



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 reader wants to know if it's possible to make puffed wheat or puffed rice without much financial investment.

QUESTION — Gerald Nuxoll, Boise, Id., wanted the exact recipe for rice pudding that James Michener describes on pages 4 and 5 of his book, "The Novel." The oven-cooked recipe started with a mixture of rice, milk, eggs, and sugar. After a period of time, cinnamon and raisins were added. Nuxoll has been able to find lots of stovetop recipes but wants an oven recipe. The book setting was in the area covering Lancaster, Berks, Lehigh Counties.

QUESTION — Kris and Susan, readers from New Jersey, want a great recipe for baking Amish-type hard pretzels at home.

QUESTION — A subscriber wants a recipe to make a soft, tasty bread using both whole wheat flour and white flour.

QUESTION — Betty Jakum, Littlestown, wants to know how to prevent soggy pie crust bottoms. Her pies appear to be cooked except the bottom crust is doughy.

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 — 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 — 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 Rutters' Mini Market.

QUESTION — Several years ago, J. Rouse clipped a recipe from 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 — 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 — Lynn Rossi, Lititz, wanted a recipe for marinated mushrooms. Thanks to Bob Rumer, Jenkintown, for sending in a recipe.

Marinated Mushrooms

1 pound fresh firm mushrooms (open cap)
 ½ cup white wine vinegar
 6 black peppercorns
 2 cloves garlic, crushed
 3-ounces olive oil
 3-ounces water
 1 teaspoon salt
 1 bayleaf

Wash mushrooms and discard stems. Pat the caps dry but do not peel them. Combine remaining ingredients, put into a shallow pan and bring to genty boil. Lower heat and cook 15 minutes; add the mushrooms and continue simmering for 5 minutes. Take from heat and let mushrooms cool in pan. Put into a bowl and leave in the refrigerator for a couple of days in the marinade to absorb full flavor. Drain and serve.

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Tomato

(Continued from Page B6)

FREEZER TOMATO PASTE

4 quarts tomato puree
 7 or 8 waxed, 5-ounce paper cups

Plastic wrap
 7 or 8 rubber bands

Use largest pot you have to prevent stove splatters. Bring puree to a bubbling. Simmer and cook, uncovered, until it is reduced to one-third of original volume. Skim off any scum that may form. This will take about two hours. Stir frequently, making sure the bottom of the pot is scrapped often to prevent scorching (more frequently as paste thickens). Lower heat to prevent scorching.

Transfer to double boiler for at least one more hour. (Don't forget to replenish water in bottom of double boiler). Paste is done when it holds its shape in a rounded teaspoon held upside down for 15 seconds without falling.

Let cool thoroughly. Finished paste will have a graininess that commercial mixtures do not. This turns smooth when water is added during use in other recipes.

Pour paste into paper cups, filling to brim. Cover with two layers plastic wrap and secure with rubber bands around rims.

To store more than six months, use two cups and four layers of plastic to prevent freezer burn.

Mrs. Minns
 Geneva, NY

TOMATO SALSA

7 quarts peeled, cored, chopped tomatoes

4 cups seeded, chopped long green chiles

5 cups chopped onion
 ½ cup seeded, finely chopped jalapeno peppers

6 cloves garlic, finely chopped
 2 cups bottled lemon juice
 2 tablespoons salt

1 tablespoon black pepper
 2 tablespoon ground cumin*
 3 tablespoons oregano leaves*
 2 tablespoons fresh cilantro*

Combine all ingredients except cumin, oregano, and cilantro in a large pot and bring to a boil, stirring frequently, then reduce heat and simmer 10 minutes. Add spices and simmer for another 20 minutes, stirring occasionally. Ladle hot into pint jars, leaving ½ -inch headspace. Adjust lids and process in a boiling water canner for 15 minutes.

*Optional.

This recipe works best with paste tomatoes. Slicing tomatoes require a much longer cooking time to achieve desirable consistency.

Alletta Schadler
 Lebanon Co. Extension

MARINATED TOMATOES

3 large tomatoes, thickly sliced

½ cup olive oil

¼ cup red wine vinegar

1 teaspoon salt

¼ teaspoon pepper

½ clove of garlic, minced

2 tablespoons chopped onion

1 tablespoon chopped fresh parsley

1 tablespoon chopped fresh basil

Place tomato slices in shallow baking dish. Combine oil, vinegar, salt, pepper, garlic, onion, parsley, and basil in jar. Cover and shake until well mixed. Pour over tomatoes. Marinate, covered, in refrigerator for several hours. Serves 4 to 6.

Dorothy Aughenbaugh
 Bradford Grange