



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 — A Perry County reader wants a recipe for pickle relish that tastes similar to that served at food stands that sell hot dogs.

QUESTION — Penny Haber from Bucks County writes that for several years she has used a Victoria Squeeze Strainer to prepare her tomatoes for canning. She has also tried to use it to prepare strawberries and raspberries for jelly making but the proportions have turned out wrong. She would appreciate if readers who have successfully prepared fruit this way send instructions and the proportions of sugar, fruit pectin, and fruit they used.

QUESTION — A Lebanon County reader is looking for a ketchup recipe that was printed last year called "Mother-in-law's Delicious Ketchup."

QUESTION — A Hegins reader wants recipes for serving turnips.

QUESTION — A reader from Greencastle writes that many years ago her grandmother made pan cake using corn meal. The cakes were soft and crunchy. The reader said her experiments with making corn meal pan cakes turn out thick like pancakes. She would like thin-crunchy ones. She has tried many different recipes with no luck. Can anyone help her?

QUESTION — Karen Ramseur, Williamstown, N.J., writes that she attended the Kutztown Pennsylvania German Festival recently. A Pennsylvania German cooking presentation demonstrated drying corn on a double-walled pan with a funnel adaptor at one end to add water. She also attended the country auction featured at the festival and brought a vegetable dryer. Anyone have recipes to instruct her how to dry vegetables? Karen also thanks readers who sent in "wonderful" lemon jelly and cornbread recipes in answer to her requests.

QUESTION — A reader requests the recipe for baked French toast made with a can of apple pie filling. The recipe had appeared recently in this column, she writes, but she lost it.

QUESTION — Gail Silveira would like a recipe for a corn, shrimp soup, which she recalls had been printed in a previous issue. Anyone have the recipe to which she is referring?

QUESTION — Eva Burrell, Glen Gardner, N.J., wants to know how to make filet of beef on the grill by using wet newspapers and encasing meat in a paste made with kosher salt and water. Years ago, the Burrells used this method but can't remember exactly how it was done or the time required to cook per pound. This made the best filet of beef Eva has ever tasted and she would like to use it for several cookouts.

QUESTION — Fern Freeman, Elliptsburg, wants a recipe for black olive bread, which she thinks is a Greek recipe. She purchased some at the West Shore Farmers' Market in Lemoyne.

QUESTION — A Lancaster County reader would like a recipe for watermelon wine and other flavors.

QUESTION — Dave Wilder, Gladwyne, grows lingonberries in Berks County. He wants to know uses for this Old World fruit. The Latin name, Wilder writes, is *Vaccinium vitis-idaea*. Native varieties are sometimes called cowberry.

QUESTION — Martha Weaver, East Earl, would like homemade wine recipes that are sugarless.

QUESTION — Mrs. Thomas Vandzuna, Portage, requests a recipe for sweet sausage. Her son brought some and they love it. Their family buys half a hog and mixes its own mix, and would like to try sweet sausage the next time.

QUESTION — Stephanie Luckenbaugh, Ab-

bottstown, requests a good recipe to make Lebanon bologna.

QUESTION — Sue Hurley, Newville, requests recipes to make different kinds of instant powdered tea mixes, such as raspberry and peach.

QUESTION — Rosalie Nolt wants a recipe for New England clam chowder, similar to Friendly's or Campbell's soup.

ANSWER — Stephanie Luckenbaugh, Abottstown, wanted a recipe for Baby Ruth Cookies. Thanks for Pat Elligson, Millers, Maryland, for sending in a recipe.

Baby Ruth Cookies

1/2 cup butter
3/4 cup sugar
1 egg
1/2 teaspoon vanilla
1 1/3 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 Baby Ruth candy bars, chopped
Cream butter and sugar well. Add eggs and vanilla, mix well.

Combine flour, baking soda, and salt and add to creamed mixture. Stir in chopped candy bars.

Drop by rounded teaspoon two inches apart onto greased baking sheets. Bake at 350 degrees for about 10 minutes.

Remove immediately to a wire rack to cool. Makes about four dozen.

ANSWER — Terry Ulrich, Reinholds, requested for a baked potato soup, which she thinks includes bacon, cheese, and chives. A reader sent in the following:

Baked Potato Soup

2/3 cup butter
2/3 cup flour
7 cups milk
4 large potatoes, baked, cooled, peeled, and cubed (about four cups)
4 green onions, sliced
12 bacon strips, fried, crumbled
1 1/4 cups shredded cheddar cheese
1 cup sour cream
3/4 teaspoon salt
1/2 teaspoon pepper

In a large soup kettle, melt butter, stir in flour, and gradually add milk, stirring constantly until thickened. Add cubed potatoes and sliced onions. Bring to a boil, stirring constantly. Reduce heat and simmer 10 minutes. Add remaining ingredients, stirring until cheese is melted. Serve immediately.

This is a delicious soup but rich. For a lighter version, cut back on the sour cream and add a little more milk.

ANSWER — A Dauphin County reader wants to know how to make ketchup that tastes like the Heinz brand. Thanks to a reader for sending in the following recipe.

Homemade Ketchup

1/2 bushel tomatoes
6 large onions
8 cups sugar
6 tablespoons salt
1 teaspoon cloves
1 teaspoon dry mustard
1 teaspoon cinnamon
1 1/2 cups vinegar

Cook tomatoes until soft and juicy. Drain through a cheesecloth for two hours. Meanwhile, cut up onions and cook until soft. Put onions through the blender, then into a large kettle to cook the ketchup.

Add tomato pulp (discard drained juice). Boil onions and pulp 10 minutes, stirring occasionally. Add remaining ingredients, stirring well, and bring to a good boil. Ladle boiling hot into sterilized jars and cap. Or process in water bath or pressure cooking according to directions. Delicious!

ANSWER — Patricia Pflieger, Milton, requested a recipe for Burnt Sugar Cake. Thanks to Arvilla Keeny, New Freedom, for sending the following recipe.

Burnt Sugar Cake

1 3/4 cups sugar
1/4 cup boiling water
3/4 cup shortening
3 eggs, separated
2 3/4 cups cake flour (may use 2 1/4 cups all-purpose flour and 1/2 cup corn starch sifted together four times)
1/2 teaspoon salt
2 1/2 teaspoons baking powder
1 cup milk
1 teaspoon vanilla

Melt 1/2 cup sugar in a heavy saucepan. Add boiling water and stir well. Set aside to cool.

Cream shortening, add remaining sugar gradually (1 1/4 cups). Add beat egg yolks and mix thoroughly. Sift flour, measure and sift with salt and baking powder. Add dry ingredients alternately with milk. Beat thoroughly after each addition. Add vanilla and burnt sugar mixture. Blend well. Fold in stiffly beaten egg whites. Pour into greased layer pans. Bake at 350 de-

grees 25-30 minutes. Makes two 9-inch layers.

ANSWER — Thanks to the reader who sent in this recipe in answer to a Pine Grove reader's request for soft pretzel recipes.

Cinnamon Sugar Soft Pretzels

3/4 cup warm water
1 tablespoon yeast
1/3 cup brown sugar
1/2 teaspoon salt
1 cup all-purpose flour
1 1/4 cup bread flour
Dissolve yeast in water. Add the remaining ingredients and knead well. Let rise 15 minutes. Roll in pretzel shapes and dip in baking soda water (1/2 cup hot water and 2 tablespoons baking soda). Sprinkle with pretzel salt, place on greased cookie sheets. Bake at 550 degrees for 10 minutes or until golden brown.

Brush with melted butter, roll in cinnamon sugar mixture: 2 cups sugar mixed with 2 tablespoons cinnamon.

Yield: 12 pretzels. Note: Leftover cinnamon mixture keeps well in airtight container.

Thanks to another reader for sending in a recipe that her family thinks results in pretzels that taste like Aunt Annie's.

Delicious Soft Pretzels

1 cup warm water
1 tablespoon yeast
1 teaspoon salt
2 tablespoons sugar
1 tablespoon melted butter
3 cups occident flour

Measure water and yeast into a bowl, stir until dissolved; add sugar, salt, and butter. Add 2 cups flour, beat well. Add remaining cup of flour until a stiff dough results. Knead 5 minutes or until smooth and elastic. Place in a greased bowl; grease top and let rise approximately 40 minutes. Divide dough in half and each half into six parts. Roll each piece into a rope, about 20-inches long. Shape into a pretzel, place on greased cookie sheet. Let rise 5 minutes. Dip pretzels quickly into a boiling baking soda solution: 1 pint water and 2 teaspoons baking soda. Sprinkle with pretzel salt. Bake at 375 degrees for 15 minutes. Dip into butter as soon as removed from oven. Sprinkle with cinnamon, sour cream, and onion powder or whatever you desire.

ANSWER — Thanks to Lydia Sheaffer, Shermas Dale, for sending in a two different methods to make sauerkraut.

Homemade Sauerkraut To Can

1/2 cup salt
4-6 large heads cabbage to make 8-quarts shredded cabbage
4 quarts boiling water
Mix 1/2 cup salt with shredded cabbage in large container. Pour boiling water over cabbage. Pack into three one-gallon crocks. Cover with clean white cloths and a saucer. Let stand one month in cool place.

Pack into 8 hot sterilized jars and seal. Boil one hour in boiling water canner. Let jars set in canner until water becomes cool. Store jars in cool place. Makes 8 quarts.

Another method is to pack shredded cabbage loosely into jars. Put 1 tablespoon salt in each jar. Cover with boiling water. Seal and let stand six weeks in cool place before using. Makes 8 quarts.

ANSWER — Thanks to Sally Ann Stoltzfus, Gap, for sending in a Bisquick mix recipe with several recipes to use it.

Bisquick Mix

5 pounds flour
3/4 cup baking powder
2 tablespoons cream of tartar
2 pounds shortening
1/2 cup sugar
3 tablespoons salt
Mix dry ingredients well. Cut in shortening to make fine crumbs. Use as you would any Bisquick. Keeps well in tightly-covered container.

Pancakes

3 cups mix
1 egg
1 1/2 cups milk
Mix together and fry in skillet until done.

Pizza Crust

2 1/4 cups mix
1/2 cup water
Mix together mix and water. Form into pizza crust. Top with favorite sauce, cheese, and toppings. Bake in 425-degree oven until done.

Biscuits

3 cups mix
3/2 cup milk
Mix together ingredients and bake in 350 degree oven until done.

Shortcake

3 cups mix
1 egg
1 cup milk
Mix together ingredients and press mixture into cake pan or form into individual shortcakes. Bake in 425 degree oven for 7-10 minutes.