



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 mam-mouth 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 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 — 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 — Linda Helms of Ephrata wrote that she is canning and preserving jams and jellies to sell. She is looking for new and exciting jam, jelly, and marmalade recipes. Here are some recipes from Louise Graybeal, Renick, W.V., and from Sue McKinsey, Windsor.

Pumpkin Preserves

8 pounds pumpkin
8 cups sugar
3 lemons
1 teaspoon salt
Cut pumpkin into slices ¼ -inches thick and 1-2-inches long. Place in earthen bowl or preserving kettle, add sugar and let stand overnight. Drain and boil liquid until it threads. Add pumpkin, thinly sliced lemons, and salt. Cook mixture until it is thick and clear. Seal while hot in clean, hot canning jars.

Garlic Jelly

½ cup finely chopped garlic
3 cups white wine vinegar
2 pouches (3-ounces each) liquid pectin OR 2 boxes (1½ -2-ounces each) dry pectin
Food coloring (optional)
2 cups water
6 cups sugar
In a 2½ -quart pan, combine garlic and vinegar. Simmer gently, uncovered, over medium heat for 15 minutes. Remove from heat and pour into a 1-quart glass jar, cover and let stand at room temperature for 24-36 hours.

Pour flavored vinegar through a wire strainer into a bowl, pressing garlic with the back of a spoon to squeeze out as much liquid as possible, discard residue. Measure liquid and add more white wine vinegar if needed to make 2 cups.

To use liquid pectin: In a 5-6 quart kettle, combine flavored vinegar, water and sugar. Bring to a full, rolling boil over medium high heat. Stir in pectin and bring to a boil that cannot be stirred down. Boil, stirring constantly, for one minute.

To use dry pectin: In a 5-6 quart kettle, combine flavored vinegar, water, and pectin. Bring to a full, rolling boil over medium high heat; then stir in sugar. Stirring constantly, bring to a boil that cannot be stirred down and boil 2 minutes. If desired, stir in 2 drops red, yellow or orange food coloring. Skim off foam, spoon into hot ½ pint jars. Top with lids and bands.

Place jars on a rack in a canning kettle and cover with boiling water. Bring to simmering and simmer for 10 minutes. Lift jars from canner and set on folded towels to cool. Before storing, test for a good seal; refrigerate any jars that did not seal. Makes 7 one-half pint jars.

Garlic Jelly Cream Cheese Appetizer

8-ounces cream cheese
Garlic jelly
Unsalted crackers
Place cream cheese on a small board or plate. Generously spread garlic jelly on top and allow to run down sides. Accompany with crackers and a spreading knife. Serves 8.

"This is delicious. If you like garlic, you will love it. If you don't like garlic, you might like it anyway. It is similar to green pepper jelly that is served over cream cheese," writes Sue McKinsey.

Sugar-Free Strawberry Jam

¾ cup diet lemon-lime soda
3-ounce package strawberry-flavored gelatin
1 cup mashed fresh or unsweetened frozen strawberries
1½ teaspoons lemon juice
In a saucepan, bring soda to a boil. Remove from heat. Stir in gelatin until dissolved. Stir in berries and lemon juice. Put in suitable containers and refrigerate up to three weeks. Do not freeze.

Rice

(Continued from Page B6)

RICE SALAD

Cook or steam according to package directions:

1 cup long-grain white rice
Cool and add:
¾ cup diced celery
½ diced green pepper
2 tablespoons diced onion
8 to 12 ounces fat-free Catalina salad dressing

Stir all together. Refrigerate until cold. Serve as a side dish or at lunch with a sandwich.

Anonymous

COWBOY BEANS AND RICE

1 tablespoon vegetable oil
1 medium onion, chopped
1 medium-size green bell pepper, chopped
3 cups cooked rice
2 15- to 16-ounce cans pinto beans, drained and rinsed
¾ cup barbecue sauce
Heat oil in large skillet over medium-high heat until hot. Add onion and green pepper, cook and stir 3 to 5 minutes or until tender. Add rice, beans, and barbecue sauce. Simmer 5 to 7 minutes or until thoroughly heated. Makes 4 servings.

Add ½ pound sliced smoked sausage or 4 frankfurters, sliced for a meaty main dish.

Each serving provides 414 calories, 15 grams protein, 5 grams fat, 76 grams carbohydrate, 6 grams dietary fiber, 0 milligrams cholesterol, and 680 milligrams sodium.
USA Rice Council

ROMAN CHICKEN

1 tablespoon vegetable oil
1 pound boneless, skinless chicken breasts, cut into ¼ -inch thick strips

1 medium onion, chopped
1 teaspoon Italian seasoning
3 cups cooked rice
14½ -ounce can Italian-style stewed or diced tomatoes
½ cup grated parmesan cheese

Heat oil in large skillet over medium-high heat until hot. Add chicken, onion, and Italian seasoning; cook and stir 5 to 7 minutes or until chicken begins to brown and onion is tender. Add rice and tomatoes; cook 2 to 3 minutes or until thoroughly heated. Sprinkle with cheese; serve. Makes 4 servings.

Each serving provides 421 calories, 35 grams protein, 11 grams fat, 44 grams carbohydrate, 1 gram dietary fiber, 80 milligrams cholesterol, and 964 milligrams sodium.

USA Rice Council

QUICK SKILLET SUPPER

1 pound top round or sirloin steak, sliced into ¼ -inch thick slices

1 tablespoon vegetable oil
½ cup chopped green onions
4.3- to 6.25-ounce package long grain and wild rice mix, prepared according to package directions
7-ounce can whole kernel corn, drained
16-ounce can stewed tomatoes, undrained

Brown beef in oil in large skillet over medium-high heat. Add onions; cook 1 minute longer. Add rice, corn, and tomatoes. Cook until thoroughly heated, about 2 to 3 minutes. Makes 4 servings.

Each serving provides 388 calories, 32 grams protein, 12 grams fat, 40 grams carbohydrate, 2 grams dietary fiber, 82 milligrams cholesterol, and 969 milligrams sodium.

USA Rice Council