

Apple

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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 missionary in Albania is in need of a good hot dog and hamburger bun recipe. She is unable to buy those in Albania and would really appreciate a recipe for that purpose.

QUESTION — Nancy Landis, Dimick, wants sources to buy blackberry juice, raspberry juice, and other juices for making jelly.

QUESTION — A Lehighon reader writes that she makes her own mayonnaise but wants it to taste like Miracle Whip. Does anyone know what is done differently to acquire the Miracle Whip taste?

QUESTION — Ann Stabler, Brookeville, Md., needs a recipe for tomato gravy.

QUESTION — Cel Brown of West Chester wants the recipe for a bread mix like the ones in the store called "Daily Bread Company's." These mixes can be made up ahead.

QUESTION — J. Jackson, Huntingdon, would like a recipe for a Lebanese cookie called Mammoul (she isn't sure of the spelling). The cookies contain pistachio nuts and are a high rising cookie. A neighbor made these when Ms. Jackson was a child.

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 began? Are there different recipes for funnel cakes?

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

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

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 — 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.

ANSWER — An anonymous person asks for a recipe for tomato butter. Thanks to Carolyn Hodgson, Clarks Summit, for sending a recipe.

Tomato Butter

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

Peel and cut tomatoes in small pieces. Mix with salt. Cook 15 minutes until tomatoes are mushy. Measure tomatoes (should be 2 quarts). Return to kettle, add remaining ingredients. Boil, then simmer slowly for one hour. Stir occasionally until very thick. Put into jars and seal.

ANSWER — Georgia P. Harding of Smithsburg, Maryland, wanted a recipe for Oatmeal Pie. Thanks to Susan Weaver, Richfield; Mary Jane Reinecker, York Springs; and others for sending recipes.

Oatmeal Pie

- ¼ cup butter
- ½ cup sugar
- ½ teaspoon cinnamon
- ½ teaspoon cloves
- ¼ teaspoon salt
- ½ cup Karo
- ½ cup baking molasses
- 3 eggs
- 1 cup quick oats

Cream butter and sugar. Add spices and salt. Stir in Karo and molasses. Add eggs, one at a time. Add rolled oats. Pour into a 9-inch pastry shell. Bake at 350 degrees for one hour until a knife comes out clean.

Oatmeal Pie

- 1¼ cups granulated sugar
- 1¼ cups dark corn syrup
- 3 eggs, beaten
- 1 teaspoon vanilla
- ½ cup butter, melted
- 1¼ cups quick oats
- 2 8-inch unbaked pie shells

Mix sugar, corn syrup, eggs, vanilla, and melted butter. Add oatmeal and stir well. Pour mix into two 8-inch pie shells. Bake at 350 degrees for 35 minutes until center is well set.

ANSWER — Donald Love wanted recipes for fried pies, Montgomery pie, and Rosy Red Apple Pie that uses ketchup as one of the ingredients. Thanks to J. Jackson, Huntingdon, for sending the one for Rosy Red Apple Pie. Thanks to Susan Weaver, Richfield; Anna Martin, Denver; and others for sending recipes.

Love Apple Pie (Rosy Red Apple Pie)

- ½ cup tomato ketchup
- 2 teaspoons lemon juice
- 5 cups thinly sliced, pared cooking apples
- ¼ cups granulated sugar
- ¼ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ½ cup butter, softened
- 1 unbaked 9-inch pie shell

Blend ketchup and lemon juice (if apples are very tart, add 1-2 tablespoons sugar to ketchup mixture). Combine sugar, flour, and cinnamon; cut in butter until thoroughly mixed. Fill pie shell with apples.; top with sugar mixture. Bake in 375 degree oven, 40-45 minutes or until apples are cooked. Serve warm with vanilla ice cream if desired.

ANSWER — Christine Ayers of Clarks Summit wanted a recipe for apple cider doughnuts. Thanks to J. Jackson, Huntingdon, for sending a recipe.

Cider Doughnuts

- 2 eggs
- 1 egg yolk
- 1 cup fresh apple cider
- ½ cup brown sugar
- ½ cup sugar
- 4 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 teaspoon cinnamon
- ½ teaspoon grated nutmeg
- 2 tablespoons melted butter
- Frying oil or shortening
- Confectioners' sugar

Beat together eggs and egg yolk in a large bowl. Gradually add cider and sugars. Sift together the dry ingredients and stir into egg mixture along with melted butter. Stir just to mix. Turn dough out onto work surface, flour just enough so dough won't stick. When dough is patted to one-half-inch thick, cut into doughnut shapes, using a floured cutter. Let rest 5 minutes.

Heat enough oil to fill the frying kettle to 2-3 inches. Heat to 365 degrees. Drop in doughnuts; when doughnuts float to top, turn them. Fry until golden on both sides (2-3 minutes). Drain on brown paper bag. When cool, dust with confectioners' sugar. Yield: 24 standard size doughnuts.

APPLE HAND PIES

- 1 17-ounce frozen puff pastry
- 2 medium sweet red cooking apples (2 cups)
- ½ cup light brown sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon lemon juice
- 1 teaspoon cinnamon
- ½ teaspoon nutmeg
- 1 egg, lightly beaten

Thaw pastry according to package directions.

Peel, core, and coarsely chop apples.

In bowl, toss apples with sugar, flour, lemon juice, cinnamon, and nutmeg.

Heat oven to 375 degrees. On lightly floured surface, cut each pastry sheet into nine 3"X3" squares. In center of each square place scant ¼ cup apple mixture. Brush edges with beaten egg.

Top each filled pastry square with second square. Press edges with fingers to seal. Decorate borders by pressing gently with fork.

Using sharp knife, make one inch "L-shaped" cut in center of each pie. Fold back flap. Place pies on ungreased cookie sheet. Brush with beaten egg. Bake 20 minutes until golden.

Drizzle with confectioner's sugar glaze.

Pat Gowen
Amherst, Virginia

CARROT APPLE SALAD

- 1 large carrot, shredded
- 3 cups shredded apples
- ½ cup raisins
- ½ cup salad dressing or mayonnaise

1 tablespoon lemon juice
¼ teaspoon salt
Combine ingredients and mix well.

Variation: add drained, crushed pineapple to salad.

Mae C. Stancill
Bel Air, Maryland

APPLE PAN DOWDY

- 3 large cooking apples
- 2½ tablespoons firmly packed brown sugar
- 2½ tablespoons honey
- Sprinkle of nutmeg to taste
- Sprinkle of cinnamon to taste
- 1 cup self-rising flour or all-purpose flour plus 1 teaspoon baking powder

pinch of salt
¼ cup granulated sugar
1 large egg, lightly beaten
¼ cup milk
¼ cup butter or margarine, melted

Sprinkle of granulated sugar
Heat oven to 350 degrees.

Grease a 3-cup pie pan or shallow dish with margarine.

Peel and slice apples and lay them in the bottom of a prepared pan, sprinkle with nutmeg and cinnamon, brown sugar, and honey. Cover with foil and bake for 15-20 minutes or until apples are nearly soft.

Meanwhile in a bowl, mix together the flour or flour plus baking powder, salt, granulated sugar, egg, milk, and melted butter.

Spoon mixture over the apples and sprinkle lightly with granulated sugar and bake for another 30-35 minutes.

To serve: turn pudding upside down on a plate. Serve with cream, hard sauce, or vanilla-flavored sauce. Vanilla ice-cream is good, too.

Betty J. Light
Lebanon, Pa.