



## 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. 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@lfpnews.com

**QUESTION** — A Newburg reader would like recipes for jams and jellies or fruit spreads without sugar or artificial sweetener. She'd like recipes that taste similar to brands such as Polaner's All Fruit, Spreadable Fruit, or Smucker's Simply 100% Fruit.

**QUESTION** — A reader is looking for a recipe for soft and high oatmeal whoopie pies. The recipe that she has is flat and hard.

**QUESTION** — C. Martin, Benton, is searching for a recipe for hash brown casserole that tastes like the side dish served at Cracker Barrel Restaurants.

**QUESTION** — Doris Martin, Hagerstown, Md., would like a recipe for Italian wedding soup.

**QUESTION** — Sylvia Allgyer, Christiana, would like a recipe for Chicken Kiev.

**QUESTION** — Sylvia Allgyer, Christiana, would like a recipe for sourdough seven grain bread.

**QUESTION** — Eva Mae Oberholtzer, Ephrata, would like recipes to make goat cheeses and soaps. She writes that Michelle Good, Beavertown, had sent in a dairy contest recipe for a goat milk pudding and Eva Mae asks if she would send in more recipes using goat's milk.

**QUESTION** — Shirley Schwoerer, Wysox, wants to know where to buy vanilla beans in bulk other than in a health food store.

**QUESTION** Like many of our readers, Bonnie Koons, Harrisburg, writes that she loves B section and all the recipes she tries from it are great. She wants a recipe for cheesecake cookies, which have a snickerdoodle recipe base, cheesy center, and a cherry on top.

**QUESTION** — It's canning season, writes C. Alleman, Hummelstown. She wants recipes for Vidalia onion relish, pepper cabbage, tomato salsa, and pickled vegetables. Any helpful hints will be appreciated by Carol, who writes that she grabs the paper to read "Cook's Corner" first. She loves cooking and collects cookbooks and recipes, which she uses.

**QUESTION** — A mother wants ideas and recipes to encourage her children to eat more vegetables.

**QUESTION** — Judy Ulrich, York, wants the recipe for Honey Pecan Crunch, a pie that she heard was a winner in state Farm Show competition. The pie was shown on television, and she remembers the pecans were lined up beautifully across the top of the pie.

**QUESTION** — Shirley Miller, Nazareth, would like to find a recipe or booklet about potato flour.

**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** — Summertime brings lots of reunions and gatherings where participants are asked to bring a hot and cold dish. Several readers have requested recipes to take to these events. Send your favorite recipe and any hints to ease the time crunch working mothers face when these events are held in the evening.

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

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

**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.

**ANSWER** — Dawn Black, Chambersburg, wanted a recipe for homemade butter pecan ice cream. Here is a different recipe than that printed last week. Shirley Warzenluft, Robesonia, writes that the family really likes the recipe, which can easily be doubled or tripled for larger batches.

### Butter Pecan Ice Cream

4 tablespoons butter  
 2/3 cup coarsely chopped pecans  
 1 1/2 teaspoons plain gelatin  
 1/4 cup cold water  
 1/3 cup mild-flavored honey  
 1 1/4 cups half and half  
 1 cup heavy cream  
 1/2 teaspoon vanilla extract  
 In skillet, melt 2 tablespoons butter over low heat. Sauté pecans until golden brown. Set aside. In bowl, sprinkle gelatin over cold water. Let stand 12 to 15 minutes to soften.

In a heavy saucepan, combine honey, 1/4 cup half and half, and remaining 2 tablespoons butter. Heat over low heat, stirring occasionally until honey is dissolved. Add gelatin mixture, stir until gelatin is dissolved (do not let boil).

Pour into a bowl and cool to room temperature. Add remaining one cup of half and half, cream, and vanilla. Chill thoroughly. Process in an ice cream machine, adding pecans when almost done, or stir in pecans when processing is finished. Yield: 1 quart.

**ANSWER** — Here are some more recipes in answer to the request of ideas for feeding a houseful of company for a week. Thanks to a Newburg reader for sending these.

#### Breakfast Casserole

8-12 slices bread, cubed OR 6-8 cups cold, shredded cooked potatoes  
 8 eggs, beaten  
 1 pound chipped ham, hot dogs, sausage or bacon  
 1 cup shredded cheese  
 Salt  
 If using sausage or bacon, fry and drain.

Place bread or potatoes in bottom of 9x13-inch baking pan. Sprinkle with salt or seasoning. Pour beaten eggs over bread or potatoes. (A bit of milk can be added to the eggs if you wish). Top with meat. Bake at 325-350 degrees for 45-60 minutes. When done, top with cheese, return to oven until cheese is melted. May be made ahead and frozen before baking.

#### Baked Oatmeal

1/2 cup butter, melted  
 2 eggs, beaten  
 1/2 cup brown sugar  
 3 cups oatmeal  
 1 teaspoon salt  
 2 teaspoons baking powder  
 1 cup milk  
 Raisins, coconut, chopped fruit (optional)  
 Mix butter, eggs, and brown sugar, add remaining ingredients. Can be mixed the night before. Use a 9-inch square pan or baking dish. Bake at 350-degrees for 45 minutes. Delicious for breakfast or as shortcake.

Can be put in the microwave and baked in a covered casserole on high for 15 minutes. Turn dish halfway through if microwave doesn't have a turntable. Remove cover after cooking.

**ANSWER** — A reader wrote that she is new at canning and freezing and would like a good recipe for tomato pasta sauce and instructions on how to freeze it. Thanks to Ann Ella Larue for e-mailing this recipe.

#### Frozen Homemade Tomato Sauce

1/2 bushel tomatoes  
 1 cup parsley  
 2 teaspoons basil  
 6 garlic cloves  
 1/3 cup salt  
 1 teaspoon pepper  
 6 medium onions  
 3 teaspoons oregano  
 1/2 cup packed brown sugar  
 10 1-pint jars or plastic freezer boxes  
 Stem tomatoes and cut into chunks. In kettle, heat tomatoes to boiling, reduce heat and cook tomatoes until very soft, stirring often. Run cooked tomatoes through blender at high speed. Press tomatoes through a coarse sieve or food mill. Return tomatoes to kettle. Chop garlic, onions, and parsley in blender, add to tomatoes along with remaining ingredients, and heat to boiling. Reduce heat, cook uncovered for about 4 hours, until sauce reaches desired consistency. To freeze, pack cool in jars, leaving one-inch space on top. Will keep one year.

#### Busy Day Tomorrow Casserole

1 cup diced chicken, ground beef (fried), ham, Spam, dried beef, etc.  
 1 cup milk  
 1 can cream of mushroom or celery soup  
 1 cup uncooked macaroni  
 1/4 pound diced cheese (American or Velveeta)  
 1 1/2 cups frozen peas or canned corn, if desired  
 Seasoning (salt, pepper, etc.) to taste  
 Mix together all ingredients in casserole dish. Set in refrigerator overnight. Bake at 350 degrees for one hour.

#### Pizza Flavored Casserole

1 pound ground beef  
 1/3 cup chopped onion  
 1 teaspoon oregano  
 1/2 teaspoon salt  
 1 can tomato soup  
 1/3 cup water  
 2 cups cooked noodles or macaroni  
 1/2 cup shredded cheese  
 Brown beef and onion. Cook noodles or macaroni. Mix together all ingredients except cheese. Spread cheese on top. Bake at 350 degrees for 30 minutes.

#### Golden Rice Casserole (Turn to Page B15)

## Jelly

(Continued from Page B2)

Jelly product, but it might resemble one close enough for your purposes. Depending on the sweetness of the fruit, some sugar or artificial sweetener may be added to make the pulp palatable.

Nutritionists warn that jams and jellies that do not use sugar could be more perishable than traditional jams and jellies. They should be processed and stored according to the recipe's instructions.

Here is a recipe with no added sugar.

#### GRAPE CLUSTER JAM

2 1/2 to 3 pounds seedless red or green grapes  
 Unsweetened red or white grape juice, as needed  
 2 teaspoons fresh minced tarragon or 1/2 teaspoon dried (optional)  
 1 package (1-1/4-oz.) no-sugar-needed pectin  
 9 to 10 packets Equal® sweetener or 2-3/4 to 3 teaspoons Equal® Measure™  
 1 to 2 tablespoons lemon juice  
 1. Prepare four 1/2-pint freezer jars according to manufacturer's instructions.

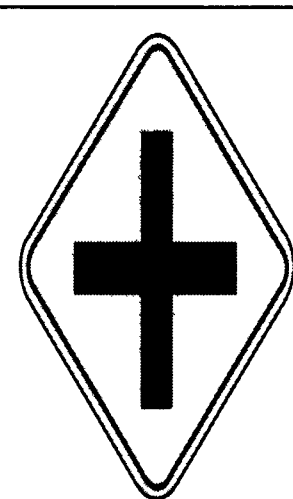
2. Chop grapes to make 4 cups. Place grapes in strainer over glass measuring cup to drain juice, and add enough grape juice to make 1 cup total.

3. Combine grapes, juice and tarragon in medium saucepan; add pectin slowly, stirring constantly to prevent lumps. Heat to boiling over medium-high heat, stirring constantly to avoid scorching. Boil and stir one minute.

4. Remove saucepan from heat; skim foam, if necessary. Let stand one to two minutes, stirring frequently. Stir in sweetener and lemon juice.

5. Fill freezer jars within 1/2-inch of top. Wipe jar rims; cover with lids. Let stand at room temperature four hours. Refrigerate until chilled, or place jam in freezer. Jam may be stored up to three weeks in refrigerator or in freezer up to six months. Makes four 1/2-pint jars.

Nutrition Information per Tablespoon Serving; 10 calories; 0g protein; 3g carbohydrate; 0g dietary fiber; 0g fat; 0g sat fat; 0mg cholesterol; 0mg sodium.



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