

## Cook's Question Corner

(Continued from Page B8)

### ANSWER — Mrs.

David Weidenhammer, Bernville, wanted recipes or hints for preparing goat meat (Chevon). She asks if it can be canned. Do you prepare it as beef? Thanks to JoAnne Van Nuys of Belle Mead, N.J., here is some information. Information she sends says that it can be canned since it is usually available only in spring.

Cut Chevon into 1½-inch cubes. Simmer in water to cover just until the color changes. Pack into hot 1 quart mason jars, leaving 1 inch headspace. Fill to within 1 inch of top with the juice the meat was cooked in. To with 1 teaspoon canning salt and cover with new lids. Seal. Process in pressure canner for 90 minutes at 10 lbs. pressure.

### Sallsbury Chevon Steak

Soak 5 slices bread in goat milk. Squeeze out. Mix in 1 lb. ground Chevon with 2 stalks chopped celery, 1 grated carrot, 1 chopped onion, 1 clove minced garlic, salt and pepper to taste.

Shape into 6 patties. Brown on both sides in a small amount of oil. Mix 1 cup tomato sauce and 1 cup water. Pour over patties. Simmer 10 minutes. Serves 6. This can also be shaped into a loaf and baked for 45 minutes at 325 degrees.

### Meatballs and Zucchini

Shape 1 lb. ground Chevon into 1-inch balls, and sprinkle with salt. Heat 2 tablespoons vegetable oil or goat butter in a heavy skillet. Add meatballs, browning on all sides. Drain on paper.

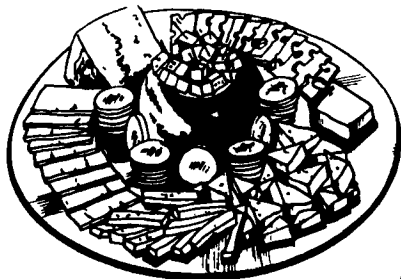
Slice 1 lb. zucchini ¼ to ½ inch thick and dip in flour. Heat 3 tablespoons oil in the skillet. Arrange zucchini slices in one layer in skillet, browning lightly on both sides...lower heat and brown ½ cup coarsely chopped onion. Add ½ cup crushed tomatoes and ½ cup goat milk (at room temperature) and meatballs. Cover and simmer 10-12 minutes or until meatballs are cooked.

### Cheese-Topped Chevon Pie

Melt 2 tablespoons shortening. Add 1 lb. chopped or diced cooked Chevon, 2 tablespoons minced onions and 1 teaspoon salt, and brown. Add 2 cups stewed tomatoes, 2 tablespoons flour and ½ teaspoon oregano. Then cook until thickened.

Add 1 cup cooked carrots and 1 cup cooked peas. Pour into 2-3 qt. casserole.

Blend 1 cup flour with 1½ teaspoons baking powder, ½ teaspoon dry mustard, ½ teaspoon salt, 2 tablespoons goat butter, ¼ cup grated goat cheese and ½ cup goat milk, to make a soft dough. Spread evenly over the meat/vegetable mixture with a spatula. Bake 350 degrees for 25 minutes. Serve hot. Serves 6.



**ANSWER** — Chloe Zemek, Johnson City, N.Y., wanted a recipe for apple brandy jelly. Molly Ann Mohler also supplied this apple recipe (see above).

### APPLE BRANDY JELLY

3 lbs. tart, firm apples  
3-5 cups half water, half brandy  
Sugar  
2 tablespoons lemon juice  
Rose geranium leaves if desired

Very ripe or overripe fruit doesn't have enough pectin for good jelling. Wash apples thoroughly, remove and discard stem and blossom ends. Cut apples in quarters and add slices, peels, and cores into 4-quart saucepan. Add cold water to barely cover. Cover and bring to a boil and simmer without stirring until apples are soft, 10-15 minutes. Mash apples with a potato masher and cook 5 more minutes. Turn into a jelly bag or a pouch made with several layers of cheese-cloth, suspend over a bowl, and let it drip for several hours. Don't squeeze the bag. There should be 3-5 cups juice. (Save the pulp in the jelly bag for jam.)

Measure and bring juice to a boil in cleaned saucepan and cook for 10 minutes. Add lemon juice to taste. Add ¾ cup sugar for every cup of juice and boil until two drops from a metal spoon form a sheet when dropped. Remove from heat, skim jelly, and pour into hot jelly glasses in which a washed rose geranium leaf has been placed. Cover with a thin layer of melted paraffin and cool. Add another layer of paraffin after cooling to complete the seal. Makes 5 or 6 glasses.

Ms. Mohler, 2930 Cowley Way, #308, San Diego, CA 92117, says there are many more (over 100) delicious apple recipes in her mother's cookbook and some very lovely poems, and a portion of the proceeds go to the Cancer Society.

**ANSWER** — Isabel Shafer, Liverpool, wanted a recipe for the lettuce dressing used at the Vicksburg Community supper. The lettuce dressing has bacon and milk in it and is poured over cold lettuce. Sarah Clark of Everett supplies this recipe:

### Hot Bacon Dressing

2 teaspoons sugar  
2½ tablespoons flour  
2 tablespoons butter  
1 whole egg or 2 egg yolks  
¾ cup milk  
½ cup cider vinegar  
4 strips of bacon fried crisp, drained and crumbled  
Save 1 tablespoon bacon grease to add to butter.

Beat egg or egg yolk along with milk. Stir in sugar and carefully stir in flour to melted grease and butter, adding vinegar. Stir carefully milk and eggs to mixture so as not to curdle. Keep stirring as you pour in mixture. Lower heat and keep stirring until mixture thickens. Serve over lettuce.

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