



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 — Louise Graybeal, Renick, W.V. would like to know where to buy vegetable rennet to make cheese. She writes: When a recipe calls for a rennet tablet, can liquid rennet be used, and how much?

For feta cheese, can she substitute cow's milk instead of goat's?

For yogurt, when she buys acidophilus cultures can she substitute 2 tablespoons homemade yogurt for the next batch?

Does anyone make sharp cheddar cheese in the home? If so, please send explicit instructions.

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 — 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 — 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 — 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 — 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 — 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 — Susan Burkholder wanted a recipe for vegetable pizza without cream cheese. Alvernia Martin writes that cream cheese can be replaced with the same amount of pureed cottage cheese, regular or fat free. Put cottage cheese into blender and blend until smooth. If you need to add a little liquid, water or milk will be ok. Thanks to Debbie Burkholder for sending two recipes.

Vegetable Pizza

1/2 cup butter
2 tablespoons sugar
1/4 cup boiling water
Stir until dissolved. Cool. Sprinkle 1 tablespoon yeast in 1/4 cup warm water. Let stand a few minutes. Add to above mixture. Add:

1 egg, beaten
1 1/2 cups flour
1 teaspoon salt

Mix well and cool. Butter hands and spread on cookie sheet or pizza pan and press evenly. Bake at 325 degrees until golden brown (does not take long).

Add 1 package Hidden Valley Ranch or Zesty Italian dressing to one pint sour cream. Mix, spread on cooled crust. Top with finely cut broccoli, cauliflower, pepper, celery, carrots, and tomatoes. Top with shredded cheese.

May also add chopped onion and bacon bits.
Serves 7-8.

Vegetable Pizza

Crust:

2 cups wheat flour (may use part cornmeal)
2 teaspoons baking powder
1/4 cup oil
1 teaspoon salt
3/4 cup water

Vegetable Dip:

8-ounce package tofu
2-3 tablespoons lemon juice
2-3 tablespoons parsley flakes
3-4 teaspoons onion flakes
1/4 cup Miracle Whip
1/2 - 1 teaspoon garlic salt

Mix the crust and press into greased pizza pan. Bake and cool. Spread vegetable dip over crust. Sprinkle your choice of vegetables on top of dip: radishes, onions, carrots, celery, broccoli, cauliflower, etc.

ANSWER — N.E. Koons, Lebanon, wanted a recipe for small individual pineapple upside down cakes made in muffin tins without using a cake mix. Thanks to Alvernia Martin who writes that a recipe for a large-size cake can be adapted for muffin use.

Pineapple Upside Down Cake

Melt 1 teaspoon butter in each muffin tin (set in oven). Add 1 tablespoon brown sugar to each cup and stir until well blended. Put slice of pineapple into each cup. (If slices do not fit, substitute pineapple tidbits).

Batter:

3 tablespoons shortening
1 cup sugar
3 eggs
1 1/2 cup flour
1/2 teaspoon salt
1 1/2 teaspoon baking powder
1/2 cup milk

Cream shortening and sugar. Add eggs and cream until light. Add sifted dry ingredients alternately with milk. Divide batter evenly among the cups. Bake at 350 degrees for 20-25 minutes or until tests done.

Invert on a cookie sheet (place sheet upside down onto muffin tin and flip. Serve with whipped topping if desired.

ANSWER — Bari Ann Smalley wanted a recipe for hard tack cake. Thanks to Alvernia Martin for sending a recipe.

Breakfast Cake Hard Tac

6 cups flour
3 cups brown sugar
1 rounded teaspoon baking powder
1 cup shortening

Work like pie dough, add:
1 1/2 cups sour milk

1 rounded teaspoon baking soda
Pat into three 8-inch cake pans. Bake at 350 degree oven until done or firm to touch. This is a heavy cake used mostly for dipping in a cup of coffee.

Labor Day Cookout

(Continued from Page B6)

SHRIMP DEVEILED EGGS

6 hard cooked eggs
1/2 cup mayonnaise
1/2 teaspoon prepared mustard
4-ounce can tiny shrimp

Slice eggs in half lengthwise. Remove yolks and place in medium size bowl. Place whites on plate and put in refrigerator to chill.

Mash yolks with fork until very fine, add mayonnaise and mustard and whip with fork or use mixer and beat until smooth.

Drain shrimp, remove 12 shrimp and set aside. Crush the remainder of shrimp and add to egg yolk mixture. Stir to mix thoroughly. Spoon mixture into the 12 halves of egg whites and top with a shrimp on each one. Refrigerate 4 to 6 hours before serving. Serves 6 to 12.

Other variations:

2 tablespoons bacon bits instead of shrimp. Put a pinch on top of each filled egg.

Green onions: Instead of shrimp, add 2 tablespoons finely chopped green onion with 1 teaspoon for a pinch on top of each egg.

CHEESY

SCALLOPED POTATOES

1/2 cup sliced onions
1/2 cup butter
1/2 cup flour
2 1/2 cups milk
1 teaspoon salt
1/2 teaspoon pepper
1/2 cup shredded American cheese

Sliced potatoes

To make sauce, cook onions in butter until tender but not brown. Stir in flour, salt and pepper. Add milk, stir and heat until thickened. Stir in cheese until melted. Remove from heat. Place half the potatoes in a greased 2-quart casserole. Cover with half the sauce. Repeat layers. Bake covered at 350 degrees for 45 minutes, stirring once. Uncover and bake an additional 30 minutes or until potatoes are done. Serves 4-6.

Erica Davis

Berks Co.

Dairy Princess

SPANISH BURGER

2 pounds ground round
2 tablespoons minced onion
1/2 cup chopped ripe olives
1 teaspoon salt
1/2 teaspoon ground black pepper

1 teaspoon minced garlic
Combine ingredients and form into burgers. Broil or grill as desired. Makes 6.

