



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, but cannot print each one.

Answers to recipe requests should be sent to the same address.

QUESTION — A York reader is looking for a recipe for apple walnut bread with sugar topping. She said the recipe appeared in this paper under "apple topics" a few years ago. Did anyone clip the recipe? Send it in please.

QUESTION — Mandy Hodecker would like the recipe for key lime meringue pie. She would also like the filling recipe for white whoopie pies.

QUESTION — G. Sweitzer, Airville, would like recipes for canning cantaloupes and for using gray hubbard squash.

QUESTION — Wanda Boop, Mifflinburg, would like recipes for making goat's cheese. She also has goat milk for sale, for which you can contact her at R.2, Box 80, Mifflinburg, PA 17844.

QUESTION — Shirley Schwoerer, Wysox, lost her recipe for Impossible Pineapple Pie, anyone have one for her? Shirley writes (with a smile) that she would be lost without this paper because her hubby says that she can't even boil water without a recipe.

QUESTION — Evan Weidman, Newville, would like a recipe to make a large amount of barbecue sauce.

QUESTION — Howard Pensack, Belvidere, N.J., writes that he has an abundance of garlic and would like a recipe for pickled garlic as produced by the Amish in Lancaster County. Ingredients include garlic cloves, vinegar, onions, green pepper, salt, sugar, dill seed, and mustard seed.

QUESTION — Donna Girardin, Campbell Hall, N.Y., would like a recipe for "half-sour pickles," which she said are often sold at flea markets and fairs. Would appreciate canning instructions to go with it.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that tastes like the hash brown casserole served at Cracker Barrel restaurants.

QUESTION — Elmer McGowan, Millerstown, wants a recipe to make tongue souse.

QUESTION — A Pottsville reader is looking for barley flour and other specialty flours.

QUESTION — Phyllis Stauffer, Carlisle, wants a recipe that Little Caesar's used to have. It was a buttery dip with herbs that they served with breadsticks.

QUESTION — Charles Ensor, Sparks, Md., would like a recipe for sweet Italian sausage.

QUESTION — A reader would like recipes to use barley in stews, as a whole-grain breakfast cereal, etc.

QUESTION — Dianne Decker, Shippensburg, wants a recipe for Shaker Pie, which is a very wet pie made with coconut.

QUESTION — Fern Gerth would like a recipe for lime marmalade.

QUESTION — Lenora Kumler, Duncannon, would like a recipe for flap jacks using eggs, flour, and milk. Flap jacks are fried in an iron skillet like pita bread but eaten like pancakes with butter and molasses.

QUESTION — A reader wants to know where to buy Swiss cheese with a touch of ham and blue cheese by the roll or pound. She can find these items in 4-ounce packages, but they are very expensive. She would also like to know where to buy shrimp chips in a big box.

QUESTION — Barbie Smoker, Quarryville, lost the recipe for Kiwi Jam printed about a year ago. Her family really liked the jam, and she wondered if anyone clipped it and could send it in to be reprinted.

QUESTION — Arlene from Snyder County would like recipes for Swiss Chard.

QUESTION — Lou Ann Sutter, Lebanon, wants to know where she can buy Cento Stuffed Cherry Peppers, only this item, not other Cento products.

QUESTION — Mike would like to know where to purchase goat and sheep milk in Schuylkill County.

QUESTION — Shirley Schwoerer, Wysox, wants to know how to can tiny ears of corn, which she understands is harvested from field corn when it is 2- to 3-inches in length before the tassel begins to show. She found a recipe that is for immediate use, but her family can't eat them that fast so she wants to can the tiny ears in jars. The recipe is for pickling baby ears, but she would like a recipe to can without pickling so that she can use them in dishes such as chow mein.

QUESTION — G. Sweitzer, Airville, would like to know how to make cream of wheat or cream of farina from soft or hard wheat berries using a grain mill. Also, wants cooking instructions.

QUESTION — Cindy Pudliner, New Holland, would like the recipe for the biscuit sold at the restaurant called Joey's, which was located beside the Comfort Inn in New Holland. She used to order the Sausage and biscuits for breakfast. The biscuit made a light, fluffy cake biscuit.

QUESTION — A.W. Good, East Earl, would like to know where to buy Kosher Jel. A previous source is no longer available because the plant burned down.

QUESTION — Barb Gaugher, Mansfield, wanted a recipe for Kosher barrel pickles like those sold at deli counters.

QUESTION — Brenda Houser, Middletown, would like a recipe to make cookies that taste like the ones served at Shady Maple Smorgasboard. The varieties that she likes are Chocolate Chip Truffle, which has a chocolate batter with chocolate chips in it and a soft chocolate center, and Peanut Butter Truffle, which has a peanut butter batter with chopped nuts and a soft peanut butter filling.

QUESTION — K. B., York Springs, would like a recipe to make rotisserie chicken that tastes like that made by Rutter's Mini Market.

QUESTION — Several years ago, J. Rouse clipped a recipe for this section for maple syrup pork chops. Her family loves the recipe, but she lost it. Anyone else clip the recipe? Send it in so we can reprint it. If we do not receive an answer to this request within two weeks, we will drop it.

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. If we do not receive an answer to this request within two weeks, we will drop it.

ANSWER — C. Fields, Topton, wanted the recipe for the Amish Friendship bread starter. She also wanted the starter for a 30-Day Friendship Cake made with sugar, peaches, crushed pineapples, and marachino cherries. Thanks to S. Z., New Holland, for sending the Amish Friendship Bread Starter.

Starter Dough

½ teaspoon active dry yeast
1-ounce warm water
1 tablespoon sugar
1 tablespoon vinegar
½ teaspoon salt
1 cup flour
1 cup milk, room temperature

Dissolve yeast in warm water. Add all ingredients in bowl. Cover with plastic wrap and let stand in a warm place for two days to ferment. It will become bubbly and have a sour smell. After the second day, start your Friendship Bread recipe.

ANSWER — Pat Schreffler requested recipes for pickling zucchini. Here is one from Rachel Glick, New Holland.

Zucchini Relish

18 cups zucchini
4 cups onions
2 red peppers
5 tablespoons salt
1 cup water
6 cups sugar
1 tablespoon tumeric
1 tablespoon dry mustard
1 tablespoon corn starch
1 tablespoon celery seeds

Grind zucchini, onions, and peppers. Mix in salt and let stand overnight. Next day, drain and rinse well in colander. Add remaining ingredients and cook 30 minutes. Seal. Makes about 8 pints.

Freeze Garden Tomatoes For Winter Use

As usual, I grew too many tomatoes this year. Can I freeze them to use later?

Sure! Freezing tomatoes is simpler and if done properly, gives you a fresher flavor that if you canned them. Of course, you can't expect frozen tomatoes to thaw into fresh-from-the-vine ingredients for your salad, but they can be used in recipes that call for cooked or canned tomatoes.

To freeze whole tomatoes, pick tomatoes off the vine when you know you'll be able to freeze them within two to three hours. If you need more time, refrigerate them to keep them as fresh as possible before freezing.

When you're ready, wash the tomatoes thoroughly in cold water rinsing them several times to remove any dirt, or residue. Dip them in boiling water and cover for 30 seconds, using about 1 gallon of water per pound of tomatoes. (Start timing as soon as you drop them in; don't worry if the water stops boiling momentarily). The boiling water will stop the action of natural ripening enzymes that can change the flavor, color, texture and level of nutrients in the tomatoes while they're being stored in the freezer. The boiling water also loosens the skins.

After 30 seconds, remove the tomatoes and dip them in cool water. Peel them and cut off the center core, and cut into pieces if you'd like. Place the tomatoes into freezer bags, squeezing the air out before sealing, or fill rigid plastic freezer containers, leaving only a half-inch space at the top for expansion.

For stewed tomatoes, wash and trim the tomatoes, then cut them into quarters or eighths. Put them into a saucepan and cover and cook for 10 to 20 minutes, until tender. Cool them before packing them in rigid plastic freezer containers. Again, allow a half-inch space for expansion. To make your own homemade tomato juice, prepare the tomatoes as you would for stewed tomatoes. Simmer them for five or 10 minutes and press through a sieve, collecting the juice. If you'd like, add 1 teaspoon of salt per quart.

Chow Line is a service of the Ohio State University. Send questions to Chow Line, c/o Martha Filipic, 2021 Coffey Road, Columbus, OH 43210-1044, or filipic.3@osu.edu.

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