



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 — Mary Murray, Mansfield, lost her recipe for chocolate zucchini cake, and would appreciate if a reader could send a recipe that makes a very good moist cake.

QUESTION — A reader would like a diabetic recipe to can peaches using natural pineapple juice without sugar.

QUESTION — Barbara Wiley, Delta, wants a recipe to can stuffed peppers filled with sauerkraut.

QUESTION — Margaret Emerick, Boswell, wants a recipe for banana gobs and for pumpkin gobs.

QUESTION — Anna Thomas, Mifflinburg, wants a recipe to make cheese fudge, which she believes combines Velveeta cheese, butter, peanut butter, and confectioners' sugar.

QUESTION — Eleanor Heinsey, Denver, would like a recipe to make green tomato chutney relish. She also mislaid the recipe for Pineapple Carrot Cake that had been printed in this column. She writes that it was very good and she would like it reprinted. Anyone have that recipe?

QUESTION — Susan Mineitsch is looking for a German apple cake recipe published in this column several years ago. The streusel, she remembers, stays at the top of the cake, instead of dropping down like some apple cake recipes she tried. The recipe she remembers requested buttermilk (not sour milk) and all-purpose (not cake) flour.

QUESTION — A fairly new homemaker wants recipes that are easy but taste wonderful to serve to guests. She would also enjoy any pointers to help entertain guests with ease.

QUESTION — A reader wants recipes to use end-of-season produce.

QUESTION — How about some recipes for dried apple slices and other ways to use an abundance of apples?

QUESTION — Readers would like recipes for preparing pumpkin and squash dishes to serve as a vegetable or main course.

QUESTION — A Leola reader wants a recipe to make beef gravy like that served with Salisbury steak in restaurants.

QUESTION — A reader from Lebanon wants a recipe for pizza sauce that tastes like the Ragu brand.

QUESTION — Gail Silveira would like a recipe for a corn, shrimp soup, which she recalls had been printed in a previous issue. If we do not receive an answer to this request within two weeks, we will assume our readers do not have this recipe.

ANSWER — Eva Burrell, Glen Gardner, N.J., wanted 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. Thanks to Lee Laverty, Mount Joy, for sending the following recipe with English roots.

Steak With Herbs in Newspaper

1 copy of newspaper
1 steak (sirloin, T-Bone, London Broil, or your choice)
Sea salt
Freshly ground black pepper
Olive oil
6 spring onions, thinly sliced
2 tablespoons minced garlic
Any additional herbs of your choice
Open the paper to the middle page, and scatter half the herbs over it. Place the steak in the middle of the paper and season with salt, pepper, garlic and rub with olive oil.

Drizzle with a little extra olive oil. Wrap the paper around the steak, securing it well with lots of string.

Dampen the paper well under the tap. Place parcel directly on the top shelf of a preheated 425 degrees F for 15 minutes, or preferably, cook on the barbecue or on a rack over a camp fire for about 20 minutes on each side. Time of cooking will depend on the thickness of the steak.

ANSWER — David Nissley, Lancaster, requested a recipe for chocolate whoopie pies made with cake mix that are light and fluffy like the ones sold at Root's Market, Manheim. Thanks to a reader who sent one that she writes is used at Hershey Farm Restaurant.

Chocolate Whoopie Pies

1 pound chocolate cake mix
3 $\frac{3}{4}$ ounces flour
4 $\frac{3}{4}$ ounces oil
4 $\frac{3}{4}$ ounces water
4 eggs
Mix low speed for 1 minute, then medium speed 2 minutes. Portion $\frac{1}{4}$ cup for each cookie. Bake for 15 minutes at 350 degrees. Cool.

Filling:

$\frac{3}{4}$ pound butter
 $\frac{3}{4}$ pound shortening
1 $\frac{1}{2}$ pounds confectioners' sugar
1 tablespoon vanilla
Mix together ingredients until fluffy. Put between two cookies.

ANSWER — Luci Essig is looking for a recipe for green tomato mincemeat. Thanks to Sandy Shultz for sending a recipe. She writes, "Sure hope Luci likes this as well as our family does. This was my husband's grandmother's recipe, which we make this about every other year. It is delicious."

Green Tomato Recipe

1 peck green tomatoes, chopped
3 pounds brown sugar
2 pounds raisins
1 $\frac{1}{2}$ cups suet
2 tablespoons salt
2 teaspoons cinnamon
 $\frac{1}{2}$ cup water
1 teaspoon ground cloves
2 teaspoons nutmeg
Grated rind of 1 orange
3 cups chopped apples
3 lemons, pulp and juice only
Chop or slice tomatoes. Sprinkle salt over them and allow to stand one hour. Drain and discard juice. Cover with cold water. Place on stove and bring to a boil for 5 minutes. Drain the liquid. Add suet and $\frac{1}{2}$ cup water. Return to stove and simmer 20 minutes. Stir in sugar and boil until dissolved. Add other ingredients and boil rapidly until thickened, about 20 minutes. Pack into clean, hot jars, and seal immediately.

ANSWER — Thanks to Joan Hollinger, Ocala, Fl., for sending this recipe to use those end-of-season green tomatoes.

Green Tomato Pie

3 cups green tomatoes, sliced
 $\frac{1}{2}$ cup brown sugar
 $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ cup water
2 tablespoons flour
1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon nutmeg
Pastry for 2 (9-inch) crusts
Slice tomatoes in thin rings. Do not pare. Cover with boiling water and let stand 10 minutes. Drain.

Put tomato slices in unbaked pastry shell. Combine flour, sugar, and spices. Add molasses and water. Pour mixture over tomatoes. Cover with top crust. Bake at 425 degrees for 15 minutes, reduce temperature to 375 degrees, and continue to bake 30 minutes. Makes one 9-inch pie.

ANSWER — Thanks to M.V. Runkers III, Parkton, Md., for sending this answer to Dave Wilder's request for ligonberry recipes. Runkles writes that ligonberries (or a very close relative) called "preisselbeeren" are very popular in Germany. The berries are similar to cranberries and make a wonderful garnish for meats and game. Here is a recipe from "Luchow's German Cookbook," a German restaurant founded in 1882 in New York City.

Preisselbeeren Sauce

2 quarts fresh preissel berries
1 pound sugar
Peel of $\frac{1}{4}$ lemon
Peel of $\frac{1}{4}$ orange
1 stick cinnamon
Clean berries. Add sugar, lemon, citrus peels, and cinnamon. Do not add water. Simmer until berries are tender.

Thanks to Frances Homa, Alpha, N.J., for sending recipes for ligonberries.

Berry Orange Relish

2 cups berries
 $\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup light corn syrup

$\frac{1}{2}$ cup golden raisins
 $\frac{1}{4}$ cup orange juice
1 cup orange sections, halved
In saucepan, stir together berries, sugar, corn syrup, raisins, and orange juice. Bring to a boil over medium heat; reduce heat and simmer 5 minutes. Remove from heat. Stir in orange sections. Cover. Chill several hours. Makes 2 $\frac{1}{2}$ cups. This relish is ideal for serving on poultry, pork, or ham.

Berry Walnut Pie

3 eggs
1 cup light corn syrup
 $\frac{2}{3}$ cup sugar
2 tablespoons butter, melted
1 tablespoon grated orange rind
 $\frac{1}{8}$ teaspoon salt
1 cup berries, chopped
 $\frac{3}{4}$ cup coarsely chopped walnuts
In bowl with fork, beat eggs slightly. Beat in corn syrup, sugar, butter, and salt until well blended. Gently stir in berries, nuts, and orange rind. Turn into pastry shell. Bake in 350 degree oven about 1 hour or until knife inserted halfway between center and edge comes out clean. Cool. Makes 8 servings.

ANSWER — A reader wanted recipes for hot dog relish and other relishes to can. Thanks to Mary Murray, Mansfield, for sending the following recipe.

Zucchini Relish

10 cups ground zucchini
4 large onions, chopped
2 red bell peppers, chopped
2 green bell peppers, chopped
Combine zucchini, onions, and peppers.
Pour 5 tablespoons canning salt over mixture. Cover with ice cubes. Refrigerate overnight. Drain next morning.

Pickle Mixture:

2 $\frac{1}{2}$ cups sugar
1 teaspoon turmeric
1 teaspoon nutmeg
1 teaspoon celery seed
 $\frac{1}{2}$ teaspoon pepper
2 $\frac{1}{2}$ -3 tablespoons corn starch
Mix together and combine both mixtures. Simmer 15 minutes. Pack in hot jars and seal.
Thanks to Clara Darman, Lewisburg, for sending the following recipes, which she writes is from the Pennsylvania Grange Cookbook.

Hot Dog Relish

4 cups onion
4 cups cabbage
4 cups green tomatoes
12 green peppers
6 red sweet peppers
 $\frac{1}{2}$ cup salt
6 cups sugar
1 teaspoon celery seed
2 tablespoons mustard seed
1 $\frac{1}{2}$ teaspoon turmeric
4 cups vinegar
2 cups water
Put vegetables through food chopper using coarse blade. Add $\frac{1}{2}$ cup salt.
Let stand overnight. Rinse and drain. Combine remaining ingredients. Pour over vegetable mixture. Heat to boiling. Simmer 3 minutes. Seal in hot sterilized jars. Makes 8 pints.

Sweet Relish

4 cups ground onions
1 medium heat cabbage
10 green tomatoes
12 green sweet peppers
6 red sweet peppers
 $\frac{1}{2}$ cup salt
6 cups sugar
2 tablespoons mustard seed
1 tablespoon celery seed
1 $\frac{1}{2}$ teaspoon turmeric
4 cups cider vinegar
2 cups water
Grind with coarse blade: onions, cabbage, tomatoes, and peppers. Sprinkle with salt, let stand overnight. Rinse, drain, add sugar, spices, vinegar, and water. Heat to boiling. Simmer 3 minutes. Seal in hot sterilized jars. Makes 11 pints.

ANSWER — Anna Bryan, Oxford, N.J., wanted a recipe for pickled red cabbage. Thanks to Frances Homa, Alpha, N.J., for sending her recipe.

Pickled Red Cabbage

Cut two heads red cabbage until shredded in small pieces. Sprinkle 1 cup salt over shredded cabbage and let stand overnight.
Drain off moisture. Let cabbage stand in warm place for several hours.
Boil together the following mixture:
1 gallon vinegar
1 cup sugar
1 teaspoon pepper
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon mace
1 teaspoon celery seed
 $\frac{1}{2}$ cup water
Pour the boiling hot liquid over cabbage. Keep cabbage well covered in earthen crock.