



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

QUESTION — Here's an interesting note about what some readers do with the recipes from this column. Toni Kellers, Bedminster Township, writes that she sold 12 cases of jelly using recipes that she clipped from this column. She sells Queen Anne's Lace jelly at the Plumsteadville Grange Farm Market, and also pineapple sage, mint, and green pepper jellies plus peach jam. She lost the recipe for gingerbread-in-a-jar and would like it reprinted. Anyone have it? Toni asks where would I be without you (readers)?

QUESTION — A reader wants nutritious recipes to make in a hurry.

QUESTION — A reader wants recipes for one-dish meals.

QUESTION — Barb Reed, Punxsutawney, wants recipes for bread, cookies, biscuits, pizza dough, and other baked items that do not contain yeast or wheat. She also wants lunch-box ideas to pack for her grandson who has wheat and yeast allergies.

QUESTION — Barbara Shank, Oxford, would like to find a recipe for hot pepper jam or jelly. She brought some at a roadside stand in the New Holland area.

QUESTION — Shirley Runk, Mount Union, wants to know where to find cream of coconut for use in a coconut sour cream cake. Editor's Note: I recall finding canned cream of coconut in the ethnic foods department. I think it's was with foods from Central America. If anyone has additional information, please send it.

QUESTION — Cathy Blowers writes that she forgot to clip out a recipe for making canned tomato soup that tastes similar to Campbell's soup. Anyone have it?

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

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.

ANSWER — Kathy Gephart, Rebersburg, requested a soft chocolate chip cookie recipe that uses instant vanilla pudding in the batter. Thanks to Kathryn Marie Zook for sending her recipe.

Chocolate Chip Cookies

3 cups cooking oil
3 cups granulated sugar
3 cups brown sugar
8 eggs, beaten
4 teaspoons baking soda
4 teaspoons salt
4 teaspoons vanilla
4 teaspoons water
10 cups flour
2 cups chocolate chips
¾ cup instant vanilla pudding

Mix together oil and sugars. Add beaten eggs. Add flour, pudding mix, salt and baking soda. Add water and vanilla. Fold in chocolate chips. Makes approximately 12 dozen cookies. Bake 12 minutes or less at 375 degrees.

S. Jones, Herndon, sends this recipe for a smaller batch that she writes is very good.

Soft Chocolate Chip Cookies

2¼ cups flour
1 teaspoon baking soda
1 cup butter
¼ cup granulated sugar
¾ cup brown sugar
1 teaspoon vanilla
2 eggs
3.5-ounce package instant vanilla pudding mix
12-ounce package chocolate chips

Combine butter, sugars, vanilla, and pudding mix in a bowl. Beat until smooth and creamy. Beat in eggs and vanilla. Gradually add dry ingredients. Stir in chocolate chips. Batter will be stiff. Drop on ungreased cookie sheets. Bake 8-10 minutes at 375 degrees.

ANSWER — Gloria Spangler, Thomasville, requested a complete recipe for Ice Cream Dessert that ran in the Aug. 11 issue of the paper. Thanks to Kathryn Zook; Hermie Potts, N.J., and others for sending recipes.

Ice Cream Dessert

1 chocolate cake mix
1 small box instant chocolate pudding
½ cup oil
1 cup water
4 eggs
2 teaspoons vanilla
Peanut butter
½ gallon vanilla ice cream
Chocolate fudge ice cream topping
Whipped cream topping

Mix first six ingredients and put into two 9x13-inch cake pans. Bake at 350 degrees 15-20 minutes. Spread peanut butter on cake while it is still hot. Cool. About an hour before serving, spread ice cream on top of peanut butter layer and put into freezer. Remove cake from freezer five minutes before serving.

Spread with fudge topping and whipped cream.

ANSWER Janice Wise, Womelsdorf, sent this recipe in answer to the request for recipes using garden produce.

Zucchini Quiche

6 cups zucchini, grated
2 cups onion
2 cups pancake or Bisquick batter
8 eggs
1 cup oil
1 cup cheese (any variety)
½ teaspoon salt
2 cups fresh raw corn (optional)
1 pound ground meat, fried

In a bowl, mix together all ingredients except zucchini. Add zucchini and pour into buttered 9x13-inch baking dish. Bake at 350 degrees for 40-50 minutes or until browned.

CORRECTIONS — In the September 15th issue, the recipe for Magic Fudge Cake should have read ½ cup chopped walnuts instead of milk. Also a correction is needed for Pasta Salad that appeared in the same issue. It should have read 2 cups salad dressing or mayonnaise instead of whipped cream.

ANSWER — J.T. Howdyshell, Bridgewater, Va., requested recipes to make attractive layered soup mixes in mason jars for gifts. Thanks to Nancy Wiker, Lancaster County extension, for sending these recipes.

Split Pea Tortellini Soup

⅔ cup dried cheese-filled tortellini
¼ cup snipped dried tomatoes
⅓ cup dried split green peas
½ cup dried chopped carrots
1 tablespoon instant chicken bouillon granules
1 tablespoon dried minced onion
1½ teaspoons dried basil, crushed
1½ teaspoons dried thyme, crushed
½ teaspoon garlic powder
¼ teaspoon ground pepper

Layer ingredients in a clean one-pint glass canning jar in the following order (from bottom to top); tortellini, dried tomatoes, split peas, carrots, and remaining seasonings. Cover jar and attach gift tag with directions for cooking.

Gift tag directions: Split Pea Tortellini Soup — Empty jar ingredients into a 3-quart saucepan. Add 5 cups water. Bring mixture to boiling. Reduce heater and simmer 50 minutes until peas are tender. Option: Add 1 cup chopped cooked ham or sausage. Makes 4 servings.

Friendship Soup

½ cup dry split peas
½ cup beef bouillon granules
¼ cup pearl barley
½ cup dry lentils
¼ cup dried minced onion
2 teaspoons Italian seasoning
½ cup uncooked long-grain rice
½ cup alphabet macaroni or other small macaroni (can be put in a plastic sandwich bag to make it easier for the recipient to get the macaroni out of the jar).

Additional Ingredients:

1 pound ground beef
3 quarts water
28-ounces diced tomatoes, undrained

In a 1½ pint jar, layer the first eight ingredients in the order listed. Seal tightly. Yield: 1 batch.

Gift tag directions: Friendship Soup — To prepare soup: Carefully remove macaroni from top of jar and set aside. In a large saucepan or Dutch oven, brown beef, drain. Add the water, tomatoes, and soup mix, bring to a boil. Reduce heat, cover and simmer for 45 minutes. Add reserved macaroni, cover and simmer 15-20 minutes or until macaroni, peas, lentils, and barley are tender. Yield: 16 servings (4 quarts).

Survey Shows Sales Increases In Barbecued Pork Sandwich, Pulled Pork

DES MOINES, Iowa — The 2001 Restaurants and Institutions Menu Census shows two pork items in the dozen foods that show the greatest increases as sales gainers.

In describing consumer desires, one chef explains that people want different things that are familiar to them. That is also the theory behind pork advertising and promotions emphasizing the "other" in the Pork. The Other White Meat slogan.

The 2001 Restaurants and Institutions Menu Census shows that in the greatest sales gainers, the barbecued pork sandwich ranked fifth and pulled pork ranked twelfth. The pulled pork sandwich rose 59 percent from the survey two years ago. These cuts are from the shoulder, which is about 17 percent of the pig.

"The increase in the pork that comes from shoulder cuts is important because that's a part that's typically underutilized," said Steve Schmeichel, a pork producer from Hurley, S.D., and chairman of the National Pork Board's Demand Enhancement committee.

"This leading foodservice magazine survey echoes what checkoff-funded research has shown. It also shows that we're ahead of the curve on the ethnic cuisine currently being served and likely to be added to the menus."

The magazine survey shows ethnic cuisine most often represented currently include Mexican, Tex-Mex and Chinese. Pork producers already are allocating some of their checkoff investments to further research Hispanic

marketing efforts and plan to start promotions and advertising in that area in 2002.

By segment, bacon is key to leading sellers in breakfast in casual and family dining, hotel/motel, hospitals and other noncommercial companies such as business, industry and military foodservice.

In the casual dining area, barbecued pork sandwiches are selling well and pork entrees are gaining on menus. For casual dining restaurants planning to add a meat dish to their menus, the most likely offering is a pork tenderloin. Pork chops sell well in the casual dining segment, according to the 2001 Restaurants and Institutions Menu Census.

Also, the pork chop is emphasized in new recipes for foodservice that were developed by some of the pork industry's Celebrated Chefs, a handful of prestigious chefs from around the country that pork producers name as spokespersons in each of the past six years.

For more information on these checkoff-funded programs, check the Internet at www.porkboard.org or call 515-223-2600.

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