



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 — Betty Jakum, Littlestown, writes that she has successfully made sauerkraut for more than 15 years. However, this year, the cabbage she shredded and salted in a crock stopped fermenting after only one week. The mixture has not gone bad, but it has a different consistency and only a hint of the yellow color of sauerkraut and not much taste. Does anyone know what she had done wrong? She used pickling salt and placed a weighted plastic bag on top of the mixture. Perhaps some of the water in the bag leaked out, she drained off the excess water, but it hasn't helped. Any suggestions on how to save this batch?

QUESTION — Carl Schintzel, Rockaway, N.J., remembers his mother used to make seasoned rice with cubed pieces of veal in it, which cooked all day on a wood or coal range. He doesn't remember the name or any other ingredients it might have contained, but the mixture was made in a deep gray graniteware lidded pot.

QUESTION — Michele Powlison, Millerton, writes that she milks goats and would like some recipes for goat cheese. She would also like to know where to purchase rennet tablets.

QUESTION — A reader would like a recipe for chocolate zucchini bars, which was made with chocolate chips.

QUESTION — Mary Dengler, Middletown, Ohio, would like a recipe for 10-grain bread that tastes similar to that made by Roscoe Village Bakery in Coshocton, Ohio.

QUESTION — Anna Martin, Denver, would like a recipe for stewed tomatoes.

QUESTION — A reader from Stewartstown would like a recipe for a brownie made from a German chocolate cake mix, cream cheese, and miniature chocolate chips.

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, 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 — Betty Kellicutt, Auburn, had been searching for years for a good dark rye bread recipe that tastes like bread they had in Germany. The bread was very crusty outside with a heavy soft inside. Thanks to Michele Powlison, Millerton, for sending one that is sourdough based, and to Debbie Burkholder, Denver, for sending two other recipes. Debbie writes that it may be difficult to achieve the same crusty outside which bakers are able to do by using forced steam. Try to attain a crusty outside by covering the dough with a damp cloth while it is rising (making sure the cloth is over the dough; not touching the dough) and by putting a pan of boiling water in the oven with the bread while it is baking.

Russian Black Bread

- 4 cups unsifted rye flour
- 3 cups unsifted white flour
- 1 teaspoon sugar
- 2 teaspoons salt
- 3 cups whole bran cereal
- 2 tablespoons caraway seed, crushed
- 2 teaspoons instant coffee
- 2 teaspoons onion powder
- ½ teaspoon fennel seed, crushed
- 2 tablespoons powdered active dry yeast
- 2½ cups water
- ¼ cup vinegar
- ¼ cup dark molasses
- 1-ounce unsweetened chocolate
- ¼ cup margarine
- 1 teaspoon cornstarch
- ½ cup cold water

Combine rye and wheat flours. In a large bowl, mix 2½ cups flour mixture, sugar, salt, cereal, caraway seed, instant coffee, onion powder, fennel seed, and undissolved yeast.

Combine 2½ cups water, vinegar, molasses, chocolate, and margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine and chocolate do not need to melt). Gradually add to dry ingredients and beat 2 minutes at medium speed. Add ½ cup flour mixture or enough flour mixture to make a thick batter. Beat at high speed 2 minutes. Stir in enough additional flour mixture to make a soft dough. Turn out onto lightly floured board. Cover dough with bowl and let rest 15 minutes. Knead until smooth and elastic, about 10-15 minutes (dough may be sticky). Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in bulk, about 1 hour.

Punch dough down; turn out onto lightly floured board. Divide dough in half. Shape each half into a ball, about 5 inches in diameter. Place each ball in the center of a greased 8-inch round cake pan. Cover; let rise in warm place until doubled in bulk, about one hour.

Bake in 350 degree oven about 45 to 50 minutes or until done.

Meanwhile, combine cornstarch, ½ cup cold water. Cook over medium heat, stirring constantly for one minute. As soon as bread is baked, brush cornstarch mixture over tops of loaves. Return bread to oven and bake 2 to 3 minutes or until glaze is set. Remove from pans and cool on wire racks.

Lunch

(Continued from Page B6)

BLUEBERRY STREUSEL MUFFINS

- ½ cup sugar
- ¼ cup butter, softened
- 1 egg, beaten
- 2½ cups flour
- 4 teaspoons baking powder
- ½ teaspoon salt
- 1 cup milk
- 1 teaspoon vanilla extract
- 1½ cups fresh or frozen blueberries

Streusel:

- ½ cup sugar
- ½ cup flour
- ½ teaspoon ground cinnamon
- ¼ cup butter

In a mixing bowl, cream sugar and butter. Add eggs; mix well. Combine flour, baking powder, and salt; add to the creamed mixture alternately with milk. Stir in vanilla. Fold in blueberries. Fill 12 greased or paper-lined muffin cups two-thirds full. In a small bowl, combine sugar, flour, and cinnamon; cut in butter until crumbly. Sprinkle over muffins. Bake at 375 degrees for 25-30 minutes or until browned.

Pat Stockett
Colts Heel, NJ

DO-DAD MIXTURE

- ¼ cup butter
- ¼ cup garlic salt
- ¼ teaspoon celery salt
- ½ tablespoon Worcestershire sauce

- 1 cup cherrios
- 1½ cups Rice Chex cereal
- 2 cups thin pretzel sticks
- 2 cups cheese crackers
- 1 cup sesame sticks
- ½ pound nuts

Mix together and bake at 250 degrees for 30 minutes.

E-town Brethren-In-Christ Cookbook

PEOPLE CHOW

- 1 cup peanut butter
 - 16-ounces chocolate chips
 - 1 pound powdered sugar
 - ½ cup butter
 - 1 large box Crispix cereal
- Melt together peanut butter, butter, and chocolate chips. Pour over Crispix. Mix carefully so Crispix does not break into small pieces. Pour this mixture into a large brown grocery bag with a pound of powdered sugar. Shake thoroughly until completely coated with sugar.

The Grimes
Family Cookbook

CHOCOLATE PEANUT BUTTER BARS

- ¾ cup light corn syrup
- ½ cup firmly packed brown sugar
- ½ cup reduced fat smooth peanut butter
- 4 cups toasted O's cereal
- 3 tablespoons Molly McButter light sodium butter
- 1 cup gold raisins
- 6-ounces semi-sweet chocolate morsels

Spray a 9-inch square baking pan or foil pan with vegetable cooking spray; set aside. Combine corn syrup, brown sugar, and peanut butter in heavy medium-size saucepan. Bring to boil over medium heat, stirring constantly. Remove from heat. Stir in cereal, Molly McButter, and raisins. Quickly spread in prepared pan. Melt chocolate pieces in small saucepan. Spread evenly over cereal mixture. Let cool completely before cutting into bars. Cover with plastic wrap, store at room temperature. Makes 25 bars.