

Cook's Question

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Tomato Jelly

5 cups tomatoes, peeled, diced
Add 5 cups sugar
Cook together for 15 minutes in heavy saucepan. Stir now and then. Add 1 large box strawberry Jell-O. Stir until dissolved. Pour into hot jars. Set in refrigerator overnight. Then seal.

ANSWER — Here's a pizza sauce recipe from Anna Joyce Martin, East Earl.

Pizza Sauce

3 quarts tomato juice
2 cups chopped onion
2 tablespoons oil
1 cup brown sugar
1 teaspoon salt
¾ teaspoon black pepper
1 teaspoon garlic salt
1 teaspoon oregano
1 teaspoon chili
½ cup or more Clear Jell mixed with a little water to make a paste
Brown onions in oil and add the remaining ingredients. Bring to a boil and simmer 20 minutes. Thicken with Clear Jell. Put in jar and seal.

ANSWER — Louise Newton, Cochranville, wanted a recipe to make funnel cakes. Thanks to Debra Allgyer, Womelsdorf, for sending a recipe.

Funnel Cakes or Plowlines

1 egg
¾ cup milk
1½ cup flour
1 tablespoon and 1 teaspoon sugar
¼ teaspoon salt
¾ teaspoon baking powder
Heat oil in electric frying pan set at 375 degrees. Beat egg; add milk and sugar. Sift flour, salt, and baking powder; add to egg mixture. Beat batter until smooth. Fill funnel with the mixture and guide the amount coming out of the funnel with your forefinger. Move the funnel around to make an interesting design in the oil. Fry until golden brown; turn and remove from oil. Dust with powdered sugar. Eat while warm.

ANSWER — Marie White wanted recipes for whoopie pies in different flavors. Thanks to Mrs. Seibert, Fredericksburg; Mrs. Ray Groff, Ephrata; Delphine Zimmerman, Newmanstown; Debra Allgyer, Womelsdorf; and others for sending recipes.

Peanut Butter Whoopie Pies

2 cups brown sugar
⅓ cup butter, softened
⅓ cup peanut butter
2 eggs
2 teaspoons baking soda
3 tablespoons boiling water
2½ cups flour
1 teaspoon baking powder
Filling:
3 cups confectioners' sugar
½ cup creamy peanut butter
¼ cup milk
1 tablespoon hot water

Dissolve soda in hot water. Cream brown sugar, peanut butter, and eggs. Add remaining ingredients and beat well. Drop on lightly greased cookie sheet. Bake at 350 degrees for 10 minutes. Beat the filling ingredients together until fluffy and spread between two cookies, sandwich style.

Debra Allgyer
Womelsdorf

Oatmeal Whoopie Pies

2 cups brown sugar
¾ cup butter
2 eggs
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon baking powder
3 tablespoons boiling water
1 teaspoon baking soda
2½ cups flour
2 cups oatmeal
Cream together sugar and shortening. Add eggs, salt, cinnamon, and baking powder. Add soda dissolved in hot water. Gradually add flour and oatmeal. Bake on greased cookie sheets at 350 degrees for 8-10 minutes until browned.

Filling:
1 egg white (beaten)
2 tablespoons milk
1 teaspoon vanilla
1 cup confectioners' sugar
Mix all ingredients then add one more cup confectioners' sugar and ¾ cup shortening.

Delphine Zimmerman

Molasses Whoopie Pies

1½ cup oil
2 cups sugar
½ cup black molasses
4 cups flour
2 eggs
4 teaspoons baking soda
2 teaspoons cinnamon
1 teaspoon ginger
1 teaspoon cloves
1 teaspoon salt
Mix and roll into balls. Press into sugar. Bake at 375 degrees. Cool.

Filling:
Cook until thick:
½ cup milk
2½ tablespoons flour
Cool. Beat in:
½ cup shortening (half butter)
½ cup sugar
1 teaspoon vanilla
3 tablespoons marshmallow cream
Mix well. Spread between two cookies.

Mrs. C. Seibert
Fredericksburg

Pumpkin Whoopie Pies

2 cups pumpkin
2 egg yolks
2 cups brown sugar
1 cup vegetable oil
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon ginger
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon vanilla
3 cups flour
Bake at 350 degrees for 8-10 minutes.

Filling:
2 egg whites
2 teaspoons vanilla
4 tablespoons flour
2 tablespoons milk
1½ cups vegetable shortening
1 pound confectioners' sugar
Beat egg whites until stiff. Add vanilla, flour, and milk. Beat well and add shortening and sugar. The more you beat, the fluffier it gets.

Delphine Zimmerman
Newmanstown

Festival Features

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ROASTED CHICKEN LEGS WITH GOLD

4 large chicken legs (approximately 2½ pounds)
2 tablespoon extra virgin olive oil
Coarse (kosher) salt
Freshly ground pepper
½ teaspoon sweet paprika
5 tablespoons fresh lemon juice, divided
8 large garlic cloves, sliced thinly lengthwise
2 tablespoons chopped fresh dill
6 cups cooked rice
Preheat oven to 400 degrees with rack placed near top of oven.
Wash and dry legs. If desired, trim some of the fat but not all.
Rub legs all over with olive oil. Season on both sides with about 2 teaspoons of salt, about 1 teaspoon fresh pepper, and the paprika. In a large roasting pan, arrange legs, leaving ½ inch of space around each. Drizzle with 2 teaspoons lemon juice. Place pan on rack and roast 30 minutes (20 minutes if legs are small).

Stir the garlic into the oil in the pan. Roast an additional 10 minutes or until legs are tender and the garlic is beginning to brown (do not let garlic burn — remove with slotted spoon if it's getting too dark, reserve). Remove pan from oven. Place rice on warm serving platter, arranging a thicker portion around edge.

Transfer legs to platter. Leave garlic and juices in pan (if garlic was removed, add it back in pan). Add remaining 3 tablespoons lemon juice to pan and, with wooden spoon, scrape up all the little brown bits that have stuck to the bottom of the pan. Taste the drippings and, if you like, season with salt and pepper.
Using fattier legs may require the addition of more lemon juice or olive oil for additional flavor. Pour drippings over the roasted legs. Sprinkle legs with fresh dill. Serve immediately.

Charlene Ziegler
Fredericksburg

CHOCOLATE CHIP PECAN SQUARES

Crust:
3 cups all-purpose flour
½ cup sugar
1 cup butter, softened
½ teaspoon salt
Filling:
4 eggs
1½ cups light or dark corn syrup
1½ cups sugar
3 tablespoons butter, melted
1½ teaspoons vanilla extract
2½ cups chopped pecans
2 cups (one 12-ounce package) semi-sweet chocolate morsels

Crust:
In a large mixing bowl, blend together flour, sugar, butter, and salt until mixture resembles coarse crumbs. Press firmly and evenly in to a greased 15-inch by 10-inch by 1-inch baking pan.

Bake at 350 degrees for 20 minutes.

Filling: While crust is baking, in another bowl, combine first five ingredients. Stir in pecans and chocolate morsels. Spread evenly over hot crust. Bake at 350 degrees for 25 minutes or until set.

Cool on a wire rack. Cut into squares and serve. Makes about 4 dozen.

Robin Norton
Bethel

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