

Squash

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CARAMELIZED PUMPKIN PIE

- 1 unbaked 9-inch pie shell
- 2 1/2 cups mashed pumpkin
- 1/4 cup whole milk
- 2 large eggs
- 1 cup granulated sugar
- 1 1/2 tablespoon all-purpose flour
- 1 teaspoon pumpkin pie spice
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 2 teaspoons melted butter
- 1 cup pecans
- 1/4 cup melted butter
- 1 cup brown sugar, firmly packed

Preheat oven to 425 degrees. Prepare pie shell.

Beat together pumpkin, milk, eggs, sugar, flour, pumpkin pie spice, salt, vanilla, and butter and transfer to pie shell. Place in oven, bake for 10 minutes. Reduce heat to 350 degrees and bake 40 minutes or until done. Remove from oven.

Mix together pecans, butter, and sugar; spread over the pie. Place pie under boiler until the topping is caramelized. Yields: 6 to 8 servings.

B.Light

CIDER PUMPKIN BREAD

- 1 cup brown sugar, firmly packed
- 1 cup canned mashed pumpkin
- 1/2 cup vegetable oil
- 1/2 cup apple cider
- 1 large egg
- 1 1/4 cups all-purpose flour
- 1/2 cup whole wheat flour
- 3 teaspoons baking powder
- 1 1/2 teaspoon pumpkin pie spice
- 1/2 cup walnuts, coarsely chopped
- 1/2 cup raisins

Preheat oven to 350 degrees. Grease and flour the bottom of a 9x5-inch loaf pan.

In a large bowl, combine and beat brown sugar, pumpkin, oil, cider, and egg. Sift together all-purpose and wheat flours, baking powder, and pumpkin pie spice. Stir into pumpkin mixture just until moistened then stir in nuts and raisins.

Transfer to prepared pan and bake for 55 to 60 minutes or until tester comes out clean. Remove, cool 10 minutes in pan, remove from pan to wire rack, and cool completely. Slice bread and wrap tightly in plastic wrap and store in refrigerator until ready to use. Yields 12-16 slices.

B.J.L.

PUMPKIN CIDER SOUP

- 2 tablespoons butter
- 2 tablespoons finely chopped onion
- 4 cups pumpkin puree, fresh or canned
- 1 cup chicken stock
- Pinch curry
- Pinch cloves
- Pinch cinnamon
- 1/4 teaspoon ground ginger
- 1/4 teaspoon fresh thyme
- 1 bay leaf
- Pinch cayenne pepper
- Salt and pepper to taste
- 1 medium fresh pumpkin (optional)

Melt butter in large saucepan. Add onion and saute 5 minutes. Add remaining ingredients, except pumpkin. Simmer 10 minutes. Serve in hollowed out pumpkin or tureen. Serves 6 to 8.

Lorraine Keenan
Aleppo Grange #2054



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 — Joyce Shoemaker, Mount Joy, would like recipes for different flavors of angel food cake such as raspberry, strawberry or orange.

QUESTION — A reader from Ephrata writes that when she cold packs string beans, she boils them for three hours. The jars seal, but some get a white settlement at the bottom of the jars and the liquid at the bottom looks cloudy. She asked what causes this problem and are the beans safe to eat. Perhaps our readers have an explanation; however, recent research shows that beans should be pressured canned to eliminate all bacterial and the risk of food poisoning.

QUESTION — Dolly Getz, Manheim, is looking for a recipe for Friendship Brownies, which are chocolate and nuts and the dry ingredients layered in a quart jar to be given as gifts. The receiver adds the liquid ingredients and bakes in 9-inch square pan when ready to use. She would also like other recipes prepared like this for cookies, muffins, etc.

QUESTION — Deirdre from New York wants a recipe for chocolate spice cake.

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 Annville 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.

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

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

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

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 — 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 the pretzel.

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

ANSWER — Barbara from Kutztown wanted a recipe for the sauce that is used to dip steamed dumplings into at a Chinese restaurant. Thanks to Marjorie Allen, Peterstown, W.Va., for sending several recipes.

Vinegar Soy Sauce I

- 1/2 cup soy sauce
 - 2 scallions, finely chopped
 - 1 clove garlic, finely chopped
 - Few drops hot oil (more if you like spicy sauce)
 - 1 tablespoon white vinegar (rice vinegar if possible)
 - 2 teaspoons sesame oil
 - 1/2 teaspoon grated fresh ginger root
 - 1 teaspoon sugar
- Mix together all ingredients in a bowl and serve with Chinese dumplings, shrimp fritters, oyster balls or shrimp.

Mustard Vinegar Sauce

- 1/4 cup powdered dry mustard
 - 1/4 cup cold water
 - 2 tablespoons rice vinegar or use 1 tablespoon white vinegar plus 1 teaspoon water and 1/4 teaspoon sugar
 - 1/4 teaspoon salt
- Mix the mustard powder with a little cold water and blend to make a smooth paste. Add the rest of the water and the vinegar gradually, stirring all the while. Add the salt. Cover and refrigerate until ready to use. This sauce keeps for several weeks, covered in the refrigerator.

ANSWER — Nancy Kramer, Lebanon, wanted recipes for drop sugar cookies that remain soft and also molasses drop. Thanks to Mary Snyder, Manheim, for sending her mother's recipe, which she said are dark and moist.

Molassas Cookies

- Blend together:
- 1 pint baking molasses
 - 1 tablespoon baking soda
- Combine the following and add to the molasses mixture.
- 1 cup brown sugar
 - 1 cup shortening
 - 2 eggs
- Add alternately to batter:
- 5 1/2 cups flour
 - 1 cup buttermilk
- Chill four hours. Drop on cookie sheet and pat with slightly beaten egg and top with walnut. Bake at 375 degrees for 10 minutes.

Thanks to Margaret Zimmerman, New Holland, for sending her family favorites.

Old-Fashioned Drop Sugar Cookies

- 1/4 cup shortening
 - 2 cups brown sugar
 - 3 eggs
 - 2 teaspoons vanilla
 - 1 cup buttermilk
 - 4 1/2 cups flour
 - 2 teaspoons baking soda
 - 2 teaspoons baking powder
- Mix ingredients together in order listed. Drop from teaspoon on to cookie sheet and bake at 325 degrees for 10-12 minutes until lightly browned. Ice cookies when cool, or top with granulated sugar before baking.

Old-Fashioned Soft Molasses Cookies

- 2 cups Blackstrap molasses
 - 1 cup granulated sugar
 - 1 cup shortening
 - 1 egg
 - 1/2 teaspoon salt
 - 1 cup buttermilk
 - 1 tablespoon baking soda
 - 1/2 teaspoon ginger
 - 3 cups whole wheat flour
 - 2 1/2 cups white flour
- Mix molasses, sugar, shortening, and egg. Beat well. Add salt, soda, ginger, whole wheat flour, and buttermilk; mix well. Gradually add white flour to form stiff dough. Refrigerate several hours or overnight. Roll into balls and dip tops in granulated sugar or brush with a beaten egg. Bake at 325 degrees for 8-10 minutes. Don't overbake.

(I prefer all blackstrap molasses, but any combination of dark corn syrup and molasses can be used to suit your family's taste).

ANSWER — Dolly Getz, Manheim, wanted recipes for mixes such as cookies, muffins, cakes, which are layered in a quart jar and given for gifts. Thanks to Mary Snyder, Manheim, for sending a recipe that looks pretty in a jar and is good to eat.

Quart Jar Cookies

- Place in jar as listed:
- 1/2 teaspoon salt
 - 1 cup flour
 - 1/2 teaspoon baking soda
 - 1/2 cup brown sugar
 - 1/2 cup granulated sugar
 - 1 cup quick oats
 - 1/2 cup chocolate covered raisins
 - 1/2 cup walnuts
- When ready to use, add the following:
- 1/2 cup melted butter
 - 1 egg, beaten
 - 1 teaspoon vanilla
- Shape into one-inch balls. Bake at 350 degrees for 7 to 9 minutes.

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