



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 — Renee Nissley, Middletown, has mammoth sunflowers in her garden and needs to know how to roast the seeds.

QUESTION — Marlene Martin, Ephrata, would like to have a recipe for a lemon poppy seed cake that is very moist.

QUESTION — Mrs. Blair Smith, Zebulon, Ga., would like a recipe for "Cake in a Jar," which is baked in a jar.

QUESTION — Louise Graybeal, Renick, W.V., would like a recipe that uses a fat-free fruit-based replacement for butter or oil in baking. She writes that B.Light's recipe for Raspberry Bars made with Sunsweet Lighter Bake taste really good but the cost is too expensive. She would like a more economical replacement.

QUESTION — Mildred Hess, Myerstown, wants recipes using tomatillos, which are tennis ball-size, papery husked fruits that resemble ground cherries but bigger.

QUESTION — Cindy Sides, Ellicott City, Md., writes that a recipe for honey mustard pretzels was previously printed in this section. She clipped out the recipe but has been unable to find the required packaged mustard or honey dijon dry salad mix. She would like to know where to purchase it. Readers, I know there is also a recipe that doesn't require the dry mix. Does anyone have it?

QUESTION — Betty Kellicutt, Auburn, has been searching for years for a good dark rye bread recipe that tastes like bread they had in Germany. At one time, they could purchase the bread at a bakery in Benighanton, N.Y., which is now out of business. Betty believes the bread may have had a sour dough base. The bread was very crusty outside with a heavy soft inside, the "real stick to your ribs kind of stuff," she writes.

QUESTION — Betty Kellicutt, Auburn, would like a recipe for Queen Anne's lace jelly, which she had but lost.

QUESTION — N.E. Koons, Lebanon, would like a recipe for small individual pineapple upside down cakes made in muffin tins without using a cake mix.

QUESTION — A subscriber would like a quick and easy recipe for cinnamon raisin bread such as made by Pepperidge Farm Style or Stroehmann's Dutch County—a recipe where the raisins don't sink to the bottom but are distributed throughout the entire bread.

QUESTION — Susan Burkholder would like a recipe for vegetable pizza without cream cheese.

QUESTION — Linda Helms of Ephrata writes that she is canning and preserving jams and jellies to sell. She is looking for new and exciting jam, jelly, and marmalade recipes. She especially would like a recipe for horseradish jam, containing horseradish, vinegar, sugar, and pectin, which is suitable for roast beef sandwiches.

QUESTION — Kathryn Kreider, Jonestown, wants information on how to make and can pickled garlic. Also, she'd like to know how to make vinegar from apple cider and from other fruit wines.

QUESTION — Linda Bupp, Westminster, Md., would like a recipe for a no sugar added angel food cake.

QUESTION — Grace Rumer, Abington, is looking for a recipe for individual crumb buns with cheese pockets. Her husband ate some, which he said were delicious, on the Ocean City Boardwalk in New Jersey.

QUESTION — Catherine Shearer, Greencastle, writes that Sandy Hartman of Westfield had sent in a recipe for homemade hot dogs, which she forgot to cut out. She'd like it printed again. Since we don't have the recipe in our files, did anyone clip the recipe. If so, please send it in.

QUESTION — Rita Hodun, Calverton, NY, would like the recipe for apricot and honey marinade for spare ribs, etc.

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

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

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 — 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 — 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 — Barbara Fair, Mohrsville, wanted a recipe for corn cob jelly. Thanks to Harriet Brown, Mifflintown; Tara Smith, Felton; Marlene Martin, Ephrata, and others for sending recipes.

Corn Cob Jelly

12 bright red corn cobs
3 pints water
1 package Sure-Jell
3 cups granulated sugar

Boil broken corn cobs in water for 30 minutes. Remove from heat and strain liquid, if not 3 cups, add enough water to make 3 cups. Add Sure-Jell and bring to rolling boil. Add sugar and boil 2-3 minutes or until jelly-stage. Do not add coloring or flavoring, as it has its own. Tastes a lot like apple jelly.

Corn Cob Jelly

12 large corncobs
4 cups water
1 box powdered fruit pectin
4 cups sugar
Yellow food coloring

Cut corn kernels from cobs and reserve for another recipe. In a large kettle, place corn cobs and water, bring to a boil. Boil for 10 minutes. Remove and discard cobs; strain liquid through a cheesecloth. Liquid should measure three cups. Add additional water if necessary. Return to kettle and add pectin. Bring to a full rolling boil. Add sugar and bring back to boil. Skim foam and add a few drops food coloring. Pour into hot jars. Cool and refrigerate until ready to use. Yield: about 4 pints.

ANSWER — About two years ago, a reader wanted to know where to purchase flake hominy. Numerous wrote to say it was no longer being made. However, Louise Graybeal of Renick, W.V., has finally located it. For those who are interested, write to the following address: The Golden Kernel, Rt. 1, Box 93, Grottoes, VA. Or, call 1-800-231-4813, Mon.-Sat. 10 a.m.-6 p.m.

Louise also included her mother's recipe, which she writes, is just as good as she remembers it.

Mother's Golden Browned Flaked Hominy

4 cups water
1½ cups flaked hominy
½ teaspoon salt
2 eggs, beaten
1 tablespoon sugar
Black pepper to taste

Bring water to a boil, adding ½ teaspoon salt. Gradually pour into water 1½ cups flaked hominy, lifting with a fork until all flakes are dampened.

Reduce heat and cook covered until all water is absorbed. Lift flakes occasionally to keep from sticking (10-15 minutes).

Add beaten eggs, pepper, and sugar. Mix altogether while hominy is still hot.

Heat 2 tablespoons butter in an iron skillet and drop rounded tablespoons of hominy into buttered pan. Fry on both sides until golden brown.

ANSWER — Mrs. Kenneth Swinehart wanted a recipe for her commercial soft ice cream maker. Thanks to a reader for sending the following recipe, which is different than a previously printed recipe.

Soft Serve Ice Cream Mix 4-quart freezer

6 cups milk
2½ tablespoons unflavored gelatin
½ cup cold water
2 cups granulated sugar
2 tablespoons vanilla
½ teaspoon salt
5 large eggs
2 cups heavy cream
Fruit of flavoring

Scald the milk but do not let it boil. Dissolve the gelatin in the cold water. Combine the sugar, vanilla, salt, and eggs. Add the milk and the gelatin mixture to the egg mixture. Chill for one hour, then add the cream. At this point, you can store the mix to use later. It will keep up to 7-8 days as long as the milk and cream were very fresh. Store in a non-metal container with a tight fitting lid in the coldest part of the refrigerator. When ready to use, freeze according to freezer manufacturing directions. For a 3-gallon mix, multiply the recipe by three when mixing it. (For a 6-quart freezer, multiply by 1½.)

Tomatoes

(Continued from Page B6)

TOMATO SALAD

1-2 medium ripe tomatoes, chopped
1 tablespoon fresh rosemary
1 teaspoon fresh basil
¼ cup chopped onion, white, vidalia, or red
2 tablespoons vinegar (basil vinegar works well)
1 tablespoons olive oil
Salt and pepper to taste
Pinch sugar
Mozzarella cheese
Mix rosemary, basil, olive oil, sugar, and vinegar. Add tomatoes and onions. Refrigerate at least 30 minutes. Add cheese just before serving.

This makes a wonderful topping for mini pizzas. We bake the pizza shell for a few minutes. Add the tomato mixture, cook a few more minutes. Top with cheese and heat until the cheese melts.

This also works well if you have an abundance of "sweet 100" cherry tomatoes, sliced in half.

Sue Pardo
Jarrettsville, Md.

MY FAVORITE TOMATO QUICHE

Pie crust
3 medium or large tomatoes, peeled, seeded, chopped
1 medium sweet onion, chopped
3 tablespoon butter
¼ teaspoon salt
1 teaspoon basil
¼ teaspoon oregano
¼ teaspoon garlic
¼ teaspoon parsley
½ pound Swiss cheese, diced
3 eggs, beaten
1 cup half and half (I use a fat-free brand)

Bake pie crust in a quiche pan 10 minutes at 400 degrees. In a saucepan, combine tomatoes and the next seven ingredients until the ingredients are reduced by half.* Mix eggs and cream together. Sprinkle cheese over bottom of pie crust. Pour tomato sauce over cheese. Pour cream mixture over tomato sauce. Bake 10 minutes at 425 degrees. Reduce heat to 375 degrees and continue baking for 35 minutes or until set. Cool 10 minutes before cutting.

* For the summer, I make the tomato portion of this recipe when tomatoes are plentiful. I freeze it in portions and use it to make my quiches all year long.

Lynda Bell
Lincoln University

FRESH TOMATO, BASIL SOUP

1 tablespoon butter
1 large clove garlic, finely chopped
1 medium carrot, diced
1 medium onion, chopped
4 cups chicken stock
3 cups diced ripe tomatoes
3 tablespoons chopped fresh basil leaves
Salt and freshly ground pepper
In heavy saucepan; melt butter; stir in garlic, carrot, and onion. Cook over medium-low heat until onion is tender. Add stock; cover and simmer 20 minutes. Stir in tomatoes and simmer for 10 minutes. Just before serving, stir in basil and salt and pepper to taste. Makes 6 servings (about 1 cup each).

This light, flavorful soup is perfect for a first course during tomato season. If fresh basil is not available, use fresh dill; you'll probably want to add more dill than the basil called for here.

Calories per serving: 76; grams fat 2.9; vitamins A and C: excellent; niacin: good.