



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. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. 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. You may also e-mail questions and answers to lgood.eph@lnpnews.com

**QUESTION** — Brian Bates, Leesport, wants a recipe for Black Diamond Steak.

**QUESTION** — Lois Hughes, Portage, wants a recipe for the cookie/brownie ingredients placed in a quart canning jar and that resemble sand art.

**QUESTION** — Maria Dalrymple, Shinglehouse, writes that a deceased aunt used to make a fabulous strawberry pie. Unfortunately the recipe was never given to the family in written form, and they miss it every strawberry season. The pie was called President Dwight David Eisenhower's Favorite Strawberry Pie. Any readers have a copy to send?

**QUESTION** — Cindy Stahl has Alpine dairy goats that provide the family with more milk than needed. She would like recipes for milk-based recipes other than puddings, ice cream, cheese, butter, and milk soap. Non-dessert recipes would be most appreciated.

**QUESTION** — Herman Bean, Easton, writes that he is 78 years old. He remembers his grandmother made molasses cookies when he was a small boy. His mother still made them at 95 years of age but died 10 years ago and took the recipe with her. The dough was cut with flower or boy and girl-shaped cookie cutters. When baked, the cookies were about an inch thick, 4-inches high, and 2- or 3-inches wide. They were sort of a grayish color, soft, and had to be put into a can for a couple of days before eating. Bean said, he believes the cookies are a "Dutch favorite."

**QUESTION** — Shirley Schwoerer, Wysox, requests a recipe for canned pickled sausages or ring bologna.

**QUESTION** — A reader would like to have vanilla or lemon pudding recipes used to fill doughnuts.

**QUESTION** — Ruth Erb, Beavertown, wants a recipe called Ann-Margaret's Favorite Chocolate Cake.

**QUESTION** — A reader from Dauphin would like a recipe for society pickles, which she heard stay crunchy after they are canned.

**QUESTION** — Elaine Fyock, Windber, is looking for a recipe for New England clam chowder, which tastes similar to that served at Ponderosa Restaurant.

**QUESTION** — Steven Skramko, Richfield Springs, N.Y., would like a recipe to make Shoe Top cookies, which look like leather used for repairing shoes. He writes the recipe is from 60 years ago.

**QUESTION** Chris Martin, Benton, wanted to know how to make dough pockets similar to "Hot Pockets."

**QUESTION** — The Early American Steam Engine and Old Equipment Society is looking for corn meal recipes. They want to provide a corn meal recipe brochure to those who buy the stone mill-ground corn meal from them. Send recipes to the society in care of Susan Knaub, EASE&OES, P.O. Box 652, Red Lion, PA 17356.

**QUESTION** — Trina Boitnott, Boones Mill, Va., wants a recipe for pecan jelly and other nut-flavored jellies. She tasted pecan jelly in a specialty shop in Virginia. The jelly tasted exactly like pecan pie in a jar.

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

**ANSWER** — A reader requested a recipe for jelly-filled

cookies. Here is a different recipe than the one printed last week. Thanks to Sandy Martin, Denver, for sending the recipe.

**Jelly-Center Cookies**

- 1 1/2 cups brown sugar
- 1 cup butter
- 2 eggs
- 3 3/4 cups flour
- 1 teaspoon cream of tartar
- Pinch salt
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda

Cream butter and sugar. Add eggs. Blend in dry ingredients. Add vanilla. Roll dough into balls. Roll balls in granulated sugar. Make hole in middle and add any flavor jelly desired. Bake at 350 degrees about 10 minutes. Do not overbake.

**ANSWER** — Pa. State Dairy Princess Lori Conelly sent in this recipe that she recommends as a great summer salad.

**Strawberry Pretzel Salad**

- 2 cups coarsely crushed pretzels
- 3 teaspoons sugar
- 3/4 cup butter, melted
- Mix together and press into 9x13-inch pan. Bake at 400 degrees for 8 minutes. Do not overbake. Combine the following:
- 8-ounces cream cheese, softened
- 1 cup sugar
- 9-ounces real whipped cream
- Mix together cream cheese and sugar. Stir in whipped cream. Spread into cooled pretzel mixture. Refrigerate. Combine the following:
- 1 large package strawberry Jell-O
- 2 cups boiling water
- 2 (10-ounce) packages frozen strawberries with juice
- Dissolve Jell-O; stir in strawberries. Put in refrigerator until starting to gel. Spread over cream cheese mixture. Refrigerate.

**ANSWER** — Thanks to Noreen Rouse, Sullivan County dairy princess, for sending these recipes to use with garden greens.

**Cheesy Rye Croutons**

- 1/2 cup butter
- 2 large shallots, minced
- 2 large cloved garlic, minced
- 4 cups 1/2-inch rye bread cubes
- 1/4 cup grated Romano cheese
- Preheat oven to 400 degrees. Melt butter in small skillet. Saute shallots and garlic until tender about 5 minutes. Toss bread cubes, cheese, and butter mixture until bread is well coated. Place on baking sheet in single layer. Bake 12 to 15 minutes, stirring occasionally, until bread is crisp. Store in tightly covered container in refrigerator up to two weeks. Serve on salad.

**Early Lettuce With Lemon Cream Dressing**

- 3/8 cup dairy sour cream
- 1/4 cup light cream or half and half
- 2 tablespoons fresh lemon juice
- 2 teaspoons coarse ground mustard
- 1/4 teaspoon white pepper
- 1/4 teaspoon salt
- Assorted early lettuce: arugula, bibb, watercress, and Belgian endive
- Combine all ingredients except lettuce; mix well. Refrigerate, covered, 2 to 3 hours to allow flavors to blend. Serve over an assortment of chilled early lettuce.

**ANSWER** — Here's another version of the Ozark pudding recipe, which had been requested by Lucy Lowe. It's always amazing to see the many different versions sent for the same recipe. Since we don't test them, it's up to our readers to determine the best version. This one is from Fern Freeman, Ellittsburg.

**Ozark Pudding**

- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla
- 1/2 cup all-purpose flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 2 cups chopped apples
- 1/2 cup chopped walnuts
- Beat eggs, sugar, and vanilla until light and fluffy. Stir dry ingredients together and blend into egg mixture. Fold in apples and nuts. Put in greased and floured 9x9x2-inch baking pan. Bake at 325 degrees for 30-35 minutes. Spoon into dessert dishes, and serve warm with whipped cream.

**Grill It**

(Continued from Page B6)

- 1/4 cup balsamic vinegar
- 1 clove finely chopped garlic
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper

Whisk the above ingredients until well mixed. Add:

- 1/2 cup olive oil
- Whisk again and set aside.
- 1 head garlic

Remove outer skin of the garlic, leaving head intact. Place in aluminum foil and drizzle with 1 tablespoon olive oil. Seal tightly and bake at 450 degrees until soft, about 20-30 minutes. When cool enough to handle, squeeze garlic out of each clove and reserve.

- 6 cloves finely chopped garlic
- 3 tablespoons olive oil
- 1 tablespoon fresh basil, roughly chopped

Saute the above for about three minutes. Be careful not to burn garlic. In a food processor, add the following puree:

- 2 tablespoons olive oil
- 3/4 cup marinated sun-dried tomatoes

Then add:

- 1/2 cup shredded fresh basil (minus 1 tablespoon used above)

- 6 oil-cured black olives, pitted
- 1 teaspoon capers

Puree and set aside. Mix together:

- 1/2 cup ricotta cheese with roasted garlic. Mix until fairly smooth. Set aside.

Prepare 6-8 portabello mushroom caps (about 6-8-ounces each)

Heat grill that has been lined with heavy-duty aluminum foil to hot. Prepare the mushrooms. Remove stems and use them for another recipe. With grill side down, slice part of cap off, making sure not to cut into base. Turn mushroom over so that the cup side is up. Set caps aside.

In base of mushroom, spread one-sixth of tomato mixture inside each one. Spread in each cap 1 heaping tablespoonful ricotta mixture. Place cap back on top of filled mushroom and drizzle with the reserved basil-tomato mixture.

Place filled caps on grill and close. Cook about 15-20 minutes or until caps are soft when you test with a knife.

Serve with balsamic dressing. Lee Laverty, Dover, N.J.

**APPETIZER PIZZAS**

- 1 tablespoon olive oil
- 1 clove garlic, minced
- 10-ounce package refrigerated pizza dough
- 8-ounces pizza sauce
- 4-ounces Canadian-style bacon
- 1/2 cup sliced mushrooms or chopped sweet peppers
- 1/4 cup sliced green onions
- 1/2 cup shredded mozzarella
- 1/2 cup Monterey Jack cheese
- 3/4 teaspoon dried oregano

Combine olive oil and garlic; set aside. Cut roll of refrigerated dough into quarters. Flatten each quarter into a 5-6-inch circle. Brush both sides of the circle with oil mixture.

Place dough circles in center of cooking grill. Grill 6 minutes. Transfer circles, grill side up, to a piece of heavy foil. Spread each with some pizza sauce. Top with bacon, mushrooms, and onions. Sprinkle on cheese and oregano.

Return pizzas on foil to the cooking grill. Grill 7-9 minutes more or until cheese melts and

(Turn to Page B9)

**Extraordinary Veggies Make Great Grill Mates**

Vegetable	Preparation	Grill Time
Bell Peppers	Remove stems Quarter and cut into 1-inch wide strips.	8-10 minutes
Corn	Remove husks and wash. Brush with melted margarine. Wrap in foil.	20 minutes
Mushrooms	Clean and cut into halves	7-8 minutes
New Potatoes	Rinse and cut into wedges Precook until tender (microwave or boil).	5 minutes
Onions	Peel and cut crosswise in 1/2-inch slices	10 minutes
Plum/Roma Tomatoes	Wash and cut into halves lengthwise	5 minutes or until tender
Zucchini	Wash and cut lengthwise, 1/2-inch thick	5-6 minutes