



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 — Betty Jakum, Littlestown, has a recipe for watermelon pickles that requires slaked lime. Does anyone know what it is and where to buy it? Is hydrated or pickling lime the same thing?

QUESTION — Dixie Fix would like to know where to buy an electric iron to bake New Year's cakes, which are thin European waffles like cake. A regular waffle iron and a Belgian iron make too thick a waffle.

QUESTION — D. Witmer, Carlisle, is looking for a recipe for chili used as a topping on hot dogs.

QUESTION — Leora Petet, Hollsopple, is looking for recipes for pecan log and for cherry nut filling for homemade candy.

QUESTION — A reader's husband requests recipes he remembers his family made. One is a chocolate pound cake and the other is a yellow sheet cake covered with peanut butter and iced with chocolate that tastes similar to a TastyKake Tandy Cake.

QUESTION — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled). Also, she has heard that hot peppers can be stored in an unsealed jar on the counter covered with oil to use as needed and then use the flavored oil afterwards. Can anyone verify that the hot peppers will not spoil?

QUESTION — A New York reader would like recipes to make condiments (ketchup, mustard, relish, etc.) and sauces such as steak, barbecue, and chili sauces.

QUESTION — A reader would like to know how to make your own baking powder, cake flour, etc.

QUESTION — Cindy Barta, N. Jackson, Ohio, writes that she made quince jelly last fall. It was her first attempt at making jelly. Some of the jelly turned out fine and jelled nicely. But one batch did not gel. She had read that quince has natural pectin and did not use any pectin in the recipe, which did not call for any. She would appreciate any help or recipe that will make this type of jelly jel.

QUESTION — A Snyder County reader would like a recipe for white chocolate mousse cake.

QUESTION — A faithful reader would like a recipe for a sauce to make stir fry.

QUESTION — Marian Harman, Hughesville, would like a recipe for cherry pig, which she thinks is made with bread dough and fresh cherries.

QUESTION — Elaine Fyock, Windber, writes that a recipe for oven pickles processed in the oven at a low temperature and left set overnight appeared in this column last year. She mislaid the recipe and would like it. Did anyone clip it out? Please send it in.

QUESTION — Doris Bobb, Muncy, would like a recipe that had appeared in this paper last year for rhubarb peach jam. Did anyone clip the recipe to which she is referring?

QUESTION — A reader is looking for recipes to use frozen or home canned plums.

QUESTION — Betty Groff, Leola, would like a recipe for raisin sponge pie.

QUESTION — A reader wants a recipe for the brezel.

QUESTION — Rose Diehl, Bloomsburg, wants recipes for turkey scrapple and turkey bologna.

QUESTION — Shirley Jean Ash, Bridgeport, W.V., would like a recipe for Southwestern Vegetable Soup that tastes like that served at Shoney's Restaurant. She writes that it's the best she ever tasted, although she's been back to the restaurant several times and they didn't have it.

ANSWER — Susan Weaver, Richfield, sent a recipe for bagels that she said are very good.

Bagels

- 2 cups warm water
- 1 teaspoon sugar
- 1 package dry yeast
- ½ cup gluten flour
- 4½ cups all-purpose flour, or as needed
- 1 tablespoon salt (kosher)

Water bath:

- 4 quarts water
- 4 tablespoons sugar
- 2 tablespoons coarse salt

In small bowl, combine ½ cup warm water, sugar, and yeast. Stir and let stand until foamy.

In the large bowl of an electric mixer, combine gluten flour, 2 cups all-purpose flour, salt, and remaining 1½ cups warm water. Add the yeast mixture and beat for 5 minutes on medium-low speed. Cover the dough and let it rise until it collapses, 1-2 hours. (When dough has collapsed, the sides of the bowl will show its former, higher level).

Stir in 2 more cups all-purpose flour gradually into the dough. Spread the remaining flour on a flat surface and turn the dough onto it. Knead until smooth and shiny. Place the dough in an ungreased bowl and let rise, covered, until double.

Punch down dough. Turn out onto a floured board and cut into 12 pieces. Cover with a dry towel, then a damp one, and let rest 10 minutes.

Remove one piece at a time under the towel, and begin making the bagel shapes. Roll each piece into a snake about 8-inches long. Moisten and overlap the ends; pinch together firmly. The bagel should be uniform ring with a center hole no bigger than 1½ inches. As each bagel is finished, place on a dry towel, then a damp one, over them and let rise for 30 minutes, or until they are puffed but not doubled.

While bagels are rising, preheat oven to 425 degrees. Make the water bath by combining the water with sugar and salt in a large pot and bring to a simmer. When the bagels are ready, risen but not doubled, drop about three into simmering water. Keeping the water at a bare simmer, cook the bagels for one minute on each side. Remove bagels with a slotted spoon, holding a towel under the spoon. Place them on 1 or 2 large non-stick surfaced baking sheets. (Do not use a greased pan).

Bake in the center of the preheated oven for 10 minutes; the bagels should be set but not browned. Turn them over and return the pan to the oven. Bake for about 5 minutes more or until the bagels are browned.

Cool bagels on a rack. Store in a plastic bag in the refrigerator if you'll be using them in a day or two; or wrap and freeze for several months.

ANSWER — Here are two recipes for summer entertaining from Racheal Krall, Lebanon County dairy maid.

Party Punch Cooler

- 1 quart milk
- 1 quart sherbert, any flavor
- 1 quart ice milk
- 3 cups pineapple juice
- 2 cups orange juice
- 3 teaspoons lemon juice

Soften ice milk and sherbert. Combine all ingredients in a large punch bowl, serve immediately. An ice ring of equal parts pineapple juice, orange juice, and water may be used if desired. Flavor of sherbert determines punch color. 164 calories per serving. Serves 20.

Stromboli

- 1 loaf frozen bread dough, thawed
- 1 tablespoon butter
- 6 slices cooked salami
- 6 slices American cheese
- 6 slices baked ham
- ½ cup shredded mozzarella cheese
- Mustard and mayo to spread
- Oregano to taste

Roll bread dough to cover cookie sheet. Spread melted butter on both sides. Layer salami, American cheese, and ham in the center. Spread on mustard and mayo. Shake on mozzarella cheese and oregano. Fold each half toward center and seal edges.

Bake at 400 for 20-30 minutes.

ANSWER — Thanks to Sadie Petersheim, Quarryville, for sending a recipe the family loves..

Broccoli Salad

- 1 bundle broccoli
- 1 bundle cauliflower
- 1 medium onion
- 2 cups grated cheese
- 6 pieces fried bacon
- Sauce:

- 1 cup sour cream
- 1 cup mayonnaise
- ½ cup sugar
- ¼ teaspoon salt

Chop broccoli, cauliflower, and onion. Mix together with cheese and fried bacon. Combine sauce ingredients and toss with broccoli mixture. Refrigerate until served.

(Turn to Page B9)

Simply Delicious Summer Salads

(Continued from Page B6)

FAT-FREE FRANK SALAD SANDWICHES

2 packages hot dogs, coarsely chopped

2 hard-cooked eggs, whites only, chopped

½ cup shredded reduced-fat cheddar cheese, divided

¼ cup chopped celery

2 tablespoons chopped onion

2 tablespoons fat-free mayonnaise

1 teaspoon dried parsley flakes

1 teaspoon prepared mustard

2 small French-style loaves

Preheat oven to 350 degrees. In

small bowl, combine franks, eggs,

¼ cup cheese, celery, onion, may-

onnaise, parsley, and mustard. Cut

a thin slice off the top of each

French loaf. Hollow out centers of

the loaves, leaving a shell about

½ -inch thick. Fill shells with hot

dog mixture. Wrap each sandwich

in foil and bake in oven about 25

minutes or until heated through.

Open the foil; sprinkle sandwiches

with remaining cheddar cheese.

Continue baking 2 to 3 minutes

more, until cheese melts.

LAYERED SMOKED TURKEY-VEGETABLE SALAD

½ cup fat-free mayonnaise

½ cup nonfat sour cream

1 teaspoon Worcestershire sauce

½ teaspoon hot pepper sauce

¼ cup crumbled bleu cheese (optional)

1 pound tossed salad (lettuce, spinach, shredded carrots, shredded red cabbage, peas, sliced mushrooms)

1 cup fat-free turkey franks

4 cherry tomatoes, halved

Whisk first four ingredients in small bowl to blend. Mix in bleu

cheese. Season to taste with salt and pepper. In a 6-cup souffle dish,

alternate layers of tossed salad ingredients and chopped turkey

franks. Spread dressing over, arrange cherry tomatoes on top.

Serve immediately or chill up to 8 hours.

SMOKED TURKEY SALAD WITH DRIED CHERRIES

1 package turkey franks

1 cup green onions

¼ cup chopped celery

½ cup fat-free mayonnaise

3 tablespoons chopped fresh thyme, divided

3 tablespoons olive oil

2 tablespoons white wine

vinegar

½ cup dried cherries

Assorted greens

½ cup pine nuts (optional)

Chop turkey franks coarsely.

Mix chopped franks, green onions, celery, ½ cup mayonnaise, and 2

tablespoons chopped thyme in medium bowl. Whisk oil, vinegar,

and remaining 1 tablespoon chopped thyme in small bowl to

blend. Season with salad and pepper. Toss greens and vinaigrette in

large bowl. Divide among plates.

Add cherries and nuts to turkey franks mixture. Place atop greens and serve.