



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 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

Notice: Several readers write that they have problems accessing this address. The common mistake is that readers are substituting an "i" for the lowercase "l (L)" needed in two places. If you are having problems reaching this address, please check to make sure you are typing an "l (L)" in both places and not an "i."

QUESTION — Cecile Bartle, Oxford, N.Y., wants recipes using canned baby food.

QUESTION — Gloria Bollinger, Keyman, Md., wants recipes to make watermelon pickles, one using sugar and one sugar-free.

QUESTION — W. Elicker, Dillsburg, wants an old-time recipe for sour pickles.

QUESTION — Margaret Strommer, Media, wants the names of cookbooks or recipes that explain preserving low acid yellow tomatoes. **Editor's Note:** Check out the feature on tomatoes in this week's B section for instructions.

QUESTION — Elaine Fyock, Windber, is looking for a cookie recipe called Cow Patties. She also wants other dessert and snack recipes with a cute farm title.

QUESTION — Betsy Rust, Hamburg, N.J., wants a recipe for plum pieorogies. It's a dough that is filled with small Italian plums.

QUESTION — Mary Gothel, Millerstown, wants a listing of cholesterol counts in all meats, especially venison.

QUESTION — A lady from Blain wants a recipe for chicken cacciatore.

QUESTION — Elam Lapp, Myerstown, wants a recipe for making homemade hard cheese similar to farmers' cheese by using Jersey cow milk.

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

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 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 — 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 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.

ANSWER — A subscriber from Leesport wrote 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. Thanks to Dorothy Stoms, Deerfield, N.J., who writes that a heavy, sticky layer at bottom of sponge and chiffon cakes can be caused by the following:

- Underbeaten egg yolks
- Insufficient mixing of egg yolks with other ingredients
- An important rule to follow is to beat egg yolks until they're lemon colored and thick as whipped cream, then add sugar gradually.

For sponge cake, beat until it is very light and foamy.

Angel food cakes are leavened only with air; whether or not you get a light tender cake, depends on how much you beat your egg white, the lightness with which you fold in the sugar and flour mixture, and the temperature at which the cake is baked. Note: Beat until egg whites are stiff enough to hold up in soft peaks, but are still moist and glossy. Also remember to use very fine granulated sugar as it dissolves faster and cake has a finer texture.

ANSWER — A reader wanted a recipe to make elderberry wine from fresh elderberries. Thanks to Dorothy Stoms, Deerfield, N.J., for sending a recipe from a 1944 cookbook.

Elderberry Wine

Put only enough water with the berries to keep them from burning and cook a few minutes, just long enough to scald thoroughly.

Strain through a cheesecloth, add 8 cups sugar to 10 cups berry juice. Set in cool place to ferment and skim daily until clear. When bubbles cease to rise to top of liquid, it is ready to bottle.

Use only granulated sugar and you will have some of the richest flavored wine you ever tasted.

Yeast is apt to sour the wine and it is a mistake to hurry the fermenting process. The addition of other liquor spoils the fine natural flavor of the elderberries.

ANSWER — Lynda Bell, Lincoln University, requested a recipe for horseradish jelly. Thanks to Marlene Ochs, Reading, for sending a recipe.

Horseradish Jelly

- 2 cups sugar
- 1 cup white vinegar
- ¾ cups horseradish
- ½ bottle liquid pectin

Boil together sugar and vinegar for three minutes. Stir in horseradish and bring to a boil. Remove from heat and skim. Pour into hot sterilized jars. Seal with two-piece lids and process 5 minutes in boiling water bath, making sure jar tops are covered with one-inch of water.

Makes three 6-ounce jars.

ANSWER — Bob Snyder wanted recipes for hot rice. Thanks to Elizabeth Young, Peach Bottom, for sending a recipe. Also check out the Home On The Range page for more rice recipes.

Seafood Rice Casserole

- 1 can cream of celery or mushroom soup
- 1¼ cups milk
- ¼ cup chopped onion
- ¼ teaspoon salt
- 1½ cups minute rice
- ½ pound seafood OR 1 can tuna
- 1 pint frozen peas, thawed
- Cheese slices

Mix soup, milk, and salt in saucepan. Bring to a boil over medium heat. Pour half into greased 1½ quart casserole. In layers, add rice, tuna, peas. Add remaining soup mixture. Top with cheese slices. Sprinkle with paprika. Bake at 375 degrees for 20 minutes.

ANSWER — A reader wanted recipes for hot pepper jam and for sweet pepper jam that tastes similar to that made by Kitchen Kettle. Thanks to Marlene Ochs, Reading, for sending this recipe.

Hot Pepper Jelly

- 6½ cups granulated sugar
- 1½ cups apple cider vinegar
- ¾ cups ground sweet peppers
- ¼ cups ground hot peppers
- 1 bottle liquid pectin

Mix together and bring all ingredients to a rolling boil except the liquid pectin. Let mixture stand 5 minutes. Add liquid pectin and stir well. Pour into prepared jelly jars.

Here is another version for hot pepper jam from Dorothy Stoms, Deerfield, N.J. She writes for sweet pepper jam, use the same recipe but use all sweet peppers.

Hot Pepper Jam

- ½ cup chopped hot peppers
- 1½ cups chopped sweet peppers
- 6½ cups sugar
- 1½ cups vinegar
- 1 box Certo (both envelopes)

Boil together first four ingredients for three minutes, add both envelopes pectin, boil one minute. Let sit five minutes and skim. Pour into jars.

ANSWER — Don Love wanted a recipe to make homemade marshmallow creme. Thanks to a reader from Finger Lakes, N.Y., for sending this recipe.

Marshmallow Creme

- 2 cups sugar
- 1 cup water
- 2½ cups light corn syrup
- ½ cup light corn syrup (lukewarm)
- 1 cup egg whites
- 1 teaspoon vanilla

Boil first three ingredients to soft ball stage (250 degrees). Cool 5 minutes. Meanwhile, place ½ cup lukewarm corn syrup in mixing bowl. Add one cup egg whites. Beat slowly until blended, then beat hard until light and fluffy. Beat cooled syrup in a fine stream into egg whites. When well mixed, add vanilla. Beat hard 3 minutes. Store in jars, but don't cover until completely cooled.

If marshmallow creme seems too soft after it is completely cooled, cook first three ingredients a little longer next time. If it seems too hard, don't cook quite as long.

Here are some flavored versions of marshmallow cream that Dorothy Stoms, Deerfield, N.J., thought our readers would enjoy.

Chocolate Marshmallow Cream

Soften:

- 1 envelope unflavored gelatin in
- ¼ cup milk

Heat together in saucepan:

- 2 cups milk
- ½ cup sugar
- 1 square unsweetened chocolate

Beat with rotary beater. Remove from heat and beat in gelatin. Beat until smooth. Chill until mixture begins to set. Stir in:

- ¼ pound marshmallows (11-16) cut-up
- ¼ cup ground nuts, if desired

Fold in:

- 2 egg whites, beaten stiff
- 1 cup whipping cream, whipped stiff

Chill four hours. Serve in sherbet glasses. Serves 8.

Orange Marshmallow Cream

Heat together in saucepan over low heat:

- 1 cup orange juice
- ¼ pound (11-16) marshmallows, cut up

Stir until marshmallows are dissolved. Remove from heat. Cool. When partially set, fold in:

- ½ cup whipping cream, whipped stiff

Chill 4 hours. Serve in sherbet glasses. Garnish with fresh fruit or berries. 4 servings.

Pineapple Marshmallow Cream

Follow recipe for Orange Marshmallow Cream except, in place of orange juice, use 1 cup crushed pineapple with ½ tablespoon lemon juice. Serves 4.