



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 — Janet Tyson, Felton, would like a recipe for dried corn.

QUESTION — Mary Louise Starr, Mercersburg, would like a recipe for frozen strawberry jelly. She also would like a recipe for rhubarb preserve.

QUESTION — Ina Mikalauskas, Evans City, is looking for recipes for tomato jelly, garlic jam, and pickled garlic.

QUESTION — Michelle McBride, Northampton, wants recipes to use mulberries, which grows on her farm.

QUESTION — Margaret Greiff, Sidman, would like to know what makes cream pies turn to liquid after the filling is put into the pie. She uses 5 tablespoons corn starch and 4 eggs per pie, but it is so liquidy it must be eaten with a spoon. Perhaps, rather than try to doctor up her recipe, readers should send a recipe that is the right consistency.

QUESTION — Margaret Grieff, Sidman, wants a recipe to pickle baby corn, which she believes is made from field corn just as the ears start to form in the stalk. She'd also like a recipe for Kosher dill pickles that stay crisp and do not turn the brine cloudy.

QUESTION — Mary Louise Starr, Mercersburg, is looking for a recipe for frozen strawberry preserves.

QUESTION — Bob Snyder, Akron, Ohio, would like to know how to freeze corn on the cob.

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

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 — 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 — 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 — A reader wants a recipe for the brezel.

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

ANSWER — Betty Groff, Leola, wanted a recipe for raisin sponge pie. Thanks to Janet Tyson, Felton, for sending a recipe.

Raisin Sponge Pie

Bottom:

3 cups raisins, boiled in 3 cups water with $\frac{1}{2}$ cup sugar or less until tender. Let stand until cool.

Top:

2 cups flour
 $\frac{1}{2}$ cup sugar
 2 teaspoons baking powder
 $\frac{1}{4}$ cup shortening

Make crumbs, set aside $\frac{3}{4}$ cup for top of 2 9-inch pies. Add 1 egg and 1 cup milk to remaining crumbs. Divide raisins into two 9-inch pie crusts. Top with batter and sprinkle $\frac{3}{4}$ cup on top.

Bake at 350 degrees for 45 minutes.

Sour cherries (4 cups cherries and juice) can also be used instead of raisins.

ANSWER — A New York reader wanted recipes to make condiments (ketchup, mustard, relish, etc.) and sauces such as steak, barbecue, and chili sauces. Thanks to an anonymous reader from Geneva, N.Y., for sending a recipe.

Teriyaki Sauce

$\frac{3}{4}$ cup water
 $\frac{1}{2}$ cup soy sauce
 $\frac{1}{4}$ cup dark rum
 3 garlic cloves, peeled, halved
 2 tablespoons sugar
 1 teaspoon freshly grated ginger root or $\frac{1}{4}$ teaspoon dried
 Combine all ingredients in a plastic container with a tight fitting lid. Let stand at room temperature for 2-3 weeks. Pour into a clean bottle. Seal well; store at room temperature. Makes 1 $\frac{1}{4}$ cups.

Mustard Sauce

$\frac{1}{4}$ cup dry white wine
 $\frac{1}{4}$ cup white distilled vinegar
 4 tablespoons dry mustard
 1 tablespoon sugar
 $\frac{1}{2}$ teaspoon salt
 3 egg yolks
 In the top of a double boiler, combine all ingredients except the yolks; let stand, uncovered, at room temperature for two hours.

With a wire whisk, beat the yolks into the mixture. Cook over hot but not boiling water, whisking constantly until thickened; about 5 minutes. Pour mustard sauce into a jar and let cool; seal and refrigerate for up to one month. Makes 1 cup.

Sweet And Sour Sauce

1 cup apricot nectar, pineapple juice, or peach nectar
 4 tablespoons packed brown sugar
 $\frac{1}{2}$ cup vinegar
 1 tablespoon cornstarch
 1 tablespoon soy sauce
 Dash or two of powdered ginger
 Combine fruit juice and brown sugar in a saucepan. Combine remaining ingredients in a small jar; shake vigorously to combine. Bring fruit juice mixture to a simmer; stir in the jar contents. Simmer and stir constantly until mixture thickens. Cool and store in the refrigerator. Makes 1 $\frac{1}{4}$ cups.

Pure Vanilla Extract

1 vanilla bean (4 to 6 inches long)
 $\frac{1}{4}$ cup dark rum or vodka
 Chop up vanilla bean and put into small jar or bottle. Pour in rum or vodka. Tightly screw the lid or cork bottle snugly so alcohol does not evaporate. Put in warm cupboard for 2 months. Use as regular vanilla extract. If too strong, add more rum or vodka.

Creamy Horseradish Sauce

1 cup sour cream
 $\frac{1}{2}$ - $\frac{3}{4}$ cup prepared horseradish
 2 teaspoons prepared mustard (optional)
 Salt and pepper to taste
 Combine all ingredients; blend until smooth. Store, refrigerated, in a plastic container. Good on sliced beef or ham. Makes 1 $\frac{1}{2}$ cups.

Thanks to Elaine Young, Quakertown, for the following recipe.

Hot Dog Sauce Chili Sauce

1 $\frac{1}{2}$ pounds ground beef
 4 tablespoons minced onion
 2 tablespoons Worcestershire sauce
 Small can chili powder.
 Brown ground beef. Add the remaining ingredients and simmer about 20 minutes.

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Recipes

(Continued from Page B6)

PEACH FREEZER JAM

2 cups pared, crushed fresh peaches
 $\frac{3}{4}$ cups sugar
 3-fluid ounce pouch liquid fruit pectin
 3 tablespoons lemon juice from concentrate

In large bowl, combine peaches and sugar; mix well. Let stand 10 minutes. In small bowl, combine pectin and lemon juice; pour over peaches. Stir thoroughly 3 minutes (a few sugar crystals will remain). Spoon into glass or plastic containers; cover. Let stand at room temperature 24 hours. Store in freezer.

ANGELIC PEACH DELIGHT

2 cups fresh sliced peaches
 $\frac{3}{4}$ cup granulated sugar or equivalent sugar substitute
 8-ounce round angel food cake
 4-serving size instant vanilla pudding mix, regular or sugar free
 2 cups cold milk, whole, 2% or skim

12-ounces whipped cream topping, divided
 7-ounce package frozen coconut, divided

Place peaches in bowl, stir sugar into peaches to coat slices. Let stand 2 hours. Prepare a 9x13x2-inch baking dish, lightly brush with margarine and coat with powdered sugar.

Crumble angel food cake and press into bottom of prepared dish.

Spread peaches and crumbled cake in the dish. Sprinkle $\frac{1}{2}$ package of coconut over peaches. Prepare instant pudding with the milk according to package, then mix with $\frac{1}{2}$ container of whipped cream topping. Spread over coconut layer. Spread remaining whipped cream over the top and sprinkle remaining coconut on top. Refrigerate overnight. Yields 12 servings.

Cake may be made with canned peaches, but omit sugar.

B. Light Lebanon

PEACH UPSIDE DOWN CAKE

2 $\frac{1}{2}$ pounds ripe peaches
 $\frac{3}{4}$ cup sugar
 2 tablespoons butter
 1 cup flour
 1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{4}$ teaspoon salt
 1 tablespoon canola oil
 1 large egg
 1 teaspoon vanilla extract
 $\frac{1}{2}$ cup milk

Peel and slice peaches into 9-inch skillet. Combine $\frac{1}{2}$ cup sugar with 1 tablespoon butter. Cook over medium heat for 3-5 minutes or until the sugar begins to melt. Add peaches to skillet, cut side up in one layer (the fruit should fit tightly). Remove pan from heat and set aside. In a medium bowl, combine flour, baking powder, baking soda, and salt, set aside. In a large bowl beat with electric mixture at medium speed the remaining $\frac{1}{2}$ cup sugar and 1 tablespoon butter with the oil until combined. Add the egg and beat until smooth, then beat in vanilla. With the mixer at low speed, add the buttermilk and the reserved flour mixture beating just until combined. Spoon the batter evenly over the peaches in the skillet. Place the skillet in the oven and bake at 375 degrees uncovered for 20-25 minutes or until cake tester inserted in center of the cake comes out clean. Transfer the skillet to a wire rack to cool for 3-4 minutes. Loosen edges of the cake with a knife and invert the cake onto a serving plate.

Grange Commemorative
Cookbook