



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 — Helen Hertzler, Morgantown, wants a recipe for pizza crust in which the dry ingredients can be mixed and stored until ready to use and then warm water added, which is similar to store-bought packs of pizza crust mix.

QUESTION — A reader from Anville would like recipes for food that can be given as gifts. Examples: oil, vinegar, and herb mixtures to seal in bottles, candies, cake in a jar, cookies, etc. She would also like a small cookie that contains anise and is rolled in confectioners' sugar, which is similar to those made by Archway.

QUESTION — Robina Watson, Blackwood, N.J., needs recipes for sugarless muffins for a diabetic.

QUESTION — Shirley Miller wants recipes using ground cherries and asked where the scarce berries can be found.

QUESTION — A reader wants recipes for black bread and for pumpernickel 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 — 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 — 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.

Make It Pizza

(Continued from Page B6)

BROWNIE PIZZA

21-ounce package brownie mix
2 tablespoons all-purpose flour
1/3 cup water
1/4 cup vegetable oil
1 large egg
1/2 cup chopped peanuts
1/2 cup candy-coated chocolate bits

1/2 cup Reeses pieces
1 1/2 cups mini marshmallows
1/2 package Hershey's caramels, melted

Preheat oven to 350 degrees. Spray a 12-inch pizza pan with nonstick cooking spray.

In a large bowl, combine brownie mix, flour, water, vegetable oil, egg, and chopped peanuts. Mix until all ingredients are incorporated about 50 strokes. Stir in cho-

colate bits and Reeses pieces. Spread onto prepared pizza pan. Bake 18 to 25 minutes or until toothpick comes out clean. Remove from oven and immediately spread marshmallows over top and drizzle melted caramels over top. Yields: 12 to 16 servings.

B. Light Lebanon

PIZZA SAUCE

1 No. 10 can Italian tomatoes
1 No. 2 can tomato puree
1 1/2 tablespoons salt
1/2 teaspoon oregano
1/4 teaspoon pepper
1/4 teaspoon garlic powder
Mix together all ingredients and cook over low heat for 30 minutes. Yields one gallon.

A reader

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 — 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 — Here are some more recipes for thirst quenches for hay crews. The recipes had been requested by Peter Jueress, Pleasant Valley, N.Y. Thanks to Elam Ebersole, Bird-in-Hand, and others for sending recipes.

Iced Tea

7 Lipton tea bags in one quart hot water. Let set for 10 to 15 minutes. Take bags out and add 1 cup sugar, 1/2 cup Country Time lemonade, and fill a gallon jar with water. Serve with ice.

Peppermint Water

Mix together:
1 teaspoon Peppermint extract or to taste
1 cup sugar
1 gallon water

Grapefruitade

Betty Light, Lebanon, writes that when she was young and working in the fields, her mother made several drinks but the family thought Grapefruitade was the best to beat thirst. For the mixture:

Fill a 2-quart jar one-third full with grapefruit juice. Add 1 cup sugar and fill the jar with water. Put into the refrigerator to get cold.

Thanks to Jim Coker of SLC heifers, Oley, who writes that they have found that a large slice of cold watermelon quenches thirst better than other liquids. He writes that liquids tend to bloat a person before thirst is quenched but watermelon stays in the mouth longer and is more satisfying.

ANSWER — Ina Mikalauskas, Evans City, requested recipes for tomato jelly, garlic jam, and pickled garlic. Here is a tomato jelly recipe from L.S. Beiler.

Surprise Jelly

5 cups green tomatoes
4 cups sugar
6-ounce package raspberry or strawberry Jell-O
Wash tomatoes, cut off tops and bottoms, and slice. With skins on, put tomatoes in a blender. After blending pour the tomato puree into a pan and add sugar. Boil for 20 minutes, stirring constantly. Remove from heat and add Jell-O. Pour into hot jars and seal.

THREE CHEESE AND WILD MUSHROOM PIZZA

8-ounces wild mushrooms, sliced

1 tablespoon butter
1 pound pizza dough, defrosted if frozen
1 tablespoon cornmeal
1 teaspoon olive oil
1/2 teaspoon coarsely ground black pepper

1 tablespoon chopped fresh herbs (rosemary, thyme, savory)
4 medium plum tomatoes, sliced
1 cup shredded Fontina cheese
1/2 cup sliced green onion
1 cup smoked mozzarella cheese, cubed

1/4 cup grated parmesan cheese, divided

Preheat oven to 425 degrees.

In large skillet, saute mushrooms in butter until softened, 3 to 4 minutes. Set aside.

Roll-out or stretch pizza dough to fit a 12-inch round pizza pan sprinkled with cornmeal. Drizzle one teaspoon oil over dough. Sprinkle dough with black pepper and herbs, pressing lightly into dough.

Arrange tomatoes in a single layer over dough. Sprinkle with Fontina cheese. Drain excess liquid from mushrooms and spoon onto cheese. Sprinkle with onions. Scatter mozzarella cheese over pizza and top with 2 tablespoons parmesan cheese.

Bake 15 to 20 minutes or until crust is golden. Remove from oven. Sprinkle with remaining parmesan.

Note: Domestic white or brown mushrooms can be substituted for wild mushrooms.

Am. Dairy Assoc.

PIZZA SAUCE

1 1/2 pounds lean ground beef
2 cups tomato puree
1 onion, chopped fine
1/2 teaspoon basil
1/2 teaspoon oregano
1/2 teaspoon fresh pepper

4 Roma or Italian paste tomatoes OR 2 large tomatoes, sliced and drained

1 cup shredded cheddar cheese
2 tablespoons grated Parmesan cheese

Make the pizza sauce by mixing together ground beef, tomato puree, onion, and seasoning. Sprinkle the meat mixture on the dough. Top with the tomato slices and bake in preheated oven for 15 minutes at 425 degrees; use the lower rack for the pizza that will be eaten immediately to ensure a crisp lower crust, remove from oven when cheese melts. Cut into 8 servings.

Freeze the other pizza. When ready to serve, thaw and reheat for 10 minutes at 350 degrees. Remove from oven. Add the cheese and return to oven until the cheese melts.

A reader

PIZZA SAUCE #3

5 ounces canned pizza sauce
2 ounces mozzarella or provolone cheese, grated
Parmesan cheese to taste
4 drops olive oil
Black pepper
Oregano
Basil to taste

Cover the surface of the dough with the pizza sauce. Season with oregano, basil, and black pepper. Sprinkle on cheeses. Dot with olive oil.

Bake until done, about 15 minutes in 425 degree oven.

A reader