



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** — Thomas Martin, Strasburg, writes that he is looking for several recipes clipped from this column several years ago and then misplaced. One is a recipe for frozen strawberry yogurt, which combine yogurt and strawberry Jell-O. Another is for Banana Whoopie Pies. Did anyone clip the recipes to which he is referring?

**QUESTION** — Chaney Alulis, Philadelphia, has questions about funnel cakes. She wants to know if there is a book in print about funnel cakes? Are funnel cakes called by a different name in other areas? How did the concept of funnel cakes begin? Are there different recipes for funnel cakes?

**QUESTION** — Julia Johnson, Howard, would like a recipe for a cake called Bee Sting.

**QUESTION** — An anonymous person asks for a recipe for tomato butter. She had never heard of it, but her husband ate it as a child about 65 years ago. He said it was a little spicy as he recalled. She asks if she can cook it down in a crock pot; should it be put through a food mill?

**QUESTION** — Lou Ann Pyle of Wilmington, Delaware, is looking for a recipe for Italian Cuccidata cookies.

**QUESTION** — Georgia P. Harding of Smithsburg, Maryland, is looking for a recipe for Oatmeal Pie. She also asks what spice or combination of spices can be used as substitutes when recipes call for nutmeg. Since allspice and pumpkin pie spice both contain nutmeg, they are not options.

**QUESTION** — Donald Love would like recipes for fried pies, Montgomery pie, and Rosy Red Apple Pie that uses ketchup as one of the ingredients.

**QUESTION** — Anna Bryan, Oxford, N.J., would like a recipe for Italian Spaghetti Sauce made from fresh tomatoes to freeze. She also asks if it can be canned with sausage and meatballs.

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

**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** — E.J. Beaver would like different methods for cooking trout.

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

**QUESTION** — Christine Ayers of Clarks Summit would like a recipe for apple cider doughnuts.

**ANSWER** — With winter coming soon, Shirley Wimer of Harrisonburg, Va., writes that this is a good recipe to have on hand for the flu season.

#### Winter Time Tea

1½ cups sugar  
1 cup Tang  
½ cup instant tea  
¼ teaspoon ground cloves  
¼ teaspoon cinnamon  
Mix ingredients together well. When ready to serve, add two tablespoons of mixture to a cup of boiling water.

**ANSWER** — Dixie Fix, Harrisonville, wanted recipes using stuffing tomatoes. Thanks to Stan's Kitchen for sending a recipe, which he writes is a meal in a tomato — for luncheon or Sunday supper. He's combined bacon, mushrooms, and spinach and baked it in a tomato. May also be served with a side vegetable with a herb omelet. Makes 4 portions.

#### Baked Stuffed Tomatoes

4 ripe tomatoes  
6 fresh mushrooms, trimmed  
4 slices thick bacon, cut into 1-inch pieces  
2 shallots, peeled and minced  
10-ounces fresh spinach, well rinsed and trimmed  
2 tablespoons plus 2 teaspoons dried bread crumbs  
½ teaspoon salt  
Freshly ground black pepper, to taste  
4 teaspoons unsalted butter  
Preheat oven to 400 degrees. Lightly oil a small baking sheet, and set aside.

Slice off the top quarter of each tomato, and set the tops aside. Using a melon baller, scoop out the centers of two of the tomatoes, leaving a shell, and place the pulp in a medium-size mixing bowl. Scoop out and discard the pulp of the remaining two tomatoes or save it for another use. Invert the tomato shells onto paper towels to drain.

Cut the mushrooms in half, and slice them ¼-inch thick. Set them aside.

Cook the bacon in a skillet over low heat until crisp, about 10 minutes. Using a slotted spoon, transfer the bacon to paper towels to drain. Pour off all but 2 tablespoons of the fat in the skillet.

Add the shallots and mushrooms to the skillet, and cook over medium heat until golden, 10 minutes. Using a slotted spoon, add them to the tomato pulp in the bowl.

Shake the excess water from the spinach, add it to the skillet, and wilt over low heat, 4 to 5 minutes. Drain the spinach, pressing out as much moisture as possible. Chop it coarsely and add it to the bowl.

Stir 2 tablespoons of the bread crumbs, the salt and pepper into the spinach mixture. Toss well.

Using a paper towel, gently pat dry the inside of the tomato shells. Spoon the spinach mixture loosely into the shells, and sprinkle each one with ½ teaspoon of the remaining bread crumbs. To each with one teaspoon butter.

Arrange the tomatoes on the prepared baking sheet and place the tops alongside, cut side down. Bake until the crumbs are golden and the tomatoes are cooked through but still firm, 25 minutes.

**ANSWER** — Stan's Kitchen, Dallas, sends a recipe for pumpkin fudge, which Donald Love had requested.

#### Old-Fashioned Pumpkin Fudge

2 cups sugar  
2 tablespoons light corn syrup  
1 tablespoon mashed cooked pumpkin  
½ cup sweetened condensed milk  
½ cup milk  
¼ teaspoon pumpkin pie spice  
Salt to taste  
2 tablespoons butter  
½ teaspoon vanilla extract  
2 drops orange food coloring (optional)

Combine sugar, corn syrup, pumpkin, condensed milk, pumpkin pie spice, and salt in saucepan; mix well. Bring to a boil over medium high heat; reduce heat. Cook to 238 degrees on candy thermometer, soft-ball stage, stirring occasionally. Cool slightly. Stir in butter until melted. Add vanilla and food coloring. Beat until mixture is creamy and loses its luster. Spread into 5x9-inch dish lined with buttered foil. Let stand until cool and firm. Cut into squares. Yield: 45 squares.

**ANSWER** — Laurie Woodrick, Belle Mead, N.J., writes that about five years ago, a recipe for Oil and Vinegar Jalapeno Pickles appeared in this paper, which she thought are the best she ever tasted. She misplaced the recipe and requested a copy. We haven't received any answers other than this one, which doesn't include oil, from Stan's Kitchen. Does anyone have a recipe that includes oil and vinegar?

#### Perfect Pickled Jalapenos

11 sliced Jalapenos  
24 ¼-inch carrots, sliced  
12 pearl onions, peeled  
12 bay leaves  
2 cups white vinegar  
2 cups water  
Combine vinegar and water in an enamel pot and bring to a boil. Almost fill hot sterile jars with jalapeno rings. Add 2 carrot slices, an onion, and bay leaf to each jar. Add boiling liquid to each jar, fill to within ½-inch of top. Seal and process in boiling water bath for 10 minutes. Yield: makes 12 one-half pint jars.

**ANSWER** — Some time ago, Ruth Erb, Beavertown, requested a recipe for the brandy syrup starter for Rometoph Friendship Cake. Thanks to Doreen Schuman, Denton, Md., for sending the recipe, which requires 15 days before it is ready to use.

#### Friendship Starter Fruit Method

Strain juice from:  
1 large can peaches  
1 large can crushed pineapple  
1 jar maraschino cherries  
¼ cup granulated sugar  
Mix and measure juice to make 1½ cups (use fruit as desired in other recipes).  
Put starter in covered bowl or jar; stir every day for 15 days until set. Do not refrigerate during this time.

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# Pork

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#### SAUSAGE SOUFFLE

1 pound bulk sausage  
10 slices bread  
6 eggs  
1 cup grated sharp cheese  
3 cups milk  
1 teaspoon dry mustard  
¼ teaspoon oregano  
Fry sausage and drain. Tear bread into cubes and place in 9x13-inch pan. Beat eggs, and add milk, cheese, seasoning, and sausage. Pour over bread cubes. Sprinkle parsley on top. Bake at 350-400 degrees for one hour. May be mixed the evening before and set in the refrigerator. In the morning, put it into the oven and bake as directed. Breakfast will be ready when you come in from the barn.

Susan Weaver  
Richfield

#### DIJON-ORANGE CHOPS

1 pound boneless pork loin chops  
Lemon-pepper OR seasoned salt  
1 tablespoon vegetable oil  
½ cup orange juice  
1½ tablespoons Dijon-style mustard  
1 tablespoon honey  
2 teaspoons cornstarch  
Sprinkle surface of chops with desired seasoning. Heat oil in heavy skillet over medium-high heat. Brown chops, about 3 minutes per side. Combine remaining ingredients. Pour mixture over chops. Cover, reduce heat to medium-low and simmer 8-10 minutes. Remove chops to serving platter.  
Serves 4.

#### PORK POOR BOY

1 pound boneless pork loin roast  
Coarsely ground black pepper  
½ pound alfalfa sprouts  
1 ripe avocado, peeled, sliced  
1 cucumber, sliced thinly  
1 ripe tomato, sliced  
4 ounces fresh spinach leaves  
1 green pepper, seeded, sliced  
1 pound loaf French or Italian bread  
4 tablespoons bottled Italian dressing  
Rub roast with coarsely ground pepper, place in shallow roasting pan. Roast, uncovered, at 325 degrees for 45 minutes to one hour, until meat thermometer registers 155-160 degrees. Remove from oven and let roast rest for 10 minutes before slicing. Slice bread lengthwise. Build sandwich by layering sandwich ingredients in desired order, and sprinkle with dressing.

#### PORK STEAKS ITALIANO

2 pork blade steaks, cut ¼-inch thick  
½ cup Italian dressing  
¼ teaspoon prepared mustard  
¼ teaspoon salt  
Dash pepper  
Place pork steaks on rack in broiler pan or on grill over ash-covered coals so surface of meat is 4 to 5 inches from heat. Broil at low to moderate temperature 30 minutes, turning once. Combine Italian dressing, mustard, salt, and pepper. Brush steaks with sauce and continue broiling 10 to 15 minutes or until done, brushing with sauce several times. 4 servings.