



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@lfpnews.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 a lowercase "l (L)" in both places and not a lower or uppercase "i" or "I."

QUESTION — A Somerset County reader wants a recipe for black forest cake, which is a chocolate cake combined with cherries and whipped cream.

QUESTION — Cindy Donahue-Varsaci, Beverly, N.J., is interested in finding a recipe for canning pickled beets with hard-cooked eggs. Editor's Note: Pickled beets are canned alone and poured over hard-cooked eggs about 24 hours before serving.

QUESTION — Cindy Donahue-Varsaci, Beverly, N.J., requests recipes for baking canned cakes in a jar. We have printed many of these in the past, so readers send in your favorites.

QUESTION — Mrs. King, Christiana, wants to know where mincemeat can be purchased that tastes similar to the homemade variety that contains apples, vinegar, sugar, and salt. She does not want raisins in it.

QUESTION — Elaine Young, Pitman, would like to know how to make yogurt at home either in an oven or with a yogurt maker. What temperature must the milk be brought to? What temperature should the milk be when the starter is added?

QUESTION — Mrs. Donald Roland, Oxford, wants recipes that wheat and gluten free such as cookies and bread.

QUESTION — In the June 23 issue, a recipe for Rhubarb Custard Pie did not specify how much rhubarb to use or if it should be cooked before placing in the mixture. Geneva Martin, Roxbury, would like details about the recipe sent in by Linda Martin, Lewisburg.

QUESTION — Henry Smith Jr. requests a recipe for pumpkin cookies with chocolate chips and white icing

QUESTION — A Hamburg reader requests a recipe for honey dipped chicken that tastes similar to that served in restaurants.

QUESTION — J. Liston, Preston Co., W.Va. requests a recipe for canning ramps (wild garlic). She wants the ramps to be firm and not soft when the jar is opened.

QUESTION — Sarah Algae requests a recipe for ice cream cake that has a decorative frosting like Carvel ice cream cakes.

QUESTION — Bethany Keeney, Seven Valleys, wants a recipe for baked macaroni made with Cheez Whiz.

QUESTION — Helen Krupski, Peconi, N.Y., wants a recipe for cabbage relish that is served at Plain and Fancy Restaurant, Bird-in-Hand.

QUESTION — Retired dairy farmer Don War-yanka, Irwin, writes that at the York Farmer's Market, he ordered a creamy macaroni dish that was served with stewed tomatoes. That was two years ago, but he has never forgotten how tasty it was. He would like the recipe.

QUESTION — Donna Good, Etters, would like a recipe for cooking sausage, mainly in brown gravy.

QUESTION — Virginia Zimmerman, Lititz, wants a recipe for making beef or pork puddings.

QUESTION — A York County reader wants a recipe for Chicken-Peanut Casserole that tastes like that served at Hershey Farms Res-

taurant.

ANSWER — Here's another recipe for stewed tomatoes sent from Bethany Keeney, Seven Valleys, for the Sensenigs, Ephrata.

Stewed Tomatoes

1 quart tomatoes, pureed
 ¼ cup butter
 ½ onion, chopped
 ½ cup sugar
 2 tablespoons cornstarch
 In medium saucepan, saute onion in butter. Add cornstarch, sugar, and tomatoes. Simmer for 45 minutes, stirring occasionally.

ANSWER — Zayn Muhsin, Philadelphia, would like to have recipes for making processed meats such as sausage, salami, turkey ham, corned beef, bacon, or turkey bacon. Thanks to Cindy Simpson, Fairfield, for sending recipes. The same instructions apply to whichever variety of sausage selected.

East Breakfast Sausage

1 pound ground pork or beef
 ¼-1 teaspoon sage
 ¼-½ teaspoon marjoram
 ¼-½ teaspoon thyme
 ¼-½ teaspoon coriander
 1 teaspoon salt
 ½ teaspoon black pepper
 1-3 tablespoons water
 3 feet sausage casings
 Sausage casings are available from your butcher. Refrigerated they will keep for two years. If using casings, soak in water for two hours or overnight in refrigerator.

Choose the sausage you want to make. Sprinkle the seasonings over the ground meat. Knead until thoroughly blended. Form into patties, a meatloaf or stuff into sausage casings by hand or with a sausage horn. Make a large roll or tie off in 5-18-inch links with a string.

Refrigerate in airtight containers for 2-3 days to allow flavors to blend. If you plan to use the sausage immediately, the spices will not be as strong.

Cooking instructions: Patties: Fry until golden brown. Loaf: Set loaf pan in another pan of hot water in oven. Bake at 350 degrees for 1½ hours or until meat thermometer reaches 160 degrees. Roll or links: Cover with water in fry pan. Simmer 20-30 minutes. Drain water and fry until golden brown. Or use in other recipes.

Only fresh ground meat should be used because the refrigerator life of preservative-free sausage is only 4-5 days. Curing takes 2-3 days. If you cannot use all the sausage, freeze it. It will keep for 1-2 months in the freezer.

Italian Sausage

1 pound medium ground pork or half pork and half beef
 1 medium onion, minced
 1½ teaspoon salt
 1 clove garlic, minced
 1 bay leaf, finely crumbled
 ½ teaspoon black pepper
 ½ teaspoon fennel seed
 ¼ teaspoon paprika
 ½ teaspoon thyme
 ½ teaspoon cayenne pepper
 3 feet sausage casings (optional)

Polish Kielbasa

2 pounds coarsely ground pork butt
 ¾ pound finely ground beef
 1½ teaspoon coarse salt
 1½ teaspoon crushed peppercorns
 1½ teaspoon marjoram
 1 tablespoons paprika
 2 cloves garlic, minced
 1 teaspoon honey (optional)
 ½ teaspoon ground nutmeg
 6-foot sausage casings (optional)

ANSWER — A reader from Blaine had questions about the recipe for Strawberry Delight sent in by Anna Mae Nolt, Shippensburg, who answered that the crushed berries and the 16-ounces of whipped topping are added at the same time as the other ingredients and beaten with a mixer or by hand. The recipe fills two large dishes.

ANSWER — For people who have grapes, try these recipes. If you don't have grapes, you can substitute purchased grape juice.

Lemon Grape Tea

4 cups boiling water
 8 lemon-herb tea bags
 11.5 ounces grape juice concentrate, thawed
 In medium saucepan, pour water over tea bags and let stand, covered, 5 minutes. Remove tea bags. Add undiluted grape juice concentrate and stir to combine. Reheat if necessary. Pour into mugs and garnish with lemon.

Great Grape BBQ Sauce

1 onion, finely chopped
 2 tablespoons vegetable oil
 2 tablespoons chili powder
 11.5-ounces grape juice concentrate, thawed
 2 6-ounce cans tomato paste
 2 tablespoons cider vinegar

From The Garden

(Continued from Page B6)

2 tablespoons salad oil
 1 tablespoon chopped pimento
 1 teaspoon grated onion
 1 teaspoon celery salt or 2 teaspoons chopped celery
 ¼ cup chopped peppers
 1 teaspoon chopped parsley
 3 cups shredded cabbage or 4 cucumbers, peeled and sliced thin

Mix all ingredients together except cabbage or cucumbers. Pour over cabbage or cucumbers. Garnish with sliced olives or sliced radishes. Put into refrigerator. Chill at least one hour before serving.

PA Vegetable Marketing

GREEN BEANS, PEAS, AND CORN

1 can French-style green beans
 1 can whole white shoe peg corn
 1 can small peas
 1 can pimento
 1 green pepper
 4 stalks celery sticks
 1 small onion

Dressing:

1 cup sugar
 1 cup vinegar
 ½ cup salad oil
 1 teaspoon salt (optional)
 ½ teaspoon paprika

Drain green beans, white corn, peas, and pimento. Add green pepper, celery, and onion. Heat and pour dressing over vegetables. Refrigerate overnight. Drain before serving. Serves 6-8.

PA Vegetable Marketing

SAVORY BAKED ZUCCHINI

2 tablespoons butter
 6 small zucchini or summer squash, cut into ¼-inch slices

½ cup chopped red pepper
 1 teaspoon Italian seasoning
 ½ teaspoon salt
 ¼ teaspoon pepper
 ¼ teaspoon garlic powder
 4 eggs

1 cup light cream or half-and-half
 1 cup shredded provolone cheese
 2 tablespoons flour
 1 tablespoon romano cheese

Preheat oven to 350 degrees. Melt butter in a large skillet. Saute zucchini, red pepper, and seasonings until vegetables are tender crisp, about 5 minutes; set aside. Beat eggs until foamy. Stir in cream, provolone cheese, and flour. Add vegetable mixture. Pour into well-buttered 1½-quart rectangular baking dish. Sprinkle romano cheese over top. Bake until knife inserted near center comes out clean, about 40 minutes. Let stand 5 minutes before serving.

Pa. Dairy Promotion

1 teaspoon dry mustard
 ½ teaspoon salt
 1 tablespoon Worcestershire sauce

In medium saucepan over medium heat, cook onion in oil until tender, about 5 minutes, stirring occasionally. Add chili powder and cook an additional minute. Stir in remaining ingredients; heat to a boil, stirring constantly. Stir over low heat 5 minutes to blend flavors. Use to baste meat or chicken when grilling or broiling. Refrigerate any leftover sauce. Makes about 3 cups.

Chilled Grape Souffle

1½-2 quarts wild or Concord grapes
 ¾ cup plus 6 tablespoons sugar
 1 tablespoon unflavored gelatin
 3 tablespoons plus 2 tablespoons cold water
 6 egg whites

½ teaspoon cream of tartar
 1 cup heavy whipping cream
 Whipped cream and mint for garnish
 Wash and peel grapes, separating the skins from the flesh; skins should slip off easily.

In a medium-heavy saucepan, cook the insides of grapes until they turn into juice, about 10 minutes. Makes about 2 cups juice.

Pass juice through a sieve or strainer set over a medium-sized bowl to remove the seeds. Discard the seeds. Add the grape skins and ¾ cup sugar to the juice. Reserve approximately ½ cup mixture to cover bottom of serving dish.

Return mixture to the pan; place on stove and cook the mixture until liquid has been reduced to 1 cup, about 30 minutes.

Add gelatin to cold water in a small dish, stir to dissolve; add to the grape mixture. Remove the grape mixture from the heat and let it cool thoroughly. This can be preserved in jars at this point.

To make the souffle:

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