of Canoga Pa Calif. replacement part. She way touch recently as last fall but now in their of service. Does anyone in recent pany or know if another county too of the bread machine?

QUESTION — Mike Pap, 412 stown, would like paintin and his Sloane. Please contact is at his 566-0216.

QUESTION — Al Frey liddlet know where to obtain p for a

GOOD DEALS



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
½ 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

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

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GOOD DEALS...AND A GOOD DEAL MORE

