



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 a self-addressed stamped envelope. 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 — Durwood Tuttle, Knoxville, makes sweet pickles in a crock that he stores in a cellar. About three weeks ago, a gray fuzzy mold formed all over the crock. He washed the crock thoroughly with bleach water but it doesn't keep the mold from forming again. Any help would be appreciated.

QUESTION — Bob Snyder wants recipes for hot rice.

QUESTION — A reader wants to know why there are strings and other sediments that attach to mixer beaters while mashing potatoes. Is it the potato variety used, the speed used to mash the potatoes or some other reason?

QUESTION — Rachel Musser is searching for a spaghetti sauce recipe that tastes similar to Prego pasta sauce (traditional).

QUESTION — Lynda Bell, Lincoln University, requested two recipes about a year ago, which were answered. Unfortunately, Lynda misplaced the recipes. She writes if readers will send them again, she promises not to lose them this time. She wants a recipe for gingerbread with butterscotch sauce from the Dinah Shore cookbook. She also wants a recipe for horseradish jelly.

QUESTION — Sheila Roney is looking for a sweet potato pie recipe that includes the ingredients of French vanilla pudding, sweetened condensed milk, and cinnamon.

QUESTION — Charles Cramer, New Market, Md., would like a copy of the "Lancaster Level Flo Cookbook (Recipes From the Land of the Pennsylvania Dutch)." His family enjoyed a recipe that they believe was originally published in this 1970's cookbook. The potato salad recipe had a delicious salad dressing.

QUESTION — A reader wants a recipe to make elderberry wine from fresh elderberries.

QUESTION — A subscriber from Leesport writes that she has a problem with sponge and chiffon cakes. Although the cakes bake well, she ends up cutting off one-inch from the bottom of the cake because it is a gummy consistency.

QUESTION — Kenneth Hixon, Warfordsburg, would like a recipe for making gherkin pickles.

QUESTION — Don Love writes that ladies are not the only ones who like the "B" section. He used to manage restaurants in Gillette, Wyoming, and enjoys good old American country cooking. He'd like recipes to make homemade marshmallow creme, homemade cottage cheese, and cream cheese or substitute.

QUESTION — Several months ago Michael Brennan, Wilkes Barre, was at an auction in Sullivan County where he ate chicken noodle soup. He writes that it was delicious and looked to be only noodles and chicken. He believes the people at the food stand were from Berks County and were also selling beef vegetable soup. Brennan would like both recipes.

QUESTION — A reader is looking for recipes for hot pepper jam and for sweet pepper jam that tastes similar to that made by Kitchen Kettle.

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 — 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.

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

QUESTION — Shirley Schwoerer, Wysox, requests a recipe for canned pickled sausages or ring bologna. If we do not receive an answer to this request within two weeks, we assume our readers do not know the answer and will drop the request.

QUESTION — Ruth Erb, Beavertown, wants a recipe called Ann-Margaret's Favorite Chocolate Cake. If we do not receive an answer to this request within two weeks, we assume our readers do not know the answer and will drop the request.

ANSWER — Thanks to Pat Sickler, Shickshinny, who writes that basmati rice is a delicate and fragrant long-grain rice from India. Use as regular rice to make delicious rice pudding. Basmati can be found in most grocery stores in the section that has gourmet rice, grains, and pastas.

Also Pat writes that she tried unsuccessfully to e-mail this information. She and many other readers are making the mistake of typing in a capital "I (i)" instead of a lowercase "i (L)" in two places for the address that is lgood.eph@lnpnews.com

ANSWER — A Somerset reader wanted a recipe for cooked potato salad dressing that is very yellow from including lots of eggs. The dressing is chilled after it is cooked. Thanks to Jean Sarver, Millerstown, for sending a recipe.

Potato Salad Dressing

- 3 egg yolks
 - 2 tablespoons flour
 - 3/4 cup sugar
 - 1/2 teaspoon salt
 - 1/4 cup vinegar
 - 3/4 cup water
 - 2 teaspoons prepared mustard
- Mix all of the ingredients together and cook until mixture reaches a full boil.

When cool, add 2 tablespoons mayonnaise or salad dressing.

ANSWER — Shirley Schwoerer, Wysox, wanted to know where to buy vanilla beans in bulk other than in a health food store. Thanks to Laurie Wagoner who writes that she recommends Penzeys Spices, P.O. Box 933, Muskego, WI 533150. Phone 800-741-7787. She has used this source for years and writes that the spices are superb in quality.

ANSWER — Bonnie Reese, Wellsboro, clipped a wonderful recipe for vegetable pizza from this paper. The recipe had a crust that tasted similar to crescent roll refrigerated dough. She lost the recipe and asked if anyone else clipped it and could send it in to be reprinted. Thanks to Carolyn Landsiedel, Dalton, and Shirley Jane Sipe, York, for sending similar recipes. Shirley writes that a time saver is to purchase fresh veggies from a supermarket salad bar to use instead of chopping your own.

Vegetable Pizza

Crust: Press 1 1/2 packages of crescent rolls into bottom of jelly roll pan. Bake at 350-375 degrees for 10-18 minutes. Cool.

Filling:

- 8-ounces whipped cream cheese
- 1 package dry Ranch dressing mix
- 1 cup mayonnaise
- 4-ounces cheddar cheese, pressed into filling or omitted

Topping: About 3/4 cup each chopped cauliflowerer and broccoli, 1/2 red bell pepper, 1/2 green bell pepper, and 1/2 carrot shredded.

ANSWER — Here are more zucchini recipes requested by Eleanor Kisner, Muncy. Thanks to Madeline Van Luven, Mantua, N.J., Mrs. King, Paradise, and others for sending recipes. More of these recipes will be printed in upcoming issues.

Zucchini Stuffing Casserole

- 4 medium zucchini, sliced 1/2-inch thick
- 3/4 cup shredded carrots
- 1/2 cup onions
- 1/2 cup sour cream
- 6 tablespoons butter
- 2 1/4 cups herbed stuffing cubes
- 1 can cream of chicken soup

Cook zucchini in a little boiling water with salt until tender, drain. In a saucepan, cook carrots and onions in 4 tablespoon butter until tender. Remove from heat, stir in 1 1/2 cups of herbed stuffing, soup and sour cream. Gently stir in zucchini. Turn into 1 1/2-quart casserole. Melt remaining butter. Add remaining cubes. Toss gently and sprinkle on top of casserole. Bake in 350 degree oven for 30-40 minutes.

Makes 6-8 servings.

Zucchini Seafood Casserole

- 4 cups zucchini, diced or sliced
 - 1 1/2 cups Bisquick
 - 1 1/2 cups shredded cheese
 - 1 cup chopped onion
 - 6 1/2-ounce can tuna
 - 1/4 cup vegetable oil
 - 1/4 cup oil
 - 1 teaspoon salt
 - Pepper to taste
- Bake, uncovered, at 400 degrees for 30 minutes.

Zucchini Fritters

- 1/2 cup milk
 - 1 egg
 - 1 cup flour
 - 1 1/2 teaspoon baking powder
 - 1/2 of 1-ounce package ranch-style dip mix
 - 2 cups zucchini, sliced
 - 2-inches oil in bottom of skillet
- Combine milk, egg, flour, baking powder, and dip mix. Dip slices of zucchini into mixture and fry in skillet until lightly browned.

Zucchini Sausage Torte

- 2 pounds zucchini
 - 1/2 pound bulk pork sausage
 - 1/4 cup chopped onion
 - 1/2 cup cracker crumbs
 - 3 eggs, lightly beaten
 - Pinch each of thyme, rosemary, and garlic powder
 - Pepper to taste
 - 1/2 cup grated parmesan cheese
- Cook zucchini whole in boiling salted water 15-20 minutes or until tender. Drain, chop coarsely. Cook sausage and onion together until lightly browned. Add zucchini and all other ingredients, reserving 2 tablespoons cheese for topping. Turn into 9-inch pie plate that has been greased. Sprinkle remaining cheese on top. Bake at 350 degrees for 45 minutes or until firm and brown.

ANSWER — Kenneth Hixon, Warfordsburg, wanted a recipe for stuffing peppers with a cabbage slaw mixture and canning in a pickled vinegar mixture. Thanks to Mrs. King, Paradise, for sending a recipe.

Pickled Stuffed Peppers

Bite-size peppers, stuff with shredded cabbage. Pack into pint jars and add 1/2 teaspoon salt to each pint jar.

Syrup:

- 2 quart vinegar
 - 2 quarts water
 - 10 pounds sugar
- Cook the syrup until sugar is dissolved. Pour into jars and process 10 minutes in boiling water bath.

Thanks to Brenda Baker, Westfield, for sending a different version of stuffed peppers with cabbage slaw.

Stuffed Peppers With Cabbage Slaw

- Hot banana peppers
 - Sauerkraut
 - Cut off stem end of peppers and remove seeds. Stuff with sauerkraut and pack into jars.
- Mix together the following ingredients and bring to a boil:
- 1 1/2 cups sugar
 - 2 cups water
 - 1 cup vinegar
- Pour mixture over peppers and process 10 minutes for pints and 20 minutes for quarts.

ANSWER — A reader wanted recipes using whole grains in bread and dessert recipes. Thanks to a reader who calls herself "Retiring Baker," for writing that she has a cookbook that includes information on adapting any cake recipe that calls for white flour to using a whole grain flour: Add an extra teaspoon of baking powder and an extra egg, substitute white flour with 1/3 cup nonfat dry milk and whole wheat flour. Follow the recipe as printed. She writes that cake will be more nutritious but won't taste much different from that made with white flour.

Following the above information, the reader adapted a crumb cake recipe that her family enjoys. Recently she is using even more whole wheat flour and cutting back on sugar to 2 cups.

Whole Wheat Crumb Cake

- 2 cups white flour
 - 2 cups whole wheat flour
 - 2 1/2 cups brown sugar
 - 1 cup shortening (margarine)
 - 3 teaspoons baking powder
- Mix all the above ingredients into crumbs. Reserve 1 cup crumbs for topping. Combine the following:
- 1/3 cup dry milk powder
 - 3 eggs, beaten
 - 1 1/4 cups water
 - 1 teaspoon baking soda dissolved in small amount of vinegar. Mix all together. Pour into 9-inch round cake pans with a fitted pieces of wax paper in bottom so cake can easily be removed. Sprinkle crumbs on top. Bake at 350 degrees for 25-30 minutes.