



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 — Irene Greer wants the different types of creams such as heavy cream, light cream, whipping cream, explained. She has been cooking for years, but has always been confused by these terms. She asked if whipping cream always needs to be whipped before using in a recipe?

QUESTION — Shirley Schwoerer, Wysox has had a bumper crop of coriander this year but is not sure how to use it. She would like recipes and suggestions for using this. She is particularly interested in a coriander chicken recipe.

QUESTION — Elizabeth Welsh, Easton, would like a recipe for corn fritters

QUESTION — Barbara from Kutztown would like a recipe for the sauce that is used to dip steamed dumplings into at a Chinese restaurant.

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 — 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).

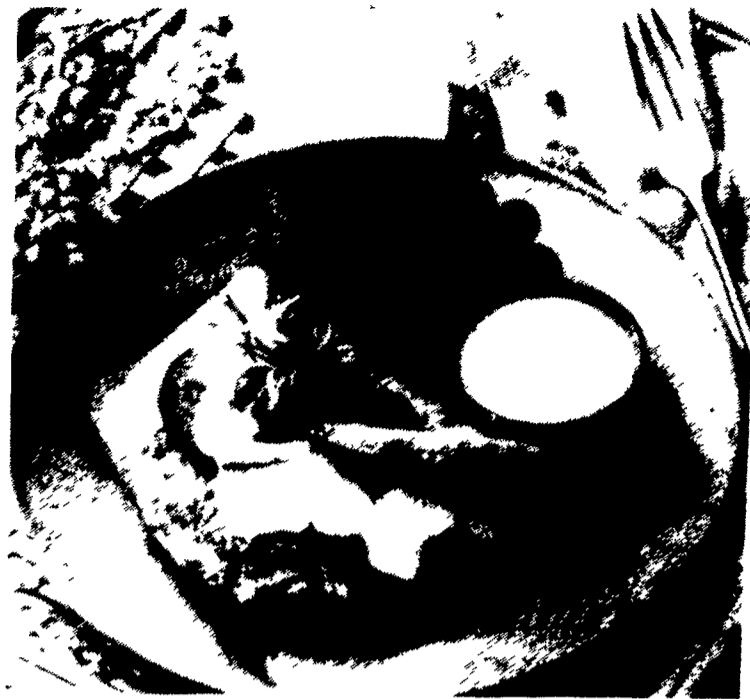
QUESTION — A Snyder County reader would like a recipe for white chocolate mousse cake.

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

QUESTION — A reader wants a recipe for the pretzel.

Tomatoes

(Continued from Page B6)



Tomatoes are a wonderful addition to the popular pita pocket and open faced sandwiches.

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

ANSWER — For the request for zucchini recipes, here are several from Stan Kitchen, Dallas.

Zucchini Custard Pudding

- 1 medium zucchini grated
- 1 tablespoon salt
- 4 eggs
- 1/2 cup milk
- 3/4 cup fine dry bread crumbs
- 1/2 teaspoon oregano
- 3 tablespoons parmesan cheese
- 2 tablespoons margarine, melted

Sprinkle grated zucchini with salt and drain. Before using, squeeze out as much moisture as possible. Beat eggs, add milk, bread crumbs, seasoning, cheese, and melted margarine. Fold in squash. Pour into greased 1-quart overproof dish. Bake at 350 degrees for 40 minutes. Serves 4.

Zucchini In Batter

- 1 1/2 pounds zucchini, smallest available
- 2 cups water
- 2 cups all-purpose flour
- Oil for frying
- Salt to taste

Wash and dry zucchini. Trim ends. Cut zucchini into sticks 2-inches long and 1/2 -inch thick. Put water in a medium bowl. Gradually sift flour into water, beating constantly. Batter should have the consistency of mayonnaise. If too thin, add a little more flour; if too thick, add more water.

Batter can be prepared a few hours ahead. Pour oil 2 inches deep in a saucepan or deep fryer. Heat oil to 375 degrees or until a 1-inch cube of bread turns golden brown almost immediately. Dip zucchini sticks into batter. Using a slotted spoon, lower zucchini sticks a few at a time into hot oil. When golden on all sides, remove from oil with slotted spoon. Drain on paper towels. Arrange drained zucchini on a platter and season with salt. Serve hot. Makes 6-8 servings.

Creole Zucchini

- 2 pounds zucchini
- 1 small green pepper, chopped
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 4 tomatoes, peeled, chopped
- 2 tablespoons butter
- 2 tablespoons minced parsley

Cut zucchini into 1/4 -inch slices. In slow cooking pot, combine zucchini with green pepper, onion, garlic, salt, and pepper. Top with chopped tomatoes, then butter. Cover and cook on high for about 2 hours or until tender. Sprinkle with parsley. Makes 6 to 7 servings.

Zucchini Me Yaurti Greek Dish

- 3 tablespoons olive oil
- 2 pounds sliced zucchini
- 1/2 cup chopped onion
- 1 tablespoon lemon juice
- 2 tablespoons chopped fresh dill weed
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 3/4 cup plain yogurt

Saute onions and zucchini in olive oil over medium heat 5 minutes. Cover and cook 2-3 more minutes or until tender. Combine last 5 ingredients. Pour over squash; heat. Serve immediately.

(Turn to Page B13)

FRESH TOMATO PIE

Prepare pie crust (double recipe). Roll out thin and place on cookie sheet or pizza pan, brush with melted butter generously.

Bake until half done in 400 degree oven approximately 15 minutes in preheated oven.

Slice tomatoes 1/4 -inch thick and salt lightly, place on paper towel and let set until juice is drawn from tomatoes, about one hour.

Place tomatoes on crust so crust is completely covered, next put sliced Swiss cheese on top of tomatoes. Season with garlic, oregano, and pepper. Finish baking at 400 degrees until bottom crust is browned and cheese is melted.

Note: Best served fresh, hot or reheat over low heat in covered skillet.

We cover tomatoes completely with cheese.

My daughter picked up this recipe from a friend a few years past. We enjoy this as soon as we get our own red, ripe tomatoes.

Howard Pensack
Belvidere, NJ

ZUCCHINI PARMESAN

- 1/2 cup grated parmesan cheese
- 6 medium sliced zucchini
- 2/3 cup chopped onion
- 2 tablespoons chopped parsley
- 1 large clove garlic
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon oregano
- 1/4 teaspoon rosemary
- 4 cups peeled tomatoes
- 1/4 cup olive oil

Heat oil in large skillet. Add zucchini, onion, parsley, garlic, salt, pepper, oregano, and rosemary.

Saute mixture over medium heat, stirring often, until zucchini is crisp and tender (15 minutes).

Toss in chopped tomatoes and continue to saute until tomatoes are thoroughly heated (5 minutes).

Turn mixture into a serving dish; sprinkle with Parmesan cheese.

Stan's Kitchen
Dallas

ZUCCHINI ROMA

- 5 medium zucchini
- 1/4 cup flour
- 1 teaspoon salt
- 1 teaspoon oregano
- 1/4 teaspoon ground pepper
- 1/4 cup olive oil
- 2 slices tomatoes
- 1 cup sour cream
- 1/2 cup parmesan cheese

Wash and scrub zucchini well and cut into thin round pieces. Combine flour with half the salt, pepper, and oregano in a bowl. Coat zucchini slices in mixture.

Heat oil in a skillet and saute zucchini until brown. Place zucchini in a greased baking dish and top with tomato.

Combine sour cream and the remaining salt, oregano, and pepper and spread over tomato slices. Bake 30 minutes at 350 degrees.

Stan's Kitchen
Dallas

PARADISE SOUP

- 4 medium tomatoes, peeled, seeded
- 2 tablespoons finely-chopped red onion
- 2 tablespoons chopped fresh basil
- 2/3 cup plain nonfat yogurt
- 1 tablespoon fresh lemon juice
- Salt and pepper
- 1/4 cup finely diced cucumber
- 1/4 cup finely diced cantaloupe

In a blender or food processor, combine tomatoes, onion and basil, and blend until smooth. Add yogurt and lemon juice, and mix well. Season to taste with salt and pepper. Serve in chilled bowls topped with 1 tablespoon each cucumber and cantaloupe. Makes 4 servings.