



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 — Rita Oshman, Bloomsburg, would like the recipe for canned tomato juice cocktail that was published last year. She lost the recipe.

QUESTION — Pat Elligson-Millers, Md., is looking for a recipe for cooked cabbage slaw in which the cabbage is chopped, cooked, drained, and tossed in a creamy yellow cooked sweet and sour dressing.

QUESTION — Esther Steinhauer, Clayton, Del., is looking for a recipe for quince jam and advice on how to process it. She also would like other good recipes using quinces.

QUESTION — Bea Johnson, Rising Sun, Md., writes that she remembers her grandmother making apple dumplings, but she did not use a whole cored apple. Instead, she peeled and sliced the apples to put them in the crust. Bea would like the recipe.

QUESTION — Luci Essig, Bernville, wants recipes to make trifles.

QUESTION — Sylvia King, Lancaster, wants recipes for cookies in a jar and also bars in a jar.

QUESTION — Marion Capp wants recipes using cooked red cabbage.

QUESTION — Peggy Chirico, Canadensis, wants a recipe to make pumpkin butter that tastes like the kind made by Baumans.

QUESTION — Ruth Klingler, Selinsgrove, requests recipes for vegetable breads.

QUESTION — A steady reader wants a recipe for "snails," such as the ones sold at The Pie Shoppe, Laughlintown. "Snails" are cookies made with pie dough and rolled in cinnamon and sugar.

QUESTION — A Fleetwood reader is looking for a recipe to duplicate a cake purchased at the outdoor Farmer's Market, Coudersport. It is a yellow cake with an orange marmalade glaze made in a 4x7-inch pan. The vendor called it a "sitting cake" because once you started eating it, you could not stop until it was gone. "How true," the reader reports.

QUESTION — James Breon wants a recipe to make a Reuben sandwich.

QUESTION — A reader wants complete instructions and recipe to make cheese.

QUESTION — Margaret Grieff, Sidman, wants a recipe for fillings and dough to make "Hot Pockets."

QUESTION — Margaret Grieff, Sidman, wants to know if Cool Whip may be interchanged with whipped cream in recipes.

QUESTION — Brenda Martin, Reinholds, wants a recipe to make soy sauce.

QUESTION — Joyce Shoemaker, Mount Joy, wants a recipe for corn fries that taste like those served at Oregon Dairy Restaurant. She writes that the corn fries look like French fries.

ANSWER — Melanie Martin wanted a yogurt recipe that uses Clear Jel or unflavored gelatin. Thanks to Mrs. King who sent a recipe her family enjoys.

Unflavored Yogurt

1 gallon milk
2 tablespoons plain gelatin
Cold water
1 cup plain yogurt
2 cups sugar or honey
¼ cup Jell-O to thicken fruit if desired
Heat one gallon milk to 180 degrees or almost to boiling. Stir in 2 tablespoons plain gelatin dissolved in a little cold water. Cool quickly to 110-115-degrees or until you can hold your hand in the mixture for one minute.

Beat in 1 cup plain yogurt. Set in gas stove undisturbed 10-12 hours.

Beat in 2 cups sugar or honey, ¼ cup Jell-O can be added or thickened fruit.

You can remove one cup before adding sugar or honey and put in freezer to use when making the next batch instead of buying plain yogurt at the store.

ANSWER — Ruth Klinger, Selinsgrove, wanted a recipe for Key Lime Pie. One was printed in last week's column; however, here are two very different recipes, which show there is more than one way to make a pie. Thanks to Frances Homa, Alpha, N.J., and Walter Durling, who writes that bottles of key lime juice from Florida are available in better-stocked grocery stores (in the specialty foods aisle or with lemon and lime juices). The brand he uses has a recipe on the label and the pies taste just like those his mom made when she lived in Key West and had access to real key limes. If you can't find the juice in your supermarket, you can mailorder from Key West Lime Juice — The Flavor of Old Key West, Biddle Enterprises, Inc., Key West Lime Juice, 13995 S.W. 139 Court, Miami, FL 33186.

Mrs. Biddle's Key Lime Pie

14-ounce can sweetened condensed milk
4 egg yolks
3-4-ounces Key Lime juice (depending on taste)

Combine milk and egg yolks at low speed. Slowly add juice, mixing until well blended. Pour into 9-inch graham cracker pie shell and refrigerate overnight, or if preferred, pie may be baked at 350 degrees for 12-15 minutes. Top with whipped cream or meringue and enjoy.

Key Lime Pie

1 baked 9-inch pastry shell
1 tablespoon unflavored gelatin
1 cup sugar
¼ teaspoon salt
4 eggs, separated
½ cup water
1 tablespoon grated lime peel
Green food coloring
½ cup lime juice
1 cup heavy cream, whipped
Mix gelatin, ½ cup sugar, and salt in saucepan. Beat together egg yolks and water. Stir into gelatin mixture. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat and stir in grated peel and lime juice. Add enough food coloring to make a pale, green color. Chill, stirring occasionally, until thick. Beat egg whites until stiff peaks form. Gradually add remaining sugar. Fold gelatin mixture into egg whites and fold in whipped cream. Spoon into pastry shell. Chill until firm. Spread with additional whipped cream. Sprinkle additional grated lime peel around edge of pie. Serve cold.

ANSWER — Velma Boughter wanted a recipe for little hot cherry peppers stuffed with sauerkraut for pickling peppers in a brine and jarred. Thanks to Mary Stover, Loganton, for sending a recipe. No amounts are listed, but it seems easily adjusted to the amount of peppers desired.

Cherry Peppers Stuffed With Sauerkraut
Wash peppers and cut off top. Scoop out seeds (a baby spoon works well). Pack firmly with sauerkraut. Put teaspoon olive oil in bottom of jar. Fit peppers into jars.

Make syrup consisting of half sugar and half vinegar. Boil 20 minutes and pour over peppers. Seal jars in hot boiling water bath for 20 minutes.

ANSWER — A Quarryville reader wanted a recipe for cream cheese icing that can be used to decorate cakes. Thanks to Debbie Reynolds, Wrightsville, for sending a recipe, she says is delicious.

Cream Cheese Icing

3-ounces cream cheese, softened
¼ cup butter, softened
2 cups confectioner's sugar
1 teaspoon vanilla
Mix cream cheese and butter with mixer, beat until fluffy. Add confectioner's sugar and mix thoroughly. Add vanilla and beat. The longer the icing is beaten with a mixer, the fluffier it will become. Spread on cake.

ANSWER — Peaches and pears are so scrumptious in season. A reader wanted recipes to use them. Thanks to Debbie Reynolds, Wrightsville, for sending a muffin recipe that she writes are wonderful served warm or cold.

Fresh Peach Muffins

1 cup chopped peaches
1 teaspoon lemon juice
1 cup milk
1 egg
¼ cup butter
⅓ cup sugar
¼ teaspoon cinnamon
3 teaspoons baking powder
2 cups flour
Sprinkle peaches with lemon juice. Cream

butter and sugar. Add egg and mix well. Stir in milk; add cinnamon, baking powder (3 teaspoons is correct, Pour into tins and bake at 450 degrees for 20 minutes.

ANSWER — Judi Schaffer, Fogelsville, sends in this recipe using end-of-summer cabbage.

Lazy Man's Cabbage Rolls

1 head cabbage, shredded
1 pound ground beef
¼ cup rice
Salt and pepper to taste
1 large can V-8 juice cocktail
14-15-ounce can sauerkraut
Mix ground beef, salt, pepper, and rice. Make meat balls about one-inch in diameter. Put a layer of cabbage, half can of sauerkraut, and the meatballs. Add remaining half of cabbage and sauerkraut. Pour V-8 juice on top. Bring to a boil and reduce heat to low. Simmer until cabbage and meatballs are done, about 30 minutes.

ANSWER Here are some more covered dish ideas from a Chambersburg reader.

Cranberry-Pineapple Salad

20-ounce can crushed pineapple, drained, save juice.
Set pineapple and juice aside. Combine the following and boil to dissolve Jell-O:
Pineapple juice plus enough water to equal 1 cup
6-ounce package strawberry-flavored Jell-O
Mix the following together:
Jell-O mixture
Drained pineapple
16-ounce can whole cranberry sauce
1 teaspoon grated lemon peel
3 tablespoons lemon juice
16-ounce container sour cream
Pour mixture into 9x13-inch pan or 1½-quart mold. Sprinkle with ½ cup chopped English walnuts or pecans. Chill until firm.

Scalloped Pineapple

Combine the following:
½ cup melted butter
¾ cup sugar
3 eggs
½ teaspoon salt
½ cup milk
2 (20-ounce) cans crushed pineapple, drained
3 cups fresh bread crumbs
Pour mixture into buttered 9x13-inch casserole dish. Bake at 350-degrees 30-45 minutes or until gently browned.

ANSWER — A reader wanted recipes to make morning muffins, using carrot, zucchini, mandarin orange, and other flavors. Thanks to Heather Hoover, Souderton; Nancy Kramer, Lebanon, and others for sending recipes.

Hearty Morning Muffins

2 cups flour (any combo of white or wheat flour (contributor likes to add a small amount of soy flour for protein)
1 cup sugar
2 teaspoons baking powder
2 teaspoons cinnamon
2 cups shredded carrots
⅓ cup dried apricots
⅓ cup sunflower kernels
⅓ cup coconut
⅓ cup chocolate chips
1 medium ripe banana, mashed or applesauce
3 eggs
1 cup vegetable oil
2 tablespoons vanilla
Combine flour, sugar, baking soda, and cinnamon. Mix remaining dry ingredients and add. Add banana or applesauce. Beat eggs, oil, and vanilla. Stir in dry until moistened. Put in jumbo or regular muffin cups. Bake at 375 degrees, time varies. Done when browned and toothpick inserted is clean.

Cappuccino Muffins With Espresso Spreads

2 cups flour
¾ cup sugar
2½ teaspoons baking powder
1 teaspoon cinnamon
½ teaspoon salt
1 cup milk
2 tablespoons instant coffee
½ cup butter, melted
1 egg
1 teaspoon vanilla
¾ cup mini-semisweet chocolate chips
Combine first five ingredients. Mix instant coffee into milk. Add butter, egg, and vanilla into milk. Add to dry ingredients just until moistened. Fold in chocolate chips. Fill muffin cups. Bake at 375 degrees 17-20 minutes.
Spread:
4-ounces cream cheese, softened
1 tablespoon sugar
½ teaspoon instant coffee
½ teaspoon vanilla extract
¼ cup mini-semisweet chocolate chips
Combine and refrigerate.