



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 an SASE. If we receive an answer to your question, we will publish it as soon as possible. Sometimes we receive numerous answers to the same request, and cannot print each one.

Answers to recipe requests should be sent to the same address.

QUESTION — Marie Clover, Ottsville, would like a recipe for old-time tomato jelly or jam.

QUESTION — Marlene Hursh, Morrisville, Vt., would like a recipe for deep fried ice cream.

QUESTION — Shirley Lilley, Baltimore, Md., would like a recipe for gingerbread square cupcakes and frosting (a dollop on top of each) such as marketed by Valley Pride Bakery each fall season and sold in the Chambersburg area.

QUESTION — Mary Ann Lutz, Bethel, would like a funnel cake recipe. Also, she would like a recipe for dip or batter to dip in deep fried vegetables such as mushrooms, cauliflower, and onion puffs.

QUESTION — E.J. Beaver, Ringtown, would like a recipe for marinated mushrooms that taste similar to those served at Shaw's Deli on Tilghman St., Allentown. She also would like different methods for cooking trout. E.J. writes that her mother worked away from home and didn't have time to teach her to cook, little by little, E.J. is learning to cook by using the recipes in this column.

QUESTION — Kathi Pifer, New Kingstown, wants to know why her whoopie pies raise really high and crack on top. She wants them to come out smooth on top. It sounds to me like she might bake them too long or that they are too dry. Try using a bit less flour or removing them from the oven when the top still leaves a slight indentation when finger is pressed against the top. Any other ideas?

QUESTION — Jerry Johnson, Herndon, wants a recipe for canning spaghetti with meat. He'd also like a recipe to can chicken noodle soup.

QUESTION — A Columbia reader would like a recipe or a place to purchase goat milk candy in chocolate, vanilla, and strawberry flavors.

QUESTION — Charlotte Devilbiss, Taneytown, Md., needs the address of the company that makes Clear-Jel.

QUESTION — Anna Lynch, Pasadena, Md., wants recipes for plain yeast bread.

QUESTION — Anna Bryan, Oxford, N.J. wants to purchase a used cookbook titled "Good Earth Country Cooking" by Betty Groff and Jose.

QUESTION — Yvonne Musser, Lancaster, said she would like a recipe for buttermilk salad like they serve at Akron Restaurant in Akron.

QUESTION — Joanne Stauffer, Myerstown, would like a recipe for jelly made with little or no sugar.

QUESTION — Dixie Fix, Harrisonville, would like some recipes using stuffing tomatoes. She planted seed from Gurney's. All they had was yellow seed. Does anyone know if seeds are available for green stuffing tomatoes or if they can be stuffed like peppers and frozen?

QUESTION — Alta Sensenig, Newville, would like to have a recipe for butter and egg dinner rolls, which are really moist.

QUESTION — Christine Ayers of Clarks Summit would like a recipe for apple cider doughnuts and cabbage salad that tastes like that made at the Country Cupboard Restaurant in Lewisburg.

QUESTION — D. Newsom, N.Y., would like a recipe that tastes similar to Mrs. Smith's French Apple Pie made with raisins and confectioners' icing on top.

QUESTION — A faithful New York reader would like a recipe for an old-fashioned strawberry shortcake with a cooked frosting.

QUESTION — Lorraine Bannon, Waymart, would like a recipe for cider sauce to put on ham such as that served by Miller's Restaurant.

QUESTION — A York County reader would like to know how to pasteurize eggs at home.

QUESTION — Linda Ludwig, Reading, would like recipes for blueberry and cinnamon raisin bagels, and an apple tart with syrup topping like those sold by Ruppert's Bakery at the Leesport Auction years ago.

ANSWER — A faithful New York reader wanted a recipe for quick cinnamon sticky buns and quick cinnamon swirl bread made without yeast. Thanks to Marlene Hursh, Norrisville, Vermont; E. Ruth Zimmerman, New Holland; and Sarah Clark, Breezewood, for sending recipes.

Upside-Down Orange Biscuits

2 cups all-purpose flour
1 tablespoon baking powder
½ teaspoon salt
3 tablespoons shortening
¾ cup milk
2 tablespoons butter, softened
¼ cup sugar
1 teaspoon cinnamon

Topping:

½ cup orange juice
½ cup sugar
3 tablespoons butter, melted

In a large bowl, combine flour, baking powder, and salt; cut in shortening until mixture resembles coarse crumbs. Stir in milk just until moistened. Turn onto a lightly floured surface; knead gently 10-12 times. Roll into a 15x12-inch rectangle. Spread with butter. Combine sugar and cinnamon; sprinkle over butter. Roll up jelly-roll style, starting from the short side. Cut into 12 equal slices. Place in a greased 9-inch round baking pan. Combine topping ingredients; pour over biscuits. Bake at 350 degrees for 20 minutes or until lightly browned. Cool in pan 5 minutes. Invert onto a platter and serve warm.

Marlene Hursh
Morrisville, Vermont

Cinnamon Rolls

Two loaves frozen bread dough. Let thaw in refrigerator overnight. Grease pan and break or cut one loaf of bread into pieces. Place pieces in bottom of 9x13-inch pan.

In saucepan, put the following:

1 stick butter
1 cup brown sugar
2 tablespoons milk
1 tablespoon cinnamon
2 packages vanilla pudding (not instant)

Place over low heat and stir until smooth, but don't cook. Pour mixture over bread pieces, then put pieces of second loaf on top. Let rise until pan is filled. Bake at 350 degrees for 30 minutes.

E. Ruth Zimmerman
New Holland

Cinnamon Bread With Nuts

¼ cup butter
2 eggs
1½ cups firmly packed light brown sugar
2½ cups all-purpose flour
2 teaspoons cinnamon
1½ teaspoon baking soda
¼ teaspoon baking powder
½ cups dairy sour cream
1½ cups chopped nuts

Preheat oven to 350 degrees. Combine all dry ingredients, set aside. Cream sugar with butter alternately adding dry ingredients with sour cream. Stir in nuts. Turn into buttered 9x5x3-inch loaf pan. Bake at 55-60 minutes. Cool 5 minutes in pan, then remove from pan cool on wire rack.

Sarah Clark
Breezewood

ANSWER — A reader wanted a recipe for chocolate pizza made in a pizza pan. Thanks to Nancy Fasolt, proprietor of Cake and Kandy Emporium, East Petersburg. She writes that she developed this recipe to teach a 4-H class. Also thanks to Barbara Zuna, Hummelstown, for sending a recipe.

Chocolate Pizza

8 ounces white chocolate, divided
8 ounces semisweet chocolate chips
½ cup each salted peanuts, mini marshmallows, crispy rice cereal, coconut, red and green candied cherries
In a heavy saucepan or top of a double boiler, melt 6 ounces white chocolate and all the chocolate chips. Stir in peanuts, marshmallows, and cereal.

Pour onto a greased 10-inch pizza pan or a 10-inch circle of cardboard covered with foil. Spread to even out top. Sprinkle with coconut. Top with cherries. Melt remaining white chocolate; drizzle over pizza. Chill. Yield: 16-20 servings.

Barbara Zuna
Hummelstown

Tomato

(Continued from Page B7)

MEATLESS MINCEMEAT

6 pounds green tomatoes
2 pounds tart apples
2 cups raisins
4 cups brown sugar
2 cups strong coffee
1 lemon (grated peel and juice)
2 teaspoons grated orange peel
½ cup vinegar
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon allspice

Core and quarter tomatoes and apples; put through food chopped with raisins.

Combine all ingredients in large saucepan, simmer 2 hours, stirring frequently.

Pack at once in 10 hot pint jars, adjust lids, process in boiling water bath 25 minutes.

Recipe may be frozen instead of canned if freezer room is available.

Joseph & Doris Rayna
Stewartsville, NJ

TOMATO-ZUCCHINI PARMESAN

8-ounces tomato sauce
16-ounce can tomato paste
¼ cup finely chopped onion
1 clove garlic, minced
8 ounces Monterey Jack cheese, sliced
4 medium-sized tomatoes, cored and sliced
1½ pounds zucchini, sliced ¼-inch thick
½ cup parmesan cheese
2 teaspoons Italian herb seasoning
¼ teaspoon salt

Combine tomato sauce, tomato paste, onion, Italian seasoning, garlic, and salt in a medium-size saucepan; bring to a boil. Reduce heat and simmer 15 minutes, stirring occasionally. In a 13x9x2-inch pan, layer half of each zucchini, tomatoes, sauce, and Parmesan cheese. Repeat layer.

Place Monterey Jack cheese on top; cover with aluminum foil.

Bake in preheated oven 375 degrees 40-45 minutes or until zucchini is tender.

Sarah Clark
Breezewood

TOMATO BUTTER

5 pounds ripe tomato
3½ cups light brown sugar
1½ teaspoon ground cloves
1 teaspoon salt
½ teaspoon ground allspice
1½ teaspoon ground cinnamon

Peel tomatoes; cut into small pieces. Mix tomatoes and salt; cook 15 minutes or until tomatoes are mushy. Measure tomatoes. You should have 2 quarts. Return to kettle and add remaining ingredients. Bring to a boil and simmer slowly, stirring occasionally for one hour, or until very thick. Pour into hot sterilized jars and seal. Store in cool, dark dry place. Makes 6½ pints.

Sarah Clark
Breezewood

CORN AND TOMATOES

16-ounce can whole canned tomatoes
16-ounces whole canned corn
½ medium onion, chopped fine
1 tablespoon bacon bits
1 tablespoon butter
Salt and pepper to taste

In a 2-quart pan, place butter and onion and saute until transparent over medium heat. Add remaining ingredients and cook for 5 to 10 minutes until completely heated. Serve hot. Makes 6 to 8 servings.

Betty Light
Lebanon