



**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 — A reader would like a recipe for cucumber relish.

QUESTION — Trudy Ashelman, Orangeville, would like a recipe for Ho Ho cake.

QUESTION — Audrey Minns, Geneva, N.Y., writes that one day when she left her dog home alone, he retaliated and chewed many of the recipes in her recipe box. She would like to replace the following: sauerkraut that is fermented then canned in quart jars, dill pickle chips, canned onions and peppers.

QUESTION — Mrs. D.L. Beiler, New Holland, would like to know how to make whipped butter, which is often served with waffles at restaurants.

QUESTION — Janice Russoniello, Landisville, would like a recipe for iced sugar cookies like those sold at Country Table Bakery.

QUESTION — Mrs. Perma Kemmerer, Danielsville, would like a recipe for Amish Friendship cake.

QUESTION — Chloe Zemek, Johnson City, N.Y., wants a recipe for apple brandy jelly.

QUESTION — Lynne Adams, Bloomsburg, wants a recipe for a cookie called pecan biscotti.

QUESTION — A faithful New York reader would like a recipe for grilled chicken breast that tastes like that served by Shady Maple on Thursdays.

QUESTION — Cindy DePue, Saylorsburg, wants a recipe to make apple butter in a 12-gallon copper kettle.

QUESTION — Marsha Getty, Oxford, would like recipes for quick bread.

QUESTION — A reader would like a recipe for tomato jam not jelly that had been printed on the recipe sheet in the Sure Jel box.

QUESTION — Laurie Woodrick, Belle Mead, N.J., writes that about five years ago, a recipe for Oil and Vinegar Jalapeno Pickles appeared in this paper. The contributor wrote that the pickles are the best she ever tasted and Laurie agrees. But she misplaced the recipe. If you clipped the recipe, please send it to use so we can print it again.

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

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

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

ANSWER — Marie Clover asked for old-time tomato jelly or jam recipes. Thanks to Louetta Reynolds, Greencastle, for sending recipes.

Tomato Butter

7 pounds firm ripe tomatoes, pared and sliced
Add 3 pounds sugar
Scant pint vinegar
1 ounce cinnamon
½ ounce whole cloves
Boil for three hours or until thick like apple butter.

ANSWER — Jean Nestler, Halifax, wanted a recipe to make chocolate syrup. Thanks to Trudy Ashelman, Orangeville; Pat Elligson, Millers, Md.; Mrs. Ray Kenney, and others for sending recipes.

Chocolate Syrup

Mix in saucepan, boil 5 minutes:
2 cups granulated sugar
2 cups water
¼ cup corn syrup
Mix in and slowly boil for 10 minutes.
1 cup cocoa
¼ teaspoon salt
Stir in 2 teaspoons vanilla.

Put in a jar and cover tightly, cool. This will keep several months in the refrigerator.

Chocolate Syrup

2 cups boiling water
1 cup cocoa
3 cups sugar
1 cup King syrup
Mix together sugar and cocoa. Add to water, stir well. Add syrup, bring mixture to a boil. Boil until sugar and cocoa are well dissolved, about 2 minutes. Note: watch carefully as this mixture will boil over easily. Cool and refrigerate. Good in chocolate milk or over ice cream.

ANSWER — Anna Lynch, Pasadena, Md., wanted recipes for plain yeast bread. Thanks to Mrs. Ray Keeny for sending a recipe.

Plain White Bread

1 tablespoon shortening
2 tablespoons sugar
2 teaspoons salt
2¼ cups lukewarm water
1 tablespoon dry yeast
6 cups bread flour

Put shortening, sugar, salt and water into bowl. Sprinkle yeast on top. Stir. Let dissolve. Stir in flour, add more if dough is too sticky to knead. Knead. If kneading by hand, knead about 8 minutes or until smooth. Cover and let rise until double in bulk. Punch down. Let rise again until double. Divide into 2 or 3 loaves. Knead and shape. Put in bread pans. Let rise until double. Bake at 350 degrees for 30 to 35 minutes.

If you would like to make cinnamon bread, roll or spread the loaf into a rectangular shape. Sprinkle generously with cinnamon-sugar mixture made by combining 3 tablespoons cinnamon to 1 cup sugar. Roll up into a loaf and put into bread pan. Let rise. Bake. Very good, especially toasted.

ANSWER — Mrs. C.S. Yoder, Lewisburg, wanted a recipe for oatmeal pancakes. Thanks to Anna Martin, Denver, for sending a recipe.

Oatmeal Pancakes

1½ cups uncooked, old-fashioned rolled oats
¼ teaspoon salt
½ teaspoon baking powder
½ teaspoon baking soda
1 tablespoon sugar
1 teaspoon ground cinnamon
3 egg whites
12-ounce can evaporated skim milk
1 teaspoon vanilla extract

In a blender or food processor, process the oats to the consistency of coarse flour. Put the oat flour in a large bowl. Add all other dry ingredients and mix well. In another bowl, combine all remaining ingredients and mix well. Pour the liquid ingredients into the dry ingredients and stir until completely moistened.

Heat a large non-stick skillet or griddle over medium-low heat until drops of water dance on the surface before evaporating. Spoon 2 to 3 tablespoons batter into the skillet for each 4-inch pancake and cook until bubbles form on the surface and the underside is slightly browned. Turn over and cook until the other side is lightly browned.

Cookout

(Continued from Page B4)

HONEY MUSTARD-GLAZED STEAKS WITH GRILLED ONIONS

½ cup Dijon-style mustard
1 tablespoon chopped parsley
1½ tablespoons honey
1 tablespoon cider vinegar and water
¼ teaspoon hot pepper sauce
¼ teaspoon black pepper
2 well-trimmed boneless beef top loin steaks, cut 1-inch thick
1 large onion, cut into ½-inch thick slices

Combine mustard, parsley, honey, vinegar, water, pepper sauce, and pepper. Place beef steaks and onion slices on grid over medium coals; brush both sides liberally with glaze. Grill steaks and onions 9 to 12 minutes for rare to medium, turning once and again brushing with glaze. Makes 4 servings.

Beef Industry Council

FOUR BEAN BAKE

¼ pound lean ground beef or fried bacon
1 medium onion, diced
2 15-ounce cans chopped tomatoes, juice included
16-ounces dark red kidney beans

16-ounces butter beans
16-ounces great northern beans
16-ounces baked beans
1 tablespoon prepared mustard
1 tablespoon vinegar
1 tablespoon Grandma's molasses

Fry lean ground beef, add the remaining ingredients, place in 3 quart dish. Place in oven at 350 degrees for one hour, turn oven off and allow dish to remain in oven for one hour. Serves 16.

B.J. Light
Lebanon

FOILED FISH

2 pounds fish fillets
2 tablespoons butter
½ cup chopped onions
2 tablespoons chopped green pepper

¼ cup sliced mushrooms
1 clove garlic, crushed
1 pound tomatoes, cut up
¼ teaspoon thyme

In saucepan, melt 2 tablespoons butter. Add onion, green peppers, mushrooms, and garlic. Cook until tender. Add tomatoes and thyme. Cook 5 minutes. Cut 14-inch lengths of heavy duty aluminum foil. Sprinkle salt and pepper on each fish fillet. Place one piece of fish on greased center of each piece of foil. Spoon equal amounts of sauce over each fillet. Fold edges of foil up over center and make a secure double fold. Fold ends over in a double fold. Place on the grill and cook for 30 minutes.

Jersey Fresh

CITRUS PORK CHOPS

4 4-ounce boneless loin chops, 1-inch thick
¼ cup lemon juice
2 tablespoons cooking oil
2 tablespoons orange juice
2 tablespoons snipped parsley
2 teaspoons chopped chives
¼ teaspoon salt
1 teaspoon dried tarragon, crushed

Combine all ingredients except pork chops; mix well. Place chops in shallow dish; pour marinade over chops. Cover and refrigerate for 6-24 hours. Prepare covered grill with drip pan in center, banked by medium-hot coals. Grill chops for 20-25 minutes, turning once, and basting occasionally with marinade. Serves 4.

Nat. Pork Producers Council