

Cook's Question

(Continued from Page B8)

Original Buffalo Wings

24 chicken wings, about 4 pounds
Salt and pepper to taste
4 cups vegetable oil
¼ cup butter
2 to 5 teaspoons hot pepper sauce
1 teaspoon distilled vinegar
Blue cheese dressing

Heat oil in deep-fat fryer or large heavy pot to 375-degrees. Cut off tips, and separate each wing at joint. Sprinkle with salt and pepper.

Place half the wings in deep fryer. When wings are golden brown and crisp, remove and drain well. Salt wings to taste. Add remaining wings and repeat frying process. Once wings have drained a bit, place them in a large mixing bowl.

Melt butter in small saucepan. Mix in hot sauce and vinegar. Pour melted sauce over cooked wings, and mix to coat the wings with sauce. Serve with blue cheese dressing.

Makes 24 wings.

ANSWER — Jody Applebee, Pratesburg, N.Y., wants a recipe that tastes similar to chow chow made at Kitchen Kettle Village. Thanks to a Paradise reader for sending a recipe.

Chow Chow

3 quarts green beans
3 quarts yellow beans
3 quarts carrots
2 quarts red pepper
2 quarts kidney beans
1 quart sweet pickles
½ pint onions
1 quart celery
3 pounds cauliflower

Cook together all vegetables, not too soft and wash in cold water after cooked so the chow chow gets nice and clear.

Juice:

2 quarts white vinegar
2 quarts water
7 pounds sugar
2 tablespoons celery salt
14 tablespoons salt

Combine juice ingredients and bring to a boil. Fill vegetables in sterile pint jars or clean quarts, leaving ½-inch headspace. Add pickling solution, leaving ½-inch headspace. Adjust lids and process pints 5 minutes in boiling water bath or 10 minutes for quarts.

ANSWER — Mrs. Arthur Robbins, West Oneonta, N.Y., wanted a recipe for peneche fudge. Norma McClure, York, sent the recipe her late aunt made and the family loved it. This is different than the one printed in last week's issue.

Brown Sugar Candy (Peneche)

4 cups brown sugar
2 tablespoons butter
½ cup milk

Combine ingredients and cook until it reaches a rolling boil for about three minutes until a teaspoon of the mixture dropped in water forms a ball.

Remove from heat and add one teaspoon vanilla and thicken with peanut butter.

Here is a different version from Ruth Aument, Peach Bottom. She writes that this fudge is a little softer. It can also be used as a frosting by adding a few drops of hot water at a time until it reaches spreading consistency. It's very good on apple butter or spice cupcakes and even better on chocolate cupcakes.

Quick Walnut Peneche

½ cup butter
1 cup brown sugar
¼ cup milk
2 cups confectioners' sugar
1 cup chopped walnuts

Butter sides of saucepan. Melt butter in saucepan; add brown sugar. Cook over low heat 2 minutes, stirring constantly. Add milk and continue cooking and stirring until mixture boils. Remove from heat. Cool. Gradually add confectioners' sugar until mixture reaches fudge consistency. Stir in chopped walnuts. Spread candy in buttered 8x8x2-inch pan. Chill. Cut in squares. Makes about 36 pieces.

ANSWER — Madeline Van Leuven, Mantua, N.J., wanted to make chocolate covered pretzels. She has dipped crackers and mini Ritz crackers into chocolate and asked if the same chocolate coating could be used or if a special chocolate needs to be used for the pretzels. Thanks to Joyce Grim, Bucks County, for writing that her church group makes the pretzels. You can use the same milk chocolate as for crackers, but do not cool in the refrigerator as they might become discolored.

Home Gardeners School

MIFFLINBURG (Union Co.) — Don't miss the third annual Home Gardeners' School, presented by Penn State Cooperative Extension in cooperation with area garden clubs.

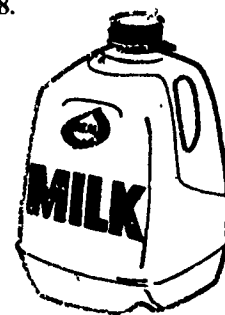
The school is scheduled for Saturday, March 11, from 8:30 a.m. to 3:30 p.m. at Mifflinburg High School, Mifflinburg, Union County.

Sessions includes topics on herbs, shades, perennials, roses, vegetable gardening, floral design, ornamental grasses, garden structures, and soils. Especially timely, after last year's drought, will be the main session presentation by Barbara Martin on Xeriscape — The Watersaving Landscape.

The \$20 registration fee includes a box lunch, snacks, and door prizes.

For more information or to register, call Mary Carbaugh at (570) 275-7848 or write to her at 161 Moser Rd., Danville, PA 17821.

Deadline for registration is Feb. 28.



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