



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 — J. Gramiccioni, Stockton, N.J., wants to know where to purchase real Italian vinegar without preservatives. Her father brought some from Italy, but she can't find it over here. Does anyone know how it can be made or purchased?

QUESTION — A Leola reader would like a recipe for Christmas pickles.

QUESTION — A reader would like to know if there is a way to can string beans without the jars becoming cloudy.

QUESTION — Mrs. Blank from Bird-in-Hand would like a recipe for Italian tomato sauce that tastes like the store-bought variety. She also would like a recipe to make pizza sauce.

QUESTION — A Northumberland County reader would like a recipe for crock pot apple butter and one for Boston Creme Pie.

QUESTION — Estella Fink would like a recipe to make chili beans.

QUESTION — Nancy Bachenstoos, Germansville, is looking for an ice cream recipe to use in a 5 gallon freezer. She would prefer a recipe without eggs or a pudding-based recipe.

QUESTION — A Troy reader wants a recipe for creamy rice, which is not a dessert but used in place of potatoes. The old-time recipe for this rice results in a creamy, not juicy, rice with a hint of yellow in the color.

QUESTION — Peter Juerss, Pleasant Valley, N.Y., wants to know the best thirst quencher to serve a hay crew on a hot day.

QUESTION — John Lapp, Gordonville, would like a recipe to make elderberry wine to treat colds and flu.

QUESTION — A reader from Orange County, N.Y. would like a recipe for Half Sour Pickles, she believes the cucumbers are soaked in brine overnight and can be eaten the following day.

QUESTION — Shawna Whitmer, Bethel, is looking for a recipe to make maraschino cherries with sodium benzoate. She does not want recipe for cannina or freezing cherries for pies or desserts.

QUESTION — Shirley Hodecker, Carlisle, is looking for a recipe for a cool summer drink called orange aid. While on vacation recently, the Hodecker family purchased the drink while waiting to board a train.

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

QUESTION — A reader from Finger Lakes, N.Y., would like a recipe to can together sliced onions and green bell peppers (not pickled).

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

QUESTION — A reader wants a recipe for cherry nut filling for homemade candy.

QUESTION — A reader wants a recipe for the pretzel.

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

ANSWER — Leora Petet, Hollsopple, wanted a recipe for pecan log. Thanks to Sylvia Schwalm, Leola, for sending a recipe.

Pecan Rolls

7½ -ounces marshmallow creme
 1 pound confectioners' sugar, sifted
 1 teaspoon vanilla
 ¼ teaspoon almond extract
 1 pound caramel squares
 10 cups coarsely chopped pecans
 Combine marshmallow creme, confectioners' sugar, vanilla, and almond extract. Knead sugar in gradually. Shape in eight rolls, one-inch in diameter. Wrap in waxed paper and put into freezer or freezing tray of refrigerator overnight or until candy is quite hard.

Remove cellophane from caramels. melt caramels in top part of metal double boiler over boiling water. Remove from heat, but keep over hot water. Dip marshmallow rolls first in caramel to cover, then roll in nuts, pressing nuts firmly into caramels with hands. Cool, store, covered in a cool, dry place. Keeps at least a month. Makes about five pounds.

ANSWER — Jeanne Parry, West Chester, wanted a recipe for cucumber salad. Thanks to Anna Martin, Denver, and Betty Novinger, Millersburg, for sending recipes.

Cucumber Salad With Mixed Fresh Herbs

4 medium cucumbers, peeled, thinly sliced
 1½ teaspoons salt
 1 tablespoon dropped fresh parsley
 1 tablespoon chopped fresh dill
 ¾ cup thinly sliced onion
 1 clove garlic, crushed
 ¼ cup olive oil
 2 tablespoons distilled white vinegar
 Freshly ground black pepper to taste
 Place cucumbers in colander. Toss with salt and allow to drain into a bowl for one hour. Carefully toss the cucumbers a couple of times while draining.

Discard the liquid that has accumulated and place the cucumbers in a bowl. Toss with remaining ingredients.

Chill for at least three hours. Toss the salad once while chilling.

ANSWER — Dixie Fix wanted 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. Two different answers were sent in.

Thanks to Thelma Alexander, Phoenixville, who writes the pizzelle iron can be purchased at department stores or at Fante's Cookware or Lechter's Housewares, which are located in many shopping malls.

Thanks to Barbara Sciss-DeGraw, Madison, N.J., who writes that the correct Norwegian name is Krum Kake. A KrumKate (cone cakes) can be purchased from Vesterheim, 502 W. Water St., Decorah, Iowa 52101. If that company no longer carries it, she can find it in a Scandinavia store or a very old hardware store. Here is the recipe.

Krum Kake

1 cup sugar
 1 cup melted butter
 3 eggs
 1 small can evaporated milk
 Vanilla to taste
 Dash salt
 2 cups flour
 Follow directions for baking that comes with the Krum Kake iron.

ANSWER — A reader wanted to know if hot peppers can be stored in an unsealed jar on the counter covered with oil to use as needed and the flavored oil be used afterwards. Thanks to Rose Diehl, Bloomsburg, who writes that hot peppers can be covered in oil and stored in an unsealed jar as long as they are kept refrigerated. The oil will become strong after a couple of months.



Berks County Dairy Princess Alisha Gross entices Kutztown fairgoers to buy ice cream and milkshakes to help support the dairy princess program in Berks County.

Zucchini

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ZUCCHINI CHOCOLATE CAKE

¼ cup butter
 ¼ cup shortening
 ½ cup oil
 1½ cups sugar
 1 egg
 1 teaspoon vanilla
 ½ cup sour milk
 2½ cups flour
 4 tablespoons cocoa
 2 teaspoons baking soda
 2 cups zucchini, shredded
 12 ounces chocolate chips
 ½ cup walnuts

Mix together all ingredients except chocolate chips and walnuts. Spread in 9x13-inch pan and sprinkle with chocolate chips and walnuts. Bake at 325 degrees for 45 minutes.

Barb
 Messiah Village Cookbook

ZUCCHINI BAKE

3 cups zucchini, thinly sliced, unpeeled
 1 cup biscuit mix
 ½ cup onion, chopped
 ½ cup parmesan cheese
 2 tablespoons parsley
 ½ teaspoon salt
 ½ teaspoon seasoned salt
 ½ teaspoon oregano
 1 clove garlic or ¼ teaspoon garlic powder
 ½ cup vegetable oil
 4 eggs, beaten

Mix together all ingredients. Spread 13x9x2-inch pan. Bake at 350 degrees until golden brown. Cooking time 25 minutes.

Rose Diehl
 Bloomsburg

ZUCCHINI CAKE

Cream together:

½ cup butter
 ½ cup oil
 1¼ cup sugar

Add:

2 eggs
 1 teaspoon vanilla
 Beat well and add:
 2½ cups flour
 ¼ cup cocoa
 ½ teaspoon baking soda
 ½ teaspoon baking powder
 ½ teaspoon cinnamon
 ½ teaspoon cloves
 ½ teaspoon salt
 ½ cup sour milk

Blend and add 2 cups grated zucchini

Blend again. Put into 9x13-inch pan. Sprinkle 1½ cups chocolate chips over dough. Bake at 325 degrees for 40 to 45 minutes.

Mabel Harnish
 Willow Street

ZUCCHINI BREAD

Beat together until light and fluffy:

2 cups sugar
 1 cup vegetable oil
 3 eggs
 2 teaspoons vanilla

Blend in:

2 cups grated zucchini, unpeeled

Sift together and add to above:

3 cups flour
 1 teaspoon baking powder
 1 teaspoon baking soda
 1 teaspoon salt
 1 teaspoon cinnamon
 ½ teaspoon nutmeg

Fold in:

½ cup raisins
 ½ cup chopped nuts

Pour into two greased 9x5-inch loaf pans. Bake at 350 degrees for 45-50 minutes.

Anonymous