



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 — A reader wants recipes for black bread and for pumpkin bread.

QUESTION — Richard Kophazy, Moorestownship, wants a recipe for Eggplant Parmesan and other recipes using eggplant.

QUESTION — Richard Kophazy, Moorestownship, wants a recipe for wet-bottom shoo-fly pie with crumbs on top, for apple crisp, and for peach cobbler.

QUESTION — Donna Beyerbach, Oakdale, would like a recipe for zucchini cake that is canned in a jar.

QUESTION — Debra Allgyer, Womelsdorf, wanted a recipe for Elephant Ears, which are warm with melted butter and a sugar/cinnamon mixture sprinkled on top and are often sold at fairs.

QUESTION — Lois Eby, Greencastle, would like a recipe for hard pretzels.

QUESTION — L.A. Martin, Canandaigua, N.Y., would like a recipe for seafood salad using imitation crab meat, celery, mayonnaise, and onions.

QUESTION — A Shippensburg reader would like a recipe on making cottage cheese that is soft and creamy like the store-bought variety.

QUESTION — A Shippensburg reader would like a recipe for corn crackles.

QUESTION — A Shippensburg reader would like a recipe for stromboli that uses simple ingredients.

QUESTION — Madeline VanLeuven, Mantura, N.J., would like recipes to make small sweet pickles and sliced dill pickles.

QUESTION — Toni Levan, Galeton, would like a good recipe for garlic pickles.

QUESTION — A Pennsdale reader writes that she always admires Grange exhibits at the Fair, but was always puzzled that people would bother to can potatoes. Now, she believe it would be advantageous to have canned potatoes to use when unable to get to the store during a blizzard or hurricane. She wants complete instructions on how to can potatoes.

QUESTION — Betty Lou Gambler, Concord, writes that her mother purchased a pickle compound at the former People's Drug Store during the 1940s and 1950s. There were four packages in one recipe and contained rock salt, saccharine, clove oil, and an acid of some kind that was mixed into 1 gallon of cold vinegar and poured over pickles. The pickles were ready to eat within several days and tasted delicious. She has tried many stores and has not been able to locate the pickling compound. Can any one help her?

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

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 — 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 — For the reader who wanted to know what to do to prevent cloudy jars when canning, Mrs. J. Kauffman, East Berlin, writes that she had the same problem until she discovered a solution by accident. One of her jars of pickled red beets broke while in the canner and Mrs. Kauffman noticed that all the other jars were clear, not cloudy. Since then she adds enough cider vinegar to cover the bottom of the canner before filling with water as usual for canning. Since she uses vinegar when processing jars in a water bath, she hasn't had trouble with cloudiness.

ANSWER — Toni Levan, Galeton, wanted a good recipe for garlic pickles. Thanks to Delphine Zimmerman, Newmanstown, for sending a recipe.

Sweet Garlic Dill Pickles

Wash and slice pickles 1/4 -inch and pack into jar. Into each quart jar add:

- 1/2 teaspoon garlic powder or granules
- 1/2 teaspoon dill seed

Combine:

- 3 cups sugar
- 2 cups vinegar
- 2 cups water
- 2 tablespoons salt

Add syrup to pickles in jar. Put on lids. Set in canner, hot water bath and bring to a boil. Best if let set 2 weeks before using.

ANSWER — Ina Mikalauskas, Evans City, wanted recipes for tomato jelly, garlic jam, and pickled garlic. Thanks to Sue McKinsey, Windsor; Mrs. Seibert, Fredericksburg; and others for sending recipes.

Garlic Jelly

- 1/2 cup finely chopped garlic
- 3 cups white wine vinegar
- 2 3-ounce pouches liquid pectin OR 2 boxes dry pectin
- Food coloring optional
- 2 cups water
- 6 cups sugar

In a 2 1/2 -quart pan, combine garlic and vinegar. Simmer gently, uncovered, over medium heat for 15 minutes. Remove from heat and pour into a one-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 1/2 -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 1/2 -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 spreading knife. Serves 8.

Sue McKinsey writes that she has made this and it is delicious. If you like garlic you will love it and if you don't like garlic, you might like this anyway. It is similar to green pepper jelly that is served over cream cheese.

Rice

(Continued from Page B6)

RICE PRIMAVERA

- 1 clove garlic
- 2 teaspoons olive oil
- 2 cups broccoli flowerets
- 1 cup sliced zucchini
- 1 cup sliced fresh mushrooms
- 1 medium tomato, seeded, chopped
- 1/4 cup snipped fresh parsley
- 1/3 cup light reduced calorie mayonnaise
- 1/2 cup skim milk
- 1/4 cup freshly grated parmesan cheese
- 1/4 teaspoon ground white or red pepper

3 cups cooked rice
Heat garlic with oil in large skillet over medium-high heat; discard garlic. Cook broccoli, zucchini, and mushrooms in oil until almost tender crisp. Add tomatoes and parsley. Cook one minute longer. Remove vegetables; set aside. Place mayonnaise in same skillet; stir in milk, cheese, and pepper. Cook over medium heat, stirring until smooth. Add rice; toss to coat. Stir in reserved vegetables; heat through. Serve immediately.

USA Rice Council

RICE PRIMAVERA

- 2 tablespoons butter
- 1 medium onion, sliced
- 14 1/2 -ounce can chicken broth
- 3/4 cup uncooked long grain rice
- 1 cup fresh broccoli flowerets
- 2 yellow squash, cubed
- 1 carrot, diagonally sliced
- 1/4 cup thinly sliced fresh basil
- 1/4 cup shredded parmesan cheese

Black pepper to taste
Melt butter in large saucepan over medium heat. Add onion and saute until tender. Add chicken broth and bring to a boil. Stir in rice; cover, reduce heat, simmer 10 minutes.

Place broccoli, cubed squash and sliced carrots over rice (do not stir); cover and cook 10 minutes or until rice and vegetables are tender. Stir in basil, Parmesan cheese and pepper. Serves 4.

Eileen Greenaway
Somerville, NJ

APPLE BROWN RICE STUFFING

- 1 medium red apple, cored, diced
- 1/2 cup chopped onions
- 1/2 cup sliced celery
- 1/3 cup seedless raisins
- 1/2 teaspoon poultry seasoning
- 1/4 teaspoon dried thyme leaves
- 1/4 teaspoon ground black pepper

- 2 teaspoons butter
- 3 cups cooked brown rice cooked in apple juice
- 1/3 cup rice bran (optional)
- 1/3 cup slivered almonds, toasted
- 1/4 cup apple juice

Cook apple, onions, celery, raisins, poultry seasoning, thyme, and pepper in butter in large skillet until vegetables are tender crisp. Stir in remaining ingredients. Use as stuffing for poultry or pork roast. To serve as a side dish, cook until thoroughly heated.

USA Rice Council

