



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

QUESTION — A reader would like ideas for using garden produce to make one-dish meals.

QUESTION — Mike Cannon, Montgomery Co., wants a recipe for baked lima beans that taste similar to that served at Shady Maple, East Earl. Cannon writes the beans are without a doubt the best he has ever tasted and is worth the trip just for the beans.

QUESTION — A reader wants a recipe for breaded deep fried cauliflower similar to that served at Shady Maple Restaurant.

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

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

QUESTION — Gloria Spangler, Thomasville, has questions regarding a recipe for Ice Cream Desert that ran in the Aug. 11 issue of the paper. How do you add the ice cream to the cake, and when? Do you spread it on the cake?

QUESTION — A Somerset County reader would like a recipe for a batter for french-fried onion rings.

QUESTION — Janet M. Street, Bridgeton, N.J., writes that during this past summer a recipe for crabcakes made from zucchini appeared in the paper. She would like to have a copy of that recipe. Did anyone save it? If so, send it to her at 252 S. Burlington Rd., Bridgeton, NJ 08302.

QUESTION — Luci Essig, Bernville, wants any recipes for using horseradish in different dishes. She would like to know if horseradish could be used as a meat rub or marinade.

QUESTION — Barbara Randall, Bloomfield, N.Y., recently purchased instant Clear Jel at a bulk food store and would like recipes and advice for using it. She also saw regular Clear Jel and a product called Dutch Jel and wanted to know, is the latter item for jams and jellies? She didn't get a company brochure. Randall also sends thanks for all the recipes over the years, especially one for soft chocolate chip cookies with instant vanilla pudding in the dough. She shared that recipe many times.

QUESTION — Ruby Brandt, Mount Joy, wants a recipe for mustard eggs. It is much like red beet eggs, only using mustard instead.

QUESTION — Inez Ware, Waynesboro, Va., noted that ladies at her church are looking for a cookie recipe called "Crybaby Cookies." Another name for them could be "Baby Tears Cookies." Does anybody have the recipe?

QUESTION — Barbara Mayer, North Wales, is looking for a recipe for Amish vanilla pie. It has a regular pastry pie crust, a delicious vanilla custard filling made from corn syrup, and a crumb topping. My husband misses this recipe terribly, she noted.

ANSWER — Barbara Fanning, Southampton, N.Y., wanted a recipe to make and can grape ketchup. Here is one from M.V. Allaire, Tinton Falls, N.J., from Allaire's mother's 1929 "New De-lineator Recipes." Allaire remembers her making it from concord grapes the family grew.

Grape Catchup

- 4 pounds grapes
- 2 pounds sugar
- 1 pint vinegar
- 2 teaspoons cloves
- 2 teaspoons allspice
- 2 tablespoons cinnamon

Wash grapes and remove them from the stems. Place them in a pan and steam them without water until they are soft. Put the fruit through a sieve, add the other ingredients, and simmer the mixture for 20 minutes. Seal it in clean, hot jars.

ANSWER — Joan Chickering, South Deerfield, Mass., wanted a recipe for cucumber soup, which she knows is a cream soup and is cooked. She suspects it includes chicken stock. Here's an answer from Rose Cannata, Covington.

Chilled Cucumber Soup

- ¼ cup butter
- 4 cups chopped, peeled cucumbers
- 1 cup chopped, green onions
- ¼ cup all-purpose flour
- 4 cups chicken broth
- Salt and pepper to taste
- ½ cup coffee creamer
- Cucumber slices for garnish.

Earlier in the day, in a large skillet over medium-high heat, in hot butter, cook cucumbers and green onions until tender. Stir in flour. Gradually add chicken broth, stirring constantly. Cook until mixture thickens slightly and begins to boil. Add salt and pepper to taste. Reduce heat to low; simmer, covered, 10 minutes, stirring occasionally. Refrigerate until chilled.

At serving time, in covered blender container at medium speed, blend about 2 cups of mixture until smooth. Strain mixture; stir in coffee creamer. Garnish with cucumber slices. Makes about 5¼ cups.

ANSWER — Judy McCall, Keymar, Md., had a chocolate cake recipe that used chocolate chips for frosting. She lost it and wanted to know if anyone had the recipe to share. Thanks to two readers, including Barbara Mayer, North Wales, and another reader from across the state.

From Mayer:

Chocolate Cake

- 2 ounces unsweetened chocolate (2 squares)
- ¼ cup flour
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 egg
- 1 cup sugar
- ¾ cup gold water
- ½ cup vegetable oil
- 1 cup semisweet chocolate chips.

Melt chocolate, cool. In bowl, beat egg and sugar, and add water and oil; beat. Stir in melted chocolate and dry ingredients. Mix until blended. Sprinkle top with chocolate chips. Bake at 350 degrees in a greased 8-inch square pan for 32-38 minutes or until toothpick comes out clean.

Another reader:

Magic Fudge Cake

- 2½ cups sugar
- 1 cup evaporated milk
- 1½ cups semisweet chocolate chips
- ½ cup butter
- 1 cup (about 4 ounces) marshmallow cream
- 1 teaspoon vanilla
- 2¼ cups all-purpose flour (not self-rising flour)
- 1½ teaspoons baking soda
- 1 teaspoon salt
- ½ cup firmly packed brown sugar
- ½ cup shortening
- 3 unbeaten eggs
- ¾ cup milk
- ½ cup milk.

Combine sugar and 1 cup evaporated milk in heavy saucepan. Cook over medium heat, stirring occasionally, until a little syrup dropped in cold water forms a very soft ball (230 degrees). Place semisweet chocolate chips, butter, marshmallow cream, and vanilla in large mixing bowl. Add the cooked sugar mixture; blend well. Chill 1 cup of this mixture. Reserve remainder for frosting.

Sift together flour, baking soda, and salt. Set aside. Add brown sugar gradually to shortening, creaming well. Add unbeaten eggs, beating well after each. Blend in the 1 cup chilled fudge gradually and beat well. Combine the milk and 1 teaspoon vanilla and add alternately with the dry ingredients to creamed mixture. Blend well after each addition. Combine walnuts, chopped, and 1 tablespoon flour; fold into batter.

Turn into two 9-inch round layer pans, well greased and lightly floured on the bottoms. Bake at 350 degrees for 30-35 minutes. Cool. Frost with reserved fudge, thinned with 1-4 tablespoons evaporated milk, if necessary.

ANSWER — Mrs. Stoltzfus, Gap, requested recipe for creamy Italian salad dressing and one that is similar to Kraft Zesty Italian. These salad dressings are often used in pasta salads. She also requested a good pasta salad recipe that uses a homemade dressing. Thanks to Twila Martin, Waynesboro, for this recipe:

Pasta Salad

- 2 cups macaroni, uncooked (or any pasta you prefer)
- 1 small onion
- 4 steams celery

2 cups whipped cream or mayonnaise
 ½ to ½ cup prepared mustard
 1-1½ cups sugar
 4 hard-boiled eggs
 Shake of salt and pepper
 Cook pasta in salt water. Dice celery, onion, and eggs. Mix all ingredients with hot macaroni. Chill and serve. Makes 8 cups.

ANSWER — Lisa Diefenbach, Bellefonte, wanted recipes to make either chicken or turkey sausage. Thanks to Sanford Landis, New Providence, for this recipe:

Turkey Sausage

- 2 pounds ground turkey, chicken, or pork on mixture
- 1 tablespoon salt
- 1 tablespoon black pepper
- 2 tablespoons sugar
- 1 tablespoon powdered sage
- ½ teaspoon ground cloves

If you have no stuffing equipment, make flat sausage cakes and fry in oil. Cloves can be eliminated and sage may be increased.

ANSWER — A reader requested recipes using in-season produce such as zucchini, corn, and tomatoes. Thanks to several readers, including Twila Martin, Waynesboro; Tessie Kizis, Newsoms, Va.; Martha Weaver, Newville; and Rebecca Beiler for the following recipes.

From Martin:

Zucchini

- 3½ cups grated zucchini
- 1 cup onion, chopped
- 1 cup Bisquick
- ⅓ cup oil
- ¼ cup Parmesan cheese
- 1 teaspoon parsley
- ¼ teaspoon salt
- ¼ cup cheese (mozzarella, Velveta, American, etc.)

Mix all ingredients except zucchini. Add zucchini last. Pour into buttered 9-inch pie plate. Bake at 350 degrees for 30-40 minutes. Can also make it a one-dish meal by adding:

- ½ cup corn
- 2 small tomatoes
- 1 cup chopped ham.

From Kizis:

Zucchini Pancakes

- 1 ½ cups zucchini (2 small zucchini)
- 1 cup all-purpose flour
- 2 eggs
- ½ cup milk
- 1 teaspoon baking powder
- ½-1 teaspoon salt
- 1 tablespoon vegetable oil
- ½ cup Parmesan cheese, finely grated
- ½ teaspoon granulated garlic (fresh garlic, pressed or finely chopped, is good)
- 1 teaspoon basil
- ¼ teaspoon cracked rosemary
- ¼ teaspoon ground black pepper
- 1-2 tablespoons butter.

Wash zucchini and cut off both ends. Run through a food processor on a coarse shred setting, or grate by hand on the biggest-holed grater you have (it really doesn't take long). In a roomy bowl, lightly beat flour, egg, milk, baking powder, salt, and oil together until blended. Add cheese, zucchini, garlic, basil, rosemary, and pepper. Mix to blend. Heat a large nonstick skillet over medium heat, and coat with butter. Ladle four rounds of batter onto the pan, and cook over medium heat until bottom is browned, about 4 minutes. As with regular pancakes, you can easily smell if you have the heat too high and the pancakes are getting too brown before they start to burn. Flip pancakes and cook a few more minutes. Pancakes will rise up a bit and be springy to the touch when done. Serve with butter and syrup, or fruit if desired. Yields about 24 pancakes.

From Weaver:

Open-Kettle Zucchini

- 2 pounds hamburger
 - 1 onion, chopped
 - 2 pints tomato juice
 - 5 cups zucchini, diced
 - 2 pints corn
 - 2 teaspoons chili powder
 - 3 teaspoons salt.
- Brown hamburger and onion together and 1 teaspoon salt. Have meat. Put zucchini and corn into a kettle. Cook ½ hours. Then drain water off of vegetables. Add tomato juice, hamburger, chili powder, and 2 teaspoons salt. Simmer until soft.

From Beiler:

Summer Vegetable Casserole

- 2 tablespoons butter
 - ½ cup diced green pepper
 - ½ cup diced onion
 - 1 cup corn
 - 1 cup diced zucchini
 - 1 cup diced fresh tomatoes
 - Salt and pepper to taste
 - ¾ cup bread crumbs
 - Grated cheese.
- Melt butter. Add vegetables and saute until tender, about 10 minutes. Season with salt and pepper. Pour into casserole dish. Sprinkle with bread crumbs and grated cheese. Preheat oven to 350 degrees. Bake 30 minutes or until tops turn light golden brown.