



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 — M. Martin, Ephrata, would like to know how to make tomato paste using 100-percent tomatoes.

QUESTION — M. Martin, Ephrata, would like to know how to make condensed milk and evaporated milk.

QUESTION — Eleanor Kisner, Muncy, would like a recipe for Italian Wedding Soup.

QUESTION — Sherry Rechlin, N. Franklin, Ct., would like a recipe for farmer's cheese and for clotted cream.

QUESTION — Bonnie Gible, Ono, would like healthy recipes with nutritional counts.

QUESTION — Martha Gerber, Littlestown, is looking honey/mustard pretzels that taste similar to those made by Snyders.

QUESTION — M. Root, Manheim, would like a recipe for Sand Art Brownies, a quart jar filled with dry ingredients layered in a jar to look like sand art. Ingredients include chocolate chips, white chocolate chips, and walnuts.

QUESTION — Lynn Rossi, Lititz, would like a recipe for marinated mushrooms, which are made without cooking oil and sold by S. Clyde Weaver, East Petersburg.

QUESTION — Mrs. Dale Burkhart, Narvon, misplaced a recipe for a seasoning mixture to rub into beef roast before roasting. She recalls that some of the ingredients included instant coffee granules, beef bouillon, salt and pepper.

QUESTION — Edna Leinbach, Loysville, writes that when cold raw milk is added to a hot fruit dessert such as peach of cherry cobbler, it curdles. Is there anything that can be added to the dessert to avoid this?

QUESTION — Darvin Moyer, Johnstown, would like a recipe for the beef and lamb mixture used to make Greek Gyro sandwiches. How is the meat ground and pressed and what spices are added to the mixture?

QUESTION — Anna Showalter, Weyers Cave, Va., would appreciate a pork roll bologna recipe that tastes like that made in Lancaster County.

QUESTION — Herman Ikeler, Bloomsburg, would like a recipe for dried cured pepperoni.

QUESTION — Janet Huber, Williamstown, wants a recipe for chocolate banana cookies.

QUESTION — A long time reader from Ticonderoga, N.Y., would like recipes that use northern-hardy kiwi, which is small and grapesized with a smooth skin. It grows on clusters of vines.

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

ANSWER — Nancy Kring, Cairnbrook, wanted a recipe for chess pies that contain raisins and walnuts and are baked in a muffin tin. Thanks to E.J. Beaver, Ringtown, for sending in this recipe.

Chess Tarts

Line 12 three-inch muffin tins with your favorite pie crust recipe. Prick the pie shells. Bake them in 500-degree oven for 10 minutes. Cool.

Mixture filling:

- Sift 1 cup sugar.
- Beat ½ cup butter until soft and add sugar gradually. Blend until creamy, then add one at a time:
 - 2 or 3 eggs
 - 1 teaspoon vanilla OR 2 tablespoons lemon juice
 - ¼ cup thick cream
 - 1 cup chopped walnuts
 - 1½ cups raisins soaked in boiling water for 30 minutes and drained well.

Fill the shells with this mixture. Bake in 325 degree oven until filling is firm. Cool in pans. Serve topped with whipped cream.

ANSWER — Thanks to an Ephrata reader for sending in these recipes for pressure canning that had been requested by another reader.

Meat Loaf To Can

- 15 pounds ground beef
 - ½ cup salt
 - 4 eggs
 - 3 cups water, milk or tomato juice
 - 4 slices bread, dried or crumbled
 - 36 saltine crackers, crushed
 - 1 cup oatmeal
 - 1 teaspoon pepper
 - 1 onion, grated
- Mix and pack into canning jars. Process under 10 pounds pressure 75 minutes for pint jars or 90 minutes for quarts.

Vegetable Soup To Can

- 1 quart potatoes
 - 1 quart carrots
 - 1 quart green beans
 - 1 quart corn
 - 1 quart onions
 - 1 quart celery
 - 1 quart alphabet macaroni
 - 3 pounds ground beef, browned
 - 5 quarts tomato juice
 - 2 quarts V-8 juice
 - ½ cup brown sugar
 - 2 tablespoons chili powder
 - 3 tablespoons beef bouillon powder
- Cook all vegetables separately and drain. Add prepared vegetables to boiling tomato juice. Mix all together. Add chili powder, brown sugar, bouillon powder, and salt to taste. Fill 15 quart jars. Pressure cook at 10 pounds for 45 minutes.

Canned Meatballs

- 15 pounds ground beef
 - 8 tablespoons salt
 - 4 cups oatmeal
 - 1 teaspoon black pepper
 - 1 onion, chopped
 - 2 cups tomato juice
- Mix well. Roll into balls of desired size. Bake until browned. This will keep balls from sticking together in jars. Put into jars. Pressure can 10 pounds pressure for 1½ hours. Spaghetti sauce or barbecue sauce may be added to jars before processing. These meatballs are really good served with spaghetti.

Homemade Baked Beans

- 1 pound navy beans
 - Add 2 tablespoons bacon fat
 - 1 cup bacon bits
 - 1 onion, chopped
 - 1½ teaspoons salt
 - 1 small can tomato juice
 - ¼ cup brown sugar
 - ¼ cup pancake syrup
 - 1½ cups catsup
 - ¼ teaspoon Worcestershire sauce
- Wash beans and bring to a boil. Turn off let set one hour. Boil until tender about 45 minutes. Pour off water then add remaining ingredients and bring to a boil, then cool to can. Process pints in pressure canner at 10 pounds pressure for 10 minutes.

Canned Chili Soup

- 10 pounds dried kidney beans
 - 8 pounds ground beef
 - 12 quarts tomato juice
- Add to taste:
- brown sugar
 - chili powder
 - salt
 - black pepper
 - onion
 - garlic salt
- Soak beans overnight. Cook until soft. Fry ground beef and pour off fat. Add tomato juice, brown sugar, chili powder, salt, pepper, onion, and garlic salt. Heat. If desired, soup can be thickened before putting in jars or after opening jars. Pressure can for 10 minutes.

Beef Barbecue

- 10 pounds ground beef
 - 5 chopped onions
 - ½ cup salt
 - 1½ tablespoons black pepper
 - 1 cup vinegar
 - ¾ cup mustard
 - 1½ cups brown sugar
 - ¾ cup Worcestershire sauce
 - 5 cups catsup
- Brown ground beef and onion. Add remaining ingredients and 4 cups beef broth or water. Steam 10 minutes. Put in jars. Pressure can for 10 minutes.

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Sweets

(Continued from Page B2)

PEANUT BUTTER MARBLED BROWNIES

- 1 cup butter, melted
 - 2 cups sugar
 - 2 teaspoons vanilla extract
 - 3 eggs
 - ¼ cup baking cocoa
 - 1½ cups flour
 - ½ teaspoon baking powder
 - ¼ teaspoon salt
 - 1 cup milk chocolate chips
- Peanut butter filling:
In a small bowl, beat together until smooth and creamy:
6-ounces softened cream cheese
½ cup peanut butter
¼ cup sugar
1 egg
2 tablespoons milk
- Heat oven to 350 degrees. Grease 13x9x2-inch baking pan. Prepare peanut butter filling. Stir together butter, sugar, and vanilla. Add eggs, beat well. Add cocoa, beat until well blended. Add flour, baking powder, and salt; beat well. Stir in chocolate chips. Remove one cup batter. Pour remaining batter into pan. Spread peanut butter filling over surface. Drop reserved chocolate batter by teaspoonfuls over filling. Using knife, gently swirl for a marbled effect. Bake 35 to 40 minutes. Can be cut into squares or heart-shape with cookie cutter and is good served with whipped cream.
- Marian Zimmerman
Lewisburg

HOMEMADE PEPPERMINT PATTIES

- 3 ounces cream cheese, softened
 - ¼ pound butter
 - ½ can sweetened condensed milk
 - 2½ pounds confectioners' sugar
 - 1 teaspoon peppermint flavoring
- Chocolate pieces to melt for covering
- Mix all ingredients in a large mixing bowl. Chill until cold. Form small-sized patties with a melon scoop or with your hands. Dip in melted chocolate and let set until firm. Serve as an after dinner mint or just to enjoy anytime of the day. They can be boxed for that special valentine gift, too.
- These are not hard to make and might impress your loved one that you took the time to make something instead of buying it.
- Billie Joe Bird
Centre Co. Dairy Princess

MACADAMIA NUT FUDGE

- 2 cups sugar
 - 2 squares unsweetened chocolate
 - Dash salt
 - 1 cup light cream OR half and half
 - 2 tablespoons light corn syrup
 - ¼ cup butter
 - ¾ cup coarsely chopped macadamia nuts
 - 1 teaspoon vanilla extract
- Butter 9x5-inch loaf pan; set aside. Combine sugar, chocolate, and salt in a 3-quart microwave-safe mixing bowl or casserole. Stir in cream and corn syrup; add butter. Microwave, covered, on high 5 minutes. Mix well. Microwave, uncovered, 10 to 14 minutes or until soft ball stage is reached (234-240 degrees). Cool mixture without stirring to 120 degrees at edges. Add nuts and vanilla. Beat until mixture is thick and creamy and starts to lose its shine. Quickly spread in pan. (If fudge is too thick to spread, stir in a few drops of cream). Cool completely. Cut into one-inch square pieces. Store in airtight container in cool, dry place for up to two weeks.