



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 — Bari Ann Smalley wants a recipe for hard tack cake.

QUESTION — Melba Sheffer, Glen Rock, wants a recipe for persimmon jelly. Can persimmons be used for anything else? She has several trees on her property.

QUESTION — A faithful New York reader recently visited Pennsylvania and Virginia where she tasted two food items for which she would like recipes. One is for cinnamon syrup made with apple juice and cinnamon to put over pancakes or French toast. The other is for raspberry filled cookies sold at an Amish bakery near Bird-in-Hand.

QUESTION — A Finger Lakes, New York reader wants to know is a large block of cheddar cheese can be cut and dipped in parafin to keep it from molding.

QUESTION — Verna Guzel, Canonsburg, would like a recipe for feta cheese made with goat's milk.

QUESTION — Mildred Schonely, Boyertown, wants a recipe for Italian bread to use in a bread machine.

QUESTION — A Wysox reader would like a recipe for Heath bars.

QUESTION — Donald Love, Somerset, would like recipes for making corned beef, and for fried rice with eggs.

QUESTION — Violet Cassner, Newburg, lost a recipe for ham baked in Coco Cola. She recalls that the ham was soaked in Coco Cola overnight in the refrigerator, and then baked with a caramel glaze.

QUESTION — Sarah Clark of Everett is looking for a recipe for a Preserved Cake; Mocha Fudge Brownies using mocha flavoring; Cheesecake Fudge, and Texas Hurricane Cake.

QUESTION — The Greene Co. New York Dairy Princess wants recipes for fudge in the following flavors: coffee, cranberry, and raspberry. She purchased these flavors at the Pa. Farm Show.

QUESTION — Stephanie Huger, Meyerstown, is looking for a recipe for pumpkin strudel with poppy seeds and sour cream or cream cheese. Her grandmother from Hungary made it, but Stephanie lost the recipe.

QUESTION — Christine Mansberger, Shippensburg, would like the recipe for a cookie called Five O'Clock Teas, which were made at the Valley Pride Bakery in Shippensburg until they went out of business.

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 ahead of time.

ANSWER — Donald Love, Somerset, wanted a recipe for tomato butter.

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 into small pieces. Mix with salt. Cook for 15 minutes until the tomatoes are mushy. Measure tomatoes, you should have 2 quarts. Return to the kettle. Add the remaining ingredients. Boil, then simmer slowly for one hour. Stir occasionally until very thick. Put into jars and seal.

ANSWER — For the readers who want to know how to make cheese, here are tips from an anonymous reader.

Cheese Making Tips

Varieties:

Besides using whole milk, you can change or vary texture, calories, and richness by using different milk and cream combinations.

- Skim milk: makes a tart but well-textured cheese
- Half skim, half whole milk has a bit of a tang.
- Light or heavy cream makes a thick, smooth, and mild cheese.

The cheese yield from cream is more than double that of milk. So, be sure to adjust proportions. For every 2 quarts milk, use either 1 quart light cream or 3 cups heavy cream. Also, adjust culture as well.

Flavors: Add flavors when adding salt. you can add herb blends, freshly grated horseradish, finely chopped shallots or scallions, salad seasoning, caraway or anise seeds, crumbled blue cheese, and (reducing salt) cooked crumbled bacon or Worcestershire sauce.

Homemade Ricotta

- 1 quart whole or skim milk at room temperature
- ¼ cup dried whey powder (available at health food stores)
- 2 tablespoons commercial buttermilk

Pour milk into a bowl and sprinkle the whey powder atop; stir to dissolve then stir in buttermilk; cover and let stand at room temperature (between 72-82 degrees no higher) for 24 hours. Pour the mixture into a pot and very slowly bring it to scalding (about 200 degrees). When it finishes separating into curds and whey, remove it from heat. Line a colander or strainer with cheesecloth that overlaps the outer sides and set it over a deep bowl or pot; pour the curds and whey into the lined colander and let drain for one hour at room temperature. Tie cheesecloth into a bag with some string and let the bag hang to drip for 3 to 6 more hours. You can hang the string on a faucet or a skewer or a rolling pin, set over a deep pot.

Remove from bag and store in plastic container. Do not stir in salt (to taste) until you are ready to use cheese as salt hastens spoilage. If you like it moist, stir in a little skim or whole milk. Keeps in the refrigerator about four days.

ANSWER — A Wysox reader wanted a recipe for potato pizza. Thanks to Charlene Reiff, Lititz, for sending one.

Zesty Potato Pizza

Crust:

- 6 medium potatoes, peeled, cooked, and mashed
- ½ cup sour cream
- ½ cup shredded mozzarella cheese
- 1 egg, beaten
- 2 tablespoons dry bread crumbs
- Salt and pepper to taste

Topping:

- 1 pound ground beef
- 12-ounces canned luncheon meat, cubed
- 1 small onion, chopped
- 8-ounces pizza sauce
- 1 cup shredded mozzarella cheese
- 2 tablespoons grated parmesan cheese

For crust, beat together hot mashed potatoes, sour cream, mozzarella cheese, and egg. Season to taste with salt and pepper. Spread mixture into 12-inch pizza pan, building up edges to form crust. Sprinkle with bread crumbs. Bake at 350 degrees for 20 minutes.

For topping, brown ground beef, luncheon meat and onion. Drain. Stir in pizza sauce. Remove pizza crust from oven. Spoon topping over crust. Sprinkle with mozzarella cheese and parmesan cheese. Bake another 10 minutes at 400 degrees.

ANSWER — Here is a recipe for stewed Italian tomatoes that had been requested.

Stewed Italian Tomatoes

- 4 quarts peeled, cored, chopped tomatoes
- 1 cup chopped celery
- ½ cup chopped onions
- ¼ cup chopped green peppers
- 1 tablespoon sugar
- 2 teaspoons salt

Combine all ingredients; cover and cook 10 minutes, stirring occasionally to prevent sticking. Pour, hot, into hot jars, leaving ½ -inch headspace. Adjust caps. Process pints 15 minutes, quarts 20 minutes, at 10 pounds pressure. Yield about 7 pints.

To serve: Add 1 tablespoon butter, cubes of bread and cornstarch or flour to thicken before heating.

ANSWER — Donald Love, Somerset, wanted a recipe for cornbread that uses creamed corn, which makes it stay moist like cake not dry and crumbly. Thanks to Frances Westfall, New Oxford, for sending an old-time recipe.

Quick Top-Of-The Range Corn Bread

- 8-ounces corn muffin mix
- 1 egg
- ½ cup cream-style corn
- ½ cup milk

Combine corn muffin mix with eggs and cream-style corn and milk. Divide batter evenly in well-greased and preheated corn bread skillet. Bake 8-10 minutes on top of range. Then turn to complete baking. Yields 8 wedges.

Salute

(Continued from Page B6)

GOURMET CHEESE POTATOES

- 6 medium potatoes
- 2 cups shredded cheddar cheese
- ¼ cup butter
- 1½ cups sour cream or 1 cup milk
- ½ cup finely chopped onion
- 1 teaspoon salt
- ¼ teaspoon pepper
- 2 tablespoons butter
- Paprika

Peel, cook, and shred potatoes coarsely. In a saucepan over low heat, combine cheese and ¼ cup butter. Stir until almost melted. Remove from heat and blend in sour cream or milk, onion, and seasonings. Fold in potatoes and turn into a greased 2-quart casserole. dot with 2 tablespoons butter and sprinkle with paprika. Bake for 30 minutes or until heated thoroughly in 350 degrees oven. Casserole may be made the day before. Wait to sprinkle with paprika until ready to bake. Serves 6.

This is one of my favorite recipes because it has cheese in it. Cheese is one of my favorite foods.

I am 19 months old. I like to visit my pappy's farm because he has tractors, cows, and dogs. I like playing with tractors and reading books. My parents are Mark and Marj Swartz.

Perry Swartz
Anville



Perry Swartz is the son of Mark and Marj Swartz of Anville.

CREAM PUFF DESSERT

- ½ cup butter
- 1 cup water
- 1 cup flour
- 4 eggs
- 8-ounces cream cheese, softened
- ¼ cup milk
- 2 small boxes instant vanilla pudding
- 2½ cups milk
- 8-12-ounces whipped cream
- Chocolate syrup

Heat butter and water to boiling; remove from heat. Mix in flour to form a ball. Add eggs and mix until smooth. Spread in 9x13-inch pan. Bake 25 minutes at 400 degrees. Cool completely.

In a bowl, mix softened cream cheese and ¼ cup milk by hand. In second bowl, mix pudding mix and 2½ cups milk by hand. Mix contents of both bowls together. Pour over crust. Spread whipped cream on top and drizzle with chocolate syrup. Keep refrigerated.

My name is Leah Lichtenberger. I'm almost 17 years old. My parents, Rob and Becky, operate a 60-cow dairy farm in Shippensburg. My brother, Jesse, 15, my sister, Deborah, 12, and I help out with the milking and feeding. Our youngest sister, Amanda, who's 3, loves to keep us company while we milk.

Leah Lichtenberger
Shippensburg

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