

# My **Hillbilly** Cookbook *Volume II*

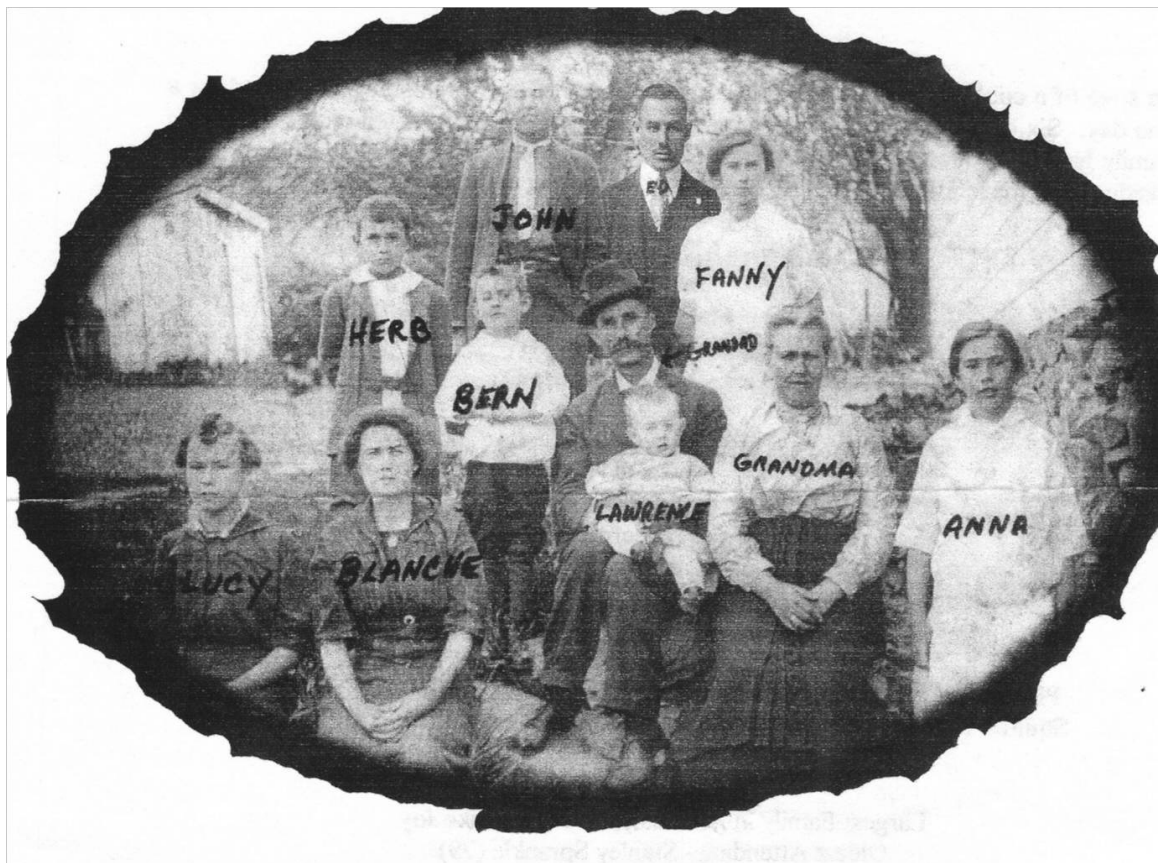
***A collection of recipes from many sources; old cookbooks, newsprint, web postings, flea market hand-written notes, etc. Some are from Mama, Granny, Sundry aunts & uncles, and friends and acquaintances. Some are gleaned from the public domain. Each is a Bone Fide recipe. Enjoy!!!***

***L. Trimmer, Jr.***





Grandpa Charlie & cousin Leo



- Family-

1. Title Page
2. Continued
3. CONTENTS
4. Continued
5. Continued
6. Continued
7. Continued
8. Continued
9. Continued
10. Continued
11. Continued
12. Continued
13. Measurements and Equivalents
14. "Menu for a Barn Raising"
15. "How to make Butter"
16. Continued
17. "How to Corn Beef"
18. "How to make Cottage Cheese"
19. "How to salt-cure Meat in Brine"
20. "How To Make Brandy"
21. "How to make Butter"
22. "How to make Liniment"
23. "How to Make White Bar Soap"
24. "How to make Dandelion Wine"
25. Apple Fritters
26. Apple Mash
27. Apple Roll, Granny's
28. Apple Slump
29. Beans, Baked Lima
30. Biscuits, Buttermilk
31. Christmas
32. Yam
33. Bread, Apple
34. Ginger Bread
35. Rhubarb Bread
36. Spoon Bread, Escarole
37. Bread, Sweet
38. Bread, Sweet, Aunt Ruth's Fruited
39. Bread, Tomato
40. Brownies, Carroll County
41. Brownies, Jack Sprat
42. Brownies, Sweet Potato
43. Butter, from scratch

- 44. Butter, Apple
- 45. Butter, Banana
- 46. Butter, Grape
- 47. Butter, Peach
- 48. Butter, Pumpkin
- 49. Butter, Tomato
- 50. Cabbage, Baked
- 51. Cabbage, Uncle Kermit's BBQ'd
- 52. Granny's Corned Beef and Cabbage
- 53. Skillet Cabbage
- 54. Cake, Ash
- 55. Cake, Blackberry
- 56. Cake, Butter
- 57. Cake, Buttermilk
- 58. Cake, Fig
- 59. Cake, Grandma's Holiday
- 60. Cake, Blackberry Jam
- 61. Cake, Patience
- 62. Cake, Peanut butter
- 63. Cake, Poke
- 64. Cake, Granny's Sausage
- 65. Cake, Shoo-Fly
- 66. Cake, Sweet Potato
- 67. Cake Sweet Potato, Pound
- 68. Cake, White with Granny's Vanilla Sauce
- 69. Candy Corn
- 70. Candy ,Old Fashioned Hard
- 71. Candy, Peanut Butter
- 72. Carrots in Cider
- 73. Honey Carrots with Sweet Pickle
- 74. Casserole, Lima Bean and Sausage
- 75. Casserole, Cornbread
- 76. Casserole, Pineapple and Cheese
- 77. Casserole, Pork Chop Rhubarb
- 78. Casserole, Squirrel
- 79. Casserole, Turnip
- 80. Catsup, Walnut
- 81. Chicken and Dressing
- 82. Chicken and Dumplings, Aunt Mildred's
- 83. Chicken, Fried, Aunt Mildred's
- 84. Chicken, Southern Fried
- 85. Chicken Pot Pie
- 86. Chicken Spaghetti, Granny's
- 87. Chicken and Stuffing, Cornbread
- 88. Chitterlings (chitlin's), Down Home Chitterlings
- 89. Chitlin's, Boiled

- 90. Cobbler, Blackberry
- 91. Cookies, Butter
- 92.       Vanilla Butter
- 93. Cookies, Cornflake
- 94. Cookies, Honey Gingersnap
- 95. Cookies, Molasses (2)
- 96. Cookies, Soft Molasses
- 97. Cookies, Grandma's Oatmeal Raisin
- 98. Cookies, Peanut Butter
- 99. Cookies, Persimmon (2)
- 100.       Cookies, Vinegar
- 101.       Cookies, York
- 102.       Corn, Fried, Granny's Fried
- 103.       Corn, Southern Fried
- 104.       Corn Bread, Black-eyed
- 105.       Corn Bread, Granny's Cracklin'
- 106.       Corn Bread, Granny's Everyday
- 107.       Corn Cakes
- 108.       Corn Fritters
- 109.       Corn Meal Mush
- 110.       Corn Meal Mush, Dad's Fried (+ 1)
- 111.       Pickled Corn
- 112.       Corn Syrup
- 113.       Cottage Cheese
- 114.       Cucumbers, Baked
- 115.       Custard, Egg, Baked
- 116.       Dandelion Blossoms, Sautéed
- 117.       Dandelions, Fried
- 118.       Dandelion Fritters
- 119.       Dandelions, Saute'd
- 120.       Dirty Rice, "Company's Comin'"
- 121.       Dough, Fried
- 122.       Dough, Sweet
- 123.       Dumplings, Apple
- 124.       Dumplings, Apple, Boiled
- 125.       Dumplings, Blackberry
- 126.       Dumplings, Clootie
- 127.       Dumplings, Egg
- 128.       Dumplings, Liver
- 129.       Dumplings, Tomato
- 130.       Eggnog, Granny's
- 131.       Pickled Eggs
- 132.       Pickled Eggs, Zippy
- 133.       Yeller Eggs, Grandpa's
- 134.       Eggplant Fritters
- 135.       Fiddleheads in Garlic

- 136. Fiddleheads in Lemon Butter
- 137. Marinated Fiddleheads
- 138. Fiddleheads, Sautéed with Garlic and Parsley
- 139. Frog Legs, Deep-Fried
- 140. Frosting, Butter
- 141. Frosting, Grandma's Caramel
- 142. Fudge, Aunt Janet's Cherry-Vanilla
- 143. Fudge, Grandma Puckett's
- 144. Fudge, Old Fashioned
- 145. Fudge, Granny's Old Fashioned
- 146. Gingerbread, Granny's
- 147. Gingerbread, Old Fashioned
- 148. Gingerbread, Spicy
- 149. Gingerbread, Sticky
- 150. Goober Pies
- 151. Goulash, Beef
- 152. Gravy Secrets
- 153. Gravy, Chicken
- 154. Gravy, Chocolate
- 155. Gravy, Hamburger
- 156. Gravy, Sweet Onion
- 157. Gravy, Tomato
- 158. Gravy, Tomato, and rice
- 159. Greens, Bitter
- 160. Greens, Collard
- 161. Greens, Collard, with Ham Hocks
- 162. Greens, Collard, with Lima Beans and Smoked Turkey
- 163. Greens, Collard, with Onions and Bacon
- 164. Greens, Billy's Favorite Smoky Collard
- 165. Greens, Dandelion, with Garlic and Butter
- 166. Greens, Fried mixed
- 167. Greens, Mustard with Smoked Pig Tails
- 168. Green Beans and Potatoes
- 169. Grits, Baked Wedges
- 170. Grits, Cheese with Bacon and Eggs
- 171. Grits, Creamy
- 172. Grits, Fried
- 173. Grits, Garlic Baked with Cheese
- 174. Grits and Greens Dinner Bake
- 175. Groundhog (or 'coon), Stewed
- 176. Gumbo, Little Game
- 177. Ham, Glazed
- 178. Ham, Stuffed
- 179. Hash, Venison
- 180. Hog Maws
- 181. and Chittlin's

- 182. Hominy Fritters
- 183. Honey Walnut drop
- 184. Horseradish
- 185. Ice Cream
- 186. Ice Cream, Brown sugar
- 187. Icing, Vinegar
- 188. Jam, Blackberry
- 189. Jam, Strawberry
- 190. Jam, Tomato
- 191. Jambalaya, Squirrel
- 192. Jelly, Beet
- 193. Jelly, Grape
- 194. Jelly, Honey
- 195. Kale, Creamed
- 196. Kale and Mushroom Saute'
- 197. Kale with Marinated Onions
- 198. Kidneys, Sauteed with Bacon
- 199. Liver and Onions
- 200. Marmalade, Orange
- 201. Mincemeat
- 202. Muffins, Applesauce
- 203. Muffins, Aunt Millie's Applesauce
- 204. Muffins, Mom's Corn
- 205. Muffins, Granny's Every day
- 206. Noodles, Egg
- 207. Okra, Fried (2)
- 208. Onion Patties
- 209. Orange-ade
- 210. Oxtails and Buttered Rice
- 211. Pancakes, Granny's Buttermilk
- 212. Pancakes. Corn meal
- 213. Pancakes, Cornmeal, Sassyfrass
- 214. Pancakes, Potato, German
- 215. Pancakes, Mashed Potato
- 216. Parsnips, Baked
- 217. Partridge Casserole
- 218. Black-eyed Peas and Hog Jowls
- 219. Young Peas and Potatoes in White Gravy
- 220. Peppers, Pickled Sweet
- 221. Persimmon Roll with Orange-Brandy Sauce
- 222. Pickle, Watermelon Rind
- 223. Pickles, Candied
- 224. Pickles, Garlic-Okra
- 225. Pickles, Mountain Mustard
- 226. Pie, Angel, Mother's
- 227. Pie, Apple, Skillet



- 228. Pie, Bean
- 229. Pie, fresh Berry
- 230. Pie, Brown Sugar
- 231. Pie, Buttermilk
- 232. Pie, Butterscotch
- 233. Pie, Butterscotch, Granny's
- 234. Pie, Butterscotch, Great-Grannie's
- 235. Pie, Cantaloupe
- 236. Pie, Chicken
- 237. Continued
- 238. Pie, Chocolate
- 239. Pie, Cornmeal (2)
- 240. Pie, Cottage Cheese
- 241. Pie, Cranberry
- 242. Pie, Crow
- 243. Perfect Pie Crust Tips
- 244. Pie, Egg, Old Fashioned
- 245. Pie, Fried Apricot
- 246. Pie, Funeral
- 247. Pie, Grapefruit Custard
- 248. Pie, Harvest
- 249. Pie, Lemon
- 250. Pie, Marlborough
- 251. Pie, Mincemeat
- 252. Pie, Molasses
- 253. Pie, Oatmeal
- 254. Pie, Peach
- 255. Pie, Rhubarb
- 256. Pot Pie, Squirrel
- 257. Pie, Sweet Potato
- 258. Aunt Mildred's Raisin Pie
- 259. Mom's raisin sour cream pie
- 260. Pie, Rhubarb Custard
- 261. Pie, Shepherd's
- 262. Pie, Shoofly
- 263. Pie, Sweet Potato
- 264. Pie, Granny's Sweet Potato
- 265. Pie, Green Tomato
- 266. Pie, Granny's Transparent
- 267. Pie, Venison
- 268. Piggies in a Blanket
- 269. Pig Stomach, Roasted
- 270. Pig Tails and Peas
- 271. Pigeon Casserole
- 272. Salt Pork with Cream Gravy
- 273. Possum Pot Pie



- 274. Possum Roast
- 275. Possum, Stuffed
- 276. Potatoes, Granny's Creamed
- 277. Potatoes and young Peas in White Gravy
- 278. Pudding, Biscuit
- 279. Pudding, Bread
- 280. Pudding, Bread, Old Fashioned
- 281. Pudding, Chocolate
- 282. Pudding, Mom's Corn
- 283. Pudding, Lemon Sponge
- 284. Pudding, Molasses, Granny's
- 285. Pudding, Persimmon (2)
- 286. Pudding, Rice
- 287. Pumpkin Log
- 288. Quail, Barbecued
- 289. Quail, Sweet and Sour
- 290. Rabbit, Braised
- 291. Rabbit Casserole with Dumplings
- 292. Creole Rabbit
- 293. Rabbit, Fried, Mountain Fried
- 294. Young Jackrabbit
- 295. Relish, Pear, Ma Hannah's
- 296. Rolls, Butter
- 297. Salad, Bean
- 298. Salad, Cranberry, Granny's Thanksgiving
- 299. Salad, Dandelion
- 300. Salad, Dandelion Surprise
- 301. Salad, Rabbit
- 302. Salad, Sweetbreads and Cucumber
- 303. Salt Pork with Cream Gravy
- 304. Sauce, Hard
- 305. Sauce for Spaghetti (or Lasagna)
- 306. Sausage, Bear
- 307. Scrapple
- 308. Scrapple, Basic Recipe
- 309. Scrapple, Liver
- 310. Shortbread, Granny's
- 311. Shortbread Squares, Orange
- 312. Shortcake
- 313. Soap, Honey
- 314. Soup, Acorn
  - 315. Granny's Cabbage and Potato
  - 316. Chicken, Aunt Ike's
  - 317. Chicken Foot
  - 318. Collard
  - 319. Escarole and Lentil

- 320. Grouse
- 321. Lima Bean, Corn, and Chicken
- 322. Pinto Bean
- 323. Mushroom and Kidney
- 324. Snapper
- 325. Squirrel
- 326. Tomato
- 327. Turkey and Dressing
- 328. Turnip Green
- 329. Souse (pickled Pork)
- 330. Homemade Souse, Granny's
- 331. Spinach Patties
- 332. Squirrel, Barbecued
- 333. Steak, Chicken Fried
- 334. Country Fried with Gravy
- 335. in the Oven
- 336. Steak and potato Skillet
- 337. Stew, Brunswick
- 338. Catfish
- 339. Crow and Mushroom
- 340. Elk (or Venison) with Acorn Dumplings
- 341. Frog Leg
- 342. Groundnut (peanut)
- 343. Oxtail
- 344. Rabbit, Auntie Ellen's
- 345. Rabbit, Granny's
- 346. Stickies, Grandma's
- 347. String Beans and Bacon
- 348. Stuffing, Granny Daisy's, with giblet gravy
- 349. Old Fashioned
- 350. Sweetbreads, Sauteed with Ham
- 351. Sweet Potato Fries
- 352. Syrup, Corn Cob
- 353. Tomato Loaf
- 354. Tomatoes, Baked Green
- 355. Fried Green
- 356. Scalloped
- 357. Stewed
- 358. Tripe
- 359. Baked
- 360. Fried
- 361. with Pig's Feet
- 362. in Tomato Sauce
- 363. Turnips, Mom's
- 364. Turnip Slaw
- 365. Turnips, Twice Cooked

- 366. Turtle, Fried**
- 367. Venison, Creamed**
- 368. Venison, Grilled**
- 369. Venison Medallions with Lentils**
- 370. Watermelon Rind, Pickled**
- 371. Wine, Rhubarb**
- 372. Wine, Strawberry**
- 373. Yogurt**
- 374. Continued**



## MEASUREMENTS

1 wineglass 1/4 cup  
1 jigger 1.5 fluid ounces  
1 gill 1/2 cup  
1 teacup a scant 3/4 cup  
1 coffee cup a scant cup  
1 tumbler 1 cup  
1 peck 2 gallons - dry  
1 pinch or dash what can be picked up between thumb and first two fingers; less than 1/8 teaspoon  
1/2 pinch what can be picked up between thumb and one finger  
1 saltspoon 1/4 teaspoon  
1 kitchen spoon 1 teaspoon  
1 dessert spoon 2 teaspoons or 1 soup spoon  
1 spoonful 1 tablespoon more or less  
1 saucer 1 heaping cup (about)  
1 penny weight 1/20 ounce  
1 drachma 1/8 ounce  
60 drops thick fluid 1 teaspoon  
1 ounce 4 1/2 tablespoons allspice, cinnamon, curry, paprika or dry mustard  
or 4 tablespoons cloves or prepared mustard  
or 3 1/2 tablespoons nutmeg or pepper  
or 3 tablespoons sage, cream of tartar or cornstarch  
or 2 tablespoons salt or any liquid  
1 pound 2 cups liquid  
or 4 cups flour  
or 8 medium size eggs with shells  
or 10 eggs without shells  
or 2 1/2 cups confectioners' sugar or packed brown sugar  
or 4 cups grated cabbage, cranberries, coffee or chopped celery  
or 3 cups cornmeal  
or 2 cups uncooked rice  
or 2 3/4 cups raisins or dried currants  
Butter the size of an egg 1/4 cup or 2 ounces  
Butter the size of a walnut 1 tablespoon  
Butter the size of a hazelnut 1 teaspoon  
Temperatures

Very slow oven below 300°F  
Slow oven 300°F  
Moderately slow oven 325°F  
Moderate oven 350°F  
Moderately hot oven 375°F  
Quick oven 375 - 400°F  
Hot oven 400-425°F  
Very hot oven 450-475°F  
Extremely hot oven 500°F or more

## MENU FOR A BARN RAISING

115 lemon pies  
500 fat cakes (doughnuts)  
15 large cakes  
3 gallons applesauce  
3 gallons rice pudding  
3 gallons cornstarch pudding  
16 roasted chickens  
3 hams  
50 pounds of roast beef  
350 light rolls  
16 loaves fresh baked bread  
3 gallons beet pickle and pickled eggs  
2 gallons pickles (sweet)  
1 gallon bread and butter pickles  
2 gallons chow-chow  
6 pounds prunes stewed  
1 large crock stewed raisins  
5 gallons white potatoes, boiled  
5 gallons sweet potatoes, baked  
  
I want to add:  
20 shoo fly pies  
3 roasted Pig's Stomach  
3 gallons coleslaw

This should serve 175 men and 25 women.

## HOW TO MAKE BUTTER

Recipe instructions by Rose Adamson (born 1914)

Step 1: Collecting the cream: You must first get the cream. You do this by letting the raw whole milk sit for several hours. The cream will naturally float to the top. You can skim this off the top of the milk. We used a 'cream ladle' which was a large spoon shaped piece of tin with holes in it - the holes being about 1/16 inch in diameter. The milk ran out the holes but the cream wouldn't. The cream was collected and put in the root cellar, the coldest place we had. Every morning we collected the cream from the previous day's milking and added it to the other cream we had collected. After about a week we had enough cream to make a batch of butter. Note: the colder the milk the thicker the cream. If you have the refrigeration, get the milk as cool as you can without freezing it. Otherwise put it into a cool creek if you have one handy.

Step 2: Souring the cream: As you can imagine, our cream was already quite sour after a week of gathering the cream in a root cellar that didn't get any colder than 60 degrees F. If it was in the Winter and the cream hadn't soured, we brought it in the house and set it on the counter for 24 hours so it could begin to sour. Note: The butter will not separate easily from fresh cream if it hasn't soured.

Step 3: Get the cream temperature right: The butter will not separate from the cream if it is too hot or too cold. Room temperature is best - say 50-68 degrees. It should not be even close to the melting point of butter. If your cream has been sitting out on the counter you can ignore this step.

Step 4: Churn your cream: Put the cream in a butter churn. Do not fill it over half full. There are two types: the vertical plunger churn and the rotating paddle churn. Which ever type you use, churn the butter in a steady and methodical motion. With a vertical plunger churn, raise it all the way up and push it all the way down in one second cycles. Gradually turn the plunger as you do this. If you have a paddle churn, turn it about one revolution every second. Separating the butter from the 'butter milk' is not a fast process. Depending on conditions it could take you from 1/2 hour to forever! When one hand gets tired, switch! A different feel is one of the indications that it is getting done. It got thicker, then shortly thereafter the butter separated out. You can also take a look inside and see what progress you are making.

Step 5: Separate the butter from the buttermilk: You can use the cream ladle or the butter paddle. This resembles a large wooden spoon 3 inches in diameter, only almost flat. Carefully scoop the floating butter off the top of the buttermilk and place it in a bowl.

Step 6: Remove all the remaining buttermilk from the butter: Using the butter paddle, work the butter back and fourth on the sides of the bowl. As the buttermilk comes to the surface pour it out of the bowl.

Step 7: Wash the butter: Pour a small amount of very cold water into the bowl and work the butter like you did before. As the water becomes discolored, pour it out and pour in more cold water and continue to work it. Continue this process until the water remains clear. Note: It is important to work all the buttermilk out of the butter as it will go rancid if you don't. And it will ooze and run, most distasteful to the more delicate souls among us.



Step 8: Add salt: Sprinkle in 1 teaspoon of salt per pound of butter and mix it in. Then taste it. If it is too salty for your taste, you can put in more cold water and work it through the butter as you did before. The salt will gradually migrate into the water.

Step 9: Put in molds: Butter molds have false bottoms for pushing the molded butter out of the mold. Pack the butter into the mold, being sure to get rid of any air bubbles. (This way, if you sell it, people won't think you are cheating them when they knife into one of them.) Then push it out of the mold and wrap in butter paper. Or you can put it into an old margarine container and put the lid on if you are keeping it for personal use.

## Home-Cured Corned Beef

10 lb Beef roast  
Curing salt  
5/8 cup Pickling spice  
10 Whole cloves  
1/3 cup mustard seed  
1/3 cup Peppercorns  
5/8 cup Brown sugar  
2 1/2 tsp Saltpeter for color, opt  
2 1/2 Tbsp Garlic cloves, crushed

### Method :

Combine garlic, bay leaves, cloves, peppercorns, and mustard seed in blender. Blend until coarsely chopped. Add brown sugar. Set aside. Trim roast (venison, beef, etc.), weigh and measure 1 level Tablespoon of curing salt per pound. Add measured curing salt to spice mixture you set aside. Rub spice mixture into roast, pressing in well. Measure roast at thickest point. Place into heavy freezing bag and close securely. Place in shallow pan in refrigerator. Cure 5 days per inch of measured thickness, turning bag daily. At end of curing time wrap and freeze.

To cook: Drain juices, if desired rinse thoroughly under cold running water to remove extra salt and spice pieces, wrap in foil and bake sealed at 300 degrees 2 to 3 hours or until tender. Or use in any corned beef recipe.

## How to Make Cottage Cheese

Use clean fresh milk, (skim). Put milk in large container. Add a little sour milk or starter, about 1 cupful to a gallon of milk to hasten the curdling. With a good starter the skim milk will curdle in 12 to 15 hours. Keep at a warm room temperature of 75 deg. F. until curdled. Too high a temperature causes a tough cheese. When milk is firmly clabbered, add one third as much boiling water as you have milk or enough boiling water to heat mixture to about 100-110 deg. F. Carefully stir the curd and let stand 7-10 min or until curd has barely separated from the whey. Pour the whole mixture into a cheesecloth strainer or a fine wire strainer. If you prefer a mild tasting cheese, pour cold water over the curd. This washes it and removes the acid taste. I have had good luck just setting the skim milk on the back of the stove, or over a pilot light of a gas stove until it clabbers. Then I have turned a slight heat on it until it forms the curds and whey. One must be very careful not to heat it too much. After it is drained well I just add a little sweet cream and salt and pepper to taste.

## How to salt-cure meats in Brine

Brine barrel filled half way up with 1 cup salt per 2 gallons of hot water (that's 32 parts water - 1 part salt), and a bit of vinegar - OR

Brine Barrel filled 1/2 way with 5/8 cup salt & 3/8 cup curing salt per 2 gallons hot water, and a bit of vinegar.

Cut your animal up into ham sized pieces (about 10 - 15 lbs each).

Put the pieces in the brine barrel and let it soak for 6 days. Now that your meat is salted, remove the meat from the brine, dry it off and put it in flour or gunny sacks to keep the flies away. Then hang it up in a cool dry place to dry. It will keep like this for perhaps six weeks if stored in a cool place during the Summer. Of course, it will keep much longer in the Winter. If it goes bad, you'll know it!

OR, further processing it by:

Putting it in a brine barrel, filled half way up with 4 cups brown sugar to 3 gallons water - and a bit of vinegar (note: no salt): Inject some of the sugar brine mixture into the already salted meat with a syringe, then put the meat in the sugar brine for 3 days.

Remove the meat from the brine and smoke it for 3 days. Now put your smoked meat into flour or gunny sacks to keep the flies away and hang it up in a cool dry place to store.

Smoked meat preserved like this should keep in the Summer for at least 4 months if stored in a cool dry place. It will keep much longer in the Winter, or if refrigerated.

## BRANDY

2 lbs. fresh, ripe fruit (apricots,  
peaches, berries)

1 1/2 c. sugar (for berries and 1/4  
c. more)

1/2 c. honey

one- fifth of vodka

Grind (or mash) fruit to facilitate juice. Add fruit to gallon glass or food grade plastic container. Add and thoroughly mix sugar and honey. Cover container with securely tied plastic sheet or lid. Let sit 24 hours. Mix in vodka. Let sit without stirring 4-6 months. Strain liquor free of pulp with cheesecloth.

## How to make butter

Let the cream be at the temperature of 55 to 60, by a Fahrenheit thermometer; this is very important. If the weather be cold put boiling water into the churn for half an hour before you want to use it; when that is poured off strain in the cream through a butter cloth. When the butter is coming, which is easily ascertained by the sound, take off the lid, and with a small, flat board scrape down the sides of the churn, and do the same to the lid: this prevents waste. When the butter is come the butter-milk is to be poured off and spring water put into the churn, and turned for two or three minutes; this is to be then poured away and fresh added, and again the handle turned for a minute or two. Should there be the least milkiness when this is poured from the churn, more must be put in.

The butter is then to be placed on a board or marble slab and salted to taste; then with a cream cloth, wrung out in spring water, press all the moisture from it. When dry and firm, make it up into rolls with flat boards. The whole process should be completed in three-quarters of an hour.

In hot weather pains must be taken to keep the cream from reaching too high a heat. If the dairy be not cool enough, keep the cream-pot in the coldest water you can get; make the butter early in the morning, and place cold water in the churn for a while before it is used.

The cows should be milked near the dairy; carrying the milk far prevents its rising well. In summer churn twice a week. Wash the churn well each time with soap or wood-ashes.

### How to make Liniment

Take half a pint of linseed oil and three tablespoonfuls of fine black pepper - steep the pepper and oil together half an hour -- when cool add one ounce of camphor dissolved in a vial of opium and one ounce of turpentine -- put it in a bottle and shake. Put on your joints once or twice a day and get you a liver pill and take every night for five nights and then take one every other night."



## White Hand Bar Soap

1 c Cold water  
2 Tbl Pure lye crystals  
1 c Lard

### SUPPLIES

Two 1-quart lye-proof cooking pots (stainless steel, stoneware, or enameled cast iron)  
rubber work gloves  
goggles, safety glasses, or face shield  
face mask  
1 cup white. vinegar (used as safety precaution only)  
stainless steel or wooden spoon  
dairy, meat, or candy thermometer  
hand eggbeater  
flexible plastic soap molds, such as margarine tubs or cardboard or wooden boxes lined with plastic wrap.

BE SAFE. Lye is very caustic it can destroy skin by chemical action. Handle it very carefully. This is a basic, pure bar of soap. Adding oils, coloring, or scents makes it richer, prettier. or more fragrant.

Place water in a lye-proof pot. Put on rubber gloves and other safety gear. Have the vinegar handy. Very slowly add lye crystals to water, constantly stirring until lye is dissolved. As lye is added to water, the water temperature will rise to around 150 degrees F. Place the thermometer in the water and allow it to cool to 95 to 98 F.

As the water is cooling, slowly heat rendered fat in a lye-proof pot until it reaches 95 to 98 F. When both lye and fat are in the same 95 to 98 F temperature range, slowly pour lye into fat, stirring constantly until well-mixed. Beat mixture very. gently with the eggbeater to the consistency of thick honey. Avoid splashing.

Pour the mixture into, molds. Cover with a blanket and set aside to dry for 24 hours, well away from children or pets. After 24 hours, carefully turn the soap out of the molds and leave in a dark, airy place for at least two weeks. A fine white powder may appear on the surface when the soap is a few days old. This is sodium carbonate. Wash it away when the soap is mature; it tends to make the skin dry.

Note: Lye is crystalline sodium hydroxide or potassium hydroxide It is usually sold in the drain cleaner section of supermarkets and hardware stores Buy pure lye crystals or flakes. not lye sold as a liquid drain cleaner. Red devil is the most common brand available

## DANDELION WINE

1 qt. dandelion blossoms (all green  
parts removed and  
rinsed off)  
4 qts. water, boil 30 minutes, let  
stand until cool  
1 pkg. dry yeast  
1/2 c. warm water  
1 lb. seedless raisins  
6 c. sugar (3 lbs.)  
1 lemon, skin left on  
1 orange, skin left on

Stir daily for 2 weeks. Let stand one day and add one cup rum. Put dandelion blossoms and 4 quarts of water to boil for 30 minutes. Strain to remove the blossoms, then strain through a cheese cloth into a large stone or glass jar. Let stand, cool, then dissolve yeast in 1/2 cup warm water. Add yeast mixture, raisins, sugar, lemon and orange (cut into small pieces) to dandelion liquid. Let stand 2 weeks, stirring daily. Strain through cheese cloth several times until clear. Add rum. Pour into 3 clean bottles. Seal with screw caps. Use clear glass jars to see the settlings at the bottom. Use tubes and filters to filter off from one jar to another to get rid of the settlings. Do this as often as needed to get good clear wine. Filter and tubing can be bought where they sell fish accessories.

## Apple Fritters

Makes:40

1 beaten Egg  
1 cup Milk  
1 cup grated, unpeeled, cored Apple  
1/4 cup Sugar  
1/4 teaspoon Salt  
3 tablespoons Orange Juice  
1/2 teaspoon Vanilla  
2 cups Flour  
1 tablespoon Baking Powder  
Canola Oil, for frying

In mixing bowl, combine egg, milk, grated apple, sugar, salt, orange juice and vanilla.

Stir together flour and baking soda.

Fold dry ingredients into egg mixture, stirring just until all the flour is moistened. Drop in 350 degree oil by rounded teaspoons. Fry until deep golden brown, about 3 to 4 minutes.

Do not crowd oil with too many fritters. Lift out of hot oil with larger slotted spoon and drain on paper towels. Roll in confectioners sugar or sprinkle with sugar.

## Apple Mash

1	lb	Cooking apples
2	lb	Potatoes
1	T	Sugar
2	oz	Butter

Peel potatoes. Cook in salted, boiling water. Meanwhile peel, core, and slice apples. Place in a pot with a tablespoon of water, and the sugar. Cook until soft. When the potatoes are cooked, drain and mash thoroughly. Beat in the apples and butter. This mash goes particularly well with bacon, or fried herring.

## Granny's Apple Roll

4 cups of apples, peeled & diced  
1 cup of chopped pecans or walnuts  
2 cups of sugar  
3 cups of flour  
2 teaspoon of soda  
1/4 teaspoon of salt  
1 cup of melted butter  
2 beaten eggs  
1/4 teaspoon of allspice  
1/4 teaspoon of nutmeg  
3/4 teaspoon of cinnamon  
2 teaspoons of vanilla

Grease and flour 3 (1 pound) coffee cans. In medium bowl stir together apples, nuts and sugar. Let stand 1 hour, stir often as mixture makes its own juices. In large bowl mix flour, soda, salt and spices. Add to apple mixture. Stir well. Add butter, vanilla and eggs. Stir well. Bake at 325 degrees for 1 hour and 15 minutes or until cake tester comes out clean. Cool 10 minutes on wire rack. May be served warm, cold or with cream cheese.

## APPLE SLUMP

6-8 apples, lg.  
1 1/4 c. sugar  
1 tsp. cinnamon  
1 1/2 c. flour, sifted  
1 1/2 tsp. baking powder  
2 tbsp. butter, softened  
3/4 c. milk

Peel, core and slice apples thick. In large saucepan combine apple slices, 1 cup of the sugar, water and cinnamon. Cover and bring to a boil. Reduce heat and simmer for 10 minutes. Sift together flour and baking powder into a bowl and set aside. Cream butter and 1/4 cup sugar together. Add flour mixture and blend well. Add milk and mix well. When apples have simmered for 10 minutes, remove cover and drop spoonfuls of the dough on top. Cover pot tightly and simmer until dumplings are done, 20 to 25 minutes. Serve warm.

## OLD-FASHIONED BAKED LIMA BEANS

1/4 lb. sliced smoked turkey, cooked

1 c. lg. dried lima beans

2 qt. boiling water

1 bay leaf

2 sprigs celery leaves

5 sprigs parsley

1/3 c. sorghum molasses

1/4 c. firmly packed brown sugar

2 tsp. dry mustard

2 tsp. salt

1/8 tsp. pepper

1 med. onion, chopped

1/2 c. sherry wine

Rinse lima beans. Add to boiling water in large saucepan. Boil 2 minutes. Cover. Let stand 1 hour. Tie together bay leaf, celery leaves and parsley. Add to lima beans. Boil 1 hour. Drain lima beans, reserving 1 1/2 cups liquid. Heat oven to 250 degrees. Arrange drained lima beans and sliced turkey in layers in 2-quart baking dish with slices of pork on top. Combine molasses, brown sugar, dry mustard, salt, pepper and onion with 1 1/2 cups liquid from lima beans. Pour over lima beans. Cover. Bake at 250 degrees for 2 1/2 hours. Remove cover. Pour sherry over lima beans. Bake 1 hour. 8 servings.



## BUTTERMILK BISCUITS

2 c. sifted flour

1 1/2 tsp. baking powder

1 tsp. salt

1/2 tsp. baking soda

1/3 c. solid shortening

3/4 c. buttermilk

Blend flour, baking powder, salt and baking soda together in a medium sized bowl. Cut in shortening with a pastry blend or two knives until mixture resembles coarse cornmeal. Make a well in the center of the dry ingredients; add buttermilk all at one time. Stir with a fork. Gently form dough into a ball and put on a lightly floured surface. Knead lightly with finger tips 10-15 times. Roll out dough to 1/2 inch thickness. Cut with floured cutter or knife using even pressure to keep side straight. Place on baking sheet close together for soft sided biscuits or 1 inch apart for crusty sides. Brush tops lightly with milk. Bake at 450 degrees for 10-15 minutes or until biscuits are golden brown. Makes about 24 (1 1/2 inch) biscuits.

## CHRISTMAS BISCUITS

Yield: 1 Serving

1 lb Butter

4 ea Egg

1 ts Soda

1 lb Sugar

1 c Sour cream

1 x Flour

Cream the butter and sugar thoroughly; add the eggs one at a time, beating well after each addition. Dissolve the soda in the cream and add to the mixture. Sift in flour until dough is stiff enough to handle. Chill over night. In the morning, roll out thin on floured board and cut with cookie cutter. Bake at 350-F about 10 minutes.

## Yam Muffins

Source: Favorite Recipes: Louisiana Cookin' from Tabasco Brand Pepper Sauce, 1988

1 cup all-purpose flour  
1 cup yellow cornmeal  
1/4 cup granulated sugar  
1 tablespoon baking powder  
1 1/4 teaspoon ground cinnamon  
1/2 teaspoon salt  
2 eggs  
1/2 cup cold strong black coffee  
1/4 cup butter or margarine, melted  
1 cup mashed yams or sweet potatoes  
1/2 teaspoon Tabasco pepper sauce

Preheat oven to 425 degrees F. Grease 12 muffin cups.

In large bowl, combine flour, cornmeal, sugar, baking powder, cinnamon and salt. In medium bowl beat eggs, stir in coffee, butter, yams and Tabasco sauce.

Make a well in center of dry ingredients; add yam mixture and stir just to combine. Spoon batter into prepared muffin cups. Bake 20 to 25 minutes or until a cake tester inserted in center comes out clean. Cool 5 minutes on wire rack. Remove from pan.

## Apple Bread

1/2 c. butter

3/4 c. sugar

2 eggs

1 tsp. vanilla

2 c. flour

1 tsp. soda

1/2 tsp. salt

1/3 c. sour milk or orange juice

1 c. chopped cooking apples (no need to peel)

1/3 c. chopped walnuts

In mixer, cream butter and sugar. Add eggs and vanilla. Combine flour, soda and salt. Add to mixture and alternate with liquid. Add apples and walnuts. Turn into greased 9x5 loaf pan. Bake for about 1 hour at 350.

## OLD FASHIONED GINGERBREAD

2 eggs  
3/4 c. sugar (brown or white) (older women use brown)  
3/4 c. Brer Rabbit molasses (gold label) (any kind of molasses would be okay)  
3/4 c. melted shortening (they used 1/2 butter & 1/2 lard)  
2 1/2 c. flour  
2 tsp. soda  
2 tsp. ginger  
1 1/2 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1/2 tsp. baking powder  
1 c. boiling water

Add beaten eggs to sugar, molasses and melted shortening, then add the dry ingredients which have been mixed and lastly hot water in which soda has been dissolved. Bake in moderate oven, 350 degrees in well greased tin, 9"x12", 30 to 40 minutes. Check with straw after 30 minutes.

## RHUBARB BREAD

1 1/2 c. brown sugar  
1 egg  
2/3 c. salad oil  
1 tsp. salt  
1 tsp. vanilla  
1 tsp. baking soda  
1 c. sour milk  
2 1/2 c. flour  
1 1/2 c. diced rhubarb  
1/2 c. chopped nuts

Beat sugar, egg and oil. Add vanilla and salt. Stir baking soda in sour milk and then add to first mixture. Add flour. Stir in rhubarb and nuts. Pour in 2 greased and floured loaf pans. Bake 60 minutes, temperature 325 degrees.

## ESCAROLE SPOON BREAD

6 c. milk  
2 tbsp. sugar  
1 1/2 tsp. salt  
1/2 tsp. cayenne pepper  
2 c. cornmeal  
1 sm. head escarole, chopped  
2 c. grated sharp cheddar cheese  
1/4 c. butter  
8 eggs, separated

Position rack in center of oven and preheat to 350 degrees. Butter 2 (2-quart) baking dishes. Heat first 4 ingredients in heavy large saucepan over medium heat until bubbles form around edge of pan. Gradually stir in cornmeal. Add escarole. Stir until mixture is very thick and creamy, about 5 minutes. Remove from heat. Add cheese and butter and mix until butter melts. Season with generous amount of pepper. Beat egg yolks to blend and gradually stir into cornmeal mixture. Beat whites in large bowl until stiff but not dry. Mix 1/4 of whites into cornmeal mixture. Gradually fold in remaining whites. Divide mixture between prepared dishes. Bake until puffed, golden and knife inserted into center comes out clean, about 55 minutes. Serve hot. Preparation time: 15 minutes. 12 servings.



## SWEET BREAD

1/4 lb. butter

1 c. milk

1/2 c. warm water

2 pkgs. yeast

1/2 c. sugar

1 tsp. vanilla

1/2 tsp. cardamom

1/2 tsp. nutmeg

1 tbsp. salt

6 eggs, beaten

Approx. 6 c. bread flour

Make bread dough the usual way. Let rise 1 hour. Divide in 3 parts. Put into 3 pie plates. Let rise again 3/4 hour. Bake at 350 degrees approximately 30 minutes.

## AUNT RUTH'S FRUITED SWEET BREAD

2 pkgs. active dry yeast

1/2 c. lukewarm water

1 c. lukewarm milk

1/2 c. sugar

1 1/2 tsp. salt

1/2 c. soft butter or oleo

2 eggs

4 c. sifted all-purpose flour

1 tsp. cinnamon

1 tsp. nutmeg

1 c. finely chopped figs

1 c. finely chopped nuts

1/2 c. chopped candied orange peel

Dissolve yeast in water. Stir in milk, sugar, salt, and butter. Beat in eggs. Add flour and spices. Beat until just mixed. Add fruit and nuts. Beat until smooth and well mixed. Spoon batter into greased and floured coffee cans (3 (1 pound) cans or 1 (2 1/2 quart) mold). Let rise until double in bulk, covered and in a warm place. Bake in preheated oven (375 degrees) for 35 to 40 minutes. Unmold; cool on wire rack. Mix 1 cup confectioners' sugar with orange juice. Spoon over bread. Can be decorated with candied cherries etc. Can be frozen unfrosted. Makes 3 loaves.

## Tomato Bread

2 c tomato juice  
1/2 c tomato sauce  
2 tb olive oil  
6 1/2 c flour  
2 pk active dry yeast  
3 tb brown sugar  
1 ts salt  
3/4 ts oregano  
1/2 ts dry basil  
1/4 ts rosemary  
1/4 ts pepper  
2 cloves crushed garlic

Lightly grease large bowl and two loaf pans with olive oil. In small saucepan, heat juice, sauce and 2 tbsp olive oil to 120 F. Combine 3 cups flour with yeast and remaining ingredients. Pour in tomato mix and beat 3 minutes. Gradually add remaining flour, mixing by hand, if necessary, until it holds together enough to turn out on floured surface. The dough is quite sticky, and you may need to add a little more flour, but not too much, or you will have a dry bread.

Knead about 5 minutes, until dough smooths out, place in greased bowl, cover and let rise 1 hour. Punch dough down, let rest 15 minutes, then shape into 2 loaves, and place in pans.

Cover pans and let rise 45 minutes. Preheat oven to 375 F. Bake loaves 10 minutes, reduce heat to 350 F and bake 30-40 minutes longer. Bread is done when loaf sounds hollow when thumped with knuckle. Tip loaves out immediately onto wire rack to cool.

## CAROLL COUNTY BROWNIES

4 sq. cooking chocolate, melted and cooled slightly  
4 eggs  
2 c. sugar  
1 stick butter or margarine  
1 1/2 c. flour  
1 tsp. salt  
1 tsp. vanilla

Set oven at 275. Use greased, floured cake tin, 9x13 pan or pie plate. Cream butter and sugar. Add eggs, one at a time, beating between additions. Add chocolate and beat. Add flour and salt gradually and beat. Add vanilla and mix to combine. Use greased, floured pan. Add brownies and bake for 45 minutes until shiny crust appears and brownies pull away from side of the pan and you can smell them--won't really seem done but are. Baking time will vary with pan size. Let cool for 1/2 hour, then cut into generous squares and roll in powdered sugar. Or, if in pie pan, cut into pie pieces and serve with ice cream and hot fudge sauce.

### Jack Sprat Brownies

12 tbsp. (3/4 c.) baking cocoa and 4  
tbsp. oil (chocolate replacement)  
2 c. sugar  
1/2 c. oil (replacing butter or  
margarine)  
1 1/2 c. flour  
8 egg whites or Egg Beater equivalent  
of 4 real eggs  
1 tsp. salt  
1 tsp. vanilla

Mix oil and sugar well. Add cocoa and beat. Add egg whites or replacement eggs. Add flour gradually and beat. Add salt and vanilla. Bake in 275 oven for about 45 minutes in well greased and floured cake tin or sheet cake pan. Should pull away from pan side when done. Cool slightly and roll cut pieces in powdered sugar. (Not as good as "real" brownies but conscious-soothing alternate.)

## Sweet Potato Brownies

1/2 cup butter  
2 cups granulated sugar  
1 cup mashed sweet potatoes\*  
1 teaspoon vanilla extract  
4 large eggs  
1 1/2 cups all-purpose flour  
1 teaspoon ground cinnamon  
2 tablespoons confectioner's (powdered) sugar

1. Preheat oven to 300°F. Grease a 9 x 9-inch baking pan.
2. In a large bowl, cream together butter with sugar. Add sweet potatoes, vanilla and eggs; mix well. Stir in flour and cinnamon, mix well. Pour into prepared pan.
3. Bake for 1 hour or when knife inserted into brownies comes out clean. Sprinkle with confectioner's sugar. Remove and let cool in pan 5 minutes; then transfer to cool completely on a wire rack.

Makes 16 bars.

\* If canned yams are used, then drain and mash.

## BUTTER FROM SCRATCH

non-pasteurized heavy cream

First, you MUST have non-pasteurized heavy cream. I'm lucky enough to have a store here where I can buy it. You may be lucky enough to have a dairyman up the street.

I do mine in a food processor. dump it in, turn it on and don't be afraid.

I have a rather heavy duty cuisinart and mine took 5 minutes to do. It will go through these stages: noisy as its whipping, quiet when it becomes whipped and then noisy again as it takes on the look of bread dough. you're looking to break the cream from its liquid and you'll know you've hit the point when the cream balls up and then separates into solids and the whey. It'll become watery like a broken sauce. pour off the standing liquid and then with a fork mash it about a bit until you get all the liquid out. You can also utilize a piece of cheesecloth to help squeeze out excess moisture, if necessary. You may salt or not depending on your application. No preservatives so it won't last but a week or so in the fridge.

## Apple Butter

14 cooking apples (about 16 cups chopped)  
2 cups apple cider  
2 cups sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground cloves

Core and chop apples. (Do not peel.) Combine apples and cider in slow cooker. Cover and cook on Low 10 to 12 hours or until apples are mushy. Puree in a food mill or sieve. Return pureed mixture to slow cooker. Add sugar, cinnamon, and cloves. Cover and cook on Low 1 hour.

NOTE: Apple Butter will keep several weeks in the refrigerator. For longer storage, can in sterilized jars following proper canning procedures or pour into freezer containers and freeze.



## Banana Butter

### Ingredients

3 1/2 lb Bananas; ripe  
3 c Sugar  
1/2 c Lemon juice  
1/2 c Maraschino cherries chopped  
1 ts Butter

### Procedure

Peel and mash bananas. Measure 4 cups into a 4- to 6-quart pot or Dutch oven. Add sugar, lemon juice, cherries and butter. Mix well. Bring to a hard rolling boil, stirring constantly.

Reduce heat and simmer gently, uncovered, for 20 minutes, stirring often. Pour into hot jars, up to «-inch from the top. Adjust lids and process in a boiling water bath for 10 minutes.

## Grape Butter

### Ingredients

4 pounds ripe grapes

1 cup water

2 cups sugar

### Procedure

4 pounds ripe grapes    1 cup water    2 cups sugar

Wash and steam grapes. Add water and cook until tender. Rub through sieve. Add sugar and cook until thick and clear. Pour into clean hot jars and seal. ( Hot water bath.)

## PEACH BUTTER

1 lb. peaches, peeled and chopped  
1 c. orange juice  
1 c. sugar  
2 tbsp. white vinegar  
1 tsp. grated orange rind  
1/8 tsp. allspice

Combine orange juice and peaches in saucepan. Bring to a boil and cook 10 minutes. Process in food processor until smooth. Return to saucepan and add rest of ingredients. Bring to boil and cook 15 minutes or until thick.

## PUMPKIN BUTTER

4 c. mashed pumpkin  
4 c. brown sugar  
2 lemons  
1/2 tsp. cinnamon  
1/3 tsp. ginger root, grated  
1/4 tsp. nutmeg

Juice and grate rind of lemons. Combine all ingredients in large saucepan or double boiler. Cook mixture for 45 to 60 minutes, stirring constantly. When desired consistency is reached, ladle into hot sterilized jars, leaving 1/4 inch head room. Place in boiling water bath 5 minutes. HINTS: This recipe may be doubled, tripled or halved. Change or eliminate the spices to suit your tastes. 1/4 teaspoon ground ginger may be substituted for the ginger root. Use leftover pumpkin or squash from dinner for this.

## Tomato Butter

### Ingredients

5 pounds tomatoes

1 cup vinegar

3 cups sugar

1 stick cinnamon

1/4 ounce ginger root

1/2 tablesp. whole cloves

### Procedure

Peel and slice tomatoes. Add vinegar and sugar. Tie spices in a bag and add. Cook until thick, stirring almost constantly to prevent scorching. Remove spices. Pour into clean hot jars and seal (hot water bath).

Makes 4 pints.

## Baked Cabbage

1 head cabbage

1 onion

black pepper

chicken stock or powder/cube/ stock or water

diced bacon

1 Tbsp butter or margarine

Slice cabbage not too thick. Slice or dice onion. Pour chicken stock or powder/cube/stock mixed with water or plain water into a baking dish a couple of centimeters deep.

Layer cabbage, onion, and bacon. Season with black pepper to taste. Dot with butter. Cover with lid or aluminum foil, bake in oven approx 30-40 minutes on 325 degrees or can be cooked in microwave. Check halfway through cooking, stir

## Uncle Kermit's BBQ'd Cabbage

combine 8 TBL softened butter, 1 tsp salt, 1 tsp freshly ground black pepper, 1 tsp garlic powder and 1 tsp onion powder in a small bowl.  
core 1 head green cabbage, carving out a good-sized cavity. stuff seasoned butter into cabbage cavity, then generously wrap cabbage in heavy foil.  
put cabbage, core-end-up, on top rack of grill, close lid and smoke until soft, 2-3 hours. unwrap cabbage and discard any blackened leaves.  
cut cabbage into wedges and serve with your bbq.

Granny's corned beef and cabbage

in a large pot

1 corned beef brisket 3-4 lbs

1 lg head of nice green cabbage cut into 5-p pieces

4 lg onions cut into med to thick slices

4 carrots peeled and cut into about 1/2" pieces

8 lg potatoes cut into quarters if small potatoes cut in half

4 whole cloves

1 tbls chopped garlic

1 tbls parsley

1 tbls black pepper

4 bay leafs

1 very large orange or 2 small oranges cut into slices (leave skin on)

1 can beef broth

1 c apple cider or apple juice

1 c orange juice

2 cans beer (if you have any old beer use that)

7 c water (you may use more water or broth if needed))

in a very large pot put the following things:

cloves, garlic, parsley, pepper, bay leaf, broth, orange slices, apple cider, orange juice, beer and half the water beef brisket the spices that are included with the brisket... mix all well.

bring to a boil and then turn down the heat and cook for about 3 hours on low heat

after 3 hours add the rest of the water, potatoes, cabbage, onions and carrots and cook for another hour total cooking time about 4 hours.

(you may have to stuff all this into the pot. it will cook down. also if potatoes and carrots are

not done enough just cook until they are done...cabbage should be firm, not mushy..

to serve;

slice the meat across the grain.

will serve 5-6

serve the meat, cabbage, potatoes next to each other. do not mix it all together..

serve with mustard and horseradish..



## Skillet Cabbage

Serves 6 as a side dish.

"You can add apple  
cider vinegar or soy sauce to change the flavor."

6 slices bacon  
1 medium onion, chopped  
3 ribs celery, finely chopped or sliced  
1 head green cabbage, finely chopped, sliced or shredded  
2 Tbsp. butter, optional  
Salt and pepper to taste

In a very large frying pan or a Dutch oven, fry the bacon until it is crisp; set aside on paper towels, leaving the bacon fat in the pan. Add the onions and celery to the hot bacon fat and cook over medium-high heat until they are at least a little browned (or more, depending on your taste).

Stir in the cabbage, then the butter, if using. Cover and let the cabbage cook down, stirring thoroughly several times, 10 to 15 minutes, until crisp-tender (or softer, to taste).

Crumble the bacon and stir it in, along with salt and pepper to taste. Serve hot.

### ASH CAKE

2 c. cornmeal  
3/4 tsp. soda  
1 tsp. salt  
1 c. buttermilk  
1/3 c. fat

Add just enough water to make a thick dough. Have a good hot fire. Pull out ashes to make a next like place. Brush out ashes down to the hearth. Put your dough in the nest. Let it set awhile and it will form a crust. Then cover with ashes and hot embers. Bake 20-30 minutes.

### VIRGINIA ASH CAKE

Add a teaspoonful of salt to a quart of sifted cornmeal. Make up with water and knead well. Make into round, flat cakes. Sweep a clean place on the hottest part of the hearth. Put the cake on it and cover it with hot wood ashes. Wash and wipe it dry before eating it. Sometimes, a cabbage leaf is placed under it, and one over it, before baking, in which case it need not be washed. From "Housekeeping in Old Virginia" printed in 1879.

## BLACKBERRY CAKE

2 c. sugar  
1 c. butter  
4 eggs  
3 c. flour  
1 tsp. cloves  
1 tsp. nutmeg  
1 tsp. cinnamon  
1 tsp. baking soda  
1 tsp. baking powder  
1 c. buttermilk  
1 1/2 c. fresh or frozen drained blackberries or black raspberries

### ICING:

1 c. butter  
1 box (1 lb.) confectioners' sugar  
1 tsp. vanilla  
3 tbsp. cold coffee

Cream sugar, butter together. Beat eggs and add to creamed mixture. Combine flour, spices, baking powder and soda. Stir into creamed mixture, alternating with buttermilk. Carefully fold in berries. Bake at 350 degrees in 3 greased and floured 8 inch layer pans for 30 minutes. Cool on wire rack. Frost. Mix and use as directed.

## BUTTER CAKE

1 c. butter  
2 c. sugar  
5 lg. or 6 med. eggs  
2 c. flour  
1/4 tsp. salt  
1 tsp. vanilla

Cream butter and sugar; add eggs one at a time, beating well after each addition. Add flour and salt, small portions at a time. Add vanilla. Bake in tube pan 1 hour at 325 degrees.

## BUTTERMILK CAKE

1 c. butter  
3 c. sugar  
6 eggs  
1/4 tsp. soda  
1 c. buttermilk  
3 c. flour  
1 tsp. vanilla flavoring  
1 tsp. lemon flavoring

Cream butter and sugar. Do not stop mixer. Add eggs, one at a time. Put soda in 2 tablespoons water, add to above mixture, sift flour and add to creamed mixture, alternately with buttermilk. Start with flour and end with flour. Add vanilla and lemon flavoring. Bake 1 hour or until done at 325 degrees.

## FIG CAKE

- 1 c. figs, cooked
- 2 c. sugar
- 2 c. flour
- 1 c. milk
- 1 c. cooking oil
- 3 eggs
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. nutmeg
- 1 c. pecans, chopped

Cream sugar and eggs. Add milk and cooking oil; blend well. Add remaining ingredients. Mix well. Pour into greased 9 x 13 inch baking pan and bake for 1 hour at 350 degrees. This recipe can also yield 2 dozen muffins. Baking time when using muffin tin is 30 minutes.

## Grandma Cracker's Holiday Cake

1 cup oil  
1 1/2 cups granulated sugar  
1 cup buttermilk  
2 cups flour  
1 teaspoon baking soda  
1 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon allspice  
3 eggs, unbeaten  
1 1/4 cups pecans, chopped  
1 1/4 cups stewed prunes, chopped  
1 teaspoon vanilla extract

### Icing

1 cup granulated sugar  
1/2 cup buttermilk  
1/2 teaspoon baking soda  
4 tablespoons butter

Cake: Mix oil, sugar and buttermilk well. Sift flour, soda, salt and spices together. add sifted

ingredients to the first mixture. Add eggs, pecans, prunes and vanilla extract. Mix well, and pour into

prepared pans (either a tube pan or 2 loaf pans).

Bake at 350 degrees F for about 50 minutes. Reduce cooking time if using a tube pan.

Icing: Cook to softball stage in a large pan. Pour over cake about 5 minutes BEFORE removing from oven.

## BLACKBERRY JAM CAKE

1 cup softened butter

2 cups sugar

4 beaten egg yolks

1 tsp vanilla

3 cups all-purpose flour

1 tsp soda

1 tsp nutmeg

1 tsp cloves

1 tsp allspice

2 tsp cinnamon

1 cup buttermilk

1 cup seedless blackberry jam

4 egg whites, beaten till stiff but not dry Cream butter and sugar; add eggs and vanilla. Sift all dry ingredients together.

Add alternately to butter mixture with buttermilk. Stir in jam, mixing thoroughly.

Fold in egg whites. Pour into buttered and floured tube or bundt pan.

Bake at 325 degrees for 30 minutes. Increase heat to 350 degrees and bake for 45 minutes. Remove from oven and cool for 20 minutes before removing from pan.~~~



## PATIENCE CAKE

1 1/2 c. powdered sugar  
2 (8 oz.) cartons sour cream  
1 (12 oz.) pkg. frozen coconut  
1 box Duncan Hines yellow cake mix  
1 carton Cool Whip  
1 can flaked coconut

1st Day: Mix together powdered sugar, sour cream and frozen coconut. Cover and refrigerate for 24 hours. 2nd Day: Bake cake as directed on box. Cool cake well and split each layer to have a total of four layers. Spread powdered sugar, sour cream and frozen coconut mixture between layers, cover and refrigerate for 24 more hours. 3rd Day: Ice cake with Cool whip. Sprinkle with flaked coconut, cover and refrigerate for 2 days. Cake can be cut on 5th day.

## PEANUT BUTTER CAKE

1 1/2 c. finely chopped dry roasted  
peanuts  
1 c. peanut butter chips  
1 1/2 c. cooking oil  
4 eggs  
1/2 tsp. salt  
1 c. buttermilk  
1 tsp. vanilla  
2 1/2 c. sugar  
3 1/2 c. flour  
1/2 tsp. soda  
1 tsp. hot water

Dissolve soda in hot water. Cream oil and sugar. Add eggs and vanilla. Mix peanuts and peanut chips in flour. Add flour mixture and buttermilk. Add soda water. Bake in 3 inch pan 30 minutes at 350 degrees.

### ICING:

4 sq. white chocolate  
1 c. peanut butter  
3 c. 10x sugar  
1 egg  
1 tsp. vanilla  
4 tbsp. water  
1/2 c. margarine

Melt chocolate, margarine. Add other ingredients and mix well. Frost cake.

## Poke Cake

2 baked 8- or 9-inch round or square white cake layers, completely cooled

2 cups boiling water

2 3-ounce packages of gelatin, your choice of flavors

8 or 12 ounce container whipped topping, thawed

Place cake layers, top sides up, in 2 clean cake pans. Pierce cake layers with fork every 1/2-inch. Prepare each gelatin separately. Completely dissolve gelatin powder with 1 cup boiling water. Stir for 2 minutes. Carefully pour one gelatin over one cake layer and the other over the second layer. Refrigerate for 3 hours. Dip 1 cake pan in warm water 10 seconds; unmold onto serving plate. Spread with 1 cup of whipped topping. Unmold second cake; carefully place on first layer. Frost top and sides of cake with remaining whipped topping. Refrigerate for at least one hour. Decorate, if desired.

### Flavor Variations

The Holiday Poke Cake uses any red gelatin for one layer and use lime for the other layer.

The Luscious Lemon Poke Cake uses lemon gelatin, which makes it taste very refreshing cake. Lime makes a great cake, too.

## GRANNY'S SAUSAGE CAKE

1 lb. pork sausage  
1 box brown sugar  
1 c. lukewarm coffee  
1 tsp. cinnamon  
1/2 tsp. cloves  
1 c. black walnuts  
1/2 tsp. nutmeg  
1/2 tsp. mace  
1/2 tsp. allspice  
1 tsp. Salt  
1 tsp. soda  
1 heaping tsp. baking powder  
2 1/2 c. flour  
1 c. seeded raisins

Do not use electric mixer. We didn't have one- you don't need one! Mix sausage and sugar with large spoon or by hand. Dissolve soda in lukewarm coffee and add to sausage and sugar mixture. Sift together the flour with salt, spices and baking powder and add. Add nuts and raisins which have been brought to a boil in a small amount of water. Bake at 350 degrees for 45 to 50 minutes. Wrap in a cloth after sprinkling with cooking sherry. Ice with caramel icing, placing English walnut halves on top. This takes the place of fruit cake and keeps well. May be prepared several days ahead

## Shoo Fly Cake

Sift together:

4 cups flour

1/2 tsp salt

1/2 tsp cinnamon

Mix in:

2 cups brown sugar

Cut in until fine with crumbs:

1 cups shortening

Reserve 1 1/4 cups crumbs for topping.

Combine:

2 cups boiling water

1 cup sorghum molasses (may use half dark corn syrup)

3 tsp baking soda

And then add to remaining crumbs.

Pour into greased 9x13 pan. Top with reserved crumbs. Bake at 350°F for approx. 25 mins. This makes a very thick cake. Prefer to put part of the batter into a 9x5 loaf pan also so cake isn't so thick. Bake the 2 thinner cakes about 20 mins.

## SWEET POTATO CAKE

1 1/2 c. cooking oil  
4 eggs, separated  
4 tbsp. hot water  
2 1/2 c. sifted cake flour  
3 tsp. baking powder  
1/4 tsp. salt  
1 tsp. ground cinnamon  
1 tsp. ground nutmeg  
1 1/2 c. grated raw sweet potatoes  
1 c. chopped nuts  
1 tsp. vanilla

Combine cooking oil and sugar and beat until smooth. Add egg yolks and beat well, then add hot water; then dry ingredients which have been sifted together. Stir in potatoes, nuts and vanilla and beat well on medium speed. Beat egg whites until stiff and fold into mixture. Bake in 3 (8 inch) greased pans at 350 degrees for 25 to 30 minutes. --FROSTING FOR SWEET POTATO CAKE:--

1 lg. can evaporated milk  
1 c. sugar  
1 stick margarine  
3 egg yolks  
1 tsp. vanilla  
1 1/3 c. coconut

Combine milk, sugar, margarine, egg yolks and vanilla in saucepan and cook about 12 minutes, stirring constantly until mixture thickens. Remove from heat and add the coconut. Beat until cool and of spreading consistency. Frost cool cake layers.

## LOUISIANA SWEET POTATO POUND CAKE

1 c. shortening  
1/2 c. melted oleo  
3 1/2 c. all purpose flour  
1 tsp. baking powder  
1 tsp. cinnamon  
2 1/2 c. chopped pecans  
1 1/2 c. mashed sweet potatoes (No. 2  
can)  
1/2 tsp. almond extract  
6 eggs  
1 tsp. salt  
1 tsp. soda  
1 tsp. allspice  
1 1/4 c. buttermilk

Cream shortening and oleo; add sugar; beat well. Add eggs, 1 at a time. Beat well each egg (1 minute each). Combine next 7 ingredients. Stir well to cream mixture, alternately with buttermilk beginning with flour and ending with flour, tablespoon at a time. Grease and flour 1 (10") bundt pan. Sprinkle nuts over bottom of pan and on top of cake. Bake at 350 degrees for 1 hour and 10 minutes. Cool 10 minutes in the pan.

## WHITE CAKE WITH GRAM'S VANILLA SAUCE

12 tablespoons (1 1/2 sticks) unsalted butter, softened  
1 1/2 cups sugar  
2 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon salt  
6 large egg whites (3/4 cup)  
3/4 cup milk  
2 teaspoons vanilla extract

Butter 2 9-inch by 1 1/2-inch layer pans or 1 (13 by 9 by 2-inch) and line with parchment or waxed paper.

Set a rack at the middle level of the oven and preheat to 350 degrees. In a large mixing bowl, beat butter and sugar for about 5 minutes, until light and fluffy. Stir together flour, baking powder and salt. Set aside. Combine egg whites, milk and vanilla extract. Add 1/3 of the flour mixture to butter mixture then add half the milk mixture. Continue to alternate beginning and ending with flour mixture. Scrape bowl and beater often. Pour batter into prepared pan(s) and smooth top with a metal spatula. Bake cake(s) about 25 to 30 minutes, or until a toothpick inserted in the center emerges clean. Cool in pan on a rack for 5 minutes, then turn out onto a rack, remove paper and let cool completely.

## GRAM'S VANILLA SAUCE

2 c. boiling water  
1/ c. sugar  
2 tbsp. cornstarch  
4 tbsp. butter  
1/2 tsp. nutmeg  
1/2 tsp. vanilla

Put the water on to boil. Cream sugar, cornstarch, butter and nutmeg. Stir into the boiling water. Add vanilla and serve warm as a sauce over white cake.



## Candy Corn

1 cup sugar  
2/3 cup white corn syrup  
1/3 cup butter  
1 teaspoon vanilla  
2 1/2 cups powdered sugar  
1/4 teaspoon salt  
1/3 cup powdered milk  
food coloring (optional)

Combine sugar, butter, and corn syrup in pan and bring to a boil stirring CONSTANTLY. Turn heat low and boil 5 minutes. Stir occasionally. Remove from heat and add vanilla. In a separate dish, combine powdered sugar, salt, and powdered milk. Add all at once to the mixture in the pan. Add food coloring if desired. Stir until cool enough to handle. Shape into creative pieces.

## Old Fashioned Hard Candy

2 cups sugar

1/2 cup light Karo syrup

1/2 cup water

Stir over low heat until dissolved. Turn heat to high.

Using a candy thermometer cook until temperature reads 310 F. REMOVE IMMEDIATELY and pour into an 8" greased metal pan. After a few minutes check for firmness and when you can cut and a top imprint holds, start cutting with a knife one way in one inch sections, turn pan and make one inch squares. Continuously cut squares, working fast, until squares are almost cut through to the bottom. Turn out into wax paper, and finish breaking by hand.

Flavorings and Colors (a few drops of food coloring)

1/4 tsp. peppermint oil - green

1/4 tsp. clove oil - yellow

1/4 tsp. cinnamon oil - red

1/4 tsp. lemon oil - yellow

Mix desired color and flavor in the beginning with sugar, syrup, and water.

## Peanut Butter Candy

2 c. sugar  
1 c. light corn syrup  
1/2 c. water  
1 c. butter or margarine  
2 c. raw peanuts  
1 tsp. baking soda

In a 3 quart saucepan, heat together sugar, corn syrup and water. Stir mixture until sugar dissolves. When syrup boils, blend in butter. Continue to cook until temperature reaches 230 degrees, stirring often. When temperature reaches 280 degrees, add peanuts and continue cooking, stirring constantly, until temperature reaches 305 degrees. Remove from heat and quickly stir in baking soda. Pour out on two buttered cookie sheets. Loosen from pans, when candy hardens, break in pieces. Makes about 2 1/2 pounds.

## Carrots in Cider

### Ingredients:

2 tablespoons oil

1 sweet onion, sliced very thin

2 pounds baby carrots

1 1/2 cups apple cider

1/4 cup packed brown sugar

1/4 teaspoon ground red pepper

2 tablespoons chives, chopped

Heat oil and add onion in a large skillet; sauté 3 minutes. Add carrots, cider, sugar, and pepper, and bring to a boil. Cook mixture 10 minutes over medium heat or until carrots are tender. Transfer carrots and liquid to a serving bowl and garnish with chives.

## Honey Carrots With Sweet Pickles

1 lb. carrots  
3 tbsp. butter  
1/4 c. honey  
1/4 c. orange juice  
1/2 tsp. grated orange rind  
1/2 tsp. salt  
1/2 tsp. ginger  
1/4 tsp. black pepper  
3 tbsp. chopped sweet pickle

Peel carrots and slice; melt butter in skillet. Add all ingredients except sweet pickles. Cover and cook about 20 minutes, stirring occasionally. Uncover, raise heat to high and cook about 3 minutes to reduce the sauce to glaze. Stir in pickles just before serving.

## LIMA SAUSAGE CASSEROLE

1 lb. bulk pork sausage  
1 tbsp. olive oil  
3/4 c. diced onion  
1/2 c. diced green pepper  
2 c. canned tomatoes  
1/4 c. California sherry  
1 tbsp. brown sugar  
1/4 tsp. dried basil  
1/4 tsp. dried thyme  
4 c. cooked lg. dry lima beans (about  
1 2/3 cup before cooked)  
1/4 c. fine dry bread crumbs

Crumble sausage as you cook in hot oil. Add onions, green peppers and cook for a few minutes more. Stir in tomatoes, wine, sugar and herbs. Pour over limas in baking dish, mix and sprinkle with bread crumbs. Bake in 350 degree oven 1 to 1 1/2 hours. Serves 4-5.

## CORNBREAD CASSEROLE

1 lb. ground beef  
1 onion, chopped  
1/2 c. green pepper, chopped  
1/2 stick margarine  
1 can tomato soup  
2 c. water  
1 tsp. salt  
1/2 tsp. pepper  
1 tbsp. chili powder  
1 c. fresh or frozen corn

--TOPPING:--

3/4 c. corn meal  
1/2 tsp. salt  
1 1/2 tsp. baking powder  
1 tbsp. sugar  
1 tbsp. flour  
1 egg  
1/2 c. milk  
1/4 c. melted butter

Saute onion and peppers in margarine. Brown beef; drain grease. Combine beef, onion and peppers mixture; add soup, water corn and seasoning. Mix well. Simmer 20 minutes in skillet. Pour into 2 quart casserole, filling 3/4 full. Cover with topping. Bake until brown.

## CHEESE AND PINEAPPLE CASSEROLE

20 oz. can chunk pineapple

3 tsp. self-rising flour

1 c. sugar

1 c. grated sharp cheese

2 sticks margarine

Drain pineapple; save juice. Line bowl with pineapple; add cheese. Melt sugar and flour and pineapple juice together. Pour over top of cheese and pineapple. Melt margarine. Crush Ritz crackers over top. Bake at 350 degrees for 25 minutes.



## PORK CHOP RHUBARB CASSEROLE

4 pork chops  
3 c. rhubarb, cut up  
1 tbsp. cooking oil  
1/2 c. brown sugar  
1 tsp. cinnamon  
2 1/2 to 3 c. bread crumbs  
1/4 c. flour  
Salt and pepper to taste

In skillet, brown pork chops in oil; add salt and pepper. Remove to platter. Mix 1/4 cup pan drippings with bread crumbs. Reserve 1/2 cup. Sprinkle remaining crumbs into 9x13 inch baking dish. Combine rhubarb, sugar, flour and cinnamon. Spoon half over the bread crumbs. Arrange pork chops on top. Spoon remaining rhubarb mixture over chops. Cover with foil and bake at 350 degrees for 45 minutes. Remove foil, sprinkle remaining crumbs. Bake 15 minutes longer.

## Squirrel Casserole

4 Squirrel; quartered  
4 Ham slices; very thin  
4 md Onions; thinly sliced  
4 Carrots; thinly sliced  
4 lg Potatoes; thinly sliced  
4 sl Bacon  
4 oz Apple cider  
4 oz Applejack  
4 tb Flour  
Salt and pepper  
Water

Rub the squirrels with salt and pepper. In the bottom of an earthenware casserole with a tight lid, arrange the slices of ham, then a layer of squirrel, then a layer of onion, a layer of carrot, and a layer of potato. Continue building up layers, seasoning each with salt and pepper until casserole is filled. Arrange slices of bacon across the top. Add the cider and applejack. Place the lid on the casserole and seal it with a paste made of flour and water. Place the casserole in a 250-degree oven for 3 hours.

## Turnip Casserole

- 3 cups cooked turnips -- mashed
- 1 tablespoon margarine
- 4 teaspoons sugar
- 1 1/2 teaspoons salt
- 1/8 teaspoon black pepper
- 1 1/4 cups bread crumbs
- 2 eggs -- beaten
- 1 teaspoon margarine -- melted

Preheat oven to 350°F.

Combine the turnips, margarine, sugar, salt, pepper, 3/4 cup of the crumbs, and eggs. Mix well. Turn into a buttered one quart casserole and top with the remaining crumbs mixed with the melted butter. Bake until the top is browned, about 35 minutes.

## Walnut Catsup

One hundred green walnuts,  
six ounces of shallots,  
one head of garlic,  
half a pound of salt,  
two quarts of vinegar,  
two ounces of anchovies,  
two ounces of pepper,  
a quarter of an ounce of mace,  
half an ounce of cloves;

beat in a large mortar a hundred green walnuts until they are thoroughly broken; then put them into a jar with the shallots cut in pieces, the garlic, two quarts of vinegar and the half pound of salt; let them stand for a fortnight, stirring them twice a day. Strain off the liquor, put into a stew pan with the anchovies, whole pepper, cloves, and mace; boil it an hour, skimming it well. Strain it off, and when cold pour it clear from any sediment into small bottles, cork it down closely and store it in a dry place. The sediment can be used for flavoring sauces.

## Chicken and Dressing

1 boiled chicken deboned and save the broth  
1 pone (skillet) of cornbread ( can make day before )  
6 boiled eggs chopped  
1 cup chopped bell pepper  
1 cup chopped celery  
1 cup chopped green onion  
3 cloves of garlic chopped ( optional )  
2-3 chicken bullion cubes melted in the broth  
Salt and pepper to your taste  
Creole seasoning to your taste optional

Take a very large bowl crumble up your cornbread. Add your bell pepper, celery, onions, and garlic. Add boiled eggs. Add melted bullion, and broth. Add deboned chicken. Mix well with your hands. Mixture should be soupy, if not, you may add water. Add salt, pepper and Creole seasoning. Put in a very large baking pan (oiled or sprayed with nonstick spray). Bake in oven on 300 degrees for 1 hour and 30 minutes . Dressing should be moist , if it looks like it is drying out pour water over the top and put back in oven.

## Aunt Mildred's Chicken and Dumplings

1 (about 3 lbs) broiler-fryer, cut up  
1 Tbsp. salt  
1/4 tsp. pepper  
1 medium onion, halved  
6 c. water

### Dumplings

2 c. self rising flour  
1 tsp. salt  
2 beaten eggs  
1/2 tsp. pepper  
1 Tbsp. shortening  
1/2 - 3/4 c. ice water

Combine chicken, onion, salt, pepper and water in a Dutch oven. Bring to boil, cover and simmer 2 hours or until chicken is tender. Remove chicken from broth. Cool, bone and remove skin. Add water to broth to measure 6 cups. Return chicken to broth and bring to boil.

While chicken is cooking, make and chill dumplings. Blend Crisco in flour with a pastry blender. Add ice water to form soft dough. Turn dough out on lightly floured board. Knead gently 30 seconds. Roll dough to 1/8 inch thickness and cut into 1/2 x 4 inch strips. Place on paper towel-lined shallow pan. Chill in refrigerator until chicken is tender. Dumplings may be frozen before putting into boiling broth. Cover Dutch oven, reduce heat and cook 30 minutes covered. Makes 8 servings.

## Aunt Mildred's Fried Chicken

1 cup Cream  
1 Egg  
2 cup Flour  
2 tbs Salt  
2 tbs Pepper  
4 tbs Paprika  
1 ts Garlic Salt  
1 tbs Ground Mustard  
1 tbs Dried Thyme  
1 tbs Dried Basil  
1 tbs Ground Oregano  
1 tbs Ground Ginger  
4 large Breast of Chicken

Dry the chicken breasts thoroughly and sprinkle them with salt and pepper. Set the chicken aside for 10 mins. Blend cream and egg together then pour the mixture in with the chicken. Allow the chicken to marinade for 1 hour.

Mix flour with all the spices. Coat the chicken well with the flour mixture then fry in 325 degree F. oil until golden brown.

## **Southern Fried Chicken**

Soak chicken parts (don't be a fool and tear off the skin...it's the best part) in buttermilk overnight in the frig.

In a big cast iron skillet (or electric fry pan, or even one of those Teflon jobbies) melt about 2" of a 50/50 mixture of Crisco shortening and butter over medium high heat, til a drop of water jumps all over it.

When you're ready to cook, take one piece of chicken out of the buttermilk at a time and roll it in flour, then put it in the skillet til the skillet is about 1/2 full. If you fill it up, you'll cool down the grease too much and get greasy chicken.

Fry that chicken til all sides are golden brown, using salt and pepper on all sides, and then put the chicken in an uncovered roaster pan in a 200 degree oven til supper time.



## GRANNY'S CHICKEN POTPIE

SERVES 6-8

### INGREDIENTS

2 quarts water

One 3 to 3-1/2 pound chicken

1 celery rib

1 medium onion

1 medium carrot

1 bay leaf

Salt and pepper to taste

2 medium onions, thinly sliced

2 medium potatoes, cut into 1/4-inch slices

Potpie dough (see below)

1/4 cup chopped fresh parsley

3 tablespoons flour blended with 3 tablespoons cup cold water (optional, for thickening)

Cook chicken in simmering water with celery, carrot, 1 onion, bay leaf, salt and pepper until tender, about 1 hour. Remove chicken from broth. When cool enough to handle, remove chicken from bones, discard skin, and pull apart or cut into bite-size pieces.

Strain the broth and skim off most of fat. Taste broth for seasoning and add additional salt and pepper if needed.

Bring chicken broth to a boil in a 4-quart pot. Add the reserved chicken. Gradually layer the potpie dough squares into the boiling liquid, one-by-one, alternating with layers of the onion and potato slices, gently pushing down each layer until covered with the broth.

Reduce heat and cover pot. Simmer, stirring gently on occasion to prevent dough from clumping together, until dough is thoroughly cooked, about 20 minutes. Stir in parsley, cover and simmer an additional 5 minutes. (If desired, add flour and water paste to thicken broth at this time. Stir into broth very well to combine.) Serve immediately.

### GRANNY'S POTPIE DOUGH

2-1/2 cups unsifted all purpose flour

1/2 teaspoon salt

3 large eggs

1 tablespoon cold water

Mix 2 cups of the flour with the salt, eggs and water. Work in enough of the remaining 1/2 cup flour to make a stiff dough. Knead about 10 minutes. (Can be mixed and kneaded in processor or electric mixer.) Roll dough on a lightly floured surface into as thin a sheet as possible (or use a pasta rolling machine). Cut into 2-inch squares. Set aside until needed. (Place in single layers and separate with waxed or parchment paper.)

## GRANNY'S CHICKEN SPAGHETTI

4-6 chicken breasts, skin removed  
1/2 c. chopped onion  
1/2 c. chopped green pepper  
4 oz. can sliced mushrooms  
8 oz. can ripe olives  
12 oz. pkg. spaghetti  
4-6 tbsp. chopped pimento  
12 oz. peas  
Celery salt, salt and black pepper,  
seasoned salt (optional)  
1 1/2 c. grated Cheddar cheese

Cook chicken, reserving 6 cups chicken stock. Bone chicken and cut into coarse pieces. Saute onion, green pepper and mushrooms, drained (reserve liquid). Add liquid from mushrooms and ripe olives to stock and bring to boil, then add spaghetti. Cook until tender. Add cut-up chicken, sauteed mixture and pimento, ripe olives, peas and seasoning salts. Pour half the mixture into 3 quart baking dish. Sprinkle 3/4 cup grated cheese over mixture. Pour remaining mixture over all, then top with remaining cheese. Bake covered 30-40 minutes; uncover and bake 15 minutes longer - serve hot. Temperature to bake is 325 degrees. Serves 8 to 10.

## CHICKEN AND CORNBREAD DRESSING

### CORNBREAD:

2 eggs  
1 tsp. salt  
2 tbsp. melted shortening  
2 c. buttermilk  
2 c. white cornmeal  
1/2 c. flour  
1 tsp. soda

Place eggs and salt in a bowl with melted shortening. In a separate bowl, beat to a foam, soda and 1 cup buttermilk. After beating to a foam, add the other cup of buttermilk, rinse cup with a little cold water, leave about 1 tablespoon in cup and pour it into the batter. Then mix with eggs and salt mix. Add cornmeal, and then the flour. Bake in a well-greased, iron skillet that has been sprinkled with cornmeal for about 45 minutes in a 400 degree oven until bread starts to brown. Lower oven to around 300 degrees and bake until good and brown.

### CHICKEN AND DRESSING:

1 hen  
1 c. onion, chopped  
1 c. celery  
1 tsp. poultry seasoning  
10 eggs  
1/2 lb. butter  
20 crackers

Boil chicken until tender, save broth. Break cornbread into pieces; add butter, onions, celery and seasonings. Break crackers into mixture. Beat eggs into mixture. Add salt and pepper to taste. Bake in 400 degree oven for 30 minutes, turn down to 350 degrees until brown. You can pour dressing over pieces of chicken and bake in one pan.

## Chitterlings (Chitlin's)

1 (5 pound) bucket chitterlings  
1 to 2 tablespoons salt  
1/4 teaspoon ground red pepper  
2 eggs, slightly beaten  
2 tablespoons flour  
1 (5 1/4 ounce) can evaporated milk

Place chitterlings in Dutch oven and add enough water to cover. Add salt and red pepper and mix.

Cover and cook over medium heat for 1 hour or until fork tender. Drain well.

Mix together the eggs, flour and evaporated milk to make batter. Dip chitterlings in batter to coat and

fry in hot oil in large skillet to brown, turning once.

Serve hot.

~Down Home Chitterlings~

### Ingredients

10 pounds of pork chitterlings  
3 pounds of hog maw  
1 whole onion, red or yellow  
3 cans chicken broth or 6 chicken bouillon cubes  
3 tablespoons of dried red pepper, crushed  
3 tablespoons of garlic salt

### Directions

Unthaw chitterling and hog maws; remove all excess fat and waste.

Wash very well. Let drain. Add water to just cover. In large cooker, add onion, chicken broth or bouillon cubes and red pepper and garlic salt. Let ingredients come to a boil, then cut to low to simmer and cook until WELL DONE.

chitlin's (boiled )

-----

serve 6

10 pounds chitterlings  
1 cup diced onions  
1cup diced celery  
6 small hot peppers  
3 cloves garlic, minced  
2 tablespoons salt  
1 tablespoons black pepper  
1 cup cider vinegar  
1 tablespoon sugar

soak chitterlings in salted warm water,30 minutes. cut each into  
12-inch pieces

slit open. remove all fat particles and debris. wash in warm  
water, change water and soak in salt water 6-7 hours or  
overnight, drain, wash in warm salted water, rechecking for any  
missed fat particles and debris, repeat washing in clean warm  
water and checking 4 more times just to be sure its clean,!!!

place in large dutch oven or kettle. add onions, celery  
pepper, garlic,salt and pepper. bring to a boil, reduce heat. cook on low heat for  
4 hours, add vinegar and sugar cook on low 1 hour,

for fry chitlin's

use recipe above, drain and dip into eggs batter, then roll into  
cracker crumb, or other breading you like, fry in deep hot fat until golden brown.

## BLACKBERRY COBBLER

4 c. fresh blackberries or 2 (16 oz.)  
pkgs. frozen, thawed  
3/4 c. sugar  
1/4 c. all-purpose flour  
2 tbsp. butter or margarine  
1 c. all-purpose flour  
1/2 tsp. salt  
1/3 c. shortening  
2 tbsp. ice water

Combine blackberries, sugar and 1/4 cup flour. Stir well. Spoon into an 8-inch square baking dish; dot with butter. Crust: Combine 1 cup flour and salt; cut in shortening with pastry blender until mixture resembles coarse meal. Sprinkle ice water evenly over surface, stirring with a fork until all dry ingredients are moistened. Shape dough into a ball. Roll pastry out on a lightly floured surface into an 8-inch square. Place over blackberries, sealing edges to side of dish. Cut slits in crust. Bake at 375 degrees for 45 minutes or until golden brown. Serve warm.

## BUTTER COOKIES

1 c. soft butter or oleo  
1 c. sugar  
1 egg  
1 tsp. baking powder  
2 tbsp. orange juice  
1 tsp. vanilla  
2 1/2 c. flour

Cream together sugar and butter. Add orange juice, vanilla and egg. Mix well. Add baking powder and flour. Chill 2-3 hours. Preheat oven to 350 degrees. Roll out dough to 1/4-1/8 inch thick. Cut out with cookie cutters. Bake on ungreased cookie sheet. Bake 6-10 minutes until edge is golden brown.

## VANILLA BUTTER COOKIES

1 c. butter or margarine, softened  
2/3 c. sugar  
1 tbsp. pure vanilla extract  
1 egg, lightly beaten  
2 1/2 c. all purpose flour  
Vanilla Confectioners' frosting  
(below)

In the large bowl of an electric mixer cream butter and sugar until light and fluffy. Blend in vanilla extract. Add egg, beat 1 minute. Gradually stir in flour. Cover and refrigerate until dough is firm and easy to handle (about 2 hours). Roll out dough onto lightly floured board 1/4 inch thick. Cut out into shapes with cookie cutters. Bake on ungreased cookie sheets. Bake at 325 degrees 12 to 15 minutes until edges brown. Cool and frost.

## VANILLA CONFECTIONERS' FROSTING:

2 c. confectioners' sugar  
1 tsp. pure vanilla extract  
2 1/2 tbsp. water  
Pure food colors

Thoroughly combine sugar, vanilla and water. Divide into parts and color as desired. I use this for Christmas cookies.



## Cornflake Cookies

1 cup peanut butter  
1 cup white Karo  
1 cup sugar  
5 cups cornflakes

Mix syrup and sugar and bring to a boil.

Remove from heat and add peanut butter.

Add cornflakes and drop onto waxed paper.

## Honey Gingersnaps

1/2 c. honey

1 stick softened butter

1/2 c. sugar

1 egg

Mix all together until smooth

Add

2 c. flour

2 t. soda

1/2 t. salt

1 t. ginger

1 t. cinnamon

1/2 t. cloves

Mix together and chill 1 hour. Form 1 T. of dough into balls . Bake 2 " apart on greased cookie sheet 375° for 10 to 12 min.

Makes about 4 dozen

## MOLASSES COOKIES

Cream: 2 c. sugar  
1 c. shortening

2 eggs  
1/2 c. sour milk (or 1/2 c. sweet  
milk, add 1 1/2 tsp. lemon juice  
or vinegar)  
1/2 c. molasses  
1 tbsp. vanilla  
3 tsp. baking soda  
1 tsp. baking powder  
1 tsp. salt  
2 tsp. cinnamon  
1/2 tsp. cloves  
1 tsp. ginger  
5 to 6 c. flour

Drop teaspoonful on greased cookie sheet at 350 degrees for 12 minutes. Makes 3 to 4 dozen.

## MOLASSES COOKIE

1/2 c. Crisco  
1/2 c. sugar  
1 egg, beaten  
1/2 c. molasses  
1/2 c. water  
2 1/2 c. flour  
1 tsp. cinnamon  
1/2 tsp. ginger  
1 tsp. soda  
1/4 tsp. salt

Mix Crisco and sugar. Add egg, molasses and water. Add flour, cinnamon, ginger, soda and salt. Mix. Drop on ungreased cookie sheet. Bake at 350 degrees and frost with melted white bark. Makes 40 cookies and I use 4 squares of bark to frost them.

## Soft Molasses Cookies

1 cup (2 sticks) unsalted butter, softened  
1 cup sugar, plus more for rolling dough balls  
1/2 cup molasses  
2 1/4 teaspoons baking powder  
1 teaspoon salt  
1 1/4 teaspoons cinnamon (or more)  
1 1/4 teaspoons ground cloves  
3/4 teaspoon ground ginger  
2 large eggs  
3 1/2 cups unbleached all-purpose flour

In large bowl, cream together butter and sugar until light and fluffy.

Add the molasses while mixing at slow speed, then add baking soda, salt, and spices.

Add the eggs one at a time, beating well after each. Scrape down sides of bowl and stir in the flour. Cover and refrigerate for an hour to stiffen the dough.

Preheat oven to 350 and lightly grease (or line with parchment) two baking sheets (if you're baking all the cookies now) Roll the dough into 1.5-inch balls. Roll each ball in granulated sugar and place on cookie sheet, about 2 inches apart.

Bake for 10 minutes.

The centers will look soft and puffy. This is good. As long as the cookies can be lifted partway up from the cookie sheet without breaking or sagging, they're done. Let cool on the cookie sheet for 10 minutes, then move to a rack to cool completely.

## Grandma's Oatmeal Raisin Cookies

1/2 cup soft butter  
1/2 cup brown sugar  
1 egg  
1/2 tsp vanilla

Beat in order until well blended.

1 cup flour  
1/2 tsp baking soda  
1/4 tsp baking powder  
1/4 tsp salt  
1/2 tsp cinnamon  
1/2 tsp nutmeg

Mix well and add to above.

1 cup oatmeal  
1/2 cup raisins  
1/2 cup chopped walnuts

Stir in until all is well mixed.

Bake at 350F degrees for 15 minutes on cookie sheets.

## PEANUT BUTTER COOKIES

2 1/2 c. unsifted flour  
1 tsp. baking powder  
1 tsp. baking soda  
1/4 tsp. salt  
1 c. margarine  
1 c. chunk or smooth peanut butter  
1 c. sugar  
1 c. brown sugar  
2 eggs  
1 tsp. vanilla

Stir first 4 ingredients set aside. In large bowl, beat margarine and peanut butter until smooth. Beat in sugars blend well, then eggs and vanilla, add flour mixture beat until well blended. Separate dough into two or three parts, roll dough on wax paper into a log. Wrap in plastic film lay on pan chill in refrigerator 4 hours or overnight. With sharp knife cut logs into about 3/8 inch slices. Place 2 inches apart on cookie sheets, "ungreased" flatten slightly with fork. Decorate if desired. Bake at 350 degrees 10 to 12 minutes until lightly browned. Remove from sheet, cool. Makes 6 dozen.

## Persimmon Cookies

1 tsp. baking soda  
1 cup sieved persimmon pulp  
1/2 cup butter  
1 cup sugar  
2 Tbsp sour cream  
2 cups plain flour/all purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. ground cinnamon  
1/2 tsp. ground cloves  
1/2 tsp. ground nutmeg  
1 cup raisins (opt.)

Preheat oven to 350. Stir the soda into the persimmon pulp and set aside. Cream together butter and sugar. Beat in the sour cream, then the persimmon mixture. Sift the flour with the baking powder, salt, cinnamon, cloves, and nutmeg. Add to creamed mixture along with the raisins. Mix thoroughly. Drop by teaspoons onto greased baking sheets and bake in the preheated oven for 8-10 minutes. Wait until firm in the oven, and remove to a wire rack to cool completely.

## Aunt Ike's Persimmon Cookies

In a large bowl cream:

1 ½ cups sugar, and  
½ cup shortening

Stir in:

1 cup persimmon pulp  
1 egg (beaten)

Sift together:

2 cups flour  
1 teaspoon baking soda  
½ teaspoon salt  
½ teaspoon nutmeg  
½ teaspoon cinnamon (1 teaspoon might be better)  
¼ teaspoon clove (powdered)

Stir dry ingredients into pulp-sugar mix and mix well (I use a strong fork or spoon).

Stir in 1 cup raisins, 1 cup nuts (pecans are good, hickory nuts and black walnuts would be better)--tough mixing, but mix it well.

Preheat oven to 350.

Drop cookie dough in small, round "gobs." They should be only an inch or so wide. Bake at 350 for 15 minutes, turning cookie sheet once or twice. If tops of cookies start browning at outer edges, take them out or bottoms will burn.

When you take cookie sheet out of oven, turn each cookie over as soon as possible with spatula to avoid further browning on bottom.

Roll each cookie in powdered sugar and allow them to cool.

## Vinegar Cookies

2 sticks margarine, softened  
3/4 c. sugar  
1 tsp. vanilla  
1 3/4 c. flour  
2 tsp. vinegar (white)  
1 tsp. baking soda  
1 c. chocolate chips (optional)  
1/2 c. nuts (optional)

Cream together. Drop or make balls and press down with bottom of glass dipped in sugar.  
Bake on greased cookie sheet (350 degrees for 15-20 minutes). A very light butter  
cookie.

Makes 5 1/2 dozen.



## York Cookies

Delicate white cookie squares with a hint of nutmeg, giving it the taste of eggnog.

1/2 cup Butter only!

1/2 cup Sugar

1 cup Flour

1 Egg

1 tablespoon Milk

1/2 teaspoon Baking soda

1/4 teaspoon Nutmeg

1 tablespoon Lemon Juice OR Orange Juice

Preheat oven to 375\*.

Mix the butter and sugar until it becomes creamy and light. Gradually add the flour until well mixed. In a separate cup, beat the egg and the milk together. Add the milk / egg mixture to the flour ingredients. Mix again. Add the remaining ingredients.

Spray a cookie sheet with Baker's Joy or another type of no stick product. Spread the dough thin so it is about 1/4 of an inch thick.

The best way to do this is pretend you are frosting a cake.

Once the dough has been spread, sprinkle with sugar, and bake until it is a golden brown.

Cut into squares and serve with coffee, tea, or milk.

Yields: 2 Dozen

## Fried Corn

### Ingredients:

1 Tablespoon Bacon Grease

4-6 Ears Small White Corn

1/2 cup Milk or Cream

(Cream is used in creamier corn)

### Directions:

Start with fresh corn on the cob, about 4-6 ears. White, small kernal corn is best. Shucking and clean the corn. Using a sharp knife and wood cutting board, cut the corn from the cob. Now technique is important here. Position the corn ear on it's end and slice the corn, off the cob by pushing the knife down, along the ear. Don't try to cut ALL the tender little corn morsels off with each cut, cut a third or so, at a time. Rotate the ear as you remove more layers. When you have cut all or most of the corn from the ear, using the knife's edge, scrape the ear to remove the last of the ear's remaining corn "stuff". Save all liquids.

Now, using an iron skillet, heat about a tablespoon of bacon grease, for flavor and frying ability, to a pretty high temperature. Add all the corn stuff and fry up. Add bacon grease, coarse ground pepper and salt to taste. Don't brown or burn the corn, just get it real hot, turn down the heat. Now add some whole milk or cream. Depending on how creamy you want the corn, use cream or milk. Add, to create some "creamy stuff". Turn down the heat and cook for a while, like 15 minutes. Vary the cooking length to make the corn fresh and tender or cooked and creamy. When ready eat!

## Granny's Fried Corn

5 or 6 ears of corn

1 tsp. black pepper

1 c. water

1/2 stick butter or margarine

Salt to taste (about 1 1/2 tsp.)

1/2 c. all purpose flour

1/4 c. bacon drippings

Cut corn off cob, about half the thickness of the kernel, then scrape cob. Add salt, pepper and flour. Mix with 1 cup water. (If too thick, add more water as the corn cooks.) Pour corn mixture into a hot skillet that contains the bacon drippings. As corn cooks, add margarine or butter. Cook on medium heat until corn bubbles, stirring constantly. Reduce heat to low. Let cook for about 30 minutes, stirring often. A crust will form around and on the bottom of the skillet.

## Southern Fried Corn

2 pounds whole kernel corn  
1/2 cup all purpose flour  
1 bell pepper, seeded and diced  
1 teaspoon salt  
1/2 teaspoon black pepper  
1/8 teaspoon onion powder  
1/4 teaspoon garlic powder  
1/2 cup cooking oil

Combine flour, bell pepper, salt, black pepper, onion powder, and garlic powder in a bowl. Coat room temperature corn in the mixture. Heat cooking oil over medium high heat until hot. Add coated corn to skillet and fry covered until corn is done and flour is lightly browned. Stir frequently. Taste corn to confirm doneness to your satisfaction.

## BLACK-EYED CORNBREAD

Serves 6-12

1 tsp butter  
1 lb. jimmy dean sausage (bulk)  
1 med. yellow onion, chopped  
1 c. white cornmeal  
1/2 c. flour  
1 tsp salt  
1/2 tsp baking soda  
2 eggs  
1 c. buttermilk  
1/2 c. vegetable oil  
8 oz grated cheddar cheese (about 2 cups)  
15 oz black-eyed peas, cooked  
3/4 c. creamed corn  
1/2 c. canned chopped green chilies  
1/2 c. canned pickled jalapeno's, chopped

pre-heat oven to 350.

grease a 9"x13" baking dish with butter and set aside.

break sausage meat into chunks and put into a skillet over medium heat. add onion and cook, breaking up sausage with a slotted spoon, until meat is lightly browned and JUST cooked through, about 10 minutes. transfer mixture to paper towels to drain.

whisk cornmeal, flour, salt and baking soda together in a large bowl. beat eggs, buttermilk and oil together in a medium bowl. add egg mixture to cornmeal mixture, stirring until cornbread mixture is just moistened (batter will be lumpy) Stir in sausage mixture, cheese, peas, corn chilies and jalapeno's.

pour batter into prepared dish, smoothing with the back of a slotted spoon. bake until golden brown, 50-60 minutes. allow to cool for ten minutes before serving.

## GRANNY'S CRACKLIN' CORNBREAD

1 c. stone-ground cornmeal  
1 c. unbleached all-purpose flour  
1/3 c. granulated sugar  
2 1/2 tsp. baking powder  
1/4 tsp. salt  
1 c. buttermilk  
1 c. diced, crisp-cooked bacon  
6 tbsp. butter, melted  
1 egg, slightly beaten

Preheat oven to 400 degrees. Grease a 9-inch square baking pan. Stir dry ingredients together in a bowl. Stir in buttermilk, bacon, butter and egg and mix gently. Pour batter into pan; set in middle of oven and bake 25 minutes. Bread is done when edges are lightly browned and knife inserted in center comes out clean. Cut in 3-inch squares to serve. Makes 9 squares. May be spooned into 10 greased muffin cups and baked for about 20 minutes.

## Granny's every-day Cornbread

4 TBL vegetable shortening

1 egg

1 tsp baking soda

1 tsp salt

2 cups white cornmeal

1 1/3 cups buttermilk

1. preheat oven to 425.

put shortening into a 9" cast-iron skillet and heat in the oven until

skillet is hot and shortening melts, 6-8 minutes.

meanwhile, lightly beat egg in a large bowl, add baking soda and salt, and beat well. add cornmeal and buttermilk and stir with a wooden spoon until just combined.

2. carefully remove skillet from oven, pour half the hot shortening into batter, and stir until just combined. pour batter into hot skillet, then return skillet to oven. bake until corn bread is golden and toothpick comes out clean from center, about 15 minutes. cut into wedges and serve with butter, apple butter, beans or whatever.

## Corn Cakes

You can use frozen corn for this recipe when corn is not at its peak.

Makes 8 Cakes

Total Time: 20 Minutes + Resting

Prepare:

1 cup fresh corn, cut from

2 roasted ears

1/2 cup roasted red bell pepper, peeled and diced

2 T. jalapeno pepper, seeded and minced

Combine Dry Ingredients:

1 cup all-purpose flour

1/3 cup corn meal

1 t. kosher salt

1/2 t. baking soda

1/2 t. baking powder

1/2 t. black pepper

Combine and Add:

3/4 cup milk

1/3 cup buttermilk

2 egg yolks

1 1/2 T. melted unsalted butter

Heat:

Vegetable oil

Prepare the corn and red pepper by roasting until both are blackened. Slice the corn from the cobs and sweat the pepper in a plastic bag for 10 minutes. Peel the charred skin and remove the veins and seeds; dice. Cut the jalapeno into quarters. Remove stem, seeds, and veins. Mince quarters; set aside.

Combine the dry ingredients in a medium-sized mixing bowl.

Combine the milk, buttermilk, yolks and butter in another bowl.

Blend with dry ingredients. Add the corn, peppers, and chiles. Let batter rest for 30 minutes.

Heat oil in skillet over medium-high heat. Pour 1/3 cup of batter to form each cake. Saute until lightly browned.

Flip each corn cake and sauté on the other side.

## Corn Fritters

Makes 18-20 medium fritters

2 large eggs  
1/4 cup milk  
1/4 cup water  
1 TBS butter, melted  
16 oz can whole kernel corn, drained  
2 cups flour  
2 tsp baking powder  
3/4 tsp salt  
1/4 tsp black pepper, freshly ground  
1 TBS granulated sugar  
vegetable oil (for frying)  
confectioners' sugar & maple syrup

Instead of canned corn, 2 cups fresh or frozen corn can be substituted. The original recipe does call for canned corn, as fritters were considered a winter dish. And this recipe is much older than frozen technology.

In a mixing bowl, beat the eggs until light. Add the milk (or corn liquid mixed with water), and butter; blend. Stir in the corn and mix thoroughly. Add the dry ingredients and mix just until moistened.

Heat 2 inches of oil in an electric skillet or deep-fryer to 350-degreesF. Drop the batter into the oil by tablespoonfuls and fry 2 to 3 minutes on each side or until nicely browned. Drain on paper towel and sprinkle with powdered sugar. Serve with maple syrup.



## Cooked Cornmeal Mush

1 cup cornmeal

1 cup cold tap water

1 teaspoon salt

3 cups hot tap water

In a small bowl, combine the corn- meal and cold tap water. Meanwhile, in a 2 quart pan, combine the salt and hot water. Bring it to a boil over high heat. While the water is heating, add the cornmeal mixed with the cold water. Combining the cornmeal with cool water before adding it to the boiling water keeps the cornmeal from lumping up when it hits the hot water. When the water and cornmeal boil, reduce the heat to low. Allow the mush to simmer for about 10 minutes, or until it is nicely thickened. If your cornmeal is less than fresh, you may add half a tablespoon of sugar to make it taste fresher and sweeter. This is very hearty for breakfast, and also makes a nice snack in the middle of the day. I like it with a little margarine and shredded cheese, but it is equally good with sugar or molasses and milk. This recipe serves 4 to 6 people

### Dad's Fried Cornmeal Mush

4 cups water  
1 cup yellow cornmeal  
1 teaspoon salt  
3 tablespoons sugar  
Salt and pepper to taste  
5 tablespoons margarine

Bring salted water to a boil. Slowly whisk in cornmeal. Add salt, sugar, pepper and margarine. Cook on low to moderate heat, stirring constantly until thickened, about five minutes.

Pour into buttered loaf pan. Let sit until cool, then cover with plastic wrap and refrigerate overnight until firm. Slice about 1/4 inch thick and fry in margarine.

Serve with margarine, jam or maple syrup.

### Fried Mush Variations

1. Add chopped peanuts to leftover cornmeal before chilling.
2. Substitute cooked oatmeal for cornmeal. Serve with honey.
3. Add 1/4 cup grated Cheddar cheese per cup of cornmeal before chilling.

### Fried Cornmeal Mush (Hole-in-the-Wall, WY)

> 4 to 6 handfuls of cornmeal  
> 2 big TBS lard  
> couple pinches of salt and pepper  
> 1 cup lid of vinegar  
> couple pinches of vinegar  
> Mix all together and pour boiling water over to make thick batter. Fry  
> in a skillet.

## PICKLED CORN

Use glass gallon jars. Wash nubbin ears of corn. Fill jars with corn. Mix one cup pickling salt with one gallon water. Pour over corn. Do not heat. Close jars, leave alone for about 3 weeks, then remove coating of brine and enjoy.

## Corn Syrup

2 cups granulated sugar

3/4 cup water

1/4 teaspoon cream of tartar

Dash of salt

In a heavy 2 1/2 quart saucepan, combine all ingredients over medium heat. Stir till mixture comes to a boil. Reduce heat to simmer. Cover pan and cook 3 minutes, just to reduce crystal build-up on sides of pan. Uncover and cook, stirring often to "soft ball stage"--or when you drop a little from a spoon into a glass of cold water and it drops to bottom of water in a soft ball. Cool the syrup completely and store in covered container at room temperature to be used within 2 months.

Makes about 2 cups.

## Homemade Cottage Cheese

sour milk  
1 quart hot water  
cream  
melted butter  
salt

Heat the sour milk until it reaches 100F. When it reaches this temp., pour into a strainer lined with cheese cloth. Pour over 1 quart of hot water. Let curd hang in cheesecloth until all the whey has been drained off. In a mixing bowl, add enough cream and melted butter to moisten. Add salt to taste.

## Baked Cucumbers

4 large cucumbers, peeled, and quartered lengthwise  
2 Tbsp butter  
1 tsp dill seed, crushed  
1/4 tsp fresh pepper  
1 tsp salt

Place 1 layer of cucumbers on a baking dish. Dab the cucumbers with the butter. Add some water to barely cover the cucumbers. Mix all seasonings into a small dish. Add 1/2 of the seasonings to the first layer. Next, make a second layer--repeating w/ the butter and seasonings. Bake uncovered in a 400F oven for 1 hour. During the first 30 minutes, rotate the bottom layer to the top and put the second layer to the bottom and finish off for the second 30 mins increment.

## BAKED EGG CUSTARD

### Ingredients:

4 C. scalded whole milk

5 eggs beaten until just mixed

1/2 C. sugar

salt to taste

1 tsp. vanilla

1 tsp. almond extract

Mix eggs, sugar, vanilla and almond extract.

When skin begins to form on the scalded milk, strain the milk SLOWLY into the egg mixture and stir.

Put into a well buttered 1 Qt. Pyrex bowl, sit bowl in low-sided pan of warm water and bake in 300 °F. oven for 1 hour or longer. Test by inserting a smooth knife blade into center and side of custard. If knife comes out clean, custard is done.

Great when eaten warm- refrigerate leftovers, if any.

## Sauteed Dandelion Blossoms

Yield: 3 Servings

2 c dandelion blossoms

2/3 c cracker crumbs

1 egg, beaten

2 tb milk

Combine egg and milk. Dip flowers first into egg mixture, then into cracker crumbs. Saute in oil for one minute on each side. Serve hot.



## FRIED DANDELIONS

1 lb. dandelions (chicory or escarole  
can be used)  
2 sliced onions  
2 cloves garlic  
1/4 c. lemon juice  
4 tbsp. oil

Boil the dandelions 5-6 minutes. Wring out to squeeze out all water. Chop into 1 inch pieces. Fry sliced onions and garlic. Add dandelions. Fry well. Add salt and lemon. Serve cold.

## DANDELION FRITTERS

4 c. dandelion flowers snapped off at  
the top of stem  
1 c. biscuit mix  
1 c. milk  
1 tbsp. sugar or honey (optional)  
1/2 inch oil in skillet

### --UTENSILS:--

Mixing bowl  
Deep skillet  
Paper bag or toweling for draining

Mix together the biscuit mix and milk. Dip dandelion flowers in mix one at a time and douse well with batter. Heat oil in skillet to 335 degrees F. or until it sizzles when a bit of batter is dropped into it. Drop flowers into hot oil head first. Fry until golden brown on both sides. Remove and drain. Serve hot or cold. Store leftovers in refrigerator for snacks. Fritters can be frozen. P.S. This recipe works equally well with fiddlehead ferns.

## SAUTEED DANDELIONS

Dandelions  
2 cloves of garlic  
Salt and pepper to taste  
5 tbsp. bread crumbs  
Parmesan cheese to taste

Clean and wash dandelions. Cook in boiling water. Cover; cook about 5-7 minutes. Drain and squeeze out water until almost dry. Slice garlic and brown in olive oil. Add dandelions and saute for about 5 minutes. Add salt, pepper, bread crumbs, and cheese. Saute for about 10 minutes, stirring constantly so that they don't burn.

## Company's Comin' Dirty Rice

1 pound chicken gizzards  
1/4 pound chicken liver  
1/2 pound ground pork  
1 pound ground beef  
1/4 cup oil  
1 cup chopped onion  
8 garlic cloves, chopped finely  
1 cup chopped celery  
1/2 cup chopped green onions, both  
    white and green parts  
1/4 cup chopped parsley  
4 cups rice, cooked  
1 teaspoon Worcestershire sauce  
Salt and freshly ground black pepper  
Red chile flakes

Put gizzards and liver in separate saucepan. Cover with water and simmer until tender.

Chop fine and set aside.

Sauté ground meats in oil until well done. Add gizzards and simmer for 15 minutes.

Add onion, garlic, celery, and green onions. Cook until tender.

Add livers, parsley, and Worcestershire sauce. Cook about 15 minutes.

Add rice then season with salt, pepper, and red chile flakes.

Yield: 4 servings

## Fried Dough

1/2 cup warm water  
5 teaspoons yeast  
pinch of sugar  
1 cup warm milk  
1/3 cup sugar  
1 1/2 teaspoons salt  
1 teaspoon vanilla  
2 eggs  
1/3 cup oil  
2 cups unbleached all purpose flour  
3-4 cups unbleached bread flour (or all-purpose)  
oil for frying  
granulated sugar for dusting

NOTE: This recipe can also be made in a bread machine on 'dough' cycle.

In a large mixing bowl, stir together the yeast, warm water and a pinch of sugar. Allow to stand a couple of minutes to allow yeast to swell or dissolve. Stir in remaining sugar, milk, vanilla, eggs, oil, salt, all-purpose flour and most of bread flour (if using) to make a soft dough. Knead 5 to 8 minutes by hand or with a dough hook, adding flour as needed to form a firmer smooth and elastic dough. Place in a greased bowl. Place bowl in a plastic bag and seal. If not using right away, you can refrigerate the dough at this point. Let rise about one hour. Gently deflate dough. If dough is coming out of the refrigerator, allow to warm about 40 minutes before proceeding.

Cut off portions of dough (about the size of a mandarin orange).

Stretch or roll into large, thin oblong shapes and place on waxed paper-lined baking sheet. Prepare all dough this way, layering more paper between the stretched pieces of dough. Cover with a wet towel and let rest 15 minutes. When oil is hot (385 F) fry slabs, one or two at a time. Turn them over as soon as they puff up and fry on other side for a few seconds to complete.

Drain on paper towels. Prepare a bowl with a cup or two of white sugar.

Toss in one at a time and coat well, shaking off excess in the bowl.

You can also serve these with pie toppings or a dollop of strawberry or raspberry jam.

## Basic Sweet Dough

4 cups Milk  
2 tablespoons Yeast  
1 cup Sugar  
1 tablespoon Salt  
4 oz Butter (melted)  
1/4 teaspoon Nutmeg  
1 teaspoon Vanilla  
4 Eggs  
6 - 7 cups All-purpose flour

Heat milk until a skin forms on surface, remove from heat and add butter. Allow mixture to cool. Add eggs, sugar, yeast and vanilla and beat into the milk mixture. Gradually add the flour and salt. Stir until a smooth but sticky dough is formed. Cover and let rise in a warm place.

## Apple Dumplings

2 cups sugar  
2 cups water  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
1/4 cup butter  
6 apples

2 cups flour  
1 teaspoon salt  
2 teaspoon baking powder  
3/4 cup shortening  
3/4 cup milk

Combine sugar, water, cinnamon and nutmeg in a medium saucepan. Heat over medium heat until mixture becomes syrup, add butter. Pare and core apples, cut into fourths.

Sift flour, salt, baking powder into bowl. Cut in shortening with a pastry knife (or a regular table knife) until mixture becomes crumbly. Add milk all at once and stir just until moistened.

Roll dough out to 1/4 inch thickness. Cut dough into 6 - 5 inch squares. Arrange 4 pieces of apple on each square and sprinkle with additional sugar, cinnamon. Fold corners to center of each square and pinch edges together to seal dumplings (make sure they are sealed tightly and no apple is sticking out!). Place dumplings in buttered baking dish. Pour syrup over dumplings. Baste dumplings with the syrup once or twice while baking.

Bake at 375F for 35 minutes.

## Boiled Apple Dumplings

2 C. self-rising flour

1/2 C. apple juice

1/2 tsp. ground cinnamon

1 C. diced apples

2 (46 fluid oz.) cans apple juice

1 T. cornstarch

In a medium bowl, combine flour, 1/2 cup apple juice and cinnamon, stirring until smooth. Stir in diced apple. Pour all the apple juice into a 4-quart pot with a tight fitting lid. Bring to a boil over medium heat. Drop diced apple mixture by soup-spoonsful into boiling juice. Cover and let boil 20 minutes. Do not remove lid during cooking.

After 20 minutes, remove dumplings from pan; set aside. Stir cornstarch into remaining apple juice in pot and cook until thickened. Serve over dumplings. Makes 8 dumplings.



## BLACKBERRY DUMPLINGS

Pie crust

1 (15 oz.) can blackberries

Liquid from blackberries

2 tbsp. cornstarch

1/2 c. sugar

Pinch salt

1 tbsp. butter

1 tsp. lemon

Divide pie crust into 2 parts and roll out. Cut each circle into 6 pie shape wedges. Drain the blackberries and place the blackberry juice mixed with the cornstarch, sugar and salt in the top of a double boiler and cook to thicken. Remove from the heat and add the butter, lemon juice and berries. Place a good tablespoon of berry mixture in the center of each pie crust wedge and bring edges together, pinching to close the dumpling. Bake the dumplings at 450 degrees for 15 minutes. Serve each warm with the warm milk dip. Serves 6.

## "CLOOTIE" DUMPLING

3 c. flour  
1/2 c. sugar  
1 c. raisins  
1 tsp. cinnamon  
1/4 tsp. cloves  
1/2 c. molasses  
1 c. buttermilk  
1 c. suet (dry), chopped fine  
1 c. grated carrots or 1 apple or  
applesauce  
1 pkg. chopped dates (12 oz.)  
1/2 tsp. ginger  
1/2 tsp. salt  
1 tsp. baking soda, level

Mix all together and wrap in cloth wrung out of boiling water, dusted with flour and tie with slight air space and put in boiling water, keeping at a rolling boil for 3 hours. Remove from boil and pat in place. Loosen tie and allow to cool. (Some put in oven - warm temperature - for a few minutes and then allow to cool.)

## Egg Dumplings

8 c Water

1/2 ts Salt

3 Eggs, well beaten

1/2 c Water

2 c Flour

1 ts Salt

Heat 8 cups water and 1/2 t salt to boiling in Dutch oven. Mix eggs, 1/2 cup water, flour and 1 t salt. Drop dough by teaspoonfuls into boiling water. Cook uncovered 10 minutes, stirring occasionally; drain. (Dumplings will be chewy, not fluffy.)

## Liver "Dumplings"

don't know why she called them dumplings; they look more like meatballs

1 cup bread crumbs  
3/4 cup milk  
1/2 pound chicken livers  
1/2 cup flour  
1/2 tsp salt  
1/8 tsp pepper  
1 tsp parsley  
1/4 tsp marjoram  
1 egg  
1 medium onion

Combine bread crumbs and milk, mix and let stand.

Fry chicken livers in small amount of oil and grate a medium onion onto the chicken livers as they fry. Fry until all the red is gone from the livers and they are solid enough to chop.

Chop chicken livers.

Add flour, salt, pepper, parsley, and marjoram to chopped liver.

Combine a well-beaten egg with the bread crumb mixture and mix until well blended.

Form mixture into small balls and cook in soup (chicken, beef, vegetable - your choice) for 10-12 minutes.

## TOMATO DUMPLINGS

1 qt. cooked tomatoes  
1 pt. water  
3/4 tsp. salt  
1/8 tsp. pepper  
1/2 stick oleo  
1 c. sugar

Also will need: 1 1/2 c. flour  
1 tsp. salt  
3 tsp. baking powder  
1 tsp. cream of tartar  
1/3 c. Crisco  
Water to make stiff dough

Bring to fast, rolling boil tomatoes, water, salt, pepper, oleo, sugar, celery, onions or peppers (chopped) may be added. Combine dry ingredients. cut in Crisco, add enough water for stiff dough. Roll out thin, cut in 2 inch squares. Flour each square well. Drop individually into hot boiling tomatoes. Cover. Turn to low, cook about 15 minutes. Stir occasionally. Can be made ahead and reheated in oven.

## GRANNY'S COOKED EGG NOG

- 6 eggs
- 1/4 cup sugar
- 1/4 teaspoon salt (optional)
- 1 quart milk\* divided
- 1 teaspoon vanilla,
- Garnishes or Stir-Ins (optional)

In large saucepan, beat together eggs, sugar and salt, if desired. Stir in 2 cups of the milk. Cook over low heat, stirring constantly, until mixture is thick enough to coat a metal spoon with a thin film and reaches at least 160°F. Remove from heat. Stir in remaining 2 cups milk and vanilla. Cover and refrigerate until thoroughly chilled, several hours or overnight. Just before serving, pour into bowl or pitcher. Garnish or add Stir-Ins, if desired. Serve immediately.

\*For faster preparation heat milk until very warm before stirring milk into eggs and sugar.

## Pickled Eggs

36 hard boiled eggs, peeled  
3 Tbsp kosher salt  
4 1/2 Cups cider vinegar  
1 1/2 Cups water  
4 1/2 tsp. sugar  
2 Tbsp peppercorns, crushed  
4 Red Habanero peppers ( stems removed and halved)  
1 can chipotle Jalapeno peppers with liquid  
12 cloves garlic, crushed  
1 Tbsp crushed allspice  
1 1/2 tsp. ground turmeric  
3/4 tsp. celery seeds  
1 lrg. red onion, thinly sliced

Combine the ingredients in a non-reactive saucepan and bring to a boil.

Reduce heat, cover and simmer for about 10 minutes.

Remove from the heat and let cool for about 10-15 minutes.

Layer the eggs with the mixture into a CLEAN 1 gallon glass jar, put the lid on and place in the refrigerator.

It will take about a week for the eggs to absorb the flavorings.

They will keep, if refrigerated, for several weeks.

Makes: 1 gallon, depending on the size of the eggs.

### Variation:

Use less eggs and add hot link sausages or Vienna sausages.

### Zippy Pickled Eggs

12 hard-cooked eggs

2 cups vinegar

1 med. onion, sliced and separated into rings

2 tbs. sugar

1-1/2 teaspoons pickling spice

1 tsp. salt

Peel eggs, and place loosely in a jar; set aside.

Combine remaining ingredients in a saucepan; bring to a boil. Reduce heat to low; simmer 5 mins. Pour hot mixture over eggs; seal with airtight lids. Refrigerate two days before serving. Store in refrigerator for up to two weeks.



## GRAMPA'S YELLER EGGS

4 tbl. Yellow mustard

2/3 c. sugar

1/8 tsp. salt

3/4 c. white vinegar

3/4 c. water

2 drops yellow food coloring

hard-boil 7 eggs and peel them

mix all ingredients in a saucepan.

Bring just to the boil. Remove from heat

Drop eggs in a quart mason jar. Pour heated mixture

Into jar.

refrigerate and let stand 72 hours.

Rev. A- spicy mustard eggs

Sub. Spicy brown for yellow mustard

Add 10 turns fresh ground black pepper

Rev. B- Garlic eggs

Sub cider for white vinegar

Add 2 tbl. Minced garlic

## Eggplant Fritters

2 eggs, beaten  
1 cup buttermilk  
1 teaspoon salt  
1/2 teaspoon baking soda  
2 teaspoons baking powder  
1-1/2 cups flour  
4 Tablespoons cornmeal  
1 medium eggplant, peeled and cubed  
oil

Combine eggs, buttermilk, and dry ingredients, mixing well. Fold eggplant cubes into batter. Drop by large spoonfuls into hot deep oil in skillet. Fry until lightly browned on both sides. Drain well on paper towels, serve immediately.

## Garlic Fiddleheads

1 pound fresh fiddleheads  
2 shallots, finely chopped  
1 tablespoon Soya sauce  
1/4 cup butter  
1 teaspoon sugar, granulated  
6 garlic cloves, finely chopped  
3 tablespoons white wine

Shake fresh fiddleheads in a paper bag until brown skins come off; discard skins. Steam fresh or frozen, unthawed, fiddleheads until just tender. Meanwhile, heat butter in heavy frying pan and saute garlic and shallots until softened. Blend in Soya sauce, sugar and wine. Add steamed fiddleheads, turning to coat them well in sauce. Serve at once. SERVES:4

## Fiddleheads with Lemon Butter

Yield: 6 Servings

1 lb fiddleheads

2 tb melted butter

juice of 1 lemon

salt and pepper to taste

Wash the fiddleheads carefully so as not to break them. Place the washed fiddleheads in boiling water, boil for 5-6 minutes or until tender. (Don't overcook!) Drain well, place in a serving dish. In a small saucepan (or in the microwave), melt the butter. Squeeze the juice of 1 lemon into the butter and stir to combine. Pour the lemon butter over the fiddleheads and toss lightly to coat. Salt and pepper to taste, serve immediately.

### Marinated Fiddleheads

1 lb fiddleheads, blanched for 5 minutes

1/4 cup minced sweet green pepper

1/4 cup minced sweet red pepper

1/4 cup minced onion

1/4 cup salad oil

1/4 cup cider vinegar

6 tbsp sugar

1/2 tbsp salt

1/4 tsp pepper

Combine all ingredients for the marinade. Add fiddleheads, peppers and onion. Marinate for at least 24 hours.

## Sauteed Fiddlehead Ferns with Parsley and Garlic

1 lb. fiddlehead ferns  
1 garlic clove, minced  
1/4 C butter or extra virgin olive oil  
2T finely chopped fresh parsley  
salt and ground pepper

Trim any brown ends off fern shoots. Wash the fern shoots thoroughly in cold water, pulling off the brown chaff on their edges as you go, drain in a colander, and pat dry. Crush the minced garlic on a cutting board with the side of a chef's knife.

Heat half the butter or oil in a wide skillet or saute pan over medium heat and toss in the fern shoots. Turn the heat up to medium high--the heat should be hot enough so the shoots sizzle but not so hot that the butter burns--and toss or stir the fern shoots for about 5 minutes. Add the rest of the butter or oil, the garlic, and the parsley and cook for 1 minute more, or until you smell the garlic. Season to taste with salt and pepper and serve immediately on hot plates.

## DEEP-FRIED FROG LEGS

20-30 frog legs

### BATTER:

2 eggs, beaten

1 c. flour

1 c. milk

1/2 tsp. garlic powder

1/2 tsp. Louisiana hot sauce

1 tsp. salt

### BREADING:

1/2 c. corn or wheat flour

1/2 c. cornmeal

1/2 tsp. salt

1/4 tsp. red cayenne pepper

1/4 tsp. onion powder

Beat eggs, add flour, milk, garlic powder, hot sauce and salt. Mix well. In another pan mix together flour, cornmeal, salt, red pepper and onion powder. Dip frog legs first in batter mix, then in breading mix. Deep fry in hot oil at 350 degrees. They will float to the top when they are done.

## BUTTER FROSTING

2 1/2 c. confectioners' sugar  
1/2 stick butter (like butter, use  
more)  
1 tsp. vanilla  
1/4 tsp. salt  
2-3 tbsp. milk (can use heavy cream)

Melt butter. Add vanilla, salt, milk to butter. Add confectioners' sugar. Beat with beaters for about 5 minutes. Frost one cake.



## Grandma's Caramel Frosting

Cook 2 cups brown sugar and 1 cup milk over medium heat to the soft ball stage (230 degrees). Remove from stove and add 1/4 tsp. cream of tartar. Stir very little to blend cream of tartar. Set aside to cool to lukewarm. Do not let get too cold. Beat until thickens enough to spread on cake. Work fast when the right consistency.

## Cherry Vanilla Fudge

3 cup sugar  
1/2 teaspoon salt  
1 cup light cream  
1/2 cup milk  
1/4 cup light corn syrup  
2 tablespoon butter or margarine  
2 teaspoon vanilla  
1 cup candied cherries; quartered

Combine sugar, salt, cream, milk, corn syrup and butter in a large heavy saucepan. Cook over medium heat, stirring constantly, until mixture comes to boiling. Continue cooking, stirring occasionally, until candy thermometer reaches 238F. (soft-ball stage) Remove from heat, leaving thermometer in the saucepan. Cool to 100F. Add vanilla. Beat briskly until fudge thickens and begins to lose its gloss. Stir in cherries. Pour into buttered 8" square pan. Cool. Cut into squares when firm.  
Makes 1 3/4 pounds.

## Grandma Puckett's Fudge

4 cups sugar  
1 large can evaporated milk (12 ounces)  
24 oz semi-sweet chocolate chips(4 cups)  
1 cup real butter (2 sticks, cut up)  
1 big spoonful peanut butter  
1 tablespoon vanilla  
1 1/2 to 2 cups black walnuts

Combine the sugar and evaporated milk in a large 4 quart pot. Bring it to a boil over medium heat. Stir it constantly while it comes to a boil. When it boils, you can stir a little less often. Boil it gently for exactly 6 minutes.

While the sugar and milk are boiling, Pour the chocolate chips into a large bowl. Cut the butter into small squares and place it in with the chocolate chips. Put the peanut butter and the vanilla into the pan. Butter a big cookie sheet, or a couple of glass pans.

When the sugar and milk mixture is done boiling pour it into the bowl with the butter and chocolate chips. Using electric beaters, beat the mixture until the butter and chocolate chips are melted. Add the nuts and continue stirring until they are well mixed. The fudge should still be soft and glossy. Turn it into the prepared pan(s).

Let the fudge set up for about an hour, and cut it into small squares. When the fudge is good and hard, it can be placed in small containers and frozen.

## Old Fashioned Fudge

1 1/3 cups milk  
4 cups sugar  
3/4 cup unsweetened cocoa  
1/2 teaspoon salt  
2 tablespoons corn syrup  
1/4 cup margarine  
2 teaspoons vanilla

Get out a large sauce pan, 3 or 4 quart sized. In it combine the milk and sugar. Start heating the mixture over medium heat. Stir in the cocoa, salt and corn syrup. Mix very well to dissolve the cocoa. Bring the mixture to a boil and allow it to cook until it reaches the Soft Ball stage when a small amount is dropped into a bowl of cold water, or 234 degrees on a candy thermometer. When it does, remove the pan from the heat and place it on a dish towel or cake rack to cool down. Add the margarine and vanilla, but don't stir. Remember, Don't Stir it yet. Just let it sit by itself in a corner, almost forgotten. Let it cool until the bottom of the pan is barely warm to the touch, or about 110 degrees. This may take as long as an hour, so be patient. When the fudge has cooled down, start beating it with a spoon or whisk. Very quickly (sometimes less than a minute, sometimes a couple of minutes) it will start to lose its glossy, shiny appearance on top. When it just begins to lose this reflective quality, immediately pour it into a pan greased with margarine. You should grease the pan ahead of time, while the fudge is cooling in the pot. Shake the fudge in the pan to spread it evenly. Or if that doesn't work, try to spread it out with a spoon. Allow it to cool and harden, and then cut it into pieces. I use a 7 by 10 inch pan to set up this fudge, a 9 inch square pan would work too. As would an 8 inch square pan, although the pieces would be a little thicker. Don't scrape the sides of the pan while you are making this recipe. The sugar on the sides of the pan will cause the whole batch to crystallize and it will still taste good, but have a grainy texture. I really recommend a candy thermometer for candy recipes. The cold water test is a skill that takes a lot of ruined batches to develop. This recipe makes about 2 1/4 pounds of fudge, it is so good I can't even tell you, you have to make it for yourself. Makes an excellent gift.

## GRANNY'S PEANUT BUTTER FUDGE

2 c. sugar  
1/8 tsp. salt  
3/4 c. Carnation evaporated milk or  
whole milk  
2 tbsp. light corn syrup  
4 tbsp. peanut butter  
1 tsp. vanilla

Cook sugar, salt, milk, and corn syrup to soft ball stage (234 degrees). Cool. Add peanut butter and vanilla. Beat until creamy. Put in 9 x 9 x 2 pan.

## GRANNY'S GINGERBREAD

2 eggs  
3/4 c. brown sugar  
3/4 c. molasses  
3/4 c. melted shortening  
2 1/2 c. flour  
2 tsp. soda  
2 tsp. ginger  
1 1/2 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1/2 tsp. baking powder  
1 c. boiling water

Cream sugar and melted shortening. Blend in eggs and molasses. Sift flour with spices, soda, and baking powder. Add to creamed mixture. Finally add the boiling water. Beat well. Pour into 9x13 inch greased pan. Bake for 30 minutes at 350 degrees.

## Old Fashioned Gingerbread

1 cup molasses or sorghum  
1/2 cup hot tap water  
6 tablespoons melted margarine  
1/2 teaspoon salt  
1 1/2 teaspoons ground ginger  
1 teaspoon baking soda  
2 cups flour

This recipe is ancient. Folks used to make it before sugar was as widely available as it is today. First melt the margarine. Combine it in a big bowl with the molasses, hot tap water and salt. Blend well. Add the ginger, baking soda and flour. Stir again. Try to make the batter smooth. Turn the mixture into a well oiled 9" round cake pan. Bake at 350 degrees for about 30 to 35 minutes. A fork or tooth pick inserted into the center of it will come out clean, and the edges will pull away from the sides of the pan. Cool for a few minutes on the counter before cutting. I usually make 12 wedges, but you could also make 8 for hungry folks. Wrap any leftovers in tin foil and store in the fridge.

This recipe has no sugar, and no extra spices to compete with the ginger. It is my favorite recipe for ginger bread. I don't frost it, but you could if you liked. A plain vanilla frosting would be best.

## Spicy Gingerbread

1/2 c Shortening

1/2 c Sugar

2 Egg yolks

1 c Light molasses

2-1/2 c Sifted all-purpose flour

1 ts Salt

1 ts Cinnamon

1 ts Cloves

1 ts Ginger

1 c Boiling water

2 ts Soda

2 Egg whites, stiffly beaten

Whipped cream

Grease a 9 x 13 inch pan. Cream shortening, add sugar gradually. Add 2 well beaten egg yolks. Add molasses and stir. Sift together flour, salt and spices. Dissolve baking soda in boiling water. Add baking soda and water mixture alternately with flour to the creamed mixture. Fold in stiffly beaten egg whites. Bake at 350F for 45 minutes. Serve hot with whipped cream for dessert.



## Sticky Gingerbread

1 cup unsalted butter  
1 cup packed dark brown sugar  
 $\frac{3}{4}$  cup flavorful honey, such as a dark wildflower, berry, or chestnut  
 $\frac{3}{4}$  cup unsulphured blackstrap molasses  
 $\frac{1}{2}$  cup water  
3 cups all-purpose flour  
2 tsp. ground ginger  
2 tsp. ground cinnamon  
 $1\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{2}$  tsp. ground allspice  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{8}$  tsp. ground cloves  
3 eggs, at room temperature  
 $\frac{1}{2}$  cup milk  
1 Tbsp. grated fresh ginger

Powdered sugar

Lightly grease a 9x9x2-inch baking pan and line the bottom with a piece of parchment paper that has been cut to hang over 2 opposite edges by 2 inches. This overhang will make removing cake from pan clean and simple. (If not removing whole cake from pan, omit parchment.)

In a medium non-reactive saucepan combine butter, brown sugar, honey, molasses, and water. Cook over low heat, stirring the mixture frequently until the butter is melted and all of the ingredients are well blended. Remove from heat; pour into a large bowl and set aside to cool.

Meanwhile, sift together flour, ground ginger, cinnamon, baking soda, allspice, salt, and cloves; set aside. When molasses mixture feels just warm to the touch, add eggs, 1 at a time, beating well after each addition. Add milk and stir to combine. Fold dry ingredients into the batter in 4 additions, using big, long strokes (batter will be lumpy). Stir in grated ginger.

Pour the batter into the prepared pan. Bake in a 325° oven for 1 to  $1\frac{1}{4}$  hours or until the top of the cake springs back when touched and a wooden toothpick inserted near the center comes out clean (cake may have a slight dip in center). Cool cake in pan on a wire rack for 15 minutes.

Using overhang of parchment, lift cake out of pan; remove parchment. Cut into squares. For designs such as gingerbread boys, place a purchased stencil or a stencil cut from parchment paper over each square; dust with powdered sugar. Serve warm. Makes 10 to 12 servings.

## GOOBER PIES

1/3 cup peanuts -- roasted, salted cocktail, chopped

1-1/2 cups vanilla ice cream -- barely softened

12 each chocolate wafer cookies

Place the chopped peanuts on a plate. Spoon 2 heaping tablespoons of the ice cream onto the flat side of 1 cookie. Place the flat side of another cookie onto the ice cream and gently press until the ice cream spreads to the edge of the sandwich. Smooth the ice cream, then roll the ice cream edges in the peanuts to coat completely. Place the sandwich on a baking sheet and set it in the freezer. Repeat to form a total of 6 sandwiches, adding each to the baking sheet in the freezer. Freeze for at least 15 minutes or up to 4 hours. If you wish to freeze longer, wrap each sandwich in a small piece of plastic wrap. Serve frozen.

Yield: 6 sandwiches (3 servings).

## Beef Goulash

2 lb beef stewing meat  
1 ts Salt  
1/4 ts Pepper  
1 ts Seasoned salt  
1 ts Paprika  
1/4 c All purpose flour  
2 tb Oil  
2 c Water  
1 tb Worcestershire sauce  
1 md Garlic clove, minced  
1 ts Dry mustard  
1 Bay leaf  
1 ts Caraway seeds (optional)  
1 tb Vinegar

Cut beef into one inch cubes. Mix next five ingredients. Dredge the beef in this mixture and brown on all sides in the hot oil.

Put in two quart dutch oven, sprinkle with remaining flour if you have any left over. Add remaining ingredients, cover, simmer over lowest heat for two hours or until meat is tender.

## Gravy Secrets

for each cup of gravy you need one  
tablespoon each of fat and flour

Before hand, make up some rich turkey broth, use the bones or the organs. I like to use the bones but that means no big uncarved turkey on the dinner table. You can simmer turkey neck, heart, gizzard, and and some minced onion, and celery and ½ t salt in enough water to cover until vegetables are done. Dice the turkey liver and use the hot broth to simmer the diced turkey liver for about 15 minutes The turkey bones yield much more broth and you can add more vegetables to the pan. Don't forget to get the brownings from the pan as mom says "that's the goodies" just after you've removed the cooked turkey and roasting rack from the roasting pan. Strain poultry drippings through a sieve into a 4-cup glass measuring cup. I then use 3 tb of corn oil to stir around in the bottom of the pan and get out the brown bits that have baked on. That gets added to my turkey drippings and I still really "wash" the pan out with my turkey broth if its made (or the water I'm going to use in my broth if I haven't made it yet).

To make Gravy you need three things; well seasoned fat, flour, and good rich broth. For each cup of finished gravy you need one tablespoon of Fat and one tablespoon of flour and 1 cup of broth. The trick is to know how many cups of broth you have and to see if you have that much fat. If you are light on the broth end you can add some canned chicken broth If you are light on the fat side you can add a small amount of corn oil, or just save the rest of your broth for storing and reheating the turkey.

There are a few more tricks to making good gravy. First be sure to take the measured fat and stir into it the measured flour and then put it over the burner. Make sure you have covered all the flour with fat and blended it well. Then you cook the flour and fat mixture until it begins to smell just slightly salty. It will be bubbly and look like its just this side of brown. Next REMOVE THE PAN FROM THE BURNER and whisk in the entire measured liquids. Then return the pan to the burner and slowly bring this almost to a boil. Remember you already cooked the flour in the fat so all you need to do now is stir this until it thickens up to what you like. You can let it stay sort of thin or let it cook out until it is thicker than your Mashed potatoes.

## **CHICKEN GRAVY**

Drain off most of the grease in the skillet you cooked the chicken in...leave about 3 tablespoons or so, depending on how many people you're feeding. Be sure to leave all the little brown chunks in the pan, too. Put it on the stove again, over medium high heat.

Sprinkle enough flour in it to make a paste the consistency of well...paste.

Stir it with a whisk till it starts to brown, and smells kinda nutty, then quickly add one can of evaporated milk and about 4 cups or more of milk.

Stir continuously till it starts to boil, then turn down to a simmer. Let simmer (stir it off and on) till it thickens to your liking~ this may take awhile, so start your taters now. Wait to salt and pepper to taste after it's thickened, or you'll have bad luck (my granny told me this, and I don't know if it's true or not, coz I've never chanced it).

## Chocolate Gravy

### Ingredients

1 can of cream

3Tbspn. margarine

5 Tbspn. flour

2 cream cans of water

3Tbspn. cocoa

1 tspn. vanilla extract

1/2cup sugar

### Procedure

Mix cream and two cans of water together in bowl....set aside. Mix flour, sugar, and cocoa....set aside. Over medium heat in iron skillet, melt margarine. When margarine is melted add the dry ingredients, stirring like crazy. let the mixture just start to strike up a boil; turn heat off, add cream and water stir well . turn the heat back on low. Stir until thickened. Remove from heat add vanilla mix well. Serve hot with cathead biscuits.

## HAMBURGER GRAVY

Fry hamburger in saucepan with no grease added. Hamburger makes enough grease. When brown, scoot hamburger to one side and add cornstarch to grease, about 1 1/2 tablespoons per pound hamburger. (Can add more later if mixed with water first as in regular gravies.)

Add milk or Pet milk and water (one on one ratio or more Pet milk than water, don't really matter)

NOTE: Pet milk, evaporated in can, is cheapest so that's why I always say Pet milk. Any evaporated milk will do in cooking.

Put as much liquid in to make as much as you'll eat.

Pour over mashed taters, biscuits, toast, etc.

Can add touch of onion salt. Don't forget salt and pepper.

Can use from 1/2 pound of hamburger on up.

## Sweet Onion Gravy

1 large Vidalia or other Sweet type onion, peeled, chopped  
3 Tablespoons butter (unsalted preferred)  
3 Tablespoons flour  
1 teaspoon Kitchen Bouquet Browning Sauce (optional)  
2 cups chicken broth  
2 tablespoons minced fresh basil or herb(s) of choice (optional)  
Salt and Black pepper to taste

Peel and chop onion. In a large heavy skillet, melt butter over low heat. Add onion and saute' stirring often until onion is somewhat translucent. Add flour, stirring in well and allowing flour to brown. Add Kitchen Bouquet Browning Sauce (optional). Add chicken broth and mix in well. Allow to thicken, stirring often. Add herbs of choice (optional) and season with salt and black pepper to taste.



## TOMATO GRAVY

2 tbsp. bacon drippings  
1/4 c. chopped onion  
3 tbsp. flour  
1 bay leaf  
1 1/2 c. tomato juice  
1/2 c. milk or cream  
2 tsp. brown sugar  
1/8 tsp. celery salt  
1/8 tsp. black pepper

Melt drippings in medium saucepan, over medium heat. Add onions, and cook until onion is yellow. Add the flour and bay leaf and continue to cook until flour is deep gold, 4 or 5 minutes. Add tomato juice and then whisk mixture until smooth. Add the rest of ingredients and cook until mixture is completely thick, 4 or 5 minutes longer. Remove bay leaf. Serve hot over fried mush, fried potatoes or soda crackers that have been crumbled.

## Tomato Gravy and Rice

### Ingredients:

1 28 oz can crushed tomatoes

(We used fresh tomatoes and cooked them down to about 2 cups)

1/2 cup onions, chopped

4 slices of bacon

1/4 cup green peppers

3 tablespoons flour

salt

pepper

Fry bacon in frying pan until done but not crisp, cut into pieces. Add onions and green peppers, saute until soft. Add tomatoes and simmer 20 minutes. Salt and pepper to taste. Mix flour with enough water to make a smooth paste. Add this to the other ingredients stirring constantly until thickened. Serve over rice. Serves 4-6.

You can omit the bacon and use any meat available (sausage, ham, etc.), or you can substitute 2 or 3 tablespoons butter.

## Bitter Greens

2 bunches collard or mustard greens

2 tablespoons Pine nuts

1/2 cup chicken or turkey stock

1/4 cup sweet vermouth (port, sherry or Marsala)

2 tablespoons goose fat or

3 strips fatty bacon, diced

1/2 teaspoon paprika

Salt and fresh ground black pepper to taste

Optional

Brown sugar to taste

For those not cooking with alcohol, 2 tablespoons of a puree of caramelized onions can replace the wine.

Strip the leaves off the stalks and wash, dry well and chiffonade. Over a medium heat in a large skillet, bring the goose fat up to almost smoking or cook the bacon until most of the fat is rendered. Add the greens, being careful about fat splatter, and toss until well coated with the oil and slightly wilted, 2-4 minutes. Add the pine nuts, vermouth and stock, reduce heat and simmer for 10 minutes until the liquid is reduced by at least half.

Add the paprika, salt and pepper just prior to serving, tossing lightly to incorporate.

## Collard Greens

1 large bunch (about 3 lbs) collards  
1 smoked ham hock  
1 onion, chopped  
2 tsp minced fresh garlic  
3 tsp cider vinegar  
3 tsp dark corn syrup  
1 tsp salt  
1/2 tsp each: black pepper, red pepper, and white pepper  
few dashes hot pepper sauce

Cut off and discard base of stems, then chop upper stems and leaves coarsely. Wash several times in cold water and drain thoroughly. Place 1 packed cup of greens in a blender or food processor, puree, set aside. Place remaining greens and ham hock in a large pot, cover with water. Bring greens to a rolling boil. Add onions, garlic, vinegar, cane syrup and seasoning to taste, reduce heat to medium. Add pureed collards. Cover and cook for 2 hours or until cooked down and tender.

## GREENS WITH HAM HOCKS

2 smoked pork hocks  
6 cups of water  
3 lb. of collard greens  
1 teaspoon of salt  
1 pinch sugar  
8 small red potatoes, peeled

Place pork hocks in 6 quart sauce pot. Add 6 cups of water or enough to cover. Cover pot and bring to a boil. Reduce to low heat; simmer 1 1/2 hours. Break off stems of collard greens. Wash leaves thoroughly. Slice large leaves into bite-size pieces by rolling several leaves together and tear in strips. (If greens are bitter, place in 6 cups of water in sauce pot, boil water, add greens and boil 5 minutes, drain.) Add greens, salt, sugar and potatoes to pork hocks. Cook 25 to 30 minutes, or until done. Cut pork into 1 inch pieces. To serve, combine pork pieces with greens and top with potatoes.

### Collard Greens with Lima Beans and Smoked Turkey

(This one pot meal can be made up to three days ahead and refrigerated)

- 1 10-ounce package frozen lima beans
- 1 tablespoon olive oil
- 2 cups vertically sliced red onion
- 3 cups fat-free, less-sodium chicken broth
- 1 cup sliced smoked turkey breast
- 1/2 teaspoon dried thyme
- 1/4 teaspoon crushed red pepper
- 3 garlic cloves, minced
- 1 bay leaf
- 8 cups sliced collard greens (about 1/2 pound)
- 2 tablespoons red wine vinegar
- 1 (14.5 oz.) can diced tomatoes, undrained
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- Thyme sprigs, optional

Preheat oven to 375°. Heat oil in pan over medium-low heat. Add onion; sauté 10 minutes. Add beans, broth, and the next 5 ingredients (beans through bay leaf); bring to boil. Cover and bake at 375° for 1 hour and 15 minutes. Stir in collards, vinegar, and tomatoes. Cover and bake an additional 1-hour or until beans are tender, stirring occasionally. Stir in salt and pepper. Discard bay leaf. Garnish with thyme sprigs, if desired.

Yields seven 1-cup servings.

## Collard Greens with Onions & Bacon

1/2 pound sliced bacon, cut crosswise into fourths  
3 medium red onions, chopped coarse (about 3 cups)  
1 1/4 cups chicken broth  
1/4 cup cider vinegar  
2 tablespoons firmly packed dark brown sugar, or to taste  
1/2 teaspoon dried hot red pepper flakes, or to taste  
4 pounds collard greens (preferably small leaves), coarse stems  
and ribs discarded and leaves and thin stems washed well,  
drained, and chopped coarse

In a deep heavy kettle cook bacon in 2 batches over moderate heat until crisp and transfer to paper towels to drain. Pour off all but about 3 tablespoons drippings and in drippings remaining in kettle cook onions, stirring occasionally, until browned slightly and softened. Transfer onions with a slotted spoon to a bowl.

To kettle add broth, vinegar, brown sugar, red pepper flakes, and about half of bacon, stirring until sugar is dissolved. Add about half of collards, tossing until wilted slightly, and add remaining collards, tossing until combined. Simmer collards, covered, 30 minutes. Stir in onions and simmer, covered, 30 minutes more, or until collards are very tender.

Serve collards topped with remaining bacon

## Billy's Favorite Smoky Collard Greens

Makes 6 servings

### Ingredients

- 1 tablespoon olive oil
- 1 cup chopped onion
- 2 cloves garlic
- 2 pounds collard greens - rinsed, trimmed and chopped
- 1 tablespoon brown sugar
- 1 tablespoon molasses
- 1 tablespoon liquid smoke flavoring
- salt and ground black pepper to taste

### Directions

1 Heat oil in a large pot. Saute onion and garlic until onions are translucent. Place chopped collard greens in pot, and add water to cover. Stir in brown sugar, molasses and liquid smoke. Season with salt and pepper. Bring to a boil, reduce heat, and simmer 30 to 40 minutes, or until greens are tender.



## Dandelion greens with Garlic and Butter

2 lbs washed dandelion greens  
8 cups salted water  
4 cloves garlic, mashed or minced  
1/2 stick butter  
salt and pepper to taste

Cut washed dandelion greens up as you normally would collards or kale , or any other green, blanch a few seconds in the salted water till wilted, drain and rinse.

In a large sautee pan melt butter and add garlic, sautee a few minutes to release the garlicky oils , add the dandelion greens and sautee till warmed through and coated with the garlic butter , season to taste with salt and fresh cracked black pepper.

## FRIED MIXED GREENS

5 lbs. fresh baby collards  
1 lb. sliced fat back  
1 tbsp. red pepper  
1 med. cabbage  
1 tsp. sugar  
1 dash baking soda

Fry fat back until brown. Cut greens and wash\* thoroughly in cold water, about 3 washes. Place greens in hot grease from fat back (about 3/4 cup). Sprinkle salt, red pepper and sugar. Cover and lower flame and let cook until tender, stirring every 20 minutes. Slice cabbage and wash thoroughly about 3 washes. Add to tender greens (don't stir in), just lay on top of greens and cover. Steam from greens will cook cabbage while greens are still cooking. After 20 minutes mix cabbage and greens together. Let continue for approximately 15 minutes and serve with vinegar and/or chow chow and corn bread.

\*Wash greens in baking soda to tenderize if you cook before the first frost.

## Mustard Greens with Smoked Pig Tails

Serves 6

### Ingredients

3 to 4 pounds mustard greens  
4 to 6 pig tails (more if you like)  
salt and pepper, to taste  
crushed red pepper, to taste  
1 clove garlic, minced  
1 small onion, finely chopped (optional)  
1/4 cup bacon fat or oil from fried chicken  
(for added seasoning)

### Directions

Place tails in enough water to just cover. Bring them to boil for about 30 minutes. Pour water off and rinse tails well. Add new water to just cover and boil, medium heat until tender (about 1-1/2 hours). Remove and place in bowl and cover. In the meantime, wash greens thoroughly. Put greens in pig tail water (in batches), add seasonings and cook until tender (about 1 hour). About 30 minutes into cooking, add about 1/4 cup bacon fat or chicken oil. Complete cooking. Place tails on top of greens and serve with hot, buttered cornbread.

## Green Beans and Potatoes

1 ham hock, ham shank, or leftover ham pieces (see note)  
1 lb. fresh green beans, washed and trimmed, broken in half  
5-6 medium red potatoes, peeled, washed and cut into eighths  
water to cover  
black pepper to taste

In large stockpot, combine green beans, potatoes, and ham. Cover with water. (If using ham hock or ham shank, cook with potatoes and beans until tender; remove meat and fat from bone and cut into smaller pieces; return to pot.)

Bring to boil, reduce heat and then simmer covered until potatoes and beans are tender. Season with pepper (I like lots). You shouldn't need any salt because of the ham.

Note: If you just want the beans and potatoes, use only the fat from a cooked ham, fatback or uncooked bacon for that "Southern" flavor. Remove before serving.

### Baked Grits Wedges

- 3 cups boiling water
- 3/4 cup grits
- 1/2 teaspoon salt
- 1/2 cup shredded sharp Cheddar cheese (2 ounces)
- 2 tablespoons chopped green onion
- 1/2 teaspoon prepared mustard

In 2-quart saucepan, slowly stir grits and salt into boiling water. Reduce heat to medium-low, cover. Cook 5-7 minutes, stirring occasionally.

Remove from heat; stir in cheese, onions and mustard, stirring until cheese melts. Pour grits into 9- to 10-inch pie plate, lightly coated with cooking oil spray. Cover; chill until firm.

Cut into 8 slices. Arrange grits on baking pan lightly coated with cooking oil spray. Broil 8-10 minutes or until golden brown.

## Cheese Grits with Bacon & Eggs

1 cup grits  
1/4 cup margarine (half a stick)  
4 cups water  
1 teaspoon salt  
2 cups shredded cheese  
6 to 8 ounces bacon  
4 medium eggs  
1 cup milk

Take out a 3 or 4 quart sized saucepan. In it, combine the grits, margarine, water and salt. Bring it to a boil over high heat. Reduce the heat to medium and simmer the grits for about 10 minutes. They will be thick and a little creamy. Immediately stir in the cheese until it melts.

While the grits are cooking, fry up your bacon until it is nice and crispy. Allow it to drain a little bit on some paper towels or a brown paper bag. Then crumble it up. Stir it into the grits after stirring in the cheese. While the grits and bacon are cooking, combine the eggs and milk in a bowl. Mix them up until the eggs are completely emulsified with the milk. Stir this mixture into the grits mixture last. Beat it quickly so the eggs aren't tempted to cook in the hot environment of the cooked grits. I use a whisk to be sure everything gets mixed up just right.

Turn the grits, bacon, eggs and cheese into a well oiled 9 by 13 inch pan. Bake at 350 degrees for 20 to 30 minutes. Serve hot with fresh fruit and plenty of coffee. This can be served for breakfast or for lunch. Either way it serves 8 folks heartily.

## Creamy Grits

1 qt chicken stock  
1 pound grits  
2 quarts heavy cream  
1/2 lb butter  
salt, to taste

bring the chicken stock to a boil and add the grits  
simmer the grits for two minutes and add the cream  
simmer the grits until they are cooked, about 20 minutes  
remove from heat and add the butter.  
salt to taste

## Fried Grits

### Ingredients:

2 cups Grits, cooked

1/2 tsp. salt

1/2 tsp. baking powder

1 tsp. flour

2 eggs, beaten

1/3 tsp. pepper

1 tsp. sugar

1/2 cup margarine

1/4 cup milk

3 eggs, beaten

oil

Preparation: Cook grits according to pkg. directions with 1/2 tsp. baking powder added to the water. Stir in 2 beaten eggs. Add margarine, flour, & sugar. Mix well. Cook 15 minutes more. Pour the grits mixture into a shallow baking dish to a thickness of about 3/4 inch. Cover with plastic wrap. Refrigerator overnight. Cut grits into squares of desired size & Sprinkle with salt & pepper. Beat 3 eggs well & add 1/4 cup milk. Dip squares in egg mixture & fry in hot oil in a large iron skillet until golden brown. Turn only one time. Drain on paper towels and serve immediately.



### Garlic Baked Grits & Cheese\*\*\*

a sassafrassy recipe

1 cup quick grits cooked in 4 cups water

1 teaspoon salt

1 1/2 cups shredded cheese

1/3 cup margarine

1/2 cup milk

2 medium eggs

2 or 3 cloves of garlic, minced

First cook the grits in the water until they are thick. Add the salt, shredded cheese and margarine. Stir until the margarine and cheese are both melted. While the grits are cooking, combine the milk and eggs in a bowl. Stir until well mixed. After the cheese and margarine are melted, stir in the milk and egg mixture. Add the garlic and stir to blend everything evenly. Turn the grits into a well oiled 9 by 13 inch pan. Bake at 350 degrees for about 30 minutes. Serve as a side dish or a main dish. Makes 6 portions.

## Grits and Greens Dinner Bake

4 cups water

1/2 tsp. salt

1 cup uncooked regular grits

1 (10 -ounce) package frozen, chopped spinach, thawed and well drained

2 cups (8 ounces) shredded Swiss cheese

1 1/2 cups chopped, cooked ham

2 eggs, beaten

1 Tbsp prepared mustard

1/4 cup grated Parmesan cheese

Bring water and salt to a boil in a large saucepan; gradually add grits, stirring constantly. Cover, reduce heat, and cook 5 minutes. Add spinach, Swiss cheese and ham, stirring until cheese melts. Stir in eggs and mustard. Pour into a lightly greased 8 inch square baking dish. Sprinkle with grated Parmesan cheese. Bake at 325: for 45 minutes or until a knife inserted in the center comes out clean. 6 servings

## Stewed Groundhog

### INGREDIENTS

1 groundhog, cleaned, skinned, head removed  
1 tablespoon salt  
1 large onion, peeled and coarsely chopped  
5 large carrots, peeled and cut in slices  
3 potatoes, peeled and cut up as desired  
Salt and freshly milled pepper to taste

### METHOD

Cut groundhog (or 'Coon) into pieces. Place in a large pot. Cover with water, add 1 tablespoon salt and bring to a boil. Reduce to hard simmer and simmer for 1 hour. Remove meat from water. Place pieces in a large roasting pan (or tear the meat from the bones and cook just the meat) along with 2 cups of the water in which the beast was cooked. Cook for 40 minutes.

Add onion, carrot and potatoes. Season with salt and pepper to taste, cover and bake another 20 minutes or until vegetables are done.

Remove vegetables to a platter, and leave meat in the pan. There should be some liquid in pan with meat. If not, add some of the original cooking water to make about 3/4 cup.

Bring quickly to a boil on top of the stove, adjust seasonings and thicken with a little flour dissolved in water. Remove to platter with vegetables and serve hot.

Serves 4 - 6 people.

## Little Game Gumbo

1 chicken (2 1/2 to 3 pound), quartered  
2 - 3 rabbits, squirrels, raccoons or game birds, quartered  
1 onion, quartered  
3 celery stalks, chopped  
2 carrots, chopped  
8 whole garlic cloves  
1 quart dry white wine  
\*\*\* water  
1 cup celery, diced  
1 cup onion, diced  
1 cup carrots, diced  
1 cup bell pepper, diced  
1 pound spicy sausage, cut into 1/2 inch slices  
1/4 cup vegetable oil  
1/2 cup all-purpose flour  
1/2 teaspoon cayenne pepper  
1/2 cup diced tomato  
salt and pepper  
Warm cooked white rice

Place first 6 ingredients in a roasting pan. Spray contents with pan spray and place roasting pan in a preheated 400° F oven for 30 minutes or until evenly browned. Transfer contents to a large stock pot, add wine and enough water to just barely cover contents. Bring to a boil, reduce heat and simmer, covered, until meat falls easily from bones; about 1 to 1 1/2 hours. Pour liquid through a strainer or colander into another pot. Remove meat from strainer and reserve. Discard bones and cooked vegetables. Allow broth to cool and skim fat from top. Return broth and cooked meat to pot. Add diced celery, onion, carrots and bell pepper and bring to a boil over medium-high heat. Reduce heat and simmer, uncovered, for 15 minutes.

Meanwhile, brown sausage in a large skillet over medium-high heat. When just-cooked, add vegetable oil and heat. Stir in flour continuously until roux is medium-brown. Add roux/sausage mixture to stock and add cayenne pepper and tomato. Season with salt and pepper. Heat until liquid thickens. To serve, place a portion of cooked rice in a bowl and spoon gumbo over with hot buttered southern cornbread on the side.

Makes: approx. 3 quarts

glazed ham

8-10 pound ham  
water for the glaze  
2 tablespoon vegetable oil  
2 tablespoon minced onions  
3 tablespoon honey or 6 tablespoon sugar  
1 tablespoon Worcestershire sauce  
1 cup ketchup  
1/2 cup water  
1 tablespoon cider vinegar  
1 teaspoon hot pepper sauce

place the ham in a good-size cooking pot and add enough water to cover by 2-inch or so. bring to a boil over medium-high heat. reduce the heat and simmer for 1 hours. to make the glaze, in a 1-quart saucepan, heat the oil over med.-high heat. add the onion and cook, stirring, for 1 minutes or until softened. remove from heat, stir in the ketchup, water, honey, vinegar, Worcestershire sauce and hot pepper sauce. preheat the oven to 350,f. place the ham in a roasting pan, pour the sauce over the ham, bake for 30 minutes, basting occasionally. slice and serve with the sauce from the pan on the sides.

stuffed ham

12 lb. corned or country cured ham

6 lb. cabbage

1 lb. kale

3 lb. onion

4 - 6 stalk celery or 2tablespoon celery seeds

3 tablespoon red pepper--( I like 5 tablespoon )

1/2 teaspoon black pepper

1/2 teaspoon salt

2 tablespoon mustard seed ( I like it ground )

chop vegetables.-and blanch until soft, drain well. mix vegetable and all season together. cut deep slice in the ham--opposite from the way you slice the ham. pack and push as much stuffing mixture into the holes as you can. Cover the top of the ham with any leftover stuffing. place in pillowcase, and tie opening as close to the ham as you can and ties tight. or use cheesecloth. place in cooking pot, on top of up turned pie tin. cooking for at lease 4 hours, after it starts to boil,--save the hams water for cooking greens--like kale--

## Venison Hash

1 1/2 lbs ground venison  
3 onions, diced  
1 green pepper, diced  
16 oz can tomatoes  
2 ts salt  
1/3 ts chili powder  
1 red pepper, diced  
1/2 cup chopped chiles (optional)

Preheat oven to 350F. In large skillet cook and stir venison, onions, and peppers until meat is brown and vegetables tender. Drain off the fat and stir in tomatoes, salt, pepper, chili powder, red pepper and chiles. Heat through and pour into covered casserole dish. Bake 1 hour stirring a couple times while cooking.

## STUFFED PIG'S STOMACH (HOG MAW)

SERVES 6-8

### INGREDIENTS

1 large pig's stomach, well cleaned of all fat

1 pound fresh link sausage, cut into 1/2-inch slices

1 pound smoked linked sausage, cut into 1/2-inch slices

6-8 medium potatoes, peeled and cut into 1/2-inch cubes

2 medium onions, coarsely chopped

2 tablespoons fresh parsley, chopped (or to taste)

Salt and pepper to taste (go easy on salt depending on sausage)

3 tablespoons flour, mixed with 3 tablespoons cool water until smooth to make a paste (slurry)

Mix together sausages, potatoes and onions. Add parsley, salt and pepper. Sew small opened end of stomach with cooking twine to close. Stuff sausage mixture into stomach, pressing well with each addition. Stomach has a lot of elasticity and will stretch to almost any size necessary. When all stuffing has been placed inside, close open end with twine. Place stuffed stomach in shallow roasting pan. Roast in preheated 350° F oven until potatoes are tender (check by inserting thin sharp knife into middle) about 2 hours. Baste about every 20 minutes with water or pan juices.

Remove stomach from roasting pan. Drain off most of the fat. Make the flour paste in a small bowl. Place pan on burner on top of stove. Add 2 cups of water and bring to a boil, scraping up all of the browned bits in the bottom of the pan. Gradually add flour paste, whisking rapidly and constantly, until the gravy thickens.

To serve, slice stomach into 1 inch thick slices. Pass gravy separately.



## Fried Chitterlings and Hog Maws

### Ingredients:

2 pounds hog maws (pig stomach)  
2 pounds chitterlings (pig intestines)  
3 quarts water  
1 teaspoon salt  
1/2 teaspoon red pepper (flakes)  
1 medium peeled onion (white or yellow)

The hog maws are the thickest and will therefore take the longest to cook. Rinse them thoroughly as you trim off the excess fat. Put them in a 6 quart pot along with your 3 quarts water, onion, pepper, and salt. Bring them to a boil, then reduce heat to medium and cook for 1 hour 15 minutes.

While maws are cooking, rinse chitterlings thoroughly and trim the extra fat off them. Like most organ meats, they have a lot of fat. Add chitterlings to pot after maws have cooked for 1 hour 15 minutes. Cook another 1 hour 30 minutes or until tender. Add a little extra water if necessary.

Prepare a large cast iron skillet with 1/4 stick of butter. Remove maws and chitterlings from pot and slice. I use to slice them right in the preheated skillet although you can use a cutting board. Then stir with a large metal spoon as you lightly brown them. You can pour out the water from the pot, including the onion. The onion added a little flavor and made them smell nicer while simmering.

A variation on this recipe is to slice the chitterlings and hog maws into pieces as above, but then put them back in the pot with the stock. Again, you can get rid of the onion. Cover the pot and simmer the cut up mixture for another 50 minutes.

If you don't like onion or don't have onion, you can add four or five bay leaves to the mixture instead.. Again, you throw the bay leaves away before frying or cooking down the chitterlings.

By now the hog maws and chitterlings should be thoroughly done and almost falling apart. You can serve them with your favorite side dishes such as greens, macaroni and cheese, or rice. I actually prefer to eat them by themselves, with several splashes of hot sauce. However, they are fattening and it's tough not to eat too much. So you probably should have a side dish.

Store the leftovers in the refrigerator. Like so many other great soul food dishes, chitlins taste even better after the flavor has soaked in for a few hours. The leftovers won't last long.

## Hominy Fritters

1 cup whole-wheat flour  
1 cup all-purpose flour  
1 tablespoon baking powder  
1 tablespoon sugar  
1/4 teaspoon salt  
2 eggs, well-beaten  
2/3 cup milk  
1 cup rinsed and drained hominy  
Vegetable oil, for frying  
Honey or syrup, for serving

Combine the flours, baking powder, sugar and salt in a medium bowl. Stir in the eggs and milk just until ingredients are mixed. Stir in the hominy to blend evenly. Batter will be lumpy. Take care not to overstir, or the fritters will be tough.

Heat about 2 inches of oil to 365 degrees in a large, heavy saucepan. Spoon a scant 2 tablespoons of fritter batter into the hot oil, cooking no more than 3 fritters at a time. Fry about 2 minutes on each side. Skim and remove any crumbs after each batch. Serve hot with honey or syrup.

Makes 14 to 18 fritters.

## HONEY WALNUT DROP

1 c. sugar  
1 c. honey  
2/3 c. shortening  
3 eggs  
1 3/4 c. pre-sifted flour  
1 tsp. soda  
1 c. sour cream  
1 c. chopped walnuts  
3/4 c. coconut  
1 tsp. vanilla

Cream sugar, honey, shortening and eggs. Add soda to flour. Add alternately with the sour cream to the creamed mixture. Stir in walnuts, coconut and vanilla. Drop by teaspoonsful onto greased baking sheet. Top each cookie with a walnut half or cherry (optional). Bake at 375 degrees for 10-12 minutes. Makes 7-8 dozen cookies. Mother of Ann Mader (deceased)

## Horseradish

1 cup Cubed peeled horseradish Root (1/2-inch pieces)

3/4 cup Vinegar

2 teaspoons Sugar

1/4 teaspoon Salt

Combine all ingredients in a food processor or blender; process until pureed. Carefully remove cover of processor or blender, keeping face away from container. Cover and store in the refrigerator. Use as a condiment or in other recipes. Yield: 1-1/4 cups.

## Ice Cream

3 quarts of milk  
3 pints of cream  
2 eggs  
2 cups of sugar  
2 tablespoonfuls of flour, not cornstarch  
1 quart of milk

Beat the eggs and add 1 quart of milk. Cook in double boiler; when hot, add the sugar and flour well mixed. Cook 5 minutes, stirring often so it will be smooth; cool, add the remainder of the milk and cream, flavor to taste and freeze. This will make 6 quarts when frozen, and will not melt readily.

## BROWN SUGAR ICE CREAM

4 egg yolks  
1 c. heavy cream  
1 c. (packed) brown sugar  
3 c. half-and-half or light cream  
1 1/2 tsp. vanilla extract

In heavy, medium, non-aluminum saucepan, whisk together the egg yolks and brown sugar until thick. In another medium saucepan bring the cream and half and half just to a boil over moderate heat. Gradually whisk the hot cream into the egg yolk mixture in a thin stream. Cook over low heat stirring constantly, until the custard is thick enough to coat the back of a spoon about 6 minutes. Do Not Boil. Immediately strain the custard into a medium bowl. Stir in the vanilla and cool to room temperature, stirring occasionally, about 30 minutes. Cover and refrigerate until very cold, at least 5 hours. Pour the cold custard into an ice cream maker and freeze according to the manufacturer's instructions. Let the ice cream soften slightly before serving.

#### VINEGAR ICING

1 cup Brown sugar

1 cup White sugar

2/3 cup Water

1/8 teas Cream of tartar

2 tb Vinegar

2 Egg whites, stiffly beaten

1 teas Vanilla

Combine all ingredients except flavoring and eggs. Boil to soft ball stage (236 F). Pour slowly, beating constantly, into egg whites. Add flavoring. Continue beating until thick and creamy.

## BLACKBERRY JAM

Pulp & juice from 48 oz. blackberries  
(fresh)  
1/4 c. lemon juice  
1 pkg. pectin  
7 c. sugar

Add fruit pulp, juice and lemon juice in very large saucepan. Add pectin. Stir until all the pectin is thoroughly dissolved. Place pulp on high heat. Stir constantly and bring to a boil. Add sugar and mix. Keep stirring and bring to a boil that can't be stirred down. Boil hard EXACTLY four minutes. (If foaming occurs add 1/4 tablespoon butter now.) Stir constantly while in this stage. Remove from heat. Pour into clean jars. Water bathe 10 minutes. Makes 10 to 11 (1/2 pint) jars.



## Strawberry Jam

2 quarts of strawberries, crushed

6 cups Sugar

Combine berries and sugar in a large sauce pot. Bring slowly to a boil, stirring until sugar dissolves. Cook rapidly until thick, about 40 minutes. As mixture thickens, stir frequently to prevent sticking. pour hot into hot jars., leaving 1/4 inch head space. Adjust caps. Process 15 minutes in boiling water. Yield: about 4 pints.

## Tomato Jam

### Ingredients:

6 allspice berries  
7 whole cloves  
1/2 tsp crushed dried red pepper flakes  
1/4 tsp mustard seeds  
1-1/2 lbs ripe plumb tomatoes  
1 cup sugar  
1/2 cup cider vinegar  
1 tsp salt  
1/2 tsp freshly ground black pepper

### Directions:

1. Combine allspice, cloves, red pepper flakes and mustard seeds in a piece of cheesecloth. Tie securely with a piece of kitchen string (forming a spice bag).
2. Bring a large saucepan of water to a boil; drop tomatoes in the water and cook until the skins split, 1 to 2 minutes. Then plunge them into a bowl of cold water to stop the cooking. Pat the tomatoes dry, peel them, cut into 1/4-inch dice.
3. Place the tomatoes and all the remaining ingredients in a heavy saucepan. Add the spice bag and slowly bring the mixture to a boil. Then reduce the heat and simmer for 30 minutes, stirring frequently. NOTE: If using regular tomatoes you may need to simmer additional time and/or thicken somewhat with 1 to 2 tsp arrowroot or cornstarch.
4. Remove the pan from the heat and discard the spice bag. Let the jam cool, refrigerate. Makes 1-1/4 cups.

## Squirrel Jambalaya

1 Medium Squirrel  
Salt and cayenne pepper  
2 Large Onions - chopped  
3 Celery stalks - chopped  
1 Garlic clove - chopped  
3 Tablespoon Oil  
1/4 Green pepper - chopped  
4 Tablespoon Parsley - chopped  
1 Cup Uncooked rice - washed  
1-1/2 Cup Water  
2 Teaspoon Salt  
Louisiana Hot Sauce - to Taste

Cut squirrel into serving pieces and season well. Saute in oil until brown; remove from skillet. Saute onions, celery, garlic, green pepper and parsley in oil until wilted. Put squirrel back into skillet; cover. Cook slowly about 30 minutes or until squirrel is tender. Add rice and water. Stir thoroughly. Add salt and hot sauce; cook slowly about 30 minutes, or until rice is cooked.

## Beet Jelly

4 cups beet juice(see method below)

1 package pectin

1/2 cup lemon juice

6 cups sugar

Wash beets real good. Put a goodly amount of water on beets to cook. When beets are done, measure out 4 cups juice to use for jelly.

In large pan put beet juice, pectin and lemon juice. Bring to a rolling boil. Add 6 cups sugar. Boil 3 minutes. Put in jars.

Seal.

### Grape Jelly

5 Cups of Grape Juice (about 4 1/2 lbs of Concord grapes and 1/2 cup of water)

5 cups of Sugar

1 package powdered pectin

To prepare juice: Sort; wash; and remove stems from fully ripe grapes. Crush grapes; add water; cover; and bring to a boil on high heat. Reduce heat and simmer for 10 minutes.

Extract juice. (through sieve or cheese cloth) To prevent formation of tartrate crystals in the jelly, let juice stand in a cool place overnight, then strain through several thicknesses of damp cheesecloth to remove crystals that have formed.

To make jelly: Measure juice into a large sauce pot. Stir in pectin. Bring to a rolling boil over high heat, stirring constantly. Add sugar; return to a rolling boil over high heat, stirring constantly. Add sugar; return to a rolling boil. Boil hard for 1 minute, stirring constantly. Skim foam if necessary. Pour hot into hot, sterilized jars, leaving 1/4 inch head space. Adjust caps.

Process 5 minutes in boiling water bath.

Yield: about 6 half pints.

## Honey Jelly

1 3/4 cups honey  
1 cup clear apple juice  
1 tablespoon lemon juice  
3 ounces liquid pectin  
Paraffin

Combine the honey, apple juice and lemon juice in a large pan. Bring the mixture quickly to a boil over high heat and stir in the liquid pectin. Bring to a full boil (one that cannot be stirred down) and boil for exactly 1 minute. Remove from heat and stir. Skim off any foam that appears on the top. Pour into sterilized jars and seal with a thin layer of paraffin. Store in a cool dry place.

YIELD: about 3 half-pint jars

This is a lovely, mellow flavored jelly. If you use a heavier-flavored honey, the honey flavor will predominate. If you use a simple honey (clover honey), the apple flavor will be a little more noticeable.

### Kale (Creamed)

2 pounds kale  
3/4 cup evaporated skim milk  
1/8 teaspoon ground nutmeg  
1/4 cup nonfat sour cream  
freshly ground pepper

Clean and remove center stalks from kale. Blanch kale (about 2 min.) in boiling water until tender. Rinse in ice water and cut into 1/2-inch ribbons.

In a large saucepan over medium heat, combine the kale, milk and nutmeg. Simmer 2 min. Reduce heat to low and cook for 5 min., or until the milk has reduced and thickened. Stir in sour cream and season to taste with pepper.

serves 8

## KALE & MUSHROOM SAUTE

(serves 4 as a side, 2 as an entree)

1 tblsp olive oil or less  
1 tblsp minced garlic  
1 tblsp margarine  
8 oz. white mushrooms  
4 cups kale, tightly packed  
1/4 cup water  
1 tsp tamari  
5 cherry tomatoes, quartered  
salt and pepper to taste

Heat olive oil on medium in a 4 1/2 q sauce pan. Add garlic and margarine (if used) and saute until garlic is lightly browned. Add veggies and stir 15-30 seconds, making sure not to burn the garlic. Add water, tamari, salt and pepper and cook another 5 minutes, stirring often. Add tomatoes and cook another 5 minutes on low. Serve immediately.

Note:

Serve over couscous, millet or bulgur



## Kale with Marinated Onions

2 bunches kale  
1 c finely diced yellow onion  
5 tsp fresh lemon juice  
2 tsp rice wine vinegar  
1 tsp sugar  
1 dash salt

Combine lemon juice, vinegar, sugar and salt. Toss with onions, set aside.

Wash kale. Cut leaves across the stem in 1 1/2 inch strips. Place kale in steamer basket over 1 inch of water. Cover pot and place over high heat. Cook 10 minutes or until tender. Place kale in a serving bowl, toss with onions and marinade, serve.

## SAUTEED KIDNEYS AND BACON

1 small onion  
3 rashers streaky bacon  
12 lambs kidneys  
2 Tbs butter  
2 tsp flour  
1/2 cup red wine  
1/2 cup beef stock  
salt and freshly ground pepper

3 Tbs butter or bacon fat  
4 thick slices white bread

Peel and chop the onion. Remove the rind from the bacon. Chop half the bacon and form the remaining half into small rolls and secure with a toothpick. Skin slice and core the kidneys. Melt the butter in a flame-proof casserole. Fry the onion gently until clear. Add chopped bacon and cook 1 minute. Add kidneys and cook 3 minutes. Add the flour and blend well. Add the wine and stock, salt and pepper. Reduce heat and simmer about 10 - 15 minutes until the kidneys are tender. During the last 5 minutes of cooking grill the bacon rolls. Serve kidneys on fried bread and garnish with bacon rolls and parsley.

Fried Bread:- Heat butter or fat in a frying pan. Add bread and fry until golden brown on both sides

## LIVER AND ONIONS

1 1/2 lbs. sliced calf liver  
Seasoned flour  
6 med. onions, sliced  
4 slices crisp bacon, crumbled

Dredge liver with flour; saute in hot fat until browned. Place in greased baking dish. Cover with onions. Season with salt and pepper. Spread bacon over top. Add 1/2 cup hot water; cover and bake in preheated 350 degree oven for 30 minutes, adding more water as needed. Remove cover and bake 10 minutes more or until tender.

## ORANGE MARMALADE

6 lg. fresh oranges  
1/2 seedless grapefruit  
7 c. water  
6 lbs. sugar  
Juice of 3 lemons

Wash and grind oranges and grapefruit. Add water and cook 20 minutes. Let stand overnight. On following day add sugar and cook 45 minutes, then add juice of lemons and cook 20 minutes more. Pour into glasses. Seal with parowax or lids immediately. You may slice the orange and grapefruit peels thinly instead of running through food chopper.

## Mincemeat

### Ingredients:

8 pounds beef stew meat  
2 pounds suet  
12 pounds chopped apples  
2 pounds raisins  
1 tablespoon allspice  
1 tablespoon cloves  
1 pound chopped citron  
3 pounds brown sugar  
1 lemon  
1 tablespoon cinnamon  
2 tablespoons salt  
boiled cider

In a large pot, simmer the unsalted meat until very tender. Cool the meat and then run through a food grinder twice.

Place the ground meat back into the pot with the same water.(most of the water will be boiled down) Add all other ingredients to the pot and add enough boiled cider so the mixture is moistened well, but not too wet. Simmer and stir until the apples are cooked-takes about an hour. Seal in sterilized jars while still hot.

## APPLESAUCE MUFFINS

1 c. flour  
1/2 c. sugar  
1/2 tsp. soda  
4 1/2 tsp. baking powder  
1 egg, beaten  
2/3 c. milk  
1/4 tsp. allspice  
1/4 tsp. cloves  
1/4 tsp. cinnamon  
1/3 c. shortening  
1/3 c. applesauce  
1 1/3 c. quick oatmeal

Preheat oven to 400 degrees. Mix all dry ingredients, cut in shortening. Add milk and applesauce. Bake for 20 to 25 minutes.

### Aunt Millie's Applesauce Muffins

1/2 cup butter  
1/2 cup sugar  
2 eggs  
3/4 cup applesauce  
1-3/4 cups flour  
1 T. baking soda  
1/2 tsp. salt  
1/4 cup butter, melted  
1/4 cup sugar  
1/8 tsp. cinnamon

Cream butter and sugar, beating until light and fluffy. Add eggs, one at a time, blending well. Stir in applesauce. Combine dry ingredients and stir into applesauce mixture just to moisten. Spoon batter into lightly-greased muffin tins, filling 2/3 full. Bake at 425 degrees for 15 minutes. Remove from pan immediately and dip tops in melted butter. Combine sugar and cinnamon and sprinkle over muffins.

## MOM'S CORN MUFFINS

1 1/2 c. self-rising meal  
1 c. all-purpose flour  
1/4 c. sugar  
2/3 c. melted oleo  
1 egg  
1 1/2 c. buttermilk  
Pinch of soda

Mix all ingredients together. Pour into muffin tins. Bake at 400 degrees for 30 minutes or until done.



## GRANNY'S EVERYDAY MUFFINS

1 egg  
1 c. milk  
2 tbsp. sugar  
2 c. plain flour  
3/4 tsp. salt  
3 1/2 tsp. baking powder  
2 tbsp. butter

Beat eggs, milk and sugar until smooth. Add all other ingredients slowly while mixing well after each ingredient. Pour into muffin pan that has been well buttered. Each muffin pan cup should be 1/2 full. Bake at 350 degrees for 20 minutes or until light brown.

## Egg Noodles

for each egg use 2 tablespoons cream (canned evaporated milk will do), pinch of salt and 1/2 to 3/4 teaspoon baking powder.

mix all ingredients with enough all purpose flour to make soft dough. roll out very thin on WELL floured surface and let dry. when dry cut in whatever length strips you prefer. a pizza cutter works great. drop into chicken, beef, whatever you use, and broth and cook.

### Fried Okra

1 lb. Small Okra Pods

3/4 Cup Corn Meal

Salt and Pepper

Bacon Fat

Wash okra and cut off the ends of the pods, cut into 1/2 inch slices. Moisten slightly and shake in paper bag containing corn meal, salt, and pepper. Fry in hot bacon fat until golden brown.

### Fried Okra

1 Lb fresh okra cut up

1 cup flour

1 cup cornmeal

salt and pepper

5 eggs, beaten

cooking oil

Heat about 1/4-inch of cooking oil in a frying pan. Combine flour and cornmeal and season with salt and pepper to taste. Dredge okra in beaten eggs, then dredge in flour-cornmeal mixture. Place okra in heated oil and fry on medium heat until golden brown. Stir occasionally so all sides get browned. Drain on paper towels.

## Onion Patties

3/4 cup flour

1 Tbsp. cornmeal

1 Tbsp. sugar

2 tsp. baking powder

1 tsp. salt

3/4 cup milk

1-1/2 cups finely chopped onions

Lard or oil for frying

Mix dry ingredients together, then add milk. Batter should be fairly thick.

Add onions and mix thoroughly. Drop by spoonfuls into deep fat. Flatten patties slightly when you turn them.

## ORANGE-ADE

Makes about 5 (1 cup) servings

2 1/2 cups water

1/2 cup granulated sugar

2 cups freshly squeezed orange juice

1/2 cup freshly squeezed lemon juice

1/2 lemon, cut into thin slices

Ice Cubes

Sprigs of fresh mint, for garnish

Put water and sugar in a large pitcher. Stir until sugar dissolves. Add orange juice, lemon juice, and lemon slices. Stir well. Refrigerate mixture until ready to serve. Serve over ice and garnish with fresh mint.

### Oxtails with Buttered Rice

#### Oxtails:

2 whole oxtails, sliced in 2-inch pieces

Oxtail Seasoning, recipe follows

Several dashes soy sauce

2 large yellow onions, sliced into half-moons

3 to 4 bay leaves

#### Buttered Rice:

2 cups uncooked rice

4 cups water

1 stick butter

Kosher salt

Preheat oven to 350 degrees F.

Trim fat from oxtails. In a broiling pan, toss oxtails with House Seasoning and soy sauce. Top with onions and bay leaves. Add water to fill pan 1/4 of the way to the top. Cover pan with foil and bake until oxtails are tender, about 2 1/2 to 4 hours. Remove foil cover from meat and brown in oven for an additional 5 to 8 minutes. Prepare rice according to package directions, adding butter and salt, to taste. Serve rice alongside ox tails.

#### Oxtail Seasoning:

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

Yield: 1 1/2 cups

## GRANNYGRAMMA'S BUTTERMILK PANCAKES

2 eggs  
2 c. buttermilk  
1 tsp. soda  
2 c. flour  
1 tsp. baking powder  
1/2 tsp. salt  
2 tbsp. shortening

Beat eggs. Add buttermilk and soda. Beat again slightly. Sift dry ingredients together, add to above and beat well. Add shortening. Bake on hot griddle. 'S BUTTERMILK PANCAKES

2 eggs  
2 c. buttermilk  
1 tsp. soda  
2 c. flour  
1 tsp. baking powder  
1/2 tsp. salt  
2 tbsp. shortening

Beat eggs. Add buttermilk and soda. Beat again slightly. Sift dry ingredients together, add to above and beat well. Add shortening. Bake on hot griddle.

## Cornmeal Pan Cakes

Makes 12 Pan Cakes;

For the Dry Ingredients -  
Combine:

3/4 cup all-purpose flour  
3/4 cup yellow cornmeal  
2 T. sugar  
1 t. baking powder  
1/2 t. baking soda  
1/2 t. kosher salt

For the Wet Ingredients -

Beat:

3 eggs

Whisk in:

3/4 cup sour cream  
3/4 cup whole milk  
1/4 cup unsalted butter (1/2 stick), melted

Preheat griddle to 350°.

Combine dry ingredients and mix thoroughly.

Beat the eggs in a separate bowl just until blended.

Whisk the sour cream, milk, and melted butter into the eggs.

Pour the wet ingredients into the dry and whisk to blend. Do not over-mix - a few lumps are okay.

Lightly grease the surface of the griddle with vegetable oil before making each batch of cakes (this will help the cakes turn golden). Use 1/3 cup measure to pour batter onto the oiled griddle.

The griddle cakes are ready to turn when they look dry around the edges and bubbles break to form holes that don't close.



## Cornmeal Pancakes

a sassafrassy recipe

1 cup cornmeal

1 tablespoon sugar

1 teaspoon salt

1 cup boiling water

1/2 cup flour

2 teaspoons baking powder

1/2 cup milk

2 medium eggs

margarine or bacon grease for frying

In a good sized mixing bowl combine the cornmeal, sugar, and salt. Add the boiling water. The cornmeal will swell up into a lumpy mess. That is alright, don't worry about it. Stir the lumpy mess vigorously with a whisk or fork until it is a thick dough. Let it cool down a little bit. Add the flour, baking powder, milk and eggs. Keep stirring the batter until it is nice and smooth. Drop the mixture by 1/4 cupfuls onto a hot, greased skillet. Fry until the underside is golden brown, and the top side bubbles a bit. Turn the pancakes over and continue frying until well browned. Stack on a plate and serve with applesauce, or Pancake Syrup. I think these are best fried in bacon grease, but margarine works fine too. This recipe makes about 10 pancakes. I double it when I feed my crew, (using 3 eggs instead of 4, and it turns out just fine).

## POTATO PANCAKES

3 large potatoes

1 large onion

Grate; squeeze off water

add;

1/2 tsp salt

1 egg

1 TBL all-purpose flour

mix salt, egg and flour.

mix with potato/ onion.

fry in a little bacon grease.

serve with applesauce, or whatever you like.

## Mashed Potato Pancakes

Servings: 4

1 cup dry breadcrumbs

1 tablespoon parsley, minced

1 teaspoon chives, finely snipped

2 cups mashed potato, unseasoned

leftover

1/4 teaspoon salt

1/4 teaspoon pepper

2 egg, beaten

corn oil, for frying

Combine breadcrumbs, parsley, and chives, set aside. Season mashed potatoes to taste with salt and pepper. Divide into equal portions and form into patties. Dip into beaten eggs. Coat with crumb mixture. Place onto waxed paper. Chill for 30 minutes to set coating. Heat oil to 375 degrees. Add cakes in small batches and fry until crispy on both sides. Drain on a cooling rack and blot with paper towels. Keep warm in a 300 degree oven. Serve hot.

## Baked Parsnips

2 1/2 lb      Parsnips  
2    oz      Butter or bacon fat  
3    T      Stock  
Salt and pepper  
Pinch nutmeg

Peel parsnips, quarter, and remove any woody core. Parboil for 15 minutes. Place in an ovenproof dish. Add stock and sprinkle with salt, pepper and nutmeg. Dot with butter and bake for 30 minutes on a low shelf in a moderate oven. (Generally parsnips are baked in the same oven as the main meat dish, whose cooking temperature governs that of the parsnips.)

Partridge Casserole:

6 partridge  
12 slices of bacon  
6 slices of cooked ham  
1/2 cup brandy  
1/2 cup butter  
3/4 cup beef stock  
2+1/4 cups orange juice  
Salt and pepper, to taste

Preheat oven to 400 F.

Clean, wash, stuff and truss partridge. Cover breasts with bacon slices.  
Line casserole with ham slices. Arrange birds in casserole, then cover.

Cook over low heat for 15 minutes. Remove cover to pour brandy over birds.  
Cover again and bake for 20 minutes at 400 F.

Remove birds and ham. Skim off fat, then strain pan juices.

Gradually add butter and beef stock to juices, stirring constantly while bringing them to a boil. Add orange juice, salt and pepper. Return birds and ham to sauce, then serve.

## Black-Eyed Peas and Hog Jowl

2 pounds dried black-eyed peas  
1/2 pound hog jowl or ham hock  
3 pints water  
1 large onion  
1 small red pepper pod  
1/4 teaspoon sugar  
salt, to taste

Wash peas several times, then soak in cold water. Place hog jowl in large boiler with water, bring to boil and cook 1 1/2 hours. Drain peas and add to hog jowl. Add whole onion, pepper pod, sugar and salt. Add more water if needed to cover peas. Cover tightly and simmer slowly 2 hours or until peas are tender. Good served over white rice and topped with homemade catsup. This is called Hoppin' John. Serves 8 to 10.

## Mama's Young Peas And Potatoes In White Gravy

3 cups fresh peas

8-10 small new potatoes (scrape peeling off, it is very thin on young potatoes)

1 teaspoon salt (more may be added if needed)

1/4 teaspoon black pepper or as much as you like (the more the better)

2 tablespoons of butter

1 small can of evaporated milk

3 tablespoons of flour

Cover peas and potatoes with water. Add salt and pepper. Cook in large pot until tender. Remove enough water from potatoes to mix with flour until fairly thin and pour back into the peas and potatoes. Stir well. Add the butter and evaporated milk and stir until well blended (more water or milk may be added if needed). Cook until the gravy is slightly thick. This is absolutely wonderful spooned over crumbled up cornbread.

## PICKLED SWEET PEPPERS

2 1/2 lb. peppers

2 c. sugar

2 c. cider vinegar

2 c. water

1/2 tsp. celery seed

1/2 tsp. mustard seed

2 cloves garlic, crushed

1 tsp. salt

Wash and remove seeds. Cut in strips. Cook 3 minutes in boiling water. Drain. Add to all ingredients boiling. Simmer 5 minutes. Pack peppers in jar, cover with pickling mixture. Seal and process in boiling water bath--pints for 10 minutes, quarts for 15 minutes.



## Persimmon Roll with Orange-Brandy Sauce

2 cups persimmon pulp

$\frac{3}{4}$  cup sugar (brown sugar ok)

2 cups mini marshmallows

$\frac{1}{2}$  cup pecans (I like more pecans, less marshmallows)

about four cups graham cracker crumbs (some ground pretty fine for final coating of rolls)

### Directions:

Mix pulp, sugar, nuts and marshmallows. Stir in graham crumbs until mixture is stiff enough to shape into roll (one large roll or three or four smaller rolls) . . . Coat each roll in finely-ground graham crackers and wrap them in wax paper or foil. Refrigerate rolls for several hours (even overnight or several days) before serving. Slice into half-inch rounds for serving.

### Orange-Brandy Sauce

3 tablespoons butter

3 tablespoons flour

1 cup orange juice

Sugar (granulated or brown) to taste

Brandy to taste (your option)

Melt butter in small sauce pan. Stir in orange juice and sugar until sugar is dissolved. In a teacup, make a paste with flour and a few spoons orange juice. Stir more orange juice into paste until it is dissolved. Stir dissolved paste into orange-juice sugar mixture and cook gently, stirring constantly, until it thickens some. When sauce is cool, stir in brandy (if you like) and refrigerate sauce for later use with persimmon roll or any other suitable dessert.

## Watermelon Rind Pickles

1 watermelon rind  
1 cup pickling salt  
2 quarts cold water  
1 Tbsp whole cloves  
5 3" sticks cinnamon  
1 Tbsp whole allspice  
6 cups granulated sugar  
4 cups white vinegar  
2 cups water

Remove all pink flesh and green skin from the rinds. Cut into pieces about 1 1/2" long and as wide as rind is thick. Measure 4 quarts rind. Place rind in a crock. Dissolve salt in 2 quarts cold water and pour over rind; keep rind fully covered. Soak 8 hours or overnight. Sterilize 6 (1-pint) jars. Keep hot until needed. Prepare lids as manufacturer directs. Drain and rinse rind thoroughly with cold running water. In a large kettle cover rind with water and bring to a boil. Reduce heat to low and simmer about 10 minutes or until rind is just crisp-tender. Drain thoroughly and set aside. Wash kettle. Tie cloves, cinnamon sticks and allspice in a piece of cheesecloth. In washed kettle, combine spice bag, sugar, vinegar and 2 cups water. Heat to boiling and cook 5 minutes or until mixture is slightly thickened. Add rind and simmer 10-15 minutes or until rind is clear. Remove from heat and discard spice bag. Carefully pack rind into hot jars. Cover with boiling syrup leaving 1/4" headspace. Wipe jar rims, seal with hot lids and screw bands. Process 20 minutes in a boiling water bath. Makes 6 (1 pint) jars.

### Candied Pickles

3 1-pint canning jars

2 quarts cucumbers, sliced

1 1/2 cups sugar

1 cup cider vinegar

2 tablespoons salt

1 tablespoon mustard seed

1 1/2 teaspoons celery seed

1/8 teaspoon red pepper flakes

\* About 16 four to five-inch cucumbers are needed to yield 2 quarts sliced cucumbers.

1. Wash and drain the cucumbers; cut into 1/4-inch slices.

2. Use a large heavy kettle or sauce pan.

Combine the sugar, vinegar, salt, mustard, celery seed and red pepper flakes. Place over medium heat and stir until the sugar is dissolved. Increase heat and bring to a boil. Add the cucumbers and simmer for 5 minutes.

3. Immediately pack the pickles into sterilized and drained jars; seal tightly.

Yield: about 3 pints

## GARLIC OKRA PICKLES

Makes 4 pints

3 pounds uncut fresh okra  
3 cups water  
1 cup white distilled vinegar  
1/4 cup pickling (kosher) salt  
3 cloves garlic crushed

1. Wash okra, trim off stems, but do not cut into the pods themselves. Drain and pack into 4 hot, sterilized pint Ball Mason jars.
2. In a medium saucepan, combine the water, vinegar, salt, and garlic and bring to a boil over medium-high heat. Pour immediately into the jars, filling to within 1/2 inch of the top.
3. Wipe the jar rims with a clean, damp cloth, fit them with hot lids, and tightly screw on the metal rings. Process in a boiling-water bath for 5 minutes (the water should cover the jars by about 1 inch), counting from when the water returns to a boil after the jars are immersed. Cool on a wire rack and store in a cool, dark place.

## MOUNTAIN MUSTARD PICKLES

20 med. cukes

1 qt. sm. onions

2 heads cauliflower

2 qt. green tomatoes

6 green peppers, cut fine

1 c. salt

4 lb. sugar

1/4 lb. dry mustard

1 c. flour

1/2 oz. turmeric

1 qt. vinegar

1 qt. water

Cut vegetables in medium pieces; place in separate containers. Add salt and let stand overnight. Mix dry ingredients and add vinegar and water. Heat. Add vegetables and cook until mixture is thick and vegetables are tender. Seal in hot jars.

## MOTHER'S ANGEL PIE

1 c. crushed pineapple

1 c. cold water

3/4 c. sugar

2 1/2 tbsp. cornstarch

Mix above ingredients and cook until thick; cool, beat 3 egg whites until stiff and fold two together. Pour into baked pie shell, top with whipped cream. One of Grandma's recipes we all enjoyed.

## Skillet Apple Pie

... 1 single pastry crust recipe  
6 to 8 apples peeled and cut into pie wedges  
1 stick butter or margarine divided  
1 cup sugar  
1/2 cup raisins  
cinnamon and nutmeg to taste  
2 Tbs. Jack Daniels  
Powder sugar to garnish

In a 10 inch oven proof skillet, melt 1/2 of butter with sugar. Add raisins and apples and cook and turn apples over medium heat until apples are almost tender. Remove apples and raisins from skillet with slotted spoon. Add remainder of butter to skillet and cook syrup until thick, golden and bubbly. Remove from heat and add the Jack Daniels. Return apples and raisins to mixture and spread evenly in pan. Add the crust and seal all apples well, turning crust to fold up and inward to create border. Slash top deeply in several places. Place skillet into 400F oven and bake about 20 minutes until crust is golden . Remove to rack to cool. .Serve either warm or chilled. Cut as you would a regular apple pie. There is no bottom crust. It is optional to invert this pie so crust is on bottom and apples on top. If you want to do this, turn when pie is still warm but not hot. Sprinkle pie heavily with powder sugar.

## Bean Pie

3 (16-oz.) cans of any colored bean, drained and mashed  
3 large eggs  
1/4 Cup melted unsalted butter  
1 Tablespoon cornstarch  
1 teaspoon ground cinnamon  
1 teaspoon ground ginger  
1/2 teaspoon ground cloves  
1 tablespoon fresh lemon (or orange) juice  
1 Cup evaporated milk  
1 Cup brown sugar  
1 unbaked 9-inch pie shell

Preheat oven to 450! F

Combine all ingredients except pie shell. Stir to blend. When well combined, pour into pie shell. Place in preheated oven and bake for 15 minutes. Lower heat to 350! F and bake or an additional 30 minutes or until center is set. When serving, add a dollop of freshly whipped cream to each slice.



## **Fresh Berry Pie**

Select blueberries, blackberries, raspberries, strawberries, loganberries or boysenberries. Our berries are picked at the height of the season, are more flavorful and require less sugar and make the most delicious pies.

Wash berries, drain well. Then pick them over. Remove stems and hulls. Halve large berries.

1 cup sugar or less

1/3 cup flour

1/2 tsp. cinnamon

4 cups fresh berries

1 1/2 tbsp. butter

Heat oven to 424 degrees. Mix sugar, flour and cinnamon. Mix lightly through berries. Pour into pastry lined pan. Dot with butter. cover with top crust and cut slits in it. Seal and flute edges. Bake 35 to 45 minutes or until crust is nicely browned and juice begins to bubble through slits in the crust. Serve slightly warm with whipped cream or ice cream if desired.

## Brown Sugar Pie

1 unbaked 8 inch pie crust  
1 cup brown sugar  
3 tbsp all-purpose flour  
Dash of salt  
1 12 oz can evaporated milk  
2 1/2 tbsp butter  
Ground cinnamon

Preheat oven to 350 degrees. With your fingers, mix the brown sugar, flour and salt directly in the pie shell. Spread evenly. Slowly pour the evaporated milk over the mixture, but do not stir in. Dot with lumps of butter and sprinkle cinnamon liberally over the surface. Bake for 50 minutes.

The fillings is supposed to be gooey. The pie is best eaten at room temperature.

## BUTTERMILK PIE

9 inch unbaked pie crust

1/2 c. butter

2 c. sugar

3 round tbsp. flour

3 Borden's eggs, beaten

1 c. Borden's buttermilk

1 tsp. vanilla flavor

Dash nutmeg

Soften butter; add sugar and cream well. Add flour and eggs; beat well. Stir in buttermilk, vanilla flavor and nutmeg. Pour into pie shells. Bake 45-50 minutes, 350 degrees. Place on wire rack to cool before serving.

## BUTTER SCOTCH PIE

2 c. scalded milk

1/3 c. flour

2 egg yolks

4 c. sugar

Dash of salt

2 tbsp. butter

Melt white sugar to caramel stage. Pour in scalded milk when sugar is dissolved. Add flour. cool until thick. Add beaten egg yolks. Cook 2 minutes, stirring well. Cool and add butter and 1 teaspoon vanilla. Pour into a baked pie shell. Makes 1 thick pie or 2 small ones.

## GRANNY'S BUTTERSCOTCH PIE

1 cup dark brown sugar (firm pack)  
5 T plain flour  
1 1/2 cups milk  
2 egg yolks(well beaten)(save egg whites for meringue)  
2 T butter  
Pinch of salt

Mix all ingredients except butter. Cook in a saucepan over medium heat till thick. Add butter. Pour into a baked pie shell.

Meringue:

2 egg whites  
4 Tablespoons white sugar  
1/2 teaspoon vanilla  
1/4 teaspoon cream of tarter

Beat egg whites with vanilla and cream of tarter. Beat until soft peaks form. Gradually add sugar, beating until stiff peaks form. Spread over hot pie filling sealing to the edges of crust. Bake at 350 for 12 to 15 minutes or until golden. Cool.

## GREAT- GRANNY'S BUTTERSCOTCH PIE

1 1/2 c. brown sugar (light or dark)  
1 c. water  
3 eggs  
4 tbsp. flour  
1 c. milk  
4 tbsp. butter (or margarine)  
1 tsp. vanilla  
1/4 tsp. salt  
1/2 tsp. cream of tartar  
4 tbsp. granulated or powdered sugar

Add water to brown sugar in saucepan, bring to a boil and boil to make a thin syrup. Separate eggs. Stir flour into egg yolks and add milk gradually, stirring to prevent lumping. Add egg/flour/milk mixture to syrup and boil until thickens. Remove from heat and add butter, vanilla and salt. Pour into baked pie shell. Top with meringue: egg whites beaten until stiff, adding cream of tartar and powdered sugar gradually while beating. Bake in 350 degree oven until peaks are lightly browned

## Cantaloupe Pie

1 medium cantaloupe  
1/2 cup sugar  
8 Tablespoons all-purpose flour  
1/4 teaspoon salt  
3 egg yolks  
2 Tablespoons water  
1 Tablespoon butter or margarine  
1/4 teaspoon butter flavoring  
1 baked 9-inch pie shell

## Meringue

3 egg whites  
1/4 teaspoon cream of tartar  
6 Tablespoons sugar

1. Select a cantaloupe of good quality. Cut in half, remove seeds and scoop pulp out into a saucepan. Cook pulp over medium-low heat until it comes to a gentle boil. Stir and mash pulp as it cooks. Makes about 2 cups of pulp
2. Combine sugar, flour and salt. Add to heated pulp and cook until thick. (the flour amount may seem like a lot but it takes this much to obtain correct consistency)
3. In a large bowl, beat egg yolks; add water to yolks. Add a little of the heated cantaloupe mixture to the yolks in order to heat yolks gradually. Stir egg yolk mixture into cantaloupe mixture. Continue cooking, stirring until thick and creamy. Remove from heat.
4. Add butter and butter flavoring to the cantaloupe mixture
5. Pour into Baked pie shell
6. Beat egg whites and cream of tartar together until frothy. Continue beating adding sugar gradually; beat until thick stiff peaks form. Top the pie with meringue.
7. Bake at 400°F until delicately brown on top

## Chicken Pie

Serves 12

7-10 lb stewing chicken, cut into 4 pieces  
3 medium yellow onions, peeled and sliced  
2 carrots, peeled and sliced  
1 rib celery, trimmed and sliced  
1/2 cup celery leaves, chopped  
3 sprigs fresh parsley  
2 sprigs fresh sage  
1/2 tsp freshly ground white pepper  
1/2 cup flour  
salt

3 1/3 cups flour  
2 tbsp baking powder  
1 tsp salt  
9 tbsp cold butter, cut into pieces  
1 cup plus 2 tbsp milk

For the filling: put chicken, onions, carrots, celery, celery leaves, parsley, sage, pepper, and 12 cups cold water into a large pot. Bring to a boil over high heat, skimming off any foam as it appears. Reduce heat to low and simmer until chicken is very tender, 1 1/2-3 hours, depending on the weight and age of bird. Transfer chicken with a slotted spoon to a bowl and set aside to let cool briefly. Remove meat from bones and transfer to a bowl; discard skin and return bones to stock. Cover meat with plastic wrap and refrigerate overnight. Increase heat to medium and continue simmering stock until rich and golden, about 3 hours more. Strain stock, discarding solids. Set aside to let cool, then cover and refrigerate overnight.

The next day, remove and discard solid layer of fat from stock, then transfer stock to a medium pot and boil over medium heat until reduced by half (to about five cups), 1-1 1/2 hours.

Preheat oven to 475 degrees. Cut meat into large pieces and put into a large baking dish in an even layer. Whisk together flour and 1 cup water in a bowl until smooth, then whisk into stock over medium heat, whisking constantly, until thickened, 4-6 minutes. Season to taste with salt, then ladle gravy over chicken. Bake until hot and bubbling, 10 minutes.

For the biscuits: sift together flour, baking powder, and salt into a large bowl. Use two knives to work butter into flour until it



resembles coarse meal. Stir in milk with a fork until dough holds together. Transfer to a floured surface and roll out to a thickness of about 1/2 inch. Use a 3 inch round cookie cutter to cut out 12 disks, rolling out dough again if necessary.

Remove baking dish from oven and arrange biscuits on top of chicken and gravy in a single layer. Return dish to oven and bake until biscuits are fluffy and golden brown, about 20 minutes. Set pie aside on a rack and let cool for 10 minutes before serving.

## GRANNY'S CHOCOLATE PIE

3/4 cup sugar  
3 oz chocolate  
2 Tablespoons butter  
2 egg yolks (well beaten)(save egg whites for meringue)  
1 1/2 cups milk  
6 Tablespoons plain flour

Mix all ingredients except butter. Cook in a saucepan over medium heat till thick. Add butter. Pour into a baked pie shell.

Meringue:

2 egg whites  
4 Tablespoons white sugar  
1/2 teaspoon vanilla  
1/4 teaspoon cream of tarter

Beat egg whites with vanilla and cream of tarter. Beat until soft peaks form. Gradually add sugar, beating until stiff peaks form. Spread over hot pie filling sealing to the edges of crust. Bake at 350 for 12 to 15 minutes or until golden. Cool.

## Cornmeal Pie

2/3 stick butter  
3/4 c. white sugar  
3/4 c. brown sugar  
4 tbs. cornmeal  
4 tbs. flour  
3/4 c. milk  
3 egg yolks  
1 tsp. vanilla  
2 unbaked pie shells

Mix all ingredients together. Divide mixture into pie shells.  
Bake 7 minutes at 400, then 35 minutes at 350.

## Aunt Ike's Corn Meal Pie

1 cup brown sugar  
1 cup white sugar  
1/2 cup milk  
2 eggs  
1 teaspoon vanilla  
4-6 tablespoons butter, melted  
2-3 tablespoons flour (I used corn flour)  
2 tablespoons yellow corn meal (white OK)  
4 tablespoons sliced chopped hickory nut meats (or almonds)  
2 tablespoons shredded coconut  
1 9-inch pie shell

In one small bowl, mix (gently but well) the two cups of sugar (white and brown), milk, vanilla and eggs. In another small bowl mix melted butter, flour, and corn meal. Stir the two mixtures together and pour the combined mixtures into the pie shell. Sprinkle nuts and coconut lightly on top of pie and place in preheated (350 degrees) oven for 35 to 40 minutes.

Pie will have a well rounded surface when taken from oven, but this will fall some as it cools. Allow pie to cool before serving.

## COTTAGE CHEESE PIE

### MAKES TWO 9-INCH PIES

#### INGREDIENTS

16 ounces cottage cheese

1 scant cup sugar

3 tablespoons all purpose flour

1 teaspoon fresh lemon juice

Dash of salt

3 eggs, separated

1 12-ounce can evaporated milk

1-1/2 cups milk

Two 9-inch unbaked pie crusts (pastry or graham cracker)

Place cottage cheese in strainer and let drain for about 1 hour or until most of liquid has been discarded. Preheat oven to 425° F. Combine all ingredients except egg whites; mix well. Beat egg whites until firm. Fold into batter until smooth. Pour into pie crusts. Bake for 15 minutes then reduce oven to 350° and bake for an additional 25 minutes or until knife inserted in center comes out clean. Cool on racks. Refrigerate. Flavor improves if served a day after baking

#### Cranberry Pie

Bake at 400 degrees for 35 minutes.

Makes one 10-inch pie.

2 cans (1 pound each) whole cranberry sauce

1 cup raisins

1/4 cup applejack

1/2 cup all-purpose flour

1/4 cup sugar

1/2 teaspoon ground mace

1 cup chopped pecans

Rich Pastry (recipe follows)

1) Preheat the oven to hot (400 degrees).

2) Combine the cranberry sauce, raisins and applejack in a large saucepan; bring to boiling; simmer for 5 minutes. Combine the flour, sugar and mace in a small bowl and stir into the cranberry mixture. Cook, stirring constantly, for 3 minutes. Remove from the heat and cool completely; stir in the nuts.

3) Prepare the Rich Pastry and roll out half to a 13-inch round on a lightly floured pastry cloth or board. Fit into a 10-inch pie plate.

4) Pour the cooled cranberry mixture over the pastry.

- 5) Roll out the remaining pastry into twelve ½-inch-wide strips.
- 6) To weave the lattice top: Lay the first cross strip near the center of the pie. Bring the folded strips back over it; continue, alternating folded-back strips each time a cross strip is added.
- 7) Trim the edges to 1/2 inch; turn under and flute.  
Bake in the preheated hot oven (400 degrees) for 35 minutes, or until the filling bubbles up and the pastry turns golden brown. Cool in the pan on a wire rack.

### Rich Pastry

Makes one 10-inch double crust.

3 cups all-purpose flour  
1 teaspoon salt  
1 cup vegetable shortening  
1/3 cup very cold water

Combine the flour and salt in a medium-size bowl. Cut in the shortening with a pastry blender until the mixture is crumbly. Sprinkle the water over, one tablespoon at a time, tossing with a fork until pastry holds together. Wrap in wax paper.

## Crow Pie

1 crow  
stuffing of your choice  
salt and pepper  
shortening  
flour  
2 Pie crust mixes  
2-3 hard-boiled eggs

Stuff the crow. Loosen joints with a knife but do not cut through. Simmer the crow in a stew-pan, with enough water to cover, until nearly tender, then season with salt and pepper. Remove meat from bones and set aside.

Prepare pie crusts as directed. (Do not bake)

Make a medium thick gravy with flour, shortening, and juices in which the crow has cooked and let cool.

Line a pie plate with pie crust and line with slices of hard-boiled egg. Place crow meat on top. Layer gravy over the crow. Place second pie dough crust over top.

Bake at 450 degrees for 1/2 hour.

## Perfect Pie crusts

- 1) Avoid over-handling the dough.
- 2) Only use as much flour as is needed to prevent sticking.
- 3) Never pull or stretch the dough. East it into the pan.
- 4) To minimize shrinking, chill the pastry shell before baking.
- 5) To prevent soggy bottom crusts, pour your filling into the crust just before baking. Or, partially bake the empty crust and line it with aluminum foil. Fill it with raw beans or rice to weigh down the dough. Bake until partially set but not colored, then carefully remove the foil and beans. Fill and finish baking.
- 6) If crust browns too fast, lightly cover it with aluminum foil, shiny-side up. Continue baking until the filling is set.

## Old Fashioned Egg Pie

Homemade Pie shell

[Or, Pillsbury Refrigerated Pie Crust]

1 cup granulated sugar

2 Tbsp flour

1 tsp Nutmeg

1/8 tsp salt

3 eggs, beaten lightly

1 1/2 cups milk\* or Half & Half, heated to scalding point -- NOT boiled

2 Tbsp butter, melted\*\*

1/2 to 1 teaspoon Pure Vanilla Extract or Pure Almond Extract -- optional

Preheat Oven to 250 Degrees F.

Prepare pie crust in 9" pie dish. Partly bake it according to package directions, but do not brown it. Remove from oven.

Increase Oven temperature to 400 Degrees F.

Combine dry ingredients, mixing well. Lightly beat eggs and add to dry ingredients. Add milk and melted butter. Pour into partly baked pie crust.

Bake at 400 Degrees F. for 10 minutes.

Reduce heat to 325 Degrees F. and bake 30 minutes longer or until firm.

"Eat while warm!"

\* Since milk used to have a MUCH higher butterfat than it has today, it is recommended that you use Half & Half.



## Apricot Fried Pie

Yield: 15 servings

### Crust:

3 cups all-purpose flour, plus more for flouring surface

1 tablespoon powdered sugar

1/2 teaspoon salt

1 tablespoon white vinegar

1 egg yolk

1 1/4 sticks butter (5 ounces)

3/4 cup iced water

1 egg beaten, for egg wash

### Apricot filling:

2 cups dried apricots, diced

1 (8-ounce) jar apricot jam

6 ounces apricot nectar

1 cup sugar

2 teaspoons pumpkin pie spice

2 tablespoons cornstarch, dissolved in 2 tablespoons cold water

1/8 teaspoon almond extract

1 teaspoon vanilla extract

Vegetable oil, for deep frying

Cinnamon sugar, for sprinkling

### Make crust:

Place flour, sugar, salt, vinegar, and egg yolk in the bowl of a food processor and pulse lightly 1 time. While pulsing, add butter gradually; dough should be the consistency of cornmeal. Do not over-mix or dough will become tough and hard to roll out. While pulsing, add ice water slowly until dough forms a ball (again being careful to not over-mix). Turn off processor as soon as dough forms a ball and refrigerate dough for about 30 minutes.

### Make filling:

Combine apricots, jam, nectar, sugar, and pumpkin pie spice in a medium saucepan and bring to a simmer over medium heat, stirring frequently, for 10 to 15 minutes. Add cornstarch slurry and continue simmering for another 5 minutes. Remove from heat and add almond and vanilla extracts. Let cool to room temperature; mixture should thicken to the consistency of a jam.

Meanwhile, pour several inches of oil into a large, deep, heavy-bottomed pan or Dutch oven; oil should not come more than halfway up the sides of the pan. Heat oil to 360 degrees F.

On a floured board, roll out dough to 1/8-inch or less thickness. Cut or stamp dough into 15 (6-inch) round circles, or as many that size as possible. Spoon about 2 tablespoons of filling into the center of each circle of dough and brush edges with egg wash. Fold in half and press edges together with a fork dipped in flour. Poke the top of the crust twice with fork.

Carefully add pie pockets, in batches, to the hot oil and deep fry until golden brown, turning as needed. Remove from oil and drain on paper towels. Sprinkle with cinnamon sugar and serve; be careful as filling is hot.

## Funeral Pie

This a pie seen quite often in Amish homes. Because it is easy, quick and made from non-seasonal ingredients, it was often taken to the family of those grieving over a passing.

Makes 1 - 9 inch pie (8 servings).

2 cups raisins  
2 cups water  
1/2 cup packed light brown sugar  
1/2 cup white sugar  
3 tablespoons cornstarch  
1 1/2 teaspoons ground cinnamon  
1/4 teaspoon ground allspice  
1 pinch salt  
1 tablespoon cider vinegar  
3 tablespoons unsalted butter  
1 recipe pastry for a 9 inch  
single crust pie

Preheat the oven to 400 degrees F (205 degrees C). Line a pan with half the pastry and chill. Place the raisins and 2/3 cup of the water in a saucepan and heat over medium heat for 5 minutes. Combine the sugars, cornstarch, spices, and salt in a bowl and , mixing all the time, slowly add the remaining water. Add this mixture to the heating raisins. Cook and stir this until the mixture starts to bubble. Add the vinegar and butter and heat until the butter is melted. Cool until just warm. Pour into the prepared shell and top with the second crust. Bake 25 minutes or until golden. Cool.

## Grapefruit Custard Pie

Unbaked 9" pie shell

1 cup sugar

2 1/2 Tbsp flour

1 1/2 Tbsp soft butter

1/8 tsp. salt

3 eggs, separated

1 medium grapefruit

1 tsp. grated orange peel

1 cup light cream

Combine sugar, flour, butter, and salt in a bowl; add egg yolks and mix thoroughly. Ream grapefruit; do not strain juice. You should have 1 cup juice and pulp.

Stir grapefruit juice into sugar mixture; add orange peel and light cream, mixing well.

Beat egg whites until they form soft peaks when beaters are lifted; fold into grapefruit mixture. Pour into pie shell.

Bake at 350°F until filling is set and browned on top, about 45-50 minutes.

Cool on rack.

## Harvest Pie

2 1/2 cups sliced pears

2 cups sliced apples, peeled

1 cup whole cranberries (pre-cook according to directions for cranberry sauce on the bag)

1 cup brown sugar

3 tablespoons flour

1/2 tsp. cinnamon

1/4 tsp. nutmeg

Combine all of the above items, mix well and pour into your favorite pie crust.

Top with the this mixture: 1 cup oatmeal, 1 cup flour, 1/2 cup brown sugar, 1/4 tsp. cinnamon, and 4 tablespoons butter. Cut in butter through mixture until crumbly and spread all on top of the pie mixture. Bake at 350 degrees for 30-35 minutes until bottom crust is brown.

## LEMON PIE

3/4 c. sugar

1 3/4 c. water

1 tsp. salt

3 tbsp. cornstarch

2 tbsp. flour

Grated rind of 1 lemon

Juice of 2 lemons

2 egg yolks (use whites for meringue)

Combine all ingredients. Cook over medium heat in heavy saucepan, stirring constantly. When thick, pour into prebaked pie shell that has cooled completely. Meringue can be made (or cover with whipped topping).

## Marlborough pie

5 unpeeled apples, cored, cut into wedges

1/4 cup water

Juice and zest of 1 lemon

One 9-inch unbaked pie crust

5 eggs, beaten

2 3 cup each: sugar, whipping cream

1-2 tablespoons brandy, optional

1. Heat apples and water to a boil in a saucepan over medium-high heat. Cover; cook until apples become soft, about 20 minutes. Press the apples through a food mill into a large bowl. Add the lemon juice and zest; set aside.

2. Heat oven to 350 degrees. Fit the pie crust into a 9-inch pie pan; set aside. Beat the eggs and sugar in a medium bowl until light; stir in the cream and brandy. Fold egg mixture into the applesauce mixture. Pour the filling into the pie crust. Bake until filling is puffy and well set, about 1 hour; cool. Serve at room temperature or chilled.

## Mincemeat Pie

For mincemeat:

1 1/2 cups mixed dried fruit such as pears, apricots, apples, prunes, peaches, and figs (about 3/4 pound total)

1/2 cup pitted dates

1/2 teaspoon cinnamon

1/2 teaspoon ground allspice

1/4 teaspoon freshly grated nutmeg

1/8 teaspoon salt

1/3 cup sugar

1/2 cup dried cranberries (about 3 ounces)

2 cups plus 2 tablespoons water

1 tablespoon cornstarch

2 tablespoons brandy

2 recipes pastry dough

3/4 cup pecans (about 3 ounces)

1/2 tablespoon water

1 large egg yolk

1 tablespoon sugar

Make mincemeat:

In a food processor coarsely chop mixed dried fruit and dates with spices, salt, and sugar. In a heavy saucepan combine dried-fruit mixture, cranberries, and 2 cups water and cook at a bare simmer, stirring occasionally, 10 minutes, or until fruit is tender (mixture will be very thick). In a small bowl stir together cornstarch and 2 tablespoons water until combined well. Stir cornstarch mixture into dried-fruit mixture and simmer, stirring frequently, 2 minutes. Stir in brandy and cool mincemeat. Mincemeat may be used immediately but will improve in flavor if kept, covered and chilled, at least 1 day and up to 1 week. Bring mincemeat to room temperature before proceeding.

Preheat oven to 375F.

Keeping remaining dough chilled, on a lightly floured surface with a floured rolling pin roll out half of dough into a 13-inch round (about 1/8 inch thick). Fit round into a 9-inch (1-quart) glass pie plate and trim edge, leaving a 1/2-inch overhang. Chill shell, covered, 30 minutes, or until firm.

Coarsely chop pecans and in a shallow baking pan toast in middle of oven until a shade darker, about 4 minutes. Stir pecans into mincemeat and spoon into shell, smoothing top. Roll out remaining dough 1/8 inch thick and arrange over filling. Trim dough, leaving a 3/4-inch overhang, and fold overhang under edge of bottom shell, pressing to seal.

Crimp

edge decoratively.

In a small bowl whisk together 1/2 tablespoon water and yolk and lightly brush crust with egg wash. Sprinkle crust with sugar and with a knife cut several steam vents.

Bake pie in middle of oven until crust is golden, 30 to 35 minutes, and transfer to a rack to cool. Pie may be made 8 hours ahead and kept at room temperature. Serve pie warm or at room temperature.

## MOLASSES PIE

2 c. molasses

6 eggs

1 tbsp. vinegar or lemon juice

Pecans

Save 2 egg whites for meringue. Mix and bake at 350 degrees until set in middle



## Oatmeal Pie

3/4 cup granulated sugar

6 tablespoons butter

3/4 cup corn syrup

3/4 cup quick rolled oats (uncooked)

1 teaspoon vanilla extract

2 eggs

Mix together sugar, corn syrup and butter. Fold in slightly beaten eggs. Add vanilla extract and stir in oats. Pour into unbaked pie shell. Bake at 350 degrees F for 30 to 35 minutes.

## PEACH PIE

Homemade pastry for 1 (9 inch) double  
crust pie

3 lb. fresh peaches, peeled and slice

2 tbsp. lemon juice

1 c. sugar

1/2 c. unsifted unbleached flour

1 tsp. grated lemon peel

1/4 tsp. ground nutmeg

1 tbsp. butter or margarine

Preheat oven to 400 degrees. Toss sliced peaches with lemon juice. Stir in sugar, flour, lemon peel, and nutmeg. Roll half the pastry into an 11 inch circle; fit into a 9 inch pie plate. Roll out remaining pastry for top crust; trim, fold edges under and crimp. Cut a round hole in the top; make leaves out of extra pastry and place on top of hole. Bake 45-50 minutes. Serve with ice cream. Serves 6.

## RHUBARB PIE

1 c/. sugar

2 tbsp. flour

1 egg

1/2 tsp. vanilla

2 c. rhubarb, cut up

1 unbaked pie shell

Combine flour and sugar; stir in egg. Add vanilla and rhubarb. Place in unbaked pie shell. Sprinkle with topping (recipe follows). Bake at 450 degrees for 15 minutes; reduce oven temperature to 350 degrees and bake 30 minutes more. --TOPPING--

1/3 c. margarine

1/2 c. brown sugar

3/4 c. flour

Cream margarine; add brown sugar and flour. Blend together until crumb-like.

## SWEET POTATO PIE

2 1/2 c. cooked sweet potatoes

1 1/2 sticks of butter

1/2 tsp. vanilla

1/2 tsp. lemon

1 c. sugar

1/2 can Eagle Brand condensed milk

1/2 tsp. cinnamon

1/2 tsp. nutmeg

2 unbaked pie shells

Preheat oven to 450 degrees. Scrub potatoes, 4 medium and boil with skins until tender. Peel, mash and put through strainer. Add sugar, Eagle Brand milk, butter and stir thoroughly. Add cinnamon, stir. Add nutmeg, stir. Add vanilla, stir. Add lemon, stir. Note: May need to add a dash more of sugar. Pour into unbaked 9 inch pie shell. Cover pie with second pie shell and flute edges. Open top with fork pricks. Note: Do not fill pans too full, about 3/4 full. Bake in oven at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 35 minutes longer.

### Squirrel Pot Pie

1 cup Bisquick (Original Recipe)

1 cup of milk

2 cans cream of mushroom soup

1 can sliced mushrooms (drained)

1 one pound bag frozen mixed vegetables (thawed and warmed on stove top) 2 large eggs

3 gutted/skinned/boiled/de-boned large gray squirrels cut into chunks.

1 teaspoon pepper

2 teaspoons salt

Pre-heat oven to 400 degrees. mix eggs, bisquick and milk with a fork til blended well and set aside. mix soups, meat and vegetables in ungreased 9 inch baking pan. Pour blended batter on top till covered completely.

Cook 45 minutes or until crust is golden brown.

# AUNT MILDRED'S RAISIN PIE

2 c. raisins  
2 c. water  
1/2 c. packed brown sugar  
2 tbsp. cornstarch  
1/2 tsp. cinnamon  
1/4 tsp. salt  
1 tbsp. vinegar  
1 tbsp. margarine

Combine raisins and water; boil 5 minutes. Blend sugar, cornstarch, cinnamon and salt. Add to raisins and cook, stirring until clear. Remove from heat. Stir in vinegar and butter. Cool slightly. Turn into pastry-lined pan. Cover with top pastry. Bake at 425 degrees about 30 minutes or until golden brown.

## MOM'S OLD RECIPE OF SOUR CREAM RAISIN PIE

1 c. sour cream

1/2 c. raisins, chopped fine

1/2 tsp. cinnamon

1/4 tsp. cloves

1 pinch nutmeg

1 c. sugar

3 egg yolks

1 egg white

Mix all ingredients and pour into unbaked pie shell. Bake like lemon custard. Then beat 2 egg whites; add 2 tablespoons of sugar and beat until stiff but not dry. Be sure all sugar granules are dissolved. Spread on pie and set in moderate oven until golden brown.

## Harriet's Rhubarb Custard Pie

pastry for a two-crust pie

4 cup rhubarb, cut into 1/2" pieces

2 eggs

2 Tbsp milk

1 1/4 sugar

3 Tbsp flour

1/2 tsp nutmeg

Preheat oven to 400-F. Procedure:

Line a nine-inch pie pan with dough. Trim dough so it overhangs the edge of the pan by about a half inch. Place the cut-up rhubarb in the unbaked pie shell. In a bowl beat the eggs lightly and add milk. In a separate bowl, mix together sugar, flour and nutmeg; add these ingredients to egg mixture and stir until blended. Pour this over the rhubarb in the pie shell.

Use remaining dough for a lattice top. Fold the overhanging bottom crust back over the ends of the strips and crimp dough for a decorative edge. Bake for 15 minutes, then reduce heat to 350 deg F and bake for 20 to 30 minutes, or until crust is nicely browned and pie is bubbling. Cool pie for several hours before cutting.



## Granny's Shepherd's Pie

1/4 cup butter

2 onions, sliced

4 cups diced, cooked leftover lamb or beef

1/4 cup flour

2 cups beef broth

2 cups each: diced tomatoes, sliced cooked carrots, cooked peas

1/2 teaspoon each: dried crumbled thyme and rosemary

4 cups well seasoned mashed potatoes

2 eggs, well beaten

In large saucepan, heat butter, saute onions 5 minutes; add lamb or beef. Sprinkle with flour. Blend in beef broth, eggs, and tomatoes. Stir over medium heat until bubbly and thick. Simmer 5 minutes. Mix in carrots, peas, & herbs. Season to taste with salt & pepper.

Transfer to casserole dish. Spread mashed potatoes evenly over stew. Bake in preheated oven at 375F for 35-40 minutes or until top is brown.

## Shoofly Pie

1 c. molasses  
1 c. hot water  
1 tsp. baking soda, dissolved in water

crumbs;  
3 c. all-purpose flour  
1 1/2 c. dark brown sugar  
1 tsp. cinnamon  
shortening, size of an egg  
mix crumb ingredients

mix molasses, hot water and baking soda  
mix half of crumbs with liquid and pour into prepared pie shells  
remaining crumbs go on top.  
bake at 375 for 45 minutes  
makes two 9" pies

## Sweet Potato Pie

1 pound sweet potatoes  
3/4 cup brown sugar, packed  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
3 eggs  
1 3/4 cups milk  
1 tablespoon butter or margarine, melted  
1 unbaked 9-inch pastry shell

Cook potatoes, covered, in boiling water till tender, about 30 minutes. Peel and mash. Measure 1 1/2 cups. Combine potatoes, sugar, cinnamon, and salt. Beat eggs slightly with fork. Stir eggs, milk, and butter into potato mixture. Spoon into pastry shell. Bake at 400F until knife inserted just off-center comes out clean, 45 to 50 minutes.

## Granny's Sweet Potato Pie

1 9" Pastry Shell  
1 lb. Sweet Potatoes, cooked in skins in boiling water until tender  
1/4 cup Butter  
1 14-oz. can Sweetened Condensed Milk  
1 tsp. grated Orange Rind, keep the white part of peel out of zest  
1 tsp. Vanilla  
1 tsp. Ground Cinnamon  
1/2 tsp. ground Nutmeg  
1/4 tsp. Salt  
2 Eggs, slightly beaten

Heat oven to 350 degrees. Peel sweet potatoes and break up in mixer bowl with fork. Add butter and whip until smooth. Add remaining ingredients except crust and walnut topping. Mix on medium speed until well blended. Pour sweet potato filling into crust. Bake 30 minutes at 350 degrees. Remove pie from oven and spoon walnut topping over top of pie. Bake 20 to 25 minutes longer or until golden brown. Cool and serve warm or cold with whipped cream on top.

## Walnut Topping

1 egg  
3 Tbsp. dark corn syrup  
3 Tbsp. firmly packed brown sugar  
1 Tbsp. melted butter  
1/2 tsp. maple flavoring  
1 cup chopped Walnuts or Pecans

Combine egg, dark corn syrup, brown sugar, melted butter and maple flavoring in a small bowl. Mix well, add chopped Walnuts or Pecans

## Green Tomato Pie

Tastes like the best apple pie you have ever had. Make people guess what it is, they will want another slice. "

5 green tomatoes, chopped  
1 1/2 cups white sugar  
2 tablespoons cider vinegar  
1 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg  
1/4 teaspoon ground cloves  
1/2 teaspoon salt  
1/4 cup all-purpose flour  
1 recipe pastry for a 9 inch double crust pie

1 Preheat oven to 350 degrees F (175 degrees C).  
2 Place diced green tomatoes and vinegar in a large bowl.  
3 In a medium bowl, mix together sugar, cinnamon, cloves, nutmeg, salt and flour.  
Sprinkle

over tomatoes and toss to coat evenly.

4 Pour into pie crust and cover with criss-cross lattice crust.

5 Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, until bubbly and crust is brown.

## GRANNY'S TRANSPARENT PIE

2 c. sugar  
1/2 lb. or 1 c. butter  
4 beaten eggs, slightly beaten  
together  
2/3 c. cream  
2 tbsp. flour (level measurement)  
1 tbsp. or little more vanilla

Preheat oven to 425 degrees. Cream sugar and butter together. Add flour and mix. Add eggs, cream and vanilla and mix well. Put into unbaked pie shells (the little pie shells you make and put into muffin pans). Bake for 15 minutes. Reduce heat to 350 degrees for 15 more minutes. Turn off oven and let pies stay in oven a little longer, until set. Makes 1 dozen.

## Venison Pie

enough meat for 2 pies - double the crust recipe for 2 12" pies.

3 lbs. Venison, trimmed and cut into bite-sized pieces

3/4 bottle red wine or enough to cover meat in marinating dish

4 T. honey, melted

1 bunch fresh tarragon, plus extra while sauteeing

3 garlic cloves, or to taste, plus extra while sauteeing

1 bunch fresh parsley, or equivalent dried

1 bunch fresh marjoram, or equivalent dried

pepper, to taste

Salt, to taste

1/4 cup Olive Oil

3 cups flour

1 t. salt

1 cup shortening

water, as needed, should be ice cold

1 egg, beaten (to brush crust)

2 onions, sliced, can also substitute leeks in similar qty.

6 large mushrooms, sliced

2-3 T. butter

4 medium potatoes, grated

6 large carrots, grated

Marinate venison in marinade ingredients. Meat should be marinated for a day or so in the fridge.

Pie Crust: 3 C. flour, 1 tsp salt, 1 'generous' cup shortening and "ice cold water as needed". Mix flour and salt, cut in shortening, add water "until sticks together", stir in water with fork. Chill the dough and rolling pin.

Saute meat w/onions and reserve juice from marinade. Add mushrooms, sauté using butter. Add some marinade to sauté. Add some more garlic and tarragon to sauté pan.

While meat is sautéing , grate potatoes and carrots.

Leaving sauté juice in pan, slice venison thinly and mix meat/onions/etc with grated vegetables.

Make gravy with flour and juices in pan.

Roll out crust to about 1/4" thickness, place in 12" pan, fill with ingredients, add gravy and top crust.

Brush the crust with whipped egg and bake until done.

If there is leftover venison or dough, make meat pasties from them. These freeze well too!

Pigs in a Blanket  
1 pound hot dogs

3 cups Biscuit Mix

1 cup milk or buttermilk

Cut the hot dogs in half long ways or short ways, as you see fit. Meanwhile combine the Biscuit Mix with the milk in a large bowl. Mix it together with a fork to form a soft dough. Knead it lightly 10 times with your hands. Roll out the dough to a large thin rectangle. Cut the dough into 16 rectangles. Wrap a rectangle of dough around each hot dog. You can do this diagonally, or rectangularly, which ever suits your shapes better. Pinch the dough closed around the middle of the hot dog. Arrange the biscuit covered hot dogs on a lightly oiled cookie sheet. Bake at 400° for about 15 minutes, or until the dough is lightly browned and the hot dogs are plumped up a bit. Remove them from the oven and allow them to cool a bit so no one will get burned when they eat them. Some people like to add a little shredded cheese to the biscuit dough when they mix it up. About 1/2-cup will be enough. This makes the hot dogs more interesting if you serve them this way a lot. Provide ketchup and mustard for dipping, and serve with zucchini and a nice carrot salad. This will serve about 6 children, when served as part of the meal.



## ROASTED PIG'S STOMACH

- 1 pig stomach
- 1 1/2 pound ground sausage
- 1 quart diced potatoes, raw
- 1 onion, chopped fine
- 2 cups shredded cabbage
- 2 tablespoons salt
- 1 teaspoon ground pepper

Remove the inner lining of the stomach and discard. Wash stomach well and than soak in salt water several hours. Drain and fill stomach with stuffing. Sew securely.

Use either recipe for filling:

Filling One: Make a filling of raw diced potatoes, chopped onion and shredded cabbage. Add seasoning and mix well.

Filling Two: Make a bread filling by browning diced onion and bread crumbs in butter. Mix with egg, fresh chopped parsley and some milk. Stir in diced potatoes and sausage. Mix thoroughly.

Place stuffed stomach in a large roasting pan and bake at 350 for 3 hours. Serve with gravy made by adding flour and water to drippings in roasting pan.

## Pig's Tail and Peas

2 pounds pig's tail (diced pork loin may be substituted)

1/4 cup vegetable oil, plus more, for sautéing

5 cups water

2 tomatoes, chopped

2 onions, chopped

1 clove garlic, chopped

1 sprig thyme

1/2 habanero pepper, minced

Salt and freshly ground black pepper

1/2 pound cooked kidney beans

Cooked rice, as an accompaniment

Wash and dry the pieces of pig's tail. In a large stockpot with the oil, brown the pig's tail. Add 4 cups water, bring to a boil, then lower heat, and simmer until the pig's tail is tender. Add more water if necessary.

In a one gallon stockpot, saute the tomatoes, onions, garlic, thyme, habanero pepper, salt and black pepper in the oil.

Stir for a few minutes, then add the remaining 1 cup of water and kidney beans. Stir until well combined, lower the heat, cover, and simmer for 10 minutes or until the water evaporates. Fold in the pig's tail.

Season and serve with rice.

## Pigeon Casserole

### Ingredients:

2 pigeons  
1 oz (25 gm) butter  
8 oz (225 gm) stewing steak  
1 rasher of bacon  
4 pint (300 ml) stock  
2 oz (50 gm) mushrooms  
salt, pepper  
1 tablespoon (15 ml) lemon juice  
1 tablespoon (15 ml) redcurrant jelly  
half ounce (12 gm) plain flour  
a little water

### Method..

Cut the pigeons in half and fry in butter until browned. Cut the steak into cubes and dice the bacon. Place all three meats in a 4 and a half pint oval casserole dish and cover with stock, mushrooms and seasoning. Cover and cook for 2 hours at gas mark 4, 350F (180c). Then mix together the lemon juice, redcurrant jelly, flour and a little water and stir into the casserole. Return to the oven and cook for a further 15 minutes.

## Salt Pork With Cream Gravy

1 pound salt pork  
1/4 cup yellow cornmeal  
2 tablespoons flour  
dash pepper  
1 1/2 cups milk  
Toast slices

Remove the rind from salt pork. Slice pork 1/4 inch thick. Place in saucepan with enough water to cover, bring to boiling and drain well. Coat slices with cornmeal. In a skillet brown salt pork on both sides, about 15 minutes. Spoon off drippings, reserve 3 tablespoons. Remove salt pork. Return reserved drippings to skillet, stir in flour and pepper. Add milk all at once. Cook and stir till thickened and bubbly. Add salt pork and heat through. Season to taste with pepper. Serve on toast.

### Possum Pot Pie

1 c Glazed huckleberries

3 Shots gin or moonshine

1 Possum

1 Pie crust with top

Sliced carrots & cabbage to taste

Cover a pan (or any implement you can put in a fire) with the bottom of your pie crust and place the possum in it. Add the huckleberries and carrots, and shred the cabbage over it. Close up the pie and bake until the neighbors' dogs come sniffing around to see what the wonderful smell is, or until the fire department arrives (whichever comes first).

Remove from fire/oven, slice and enjoy.

## POSSUM ROAST

1 fat possum

1 lg. onion sauteed in 1 tbsp. lard

1 c. bread crumbs

1 chopped red sweet pepper

1 hard boiled egg, chopped

Salt

Dash of Worcestershire sauce

To dress animal, immerse in very hot water for 1 minute. Remove and with a dull knife scrape off the hair. Slit and remove entrails. Remove head and tail, if desired. Wash thoroughly inside and out with hot water. Place in deep container. Add 1 cup salt and enough water to cover and let soak overnight. Drain and rinse with clean boiling water. The animal is now ready to stuff and bake or barbecue. Chop the possum liver and add to onion and cook until tender. To mixture add rest of ingredients together with enough water to moisten. Mix well and stuff the possum with mixture. Place stuffed possum in roaster; add 2 tablespoons water and roast in moderate oven. Baste every 15 minutes until done. Serve with baked yams and collard greens.

## Stuffed Possum

1 Dressed Possum

1 Cup Salt

1 tbs. Butter

1 Large Onion

1 Cup Bread Crumbs

Red Pepper, Diced

Worcestershire Sauce

1 Hard Boiled Egg, Chopped

To Dress Possum, remove entrails, head and tail. Wash thoroughly inside and out. Save the liver. Cover with cold salted water (1 cup salt). Let stand overnight. Drain off salted water and rinse well with boiling water.

To make stuffing: Melt butter and add chopped onion. When onion begins to brown add chopped liver. Cook until is well gone. Add bread crumbs, red pepper, and dash of Worcestershire sauce. Mix in boiled egg, salt and add water to moisten. Stuff possum with mix and sew end closed. Roast possum until tender, baste with fat from roasting pan.

## GRANNY'S CREAMED POTATOES

2 tbsp. butter  
3/4 c. heavy cream  
3/4 c. milk  
5 med. potatoes, peeled and thinly  
sliced  
1/2 tsp. salt  
1/8 tsp. black pepper

Melt butter in a medium-size heavy skillet. Add cream and milk. Heat, do not boil. Slip the potato slices into the hot cream, one at a time, until evenly distributed. The liquid should barely cover the potatoes. Season with half the salt and pepper. Simmer for 30 minutes. Turn the potatoes carefully. Season with remaining salt and pepper; simmer for 30 minutes more. Serves 4.



## Mama's Potatoes and Young Peas In White Gravy

### Ingredients:

3 cups fresh peas

8-10 small new potatoes (scrape peeling off, it is very thin on young potatoes)

1 teaspoon salt (more may be added if needed)

1/4 teaspoon black pepper or as much as you like (the more the better)

2 tablespoons of butter

1 small can of evaporated milk

3 tablespoons of flour

Cover peas and potatoes with water. Add salt and pepper. Cook in large pot until tender. Remove enough water from potatoes to mix with flour until fairly

thin and pour back into the peas and potatoes. Stir well. Add the butter and evaporated milk and stir until well blended (more water or milk may be added

if needed). Cook until the gravy is slightly thick. This is absolutely wonderful spooned over crumbled up cornbread.

## Biscuit Pudding

4 large eggs  
3 cups of milk  
3/4 cups of sugar  
2 teaspoons of vanilla  
dash of salt  
cinnamon or nutmeg  
left over biscuits

Grease a casserole dish and crumble biscuits in the bottom. Use however many you have, enough to make a good layer. Beat the eggs, add milk, sugar, vanilla and salt. Pour over the biscuits and let set until the biscuits soak up the egg mixture. Sprinkle with your choice of cinnamon or nutmeg. You may put a few pats of butter on top and sprinkle with sugar before you sprinkle the spice on the pudding. Bake at 350-375 until a knife comes out clean when inserted halfway between the edge and middle of the pudding. I use the blender to mix the custard mixture. If you don't have enough biscuits add bread, doughnuts, rolls, graham crackers or what ever you have on hand. You can add raisins if you want.

## Bread Pudding.

A nice pudding may be made of bits of bread. They should be crumbled and soaked in milk over night. In the morning, beat up three eggs with it, add a little salt, tie it up in a bag, or in a pan that will exclude every drop of water, and boil it little more than an hour. No puddings should be put into the pot, till the water boils. Bread prepared in the same way makes good plum-puddings. Milk enough to make it quite soft, four eggs, a little cinnamon, a spoonful of rose-water, or lemon-brandy, if you have it, a tea-cupful of molasses, or sugar to your taste, if you prefer it, a few dry, clean raisins, sprinkled in, and stirred up thoroughly, is all that is necessary. It should bake or boil two hours.

## OLD FASHIONED BREAD PUDDING

6 slices day old white bread, crust removed  
2 tbsp. reduce calorie margarine, melted  
1 tbsp. powdered sugar substitute, divided  
1 tsp. ground cinnamon  
1/2 c. seedless raisins  
Vegetable cooking spray  
4 eggs, beaten  
2 c. skim milk  
1 tsp. vanilla extract

Brush bread lightly with melted margarine; sprinkle each slice with 1 teaspoon sugar substitute and cinnamon. Quarter each bread slice. Layer with raisins in a 1 1/2 quart casserole dish, coated with cooking spray; set dish aside. Combine eggs, milk, vanilla, and remaining 2 teaspoon sugar substitute; pour over bread and raisins in dish. Place dish in pan containing 1 inch of hot water. Bake at 350 degrees for 55-60 minutes or until a knife inserted in center comes out clean. Serve warm or cover and refrigerate until thoroughly chilled. 8 servings. Amount 1/2 cup. Exchange: 1 starch, 1 fat, and 1/2 skim milk. 139 calories.

## CHOCOLATE PUDDING

4 c. milk  
3 heaping tbsp. cornstarch (4 for pie)  
3 level tbsp. cocoa (4 for pie)  
1 c. white sugar  
Pinch of salt  
1 egg  
1 tsp. vanilla

Scald milk, beat egg and add sugar, cocoa, cornstarch and salt (which have all been mixed together). Add cooled milk and cook, stirring constantly, until thick on medium heat. Add vanilla and pour in small dessert dishes or a baked pie shell. Submitted by daughter-in-law Nancy Young

## CORN PUDDING

2 cups corn kernels (fresh, canned\* or thawed frozen)

2 eggs

2 tablespoons granulated sugar

1 tablespoon all-purpose flour

1/2 teaspoon salt

1 cup milk

1/2 teaspoon nutmeg

4 teaspoons melted butter (1/2 stick)

Dash cayenne

Preheat oven to 350 degrees F. Lightly grease a 1-quart baking dish.

In a mixing bowl, beat the eggs. Add the melted butter, milk and sugar. Combine well.

Add the remaining ingredients and mix well. Pour pudding into the the greased baking dish. Bake for 45 minutes or until a knife inserted in the center comes out clean.

\*If using canned corn, make sure all liquid is drained

## LEMON SPONGE PUDDING

1 c. white sugar  
2 tbsp. flour  
Pinch of salt  
2 eggs  
1 tbsp. melted oleo  
1 c. milk  
Juice of 1 lemon

Mix sugar, flour, salt and juice of lemon. Add melted oleo, milk and slightly beaten egg yolks, fold in egg whites, beaten stiff. Bake in 1 1/2 quart Pyrex dish, set in a pan of hot water. Bake at 350 degrees for 1 hour.

## GRANNY'S MOLASSES PUDDING

1/2 c. molasses

1/2 c. of sugar

2 c. self-rising flour

1 egg

1 stick of butter or margarine

(melted)

1/2 tsp. of cinnamon

1/2 tsp. of baking powder

1/2 c. boiling water or 1/2 c. milk

In a bowl combine the molasses, sugar, egg and butter (after the butter is melted). Sift together flour, baking powder and cinnamon and add to the combined molasses, etc. Add boiling water or milk to the mixture. Pour in a 9 x 12 inch greased baking pan and bake at 350 degrees for 15 minutes in a preheated oven.



### Mom's Persimmon Pudding

You'll Need:

1/2 gallon persimmons (1 cup pulp)

1 1/2 cups sugar

2 eggs

1/2 teaspoon vanilla

1 cup thick buttermilk

2 cups flour

1 cup butter (a little less is better)

1/2 cup of nuts (optional)

Mix well and then bake in a 375° oven for 35 minutes in a 9 x 12 pan.

Top with whipped cream.

### Aunt Ike's Persimmon Pudding

2 cups persimmon pulp

2 cups sugar (granulated)

2 cups milk

2 cups flour

3/4 stick butter or margarine

1 teaspoon cinnamon

Directions: Melt butter and stir into pulp. Stir in flour, sugar, cinnamon in that order and mix well. Pour into 9- by 13-inch cake pan and bake for one hour in 350 degree preheated oven. Serve with whipped cream or sugar sauce. This pudding may be cut into squares and eaten with the hands

### Vanilla Sauce for Persimmon Puddings

1/2 (one-half) cup sugar

1 tablespoon corn starch or flour

1 cup boiling water

2 tablespoons butter

1 1/2 (one and one-half) teaspoons vanilla

1 small pinch of salt

small amount of nutmeg (if you like)

Mix sugar and corn starch . . . Stir in boiling water gradually in small sauce pan . . . Stir constantly and cook at slow boil for five (5) minutes or until it thickens to desired consistency . . . Stir in butter, vanilla and nutmeg . . . Serve hot over pudding.

## Rice Pudding

1 quart milk  
1/4 cup rice  
1/4 cup sugar  
1 teaspoon grated lemon peel  
1/4 tsp salt  
1/4 tsp nutmeg  
1/3 cup raisins

Combine all ingredients except raisins in 10x6x2 inch baking dish. Bake at 300 degrees for 1 1/2 hours. Stir in raisins and bake 30 minutes longer or until liquid is absorbed and pudding is creamy.

Makes 4 servings.

## PUMPKIN LOG

3 eggs

2/3 c. pumpkin

1 c. sugar

1 tsp. baking soda

1/2 tsp. cinnamon

3/4 c. flour

1/8 tsp. cloves

1/8 tsp. ginger

1/8 tsp. allspice

Grease 10x15 inch jelly roll pan and place wax paper in pan. Grease wax paper. Mix above ingredients and pour into pan. Bake for 15 minutes at 375 degrees. Turn out immediately on a towel well coated with powdered sugar. Take off the wax paper now. Roll like a jelly roll towel and all. Let cool on rack, for about 1 hour. Unroll, when cool and spread with filling. Re-roll and refrigerate. Slice to serve.

## Barbecued Quail

This recipe will be very good with any white meat.

Makes 2 servings

1 cup scallions, finely chopped  
1/4 cup honey  
2 tablespoons Worcestershire sauce  
4 large cloves of garlic, minced  
1 tablespoon dry mustard  
2 teaspoons Ancho chile powder  
1 cup Chablis  
sea salt and fresh ground black peppercorns  
4 each 4-5 ounce semi-boneless quail

Combine all ingredients except the quail and heat in a saucepan for about 15 minutes over medium heat. Remove from heat and cool to room temperature.

Place the quail in a non-reactive baking dish and pour about 2/3 of the sauce over them. Reserve the rest for basting while grilling.

Marinate for about 30 minutes at room temperature and then grill for about 3-4 minutes on each side. Remove when flesh is firm and juices run clear from the leg when pierced.

## Sweet and Sour Quail

1 1/2 cup brown sugar  
1/2 cup vinegar  
1/2 cup water  
1 tsp dry mustard  
8-9 quail  
2 Tbsp cornstarch  
1 Tbsp water

Place ingredients 1-4 in a glass bowl. Microwave on high 1 minute. Place quail in a round glass dish. Pour sauce over birds. Partially cover. Microwave 17 minutes on high. Let stand 10 minutes. Drain the sauce off and thicken with cornstarch mixed with water. Microwave on high 2-3 minutes. Pour sauce over quail on a serving platter. This sauce maybe used on other fowl as well. You may bake this recipe if desired covered at 350 for 1 hour.

## Braised Rabbit

4 or 5 cloves of garlic  
1 carrot sliced  
Juice of 1 lemon, with zest  
1/2 tsp rosemary  
1/2 tsp salt  
1 large onion, sliced thin  
1/3 cup olive oil  
2 bay leaves  
1/8 tsp fennel seed

diced lean salt pork to taste (optional)  
olive oil for cooking  
1/2 cup seasoned flour  
1 lemon, sliced thin  
2 cups chicken stock  
salt and pepper

Cut up rabbit and marinate rabbit for a day or two in the fridge a mixture of garlic, carrot, lemon, rosemary, salt, onion, oil, bay and fennel. Stir a couple of times per day. Reserve marinade liquid and vegetables.

Cook salt pork or bacon and reserve. Scrape marinade off rabbit and dredge in flour, knocking off excess. Heat oil in a casserole and brown rabbit on all sides. Remove to a side dish. Saute veggies from marinade briefly in the fat. Remove and strain off fat.

Drain excess fat from casserole. Add rabbit, veggies, marinade liquid and pork/bacon back to casserole. Cover rabbit with lemon, and pour in enough stock to just cover rabbit. Bring to a simmer and then move to a 325 F. oven and bake for 1 to 1 1/2 hours for domestic rabbit. You may need 2 or more hours for wild rabbit. Turn rabbit occasionally. You want the rabbit very tender, but not yet falling off the bone.

To serve, remove rabbit to platter. Skim fat from sauce and discard. Lightly coat the rabbit with sauce and move the rest to a serving bowl. Serve with a simple accompaniment such as rice or mashed potatoes or dumplings, green beans or broccoli, and bread.

## Rabbit Casserole with Dumplings

Serves 4

100g Streaky bacon rashers  
(4 oz), rinded and chopped  
4 Rabbit portions  
4 stalks Celery , chopped  
2 Leeks , chopped  
1 Bay leaf  
225g (8 oz) Carrots , sliced  
2 Tbsp Plain flour  
600 ml (1 pint) Chicken stock  
75g (3 oz) Self raising flour  
40g (1 1/2 oz) Shredded suet  
1 Tbsp Fresh chives , snipped

Pre-heat oven to 170 C / 325 F / Gas 3. Fry the bacon in a flameproof casserole until the fat runs. Add the rabbit and fry gently until browned. Add the celery, leeks, bay leaf and carrots and mix well.

Sprinkle in the flour and stir well. Cook for 1 minute, then remove from the heat and gradually add the stock. Bring to the boil stirring continuously. Cover and bake for about 1 1/2 hours or until the rabbit is tender.

Mix the self-raising flour, suet and chives in a bowl. Add enough cold water to make a soft dough. Twenty-five minutes before the end of the cooking time, shape the dough into 12 balls and place on top of the casserole. Cover again and bake until the dumplings are well risen and cooked through.

## Creole Rabbit

**Serves 4**

### **Ingredients:**

3 pounds Cleaned rabbit  
1 teaspoon Salt  
1 teaspoon Black pepper  
1/2 teaspoon Cayenne pepper  
1/4 cup Onion, chopped  
3 cloves Garlic, minced  
2 tablespoons White vinegar  
1 teaspoon Browning sauce  
1 can (8 oz. size) Mushrooms, drained  
1 tablespoon Butter or margarine, melted  
1 tablespoon Parsley, minced  
2 tablespoons Green bell pepper, minced  
2 tablespoons Green onions, chopped  
2/3 cup White wine, dry

### **Directions:**

Dry rabbit and place in bowl.

Combine salt, black pepper, cayenne pepper, onion, garlic and vinegar; pour over rabbit, turning pieces to coat. Cover bowl and marinate overnight in refrigerator.

Transfer rabbit and marinade to well-greased baking dish. Bake in preheated 450°F. oven 1 hour.

Combine remaining ingredients and pour over rabbit.

Bake 30 to 45 minutes longer, until rabbit is fork-tender.



## Fried Rabbit

2 young rabbits, washed and dressed

2 beaten egg yolks

3 cups of milk

1 1/4 cups of flour

1 teaspoon of salt

1/2 cup of shortening

Dry the rabbits and cut into several pieces. Combine the egg yolks and 1 cup of milk and gradually add 1 cup of the flour, then add the salt and beat until smooth. Dip rabbit pieces into

the batter and fry in hot fat until brown, or about 15 minutes. Reduce the heat and continue

cooking until tender, about 30 to 40 minutes, turning frequently. To make gravy add the remaining

flour to fat in pan, gradually add the remaining milk and stirring constantly, heat to boiling

and season to taste with salt and black pepper. Pour over the pieces of rabbit.

## Mountain Fried Rabbit

2 young rabbits, washed and dressed

2 beaten egg yolks

3 cups of milk

1 1/4 cups of flour

1 teaspoon of salt

1/2 cup of shortening

Dry the rabbits and cut into several pieces. Combine the egg yolks and 1 cup of milk and

gradually add 1 cup of the flour, then add the salt and beat until smooth. Dip rabbit pieces into

the batter and fry in hot fat until brown, or about 15 minutes. Reduce the heat and continue

cooking until tender, about 30 to 40 minutes, turning frequently. To make gravy add the remaining

flour to fat in pan, gradually add the remaining milk and stirring constantly, heat to boiling

and season to taste with salt and black pepper. Pour over the pieces of rabbit.

## Young Jackrabbit

2 jackrabbits, sectioned

\*Marinade for young jackrabbit

1 cup flour

1/8 tsp. garlic salt

1/8 tsp. onion salt or powder

1/8 black or white pepper

3/4 cup cracker crumbs

Canola oil or margarine

Marinate sectioned rabbits for 24 hours in sealable plastic bag. Discard marinade.

Add flour, garlic salt, onion salt, pepper and cracker crumbs to sectioned meat in bag.

Seal bag and shake to coat meat.

Fry meat over low to medium heat in skillet with canola oil or margarine. Servings: 6-8

\*Marinade for Young Jackrabbit

1 can beer

2 onions, sliced

Garlic powder, sprinkle

Paprika, sprinkle

1/4 tsp. ground clove

1/4 tsp. nutmeg

2 large bay leaves

Tarragon, pinch

Mix all ingredients together for a marinade that will help "tame" jackrabbit, which is a strong-flavored dark meat. This may be cooked separately and served on top of the meat.

## Pear Relish a la Ma Hannah

1 Peck Pears, Wash, peel, grind all\*  
6 Large Vidalia Onions, peeled, chopped fine  
6 Bell Peppers, cored, seeded, chopped fine  
5 cups (White or Apple Cider) Vinegar  
2 pounds Granulated Sugar  
1 teaspoon Allspice  
1 teaspoon pickling or table salt

\* Hint: Ordinary pears are VERY hard to peel. Drop washed pears in boiling water for a few minutes until skin is fork tender. Remove to cold water. Peel pears. Grind or chop fine in a food processor.

Combine all ingredients and boil 30 minutes. Place in sterilized jars. Seal in hot water bath. [See instructions with jars or contact your County Agent.]

"Ma Hannah" Holleman

## BUTTER ROLL

Make your favorite biscuit dough recipe and refrigerate, covered overnight (should be about 4 cups of dough).

Next morning or after refrigeration, roll out dough. Spread 1/2 pound softened butter over dough, then sprinkle 1 1/2 cups sugar over butter. Sprinkle cinnamon to taste, over sugar. Start at edge of dough and roll into a big roll.

Cut into 1 inch pieces and place cut side down in a greased 3 inch glass baking dish.

Pour 1 cup of milk over the rolls.

Bake at 350 degrees until brown and serve hot.

## Bean Salad

1 can green beans, drained & chopped  
1 can kidney beans, drained  
1 can lima beans, drained  
1 can corn, drained  
1/4 cup carrots, grated  
1/2 cup celery, chopped  
1/4 cup onions, chopped  
1 cup wilted lettuce dressing

Rinse beans and corn with cold water. Put ingredients in a large jar and add wilted lettuce dressing. Secure jar with a tight fitting lid. Turn jar upside down part of the time so salad will marinate evenly. Marinate in refrigerator for 24 hours. Serve cold.

## GRANNY'S THANKSGIVING CRANBERRY SALAD

First, make lemon Jello (6 oz. box) with 3 1/2 cups water (2 cups hot and 1 1/2 cup cold) and chill until slightly thickened. Then stir in chopped 1 pound cranberries, 2 red apples, cored with skins on, 2 oranges with skins on and seeds removed, and 1 cup sugar. Chill until set.

## DANDELION SALAD

Tender dandelions

Spinach or endive, if desired

1 c. sliced mushrooms

1 c. small cauliflower pieces

1/4 c. toasted sunflower seeds

1/4 c. shredded baby Swiss cheese

1/2 grapefruit, sectioned

Sweet 'n Sour dressing

Clean and wash thoroughly tender dandelions. Fill large salad bowl with dandelion greens. Add spinach or endive if desired. Add remaining ingredients, tossing lightly with dressing.

## DANDELION SPECIAL

5 strips bacon, cut into 1 inch pieces

1/4 c. vinegar

1/3 c. sugar

Salt to taste

Young dandelions, cut into 1 inch  
pieces

2 onions, cut up

Fry bacon until crisp. Add vinegar, sugar and salt. Combine dandelions and onions.  
Pour bacon mixture over dandelions, wilt.



## Rabbit Salad

2 1/4 to 2 1/2 lb hare or rabbit, skinned and cleaned

1 lemon cut in half

2 bay leaves

1 rib celery, chopped

2 onions, chopped

2 carrots, chopped

1 medium potato, quartered

1/3 cup coarsely chopped parsley

3 fresh tomatoes, coarsely chopped

salt

red pepper flakes

1/4 to 1/3 cup olive oil

Cover the rabbit with water in a pot, add lemon and bay and bring to a boil. Pour off water. Place rabbit in clean pot (or same pot rinsed out) and cover with fresh water.

Add celery, onions, carrots, potato, parsley and tomatoes. Cover and simmer until tender, about 1 hour. Drain.

Let rabbit cool. Whisk together the salt, red pepper, and olive oil and toss rabbit meat with it. Garnish with parsley.

## Sweetbreads and Cucumber Salad

1 pair sweetbreads

chicken broth

1 onion stuck with 2 cloves

2 cucumbers, peeled, seeded and thinly sliced

vinaigrette

Plunge Sweetbreads in ice water and let them soak 20 minutes

Poach in seasoned chicken broth for 15 or twenty minutes. Remove membranes and other extraneous matter as well as possible and let cool for several hours. Cut into dice and combine with cucumbers. Toss well with vinaigrette.

## Salt Pork With Cream Gravy

1 pound salt pork  
1/4 cup yellow cornmeal  
2 tablespoons flour  
dash pepper  
1 1/2 cups milk  
Toast slices

Remove the rind from salt pork. Slice pork 1/4 inch thick. Place in saucepan with enough water to cover, bring to boiling and drain well. Coat slices with cornmeal. In a skillet brown salt pork on both sides, about 15 minutes. Spoon off drippings, reserve 3 tablespoons. Remove salt pork. Return reserved drippings to skillet, stir in flour and pepper. Add milk all at once. Cook and stir till thickened and bubbly. Add salt pork and heat through. Season to taste with pepper. Serve on toast.

### Hard Sauce

Cream one-third cup of butter gradually add one cup of powdered sugar and two-thirds teaspoon of vanilla.

### **Liquid Sauce**

Mix one tablespoon of flour with one-half cup of sugar pour over it one-half pint of boiling water; boil for one minute and pour slowly over one well-beaten egg; add the juice of one-half lemon

### **Cream Sauce**

Beat the white of 1 egg stiff; add the well-beaten yolk of 1 egg and gradually add 1 cup of powdered sugar. Beat one half cup of thick cream and one fourth cup of milk until stiff; combine the mixture and add one half teaspoon of vanilla.

### **Cream Sauce II**

Mix and beat until stiff three-fourths of a cup of thick cream and one-fourth of a cup of milk add one-third of a cup of powdered sugar and one-half teaspoon of vanilla.

### **Creamy Sauce**

Boil one cup of sugar and half a cup of water to the soft ball stage; then pour the syrup in a fine stream over the well-beaten white of one egg; continue beating until cold; fold in one cup of double cream beaten dry; add one-half of a teaspoon of vanilla.

## SAUCE FOR LASAGNA OR SPAGHETTI

1 1/2 lbs. hamburger  
1 med. onion, chopped  
Garlic salt  
2 tbsp. oil  
1 (6 oz.) tomato paste  
1 (8 oz.) tomato sauce  
2 c. tomatoes  
1 tsp. oregano  
1 tbsp. Worcestershire  
1/4 tsp. pepper  
2 tbsp. brown sugar  
2 tsp. salt  
1 tsp. lemon juice  
1 tbsp. chili powder

Brown hamburger, onion and garlic salt in 2 tablespoons oil. Add rest of ingredients. Simmer at least 1 hour.

## Bear Sausage

Yield: 5 pounds

5 feet medium hog casings  
4 lb bear meat, trimmed of all fat, cubed  
1 lb pork fat, cubed  
2 1/2 ts salt  
2 ts black pepper  
1 ts celery seed  
1/2 ts dried thyme leaves  
1/2 ts dried savory  
1/2 c dry red wine

Prepare casings. Combine ingredients and grind through the coarse disk. Grind through the fine disk, stuff casings, and tie off into 3" links. Age in the refrigerator for two days. Cook as for fresh pork sausage.

## Scrapple

2 lb. pork shoulder  
1 onion, sliced  
1 small bay leaf  
1 C. white cornmeal  
2 tsp. salt  
1/4 C. minced onion  
1/4 tsp. thyme  
1 tsp. ground sage  
1/4 tsp. black pepper  
Grated mace, nutmeg and  
liquid smoke to taste (optional)

Combine pork, 4 cups water, sliced onion and bay leaf in large saucepan. Cover and simmer 1 hour. Drain pork and reserve broth. Discard bones and chop meat fine.

Mix cornmeal, 1 cup water, salt and 2 cups reserved broth in saucepan. Cook, stirring until thick. Stir in meat, minced onion, thyme, sage and pepper. Cover and simmer 1 hour.

Turn into 9 x 5-inch loaf pan and chill until firm. Cut into slices, dust lightly with flour. Heat a little butter in a skillet, and fry until browned on both sides. Serve at once.

Scrapple: basic recipe

By weight:

4 parts meat (ground or chopped)

3 parts broth

1 part cereal

Cornmeal is traditional, but oatmeal is sometimes used, as is buckwheat flour. Some people use half cornmeal and half buckwheat flour, while others substitute a little wheat germ for some of the cornmeal.

If using cornmeal, add some cool broth first to keep the cornmeal from lumping up. Then cook with the rest of the broth and the meat until it begins to thicken. Stir often and don't let it scorch. At this point add the seasoning. Use whatever you like and leave the rest. The amounts given below are about right for the meat from one head (or about 8 lbs):

2 T salt

2 T pepper

1 T marjoram

1 T sage

1 t cayenne

½ T nutmeg

Trace of mace

2 T onion (ground or chopped)

½ t thyme

1 bay leaf

Pour into a lightly oiled loaf pan and chill. Turn out, cut to appropriate size, wrap and freeze. When ready to cook, slice and fry until brown outside but still soft inside.

Scrapple is traditionally served with maple syrup.

The cereal-to-broth ratio needs to be pretty constant, but you can use more or less meat.



## LIVER SCRAPPLE

1 c. cornmeal  
1 c. milk  
1 tsp. sugar  
1 tsp. salt  
2 tbsp. butter  
2 3/4 c. boiling water  
8 oz. Liver sausage (liverwurst), cooked, drained,  
and crumbled  
All-purpose flour  
Maple syrup (optional)

In a saucepan, combine cornmeal, milk, sugar and salt; gradually stir in water. Cook and stir until thickened and bubbly. Reduce heat; cook covered, 10 minutes longer or until very thick, stirring occasionally. Remove from heat and stir in sausage. Pour into a greased 7 1/2 x 3 1/2 x 2-inch loaf pan (the pan will be very full). Cover with plastic wrap and refrigerate. To serve, unmold and cut into 1/3 inch slices. Dip both sides in flour. In a skillet, melt butter over medium heat. Brown scrapple on both sides. Serve with maple syrup. Yield: 6 servings.

## GRANNY'S SHORTBREAD

4 oz. butter  
2 oz. sugar  
8 oz. self-rising flour, sifted  
(No liquids needed)

Cream butter and sugar together thoroughly. Work in sifted flour by hand. Roll out thinly (1/4 inch). Put in sandwich tins or any flat tin will do. Pinch all over with a fork and round the edges. (No need to grease tins.) Cook for 15 to 20 minutes in 350 degree oven. Cut into pieces when still warm. (May also use cookie cutters and bake on cookie sheet. Make sure to prick the dough.)

## ORANGE SHORTBREAD SQUARES

2 1/3 c. all purpose flour  
1/4 tsp. baking powder  
1/4 tsp. salt  
1 c. margarine or butter  
2 c. sugar  
4 eggs  
1/3 c. orange juice  
2 tbsp. grated orange peel  
Confectioner's sugar

In small bowl, combine 2 cups flour, baking powder, salt. In large bowl, with mixer at medium speed beat margarine and 1/2 cup sugar until light and fluffy. At low speed gradually stir in flour mixture until well blended. Chill 2 hours. Press dough into 13 x 9 x 2 inch pan. Bake at 350 degrees for 20 minutes. In large bowl beat eggs, remaining flour and sugar, juice and peel until light and fluffy. Pour over baked layer; bake 30 minutes more. Cool. Sprinkle with powdered sugar, cut into 1 1/2 inch squares.

## SHORTCAKE

2 c. flour  
1/2 tsp. salt  
2 tbsp. sugar  
4 tsp. baking powder  
3 tbsp. shortening  
1 egg  
3/4 c. milk

Combine ingredients in order given. Do not over mix. Pat batter into 8 or 9-inch square pan. (Cupcake papers in muffin pans works well too.) Can be used as shortcake with fruit or biscuits with butter and jam. Bake at 475 degrees for 25 minutes.

### Honey Soap

"To soften skin"

Cut into thin shavings 2 lbs of common yellow or white soap, put it on the fire with just enough water to keep it from burning; when quite melted, add a quarter of a lb. of honey, stirring till it boils, then take it off, and add a few drops of any agreeable perfume.

.Pour it into a deep dish to cool, and then cut it into squares.

It improves with age.

## Acorn Soup

Peel the acorns and grind them. The outer part of the acorn is not used.

1 (2 1/2-pound) beef roast  
2 quarts water  
1 teaspoon salt  
1 teaspoon pepper  
1 cup ground acorn meal

Cover beef with water and bring to boil in a heavy pot. Simmer several hours until beef is very tender, adding salt and pepper. Remove the beef, while letting the pot continue to boil. Shred the beef, then mix it with the acorn meal. Add this mixture to the broth and simmer together until the broth bubbles creamy-white with yellow flecks.

## GRANNY'S CABBAGE AND POTATO SOUP

1 med. onion, chopped  
2 tbsp. margarine  
3 c. shredded cabbage  
1/4 c. chopped cabbage  
3 c. water  
1 tsp. salt  
2 c. diced potatoes  
1 can (14 1/2 oz.) evaporated milk  
Minced parsley

Cook onion slowly in butter until golden. Add cabbage to the onion with water, salt and potato. Cook until tender, 15 to 20 minutes. Add milk and reheat, but do not boil. Serve sprinkled with minced parsley. Serves 6. (Easily doubled)

## Aunt Ike's Chicken Soup

4 cans chicken broth  
5 carrots, peeled and cut 1 inch pieces  
1 lb. turnips, peeled and cut 1 inch pieces  
1 lb. red potatoes, cut 1 inch pieces  
1 sm. bay leaf  
1/8 tsp. dried thyme leaves (crushed)  
1 med. clove garlic, minced  
2 1/2 - 3 lb. broiler fryer, cut up and skinned  
1 lg. parsnip, peeled and cut into matchstick-thin strips  
1/4 cup chopped parsley  
1/2 tsp. pepper  
1 med. leek, split in half lengthwise and cut into 1 inch pieces

In 6 quart Dutch oven over low heat, heat broth to boiling. Reduce heat to low. Add carrots, turnips, potatoes, bay leaf, thyme and garlic. Cover, simmer 10 minutes. Add chicken, parsnips, parsley and pepper. Simmer 30 minutes more or until vegetables are tender. With slotted spoon remove chicken from soup. Remove meat from bones. Return meat to soup. Add leeks; heat through. Remove bay leaf. Makes 13 cups or 7 servings.



## GRANNY'S CHICKEN FOOT SOUP

4 to 5 pair chicken feet  
4 to 5 lbs. necks, backs and wings  
(or substitute 4-5 lbs. stewing  
chicken, cut up)  
1 large carrot  
1 large onion, chopped  
4 stalks celery, including leaves  
1/2 bay leaf 6 peppercorns 8- 10 c. cold water

wash feet and chop off claws  
lay feet in shallow pan and pour boiling water over them to cover.  
when cool, skin the feet. put all ingredients in a stewing pot. bring to a  
boil. reduce heat and simmer until chicken and vegetables are tender.  
remove meat. skin the meat or remove from bones and set aside.  
strain the soup and, if necessary, boil down for a stronger consistency.  
add the meat to the strained soup before serving  
this soup will chill to a firm jelly.  
serves 6-8

## COLLARD SOUP

### Ingredients:

2~ 3 pounds collards (fresh or frozen) If fresh you'll need to buy more than 3 pounds since you will trim away some of the stem.

2 pounds smoked or fresh pork neck bones 2 large white potatoes

1/2 teaspoon crushed red peppers 1 teaspoon black pepper 1 tablespoon salt

2 cloves garlic (minced)

1 teaspoon powdered onion

### Preparation:

1. Place neck bones in pot of boiling water.
2. Add crushed red peppers, black pepper, salt, and powdered onion.
3. Wash collards if fresh and trim off stem below where leaf ends.
4. Slice collards into thin strips. I do this by stacking leaves, rolling them and then cutting like you would a roll of salami.
5. Slice potatoes into chunks (approx 1 1/2 inches)
6. After neck bones are done add more hot water to the mix if water is getting low. Remember we want to end up with a soup.
7. Add potatoes to the mix.
8. Toss the collards in on top of the potatoes and then the garlic.
9. Continue cooking for 30 - 45 minutes over medium heat.
10. When potatoes are fork tender, everything should be done.
11. This soup is great eaten alone, or with other dishes. It really warms the body after coming inside on a cold winter day.

- If you don't like your soup spicy, you can leave out the pepper flakes. I fix a lot of dishes hot (spicy) because I like peppers and understand they are actually good for you.

## ESCAROLE & LENTIL SOUP

1 lb. lentils  
8 c. water  
3 tbsp. olive oil  
1 onion, chopped  
1 garlic clove, minced  
1 tbsp. minced parsley  
Olive oil  
1 lb. escarole  
Salt  
1/4 c. grated Parmesan cheese

Wash and sort lentils. Add to water in large pan. Cover and bring to boil, lower heat. Simmer 1 hour, until almost all liquid has been absorbed, saute onion, garlic and parsley in a little olive oil. Trim escarole removing hard and tough leaves. Cut leaves into two 1 inch pieces. Wash thoroughly in cold water to remove sand. Add slightly drained escarole leaves to onion mixture. Cover and simmer 15 minutes, stirring occasionally until escarole is tender. Add escarole and pan juice to lentils season to taste with salt and pepper. Serve hot with grated Parmesan cheese, sprinkled on top. Mixture should be moist and soupy. 4-6 servings.

## Grouse Soup

1 stalk celery  
1 onion  
1 clove garlic  
1/2 c. salt pork  
1 grouse, plucked, gutted and cleaned  
2 tsp. poultry seasoning or italian seasoning  
1 tsp. sugar  
salt and pepper  
1 c. egg noodles

finely chop and saute' celery, onion, and garlic.  
dice salt pork and brown in small skillet.  
boil grouse in water to cover, about 6 cups.  
when tender, remove bones and skin, leaving pieces of meat in the broth.  
add chopped vegetables and browned salt pork, and seasonings.  
simmer about one hour. add noodles and cook until noodles are tender.  
serves 4 as a soup course, 2 as a main course

## Lima Bean, Corn, and Chicken Soup

2 Tbl oil

1 Boneless skinless chicken breast, cut in thin strips

2 cups Chicken broth

10 oz lima beans, cooked (or frozen is ok)

2 c corn, cooked

1/4 c Uncooked quick cooking barley

1/2 ts Dried summer savory

1/2 ts Dried sage leaves

Heat oil in a Dutch oven. Add chicken and cook, stirring 4-5 minutes or until no longer pink. Add remaining ingredients. Bring to a boil; reduce heat, cover and simmer 10-15 minutes until barley is tender and flavors are blended, stirring now and then.

## PINTO BEAN SOUP

### Ingredients:

- 1 pound pinto beans
- 3 cloves garlic, minced
- 1 cup celery, chopped
- 1 pound boneless pork shoulder or ham (cubed)
- 2 cups tomatoes (diced)
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 cup chopped parsley
- 1/4 teaspoon cayenne pepper
- 1 tablespoon vegetable oil
- 1 cup onions, chopped
- 1 carrot, chopped
- 1 teaspoon salt
- 6 1/2 cups beef broth

### Preparation:

1. Soak pinto beans overnight or if you're in a big hurry, briefly bring them to a boil, turn off heat and allow beans to soak in the water for 2 hours. Pour off water either way.
2. Heat oil in large pot. Saute onion, carrots, and celery until wilted.
3. Remove vegetables and set aside.
4. Brown meat on oil sides in oil.
5. Return vegetables to pot with meat. Stir.
6. Add broth, beans, parsley, and tomatoes to mix. Simmer covered over low heat for 2 1/2 hours.
7. Process two cups of the soup in a blend until almost liquid. Return to soup.
8. Simmer for another 30 minutes. Serve hot.

## Mushroom and Kidney Soup

Yield: 8 Servings

1 ox kidney  
2 qt stock  
1 oz flour  
1 oz dripping  
1 lg onion  
1 ts salt  
1 ts mustard  
1 ts sugar  
1 tb rice  
a sprinkle of pepper  
1/2 lb mushrooms

Soak the kidney in warm salted water for 30 mins. Wash the mushrooms, peel and cut into pieces, chop the stalks finely. Cut the kidney into small pieces, removing the hard core and fat. Peel and chop the onion. Heat the fat in a big saucepan and fry the onion and kidney and mushrooms for five mins, turning to cook evenly. Push to one side and stir in the flour and seasonings, then stir in half the stock and stir until it boils.

Cover and simmer gently for 3/4 hour, then add the well washed rice and remainder of stock. Continue to simmer gently for 12-15 mins more or until rice is tender. Skim if necessary and serve.

## Snapping Turtle Soup

1 good-sized snapper  
2 large carrots  
2 fist-sized potatoes  
1 large onion  
1/4 tsp. cloves  
2 TBL old bay seasoning  
pepper to taste

the turtle;

cut hole in near the toes of a hind foot and pass a heavy string through.  
tie to wash line or pole. cut off head and let turtle bleed out overnight.  
scald in boiling water and remove skin. cut around shell where it meets the skin.

remove guts in one piece. remove lungs. cut meat into six pieces: neck, four legs and tail. boil until meat can be picked off bone, about an hour.  
remove meat from bones.

slice and cook all vegetables in broth till tender.

add cloves and spices.

when vegetables are about done, put meat back in.

will feed 4 to 6



## Squirrel Soup

### No Ingredient Listing

Throw the squirrel's body on hot coals to singe off all the fur. Skin the body, cut off the feet and head, clean the inside and wash the body well. Let the body soak overnight in water to cover, to which 1/2 tsp. salt has been added. Boil about 10 minutes, then discard this water. Boil in fresh water about 2 hours or until done, and cool. Bone, and cut up the meat into small pieces, saving the broth. Cut up one small onion and 1 large or 2 small potatoes and add to the broth, Return the meat to the broth also and cook until vegetables are done. Season to taste. This is an old-time recipe. In today's cooking, one may add whatever vegetable you wish to the soup.

Mrs. Amelia Williams, Tuscarora, Iroquois

### Tomato Soup

1/4 c Olive or vegetable oil

4 lb Tomatoes, coarsely chopped, no need to peel them

Parsley, chives, chopped fine

Allspice, to taste

Large sweet onion, chopped

1/4 c Fresh basil, finely chopped

Black pepper, to taste

In a large heavy soup pot or dutch oven, heat olive oil; add onion and cook over medium heat, stirring occasionally, until soft, five to seven minutes. Add tomatoes and bring mixture to a boil; reduce heat and simmer, stirring occasionally, until volume is reduced by half, about 30 to 40 minutes. Process mixture in small batches through a strainer or food mill, pressing tomato pulp through and discarding skins and seeds. Add basil, parsley and chives to taste and season with freshly ground black pepper and allspice. A dash of cider vinegar and hot pepper sauce may be added if desired. Serve hot or cold.

## TURKEY AND DRESSING SOUP

### Ingredients:

3 cups leftover turkey, torn or cut into small pieces  
3 cups cornbread dressing  
10 cups water  
6 chicken bouillon cubes  
2 onions (chopped)  
4 potatoes (cubed)  
2 cups carrots (thinly sliced)  
1 large turnip (cubed)  
6 stalks celery (sliced)  
1 teaspoon Lawry's Seasoned Salt  
1/4 teaspoon pepper  
Salt to taste  
2 bay leaves  
1 teaspoon parsley flakes

### Preparation:

1. Boil bullion cubes in water.
2. Add vegetables, turn down heat, and simmer for 45 minutes.
3. Add cornbread stuffing, turkey and seasonings to soup.
4. Simmer for another 5 minutes.
5. Serve hot.

## TURNIP GREEN SOUP

3 (15 1/2 ounce) cans navy beans, undrained  
2 (14 ounce) cans chicken broth  
1 (16 ounce) package frozen chopped turnip greens  
1 pound cooked ham, chopped \* (Buy already chopped ham in bags in the meat or lunchmeat department to save time.)  
3 cups peeled, chopped red potatoes (about 1 1/2 pounds)  
1 1/2 cups chopped onion  
1 cup chopped celery  
1 1/2 tablespoons sugar  
1 teaspoon garlic salt  
1 teaspoon pepper

Combine all ingredients in a large Dutch oven; bring to a boil.  
Reduce heat  
and simmer, uncovered, for 1 hour.

Makes 15 cups.  
Prep time: 14 minutes  
Cook time: 1 hour

## SOUSE (PICKLED PORK)

4 pork hocks  
1 tbsp. salt  
1 rounded tsp. pickling spice  
1 c. vinegar  
1/2 tsp. sugar

Cover hocks with cold water. Bring to boil and simmer until tender, approximately 3 hours. Remove bones from hocks and place meat in a glass or ceramic container. Reduce stock to two cups. Add pickling spices and vinegar. Boil 1 to 2 minutes. Strain over hocks. Refrigerate until jelled.

## HOMEMADE SOUSE

10 pork hocks  
2 veal hearts  
2 large onions  
salt and pepper  
1¾ cups vinegar

Boil hocks and hearts in separate pans till hock meat comes off bones easily and hearts are tender. Let cool till grease solidifies on hocks.

Remove grease. Save liquid from hocks and hearts. Remove hock meat and discard bones. Cut up hearts. Return to broth with onion, adding 1 vinegar, salt and pepper and any other spices. Cook till onion is done. Turn into three bread pans and let set.

## SPINACH PATTIES

1 c. (2 bunches) cooked, fresh spinach

1/2 sm. onion

1 tbsp. oil

3/4 c. low-fat or regular cottage

cheese

1/2 c. VERY DRY whole wheat bread

crumbs

1/2 c. grated Swiss cheese

2 tbsp. Parmesan cheese

Dash of nutmeg

2 egg yolks

2 egg white, beaten stiff

Squeeze out any liquid remaining in spinach and chopped fine. Chop onion fine and saute in oil. Add to spinach along with cottage cheese, bread crumbs, Swiss cheese and Parmesan cheese, nutmeg and egg yolks. Fold mixture gently into egg whites. Spoon onto lightly oiled, medium hot griddle or pan and cook until lightly browned on each side. Makes about 8 tender patties.

## Barbecued Squirrel

4 large Squirrels

7 slices bacon

1 cup Barfield Barbecue Sauce

water as needed

Put 4 slices of fat bacon in a large black iron Dutch oven.

Lay the squirrels on top of them and lay 3 slices of bacon on the top of the squirrel.

Add with Barfield Barbecue Sauce and cover.

Put them in the oven at 350F and let them cook until done.

Add a little water if needed to keep from burning.

Serve hot with some barbecue sauce on the side.



## Chicken Fried Steak

1/4 tsp. Salt  
1/4 tsp. Coarse Ground Black Pepper  
4 nice sized Beef Cube Steaks  
38 Saltine Crackers, 1 sleeve crushed  
1-1/4 cups Flour, divided  
1/2 tsp. Baking Powder  
2 tsp. Salt, divided  
1-1/2 tsp. Coarse Ground Pepper, divided  
1/2 tsp. ground Red Cayenne Pepper  
4-3/4 cups Milk, divided  
2 large Eggs  
3-1/2 cups Oil

Sprinkle 1/4 tsp. each, salt and pepper over steaks. Set aside.  
Combine cracker crumbs, 1 cup flour, baking powder, 1 tsp. salt, 1/2 tsp. black pepper and red pepper. Set aside.  
Whisk together 3/4 cup milk and eggs. Dredge steaks in cracker crumb mixture, dip in egg wash again and again dredge in cracker crumb mixture. Lay on rack, cover with plastic wrap and refrigerate 1 hour.  
Pour oil into deep skillet, like chicken-fryer, hopefully a non-stick pan. Heat oil to 360 degrees, check with thermometer.

Fry steaks 10 minutes on one side, turn and fry 4 to 5 minutes or until golden brown. This rule is not set in stone, so check first side after 5 minutes by lifting up with fork a little. Remove to wire rack you have set on a baking sheet.

Carefully drain oil, leaving 1/4 cup oil and bits of meat and crust in skillet. Whisk together remaining 1/4 cup flour, 1 tsp. salt, 1 tsp. black pepper, and 4 cups of milk. Pour mixture into reserved drippings in skillet, cook over medium high heat, whisking constantly 10 to 12 minutes, or until thickened to your liking. Serve Gravy with steaks and mashed potatoes. Save any gravy you have left and eat over biscuits for breakfast.

## COUNTRY FRIED STEAK WITH GRAVY

4 cubed steaks  
1/2 c. all purpose flour  
1/8 tsp. black pepper  
3/4 c. buttermilk  
1 c. finely crushed saltine crackers  
1 (10 3/4 oz.) can cream of mushroom  
soup  
1 c. milk  
3 tbsp. solid vegetable shortening

Combine flour and pepper in shallow dish; pour buttermilk into second dish; spread crushed crackers on plate. Dredge steaks, one at a time, in seasoned flour; dip into buttermilk, then into crushed crackers to coat thoroughly, pressing with fingertips to adhere. Melt shortening in skillet; add steaks; cook 2 to 3 minutes on each side until golden brown. Remove meat to platter. Stir mushroom soup and milk into drippings in skillet; bring to boil, stirring; remove from heat. Serve steaks accompanied by gravy.

## **Steak in the Oven**

3 lb Boneless round steak, 1-1/2 to 1-3/4 inches thick  
1/2 c All-purpose flour  
2 tb Shortening  
1 ts Salt  
1/4 ts Pepper  
1 tb Worcestershire sauce  
1 c Celery; chopped  
1/2 c Onions; chopped  
2 c Beef broth  
1/2 c Catsup  
6 Whole cloves

Trim excess fat from steak; sprinkle flour evenly on both sides of steak, and pound with a meat mallet.

Melt shortening in a large Dutch oven; brown steak on both sides. Combine remaining ingredients, stirring well; pour over steak. Cover and bake at 350 degrees for 2 to 2-1/2 hours or until tender, adding more water if needed.

\*\*\*Steak & Potato Skillet\*\*\*

a sassafrassy recipe

2 pounds round or chuck steak

1/3 cup flour

1 teaspoon salt

1/2 teaspoon EACH pepper and garlic powder

2 tablespoons oil or bacon grease

2 cups tap water

1 beef bouillon cube

1 onion, sliced

5 potatoes, peeled & sliced (about 2 pounds)

Use chuck or round steak, whichever is cheapest. Cut the steak into 6 serving size pieces. In a plastic bag or on a plate combine the flour, salt, pepper and garlic powder. Coat the steaks with the flour, sort of pressing it in with your hands to make it stay. Heat the oil or bacon grease in a 12-inch skillet over medium high heat. Add the steaks to the skillet and sear them on each side, cooking them until they brown slightly. Turn them over and brown the second side too. When the steaks are nice and brown, pour the tap water into the skillet. Crumble in the bouillon cube. Scatter the sliced onion overtop of the meat. Arrange the sliced potatoes overtop of the onion. Cover the skillet with a tightly fitting lid, or handy pizza pan. Simmer over low heat for about an hour, or until the potatoes are very tender, and the meat can be cut with a fork. Add water if necessary while cooking. The liquid in the pan will thicken up a little, and make a very tasty gravy. A small shot of Worcestershire sauce makes a nice addition if you want to spice this up a bit. Serve hot.

## Brunswick Stew

2 rabbits or 4 squirrels  
2 lb venison  
4 onions, med, diced & sauteed  
4 potatoes, diced  
8 c broth (from parboil)  
1/2 c butter  
8 oz cream style corn  
16 oz lima/butter beans, can  
2 cans tomatoes  
1 can okra (if available)  
2 T Worcestershire sauce  
2 bay leaves  
2 t salt  
1 t peppercorns  
1 t red pepper, dried

Parboil rabbits or squirrels; remove meat from bones. Save broth. Cut venison into chunks, flour, and brown. Add all ingredients to a large pot and simmer slowly for about an hour with the pot covered. When meats are tender, check if seasoning adjustment is needed. Add water to thin if required. Serve in soup bowls. A dash or two of tabasco can be substituted for the red pepper.

## Catfish stew

Yield: 8 Servings

½lb BACON, DICED

2CLOVE GARLIC, MINCED

2ONIONS, DICED (LARGE)

1GREEN PEPPER, DICED (LARGE)

1RED PEPPER, DICED (LARGE)

CRUSHED RED PEPPER FLAKES

8oz OKRA, SLICED

6oz TOMATO PASTE

2lb CATFISH,CUBED

Salt

Pepper

2½c DICED, CANNED TOMATOES

3c FISH STOCK (or chicken stock)

In a heavy bottomed soup pot, saute the bacon. As soon as it starts to brown add the onion and diced green & red pepper. Cook for about 5 min more. Add the diced tomatoes. Cook 5 min. more. Add the okra and the fish stock bring to a boil and reduce to a simmer. Cook till soup starts to thicken(tomato paste can be added at this point if desired). Add the cubed catfish and simmer till fish is done. Season w/salt & pepper. Pass the crushed red pepper flakes. NOTE: to spice up the soup add tabasco,grn.red pepper. Can also add crab, shrimp, oysters, chicken. Went out fishing the other day and caught a few catfish too small to keep but this recipe came to mind. Its real good when made spicy and served with COLD beer.

## Crow and Mushroom Stew

3 crows  
1 Tbsp lard/shortening  
1 pint stock or gravy  
2 Tbsp cream  
1/2 cup mushrooms  
salt and pepper  
cayenne pepper

Clean and cut crows into small portions and let them cook a short time in the lard/shortening in a saucepan, being careful not to brown them.

Next, add to the contents of the pan, the stock or gravy, and salt, pepper and cayenne to taste.

Simmer 1 hour, or until tender, add mushrooms, simmer 10 minutes more and then stir in cream.

Arrange the mushrooms around the crows on a hot platter.

## Elk/Venison Stew with Acorn Dumplings

Yield: 6 Servings

4 slices bacon, halved  
1 1/2 lb elk or beef chuck steak, trimmed and cubed  
1 qt water plus 1/2 cup  
1 1/4 cup chopped onions  
2 bay leaves  
1 tsp salt  
3 potatoes, peeled and diced  
2 carrots, peeled and diced  
1 lrg. turnip, diced  
1/4 cup acorn meal or finely ground hazelnuts  
1/2 cup acorn meal or finely ground hazelnuts  
1/2 cup whole wheat flour  
1 3/4 tsp baking powder  
1 egg, beaten  
2 Tbsp milk  
2 Tbsp vegetable oil

In a large skillet over medium heat, cook bacon until some of its fat is rendered. Add elk and brown with the bacon. Add 1 quart of water, onion, bay leaves, and salt. Cover and simmer for 1 1/2 hours. Add potatoes, carrot and turnip and cook 30 minutes longer. Combine remaining water with acorn meal and stir into the simmering stew. In a bowl, combine dumpling ingredients and beat until smooth. Drop by tablespoonfuls into the simmering stew. Cover tightly and steam 12 to 15 minutes.



## FROG LEG STEW

3 lb. frog legs  
1 garlic, chopped fine  
1 onion, chopped fine  
1/8 tsp. thyme  
1/8 tsp. cayenne pepper  
2 cans tomato puree  
6-8 cans water  
1/2 tbsp. basil  
1/8 tsp. sea salt  
2 tbsp. olive oil

Break the frog legs apart and saute in olive oil until almost cooked, then allow to cool. Add them to the other ingredients which have been simmering together and cook 1 1/2 to 2 hours. Serve over rice or pasta.

## Groundnut Stew

2 pounds stew meat, cut in 1-inch chunks  
2 teaspoon salt  
1/2 teaspoon pepper  
2 medium onions  
2 medium tomatoes, Roma best  
2 tablespoon salad oil, peanut oil best  
1 unsalted peanuts, coarsely broken  
4 cooked rice, hot

In a covered medium saucepan, cook meat, 1 1/2 cups water, salt, and pepper for 1 1/2 hours or until tender. Meanwhile, in covered electric blender container at low speed, blend onions and tomatoes until smooth (or chop onions and tomatoes very fine.) In large skillet over medium-high heat, in hot oil, cook onion-tomato mixture for 5 minutes. Add meat mixture and peanuts, cook about 20 minutes until sauce cooks down slightly. Serve over hot rice. [Allegedly] 6 Servings. Accompaniments: Pass small bowls of shredded coconut, orange segments, pineapple chunks, and fried onions to sprinkle over individual servings of stew, if you like.

## OXTAIL STEW

2 lbs. oxtails  
Flour for dredging  
3 tbsp. fat  
1 lg. onion  
2 c. beef bouillon  
1 tbsp. vinegar  
Salt & pepper  
3 carrots  
1 c. celery, diced  
1 green pepper, chopped

Simmer meat about 2 hours. Add vegetables and celery and green pepper. Cook for 30 minutes. Add to juice, 2 tablespoons cornstarch, 1 cup water. Cook until thick.

### Auntie Ellen's Rabbit Stew

1 1/2 pounds rabbit meat, off the bone  
flour  
2 tablespoons olive oil  
2 medium onions, peeled and sliced  
1 stick of celery, chopped  
2 tablespoons balsamic vinegar  
5 fl oz game or chicken stock  
5 fl oz red wine  
a handful of seedless raisins  
2 tablespoons pine kernels

Cut the rabbit meat into large chunks and dust with flour. The easiest way to do this is to put the meat in a plastic bag, add the flour and shake. Heat the oil in a pan and fry quickly, over high heat, till golden at the edges. Transfer to a deep, ovenproof casserole.

Add the onions to the frying pan, with a little more oil if needed, and fry till soft and golden. Add the celery and continue to cook for 2 minutes, then add the vinegar, stock and wine. Bring to the boil, add the fruit and nuts and scrape the bottom of the pan to dislodge any delicious crusty bits into the sauce. Season with salt and black pepper and pour over the rabbit.

Place in a preheated oven at 375 and cook for 30-40 minutes till the sauce has reduced a little.

## Granny's Rabbit Stew

1 rabbit cut into pieces  
flour

salt and pepper  
2 1/2 Tbsp. butter  
7 cups boiling water  
1 tsp. thyme  
1 cup corn  
3 potatoes, cubed  
1/4 tsp. cayenne  
3 medium onions, sliced  
2 cups tomatoes with juice

Roll the rabbit pieces in flour, salt, and pepper. Brown in butter. Add rabbit and all other ingredients, (with the exception of the tomatoes), to the boiling water, cover, and simmer for 1/2 to 2 hours. Add the tomatoes and continue to simmer another hour.

### Grandma's Old Fashioned Stickies

1 c. flour  
1/4 tsp. baking powder  
1/8 tsp. soda  
1/2 tsp. salt  
1 tsp. shortening  
1/3 c. milk

#### Filling:

1/2 stick butter  
1 c. packed brown sugar

Mix flour, baking powder, soda, salt, shortening and milk together.

For the filling: Melt the butter and add the sugar to the melted butter. Roll out the dough and spread the butter/sugar mixture over the dough. Roll up like a jelly roll, then slice the dough and put it into a pie pan.

Bake at 400 degrees for 12 minutes or until done.

## STRING BEANS AND BACON

1/4 lb. bacon, diced  
1 tsp. salt  
1 sm. onion, chopped  
1 qt. fresh string beans, snapped  
into 1" lengths  
2 med. potatoes, peeled & cut into  
1/2" cubes  
2 c. water

Brown the bacon. Add the onion and saute briefly. Add the rest of the ingredients. Cover pan loosely and cook over low heat for about 30 minutes, or until potatoes are soft.

## GRANNIE DAISY'S DRESSING AND GIBLET GRAVY

1 to 2 pans of cornbread (cooked in  
iron skillet using yellow meal)  
1 to 2 onions (round, chopped)  
1 large bell pepper, seeded and  
chopped  
1 c. chopped celery  
1 bunch green onions, chopped  
1/2 lb. bacon (fried slowly until  
crisp, reserve bacon and fat  
separately)  
3 c. cooked rice  
6 boiled eggs  
4 raw eggs, slightly beaten  
1/2 to 1 gallon chicken broth  
Salt and pepper

Crumble cornbread and rice into large roaster pan. Set aside. Saute onion, celery, green onions, and bell pepper in 1/2 cup of reserved bacon fat. add to cornbread mixture. Chop boiled eggs and add to mixture. Crumble crisp bacon and add to mixture. Salt and pepper as desired. Pour enough chicken broth into mixture to make a thick pouring consistency. Stir in beaten eggs. Bake at 350 degrees for 2 to 3 hours. Chicken or turkey pieces may be added. Sage may be added. Poultry seasoning may be added. --  
GIBLET GRAVY:--

1/3 c. oil  
1/3 c. flour  
2 chopped green onions  
2 chopped boiled eggs  
Broth

In 2 quart saucepan, mix together oil and flour (do not brown). Stir in enough broth until desired consistency. Cook on medium heat. Add onions and chopped eggs. Cook chicken livers and gizzards may be added. Serve in gravy bowl.



## OLD FASHIONED STUFFING

4 c. diced celery  
1 c. onion, chopped  
1 c. margarine  
4 qt. dry bread cubes  
1 tbsp. salt  
1 1/2 tsp. poultry seasoning  
1/2 tsp. sage  
1/2 tsp. pepper  
Hot broth or water

Cook celery and onion in hot margarine, until transparent. Turn into large bowl. Add other ingredients; mix well. Makes enough stuffing for 14 to 18 pound turkey. If a moist dressing is preferred add more broth. stuffing can be cooked separately in 350 degree oven, covered for 15 minutes then uncovered for 15 minutes.

### Sauteed Sweetbreads with Ham

3 pairs sweetbreads (about 3 pounds)  
2 tablespoons lemon juice  
1/2 cup flour  
salt and pepper  
8 tablespoons butter  
6 thin slices boiled ham  
1 shallot, minced  
1 teaspoon Dijon  
2 tablespoons fresh lemon juice  
2 tablespoons chopped fresh parsley

Soak the sweetbreads in cold water for 2 hours, changing the water once. Blanch them by placing in a large saucepan, covering with water and adding 2 tablespoons lemon juice. Bring to boil slowly and simmer 20 minutes. Drain and plunge into cold water. When cool, remove membrane and trim. Pat dry.

Mix flour with salt and pepper. Dust sweetbreads lightly with flour. Melt 4 tablespoons of butter in skillet. Add sweetbreads and saute over medium high heat until brown on both sides, about 8 to 10 minutes. Remove and keep warm. Saute the ham slices for a minute until lightly browned; slip a slice of ham under each sweetbread.

Add the remaining butter to skillet along with the shallot and saute for a minute. Stir in the mustard and lemon juice. Bring to a boil and whisk until frothy. Pour over sweetbreads, sprinkle with parsley.

## Sweet Potato Fries

3 med.-size sweet potatoes or yams

1/2 cup oil

Salt (opt.)

**PANFRY METHOD:** Peel potatoes (if desired); cut lengthwise into 1/2 inch thick French-fry strips. In large skillet over medium heat, heat oil; panfry (in batches if necessary) until cooked through and lightly browned, about 6 to 7 minutes. Using a slotted metal spoon or spatula, transfer French fries as cooked to absorbent paper to drain. If desired, sprinkle with small amount of salt.

**OVEN METHOD:** Heat oven to 400 degrees. In large bowl, toss cut potatoes with 1/4 cup oil to coat evenly. On 1 to 2 baking sheets, arrange in single layer; bake until golden on bottom, about 15 minutes. Using spatula or pancake turner, turn potatoes and bake until golden all over, about 15 additional minutes. Remove from oven; transfer to absorbent paper to drain. Makes 4 servings.

## CORN COB SYRUP

Take a dozen and a half of red corncobs. Break into pieces. Put in kettle. Cover with water, enough to cover cobs while pressing down. Boil for one full hour. The likker will be red now. Strain it. You should get 3-4 C.. Now add 2 1/2 -3C.sugar & stir good. Start kettle boiling again. Use a spoon or ladle to learn when syrup is as thick as you like it. Now skim it and you are through.

## Tomato Loaf

- 1/2 warm water (105° to 115°F)
- 2 packages Fleischmann's® Active Dry Yeast
- 1 3/4 cups tomato juice (105° to 115°F)
- 1/4 cup sugar
- 1 1/2 tablespoons vegetable shortening -- softened
- 2 teaspoons salt
- 6 cups all-purpose flour
- 1 egg white -- lightly beaten

Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add tomato juice, sugar, shortening, salt and 2 cups flour; blend well. Stir in enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes.

Punch dough down. Remove dough to lightly floured surface; divide in half. Roll each half to 12- × 7-inch rectangle. Beginning at long end of each, roll up tightly as for jelly roll. Pinch seams and ends to seal. Gently roll back and forth to taper ends. Place, seam sides down, on large greased baking sheet. Cover; let rise in warm, draft-free place until doubled in size, about 30 to 45 minutes.

Brush with egg white. With sharp knife, make three diagonal slashes, about 1/4-inch deep, on each loaf. Bake at 400°F for 20 to 25 minutes or until done. Remove from sheet; cool on wire racks.

## Baked Green Tomatoes

Serves 6.

- 1 cup seasoned bread crumbs
- 1/4 cup extra virgin olive oil
- 3 Tablespoons water
- 3 garlic cloves, crushed
- 2 Tablespoons Parmesan cheese, freshly grated
- 3 green tomatoes, sliced

Combine bread crumbs, olive oil, water, garlic, and Parmesan cheese in a small bowl. Spray a baking sheet with cooking spray. Place tomato slices in a single layer on the baking sheet. Top each tomato slice with crumb mixture. Bake at 350 degrees for 35 to 40 minutes, or until topping is light brown.

## FRIED GREEN TOMATOES

1 tbsp. brown sugar  
1 c. all-purpose flour  
4-6 med. green tomatoes, sliced 1/2"  
thick  
1 egg, beaten  
1/4 c. milk  
1 c. seasoned dry bread crumbs  
3 tbsp. butter  
1 tbsp. cooking oil

Combine sugar and flour; place on a shallow plate. Dip both sides of each tomato slice into the mixture. Combine egg and milk. Dip each tomato slice; then dip in bread crumbs. In a skillet, heat butter and oil over medium-high. Fry until brown on both sides, but firm enough to hold their shape.

## Scalloped Tomatoes

### Ingredients

2 cups cooked tomatoes, mixed with 1 tbs. sugar

1 - 2 tbs. butter, cut up

1 cup soft bread cubes

salt & pepper to taste

buttered bread crumbs

Grease 9x13 baking dish. Put in about 1/3 of the tomatoes, dot with part of the butter, and put in half of the bread cubes. Repeat twice, putting buttered crumbs on top of the last layer.

Bake uncovered at 350 degrees for approximately 30 minutes.



## GRANNY'S STEWED TOMATOES

2 1/2 c. cooked tomatoes, broken up

Dash pepper

2 tbsp. butter

1/2 tbsp. sugar

1/4 tsp. salt

1 tbsp. onion, chopped fine

Cook all together for 10 minutes. Stir in 1 teaspoon cornstarch which has been dissolved in cold water. Let simmer 2 minutes, stirring to keep from getting lumpy. 5-6 servings.

## Tripe

1 lb honeycomb tripe  
1/2 cup dry white wine  
1 sm tomato, chopped  
1 pig's foot or veal knuckle, split in half  
1 cup chopped fresh parsley  
10 multicolored Peppercorns, lightly crushed  
4 whole cloves, crushed  
1 ts nutmeg  
2 bay leaves  
1/4 cup fresh thyme chopped  
kosher salt (to taste)  
1 lg red onion, coarsely chopped  
8 cloves garlic, peeled  
4 tb extra virgin olive oil  
1 sm yellow onion, finely chopped  
1/2 lb sweet Italian sausage cut into 1/4-inch slices  
1/2 cup diced country ham  
1 tb all purpose flour  
1 tb sweet Hungarian paprika  
1/2 dried red chili pepper, crumbled  
1 tb Texas Pete Hot Sauce

Rinse the tripe well, then put it into a rather large kettle and add cold water to cover. Bring to a boil, then drain immediately. Cut the tripe into 1 1/2-inch squares and return it to the empty kettle. Add 3 cups cold water and the wine, tomato, pig's foot or veal knuckle, parsley, peppercorns, cloves, nutmeg, bay leaves, thyme, salt to taste, coarsely chopped red onion, Texas Pete and the garlic. Cover and simmer over low heat for 4 to 5 hours, until the tripe is almost tender. Heat the oil in a skillet and saute the finely chopped yellow onion until it is wilted. Add the Sweet Italian sausage and ham and cook for 5 minutes. Stir in the flour and paprika and cook 1 minute more. Add 1/2 cup of the liquid from the tripe kettle, a little at a time, and cook-stir until the mixture thickens. Add this and the chile to the tripe. Cover and cook 1 - 2 hours more. Remove the cover and continue cooking until the tripe is very tender. Remove the pig's foot or veal knuckle from the tripe. Remove and discard all skin, bone and fat. Cut the meat into pieces and stir into the tripe.

Serve in warmed bowls . Serve with good crusty bread for sopping up the sauce.

## BAKED TRIPE

Categories: Irish, Meats

Yield: 4 servings

1 1/2 lb Tripe, cut in thin strips

2 tb Vinegar

2 tb Oil

1 Handful mushrooms, sliced

1 Large onion

4 tb Butter

2 tb Flour

Tomato puree

Salt and pepper

1 c Breadcrumbs

Parsley

2 tb Water

Marinate the tripe in the oil and vinegar for half an hour. Clean and prepare the onions and mushrooms, and saute in the butter for two or three minutes. Remove from the frying pan and set aside. Stir in the flour and mix in the tomato puree (about 2 T) plus the water. Season with salt and pepper. Grease a fireproof casserole and put in half the tripe. Cover with a layer of the onions and mushrooms and sprinkle on half the breadcrumbs. Repeat this, and finally pour on the tomato sauce. Top with the breadcrumbs. Bake in the oven for 30 minutes at 350F. Remove and garnish with chopped parsley before serving.

## FRIED TRIPE

2 pkgs. beef tripe

4 to 5 eggs

1 tbsp. water

Bread crumbs

Boil tripe for 30 minutes, then drain water off. Dip into beaten egg, then roll each piece into bread crumbs and fry in hot grease until golden brown. Serve with lemon wedges or tomato sauce, catsup or chili sauce.

## Tripe with Pig's Feet

3/8 cup olive oil  
2 onions, finely sliced  
1 leek, cut into 1/4-inch slices  
2 medium carrots, cut into 1/4-inch slices  
2 red peppers, sliced into 1/2-inch strips  
2 garlic cloves, crushed  
1 1/4 pounds tomatoes, peeled and cut into chunks  
Salt, black pepper  
1 teaspoon cumin  
2 teaspoons paprika  
1 sprig thyme  
1 bay leaf  
1 1/4 pounds tripe, cut into 2-inch squares  
1 pickled pigs foot, if not available can use fresh  
6 bacon slices, rinds removed  
Parsley, roughly chopped

Coat the base of a pan on the heat with olive oil. Add the onions and allow them to fry gently. Add the leek, carrot, and red peppers. Toss the vegetables together and add the crushed garlic and the tomatoes. Season with salt, pepper, cumin and paprika and add the sprig of thyme and bay leaf. Allow the vegetable mixture to cook gently for 2 minutes. Blanch the tripe. To blanch, place it in cold salted water and bring gradually to the boil. The moment it boils, pour off the water. Drain and add with the pigs foot to the vegetable mixture. Cover with bacon slices. Place a lid on the pan and allow to simmer 1 3/4 hours. Remove the lid, stir the bacon into the vegetable and tripe mixture, strain the juices through a sieve and remove the pigs foot and the herbs. Place the vegetables and tripe onto a serving dish. Pour over half of the stock and garnish the dish with parsley.

Yield: 4 servings

## Tripe in Tomato Sauce

15 whole cloves

4 - 5 stalks celery with tops

Clean the tripe by scraping off all the fatty deposits with a knife. Cut into 2 inch pieces. (Scissors work very well) Place all the ingredients into the boiling water with the cloves and the celery. It is important that the celery have the leaves on it. Cook for 1 to 1 1/2 hrs. Drain and pick out the tripe pieces. Discard cooking water.

1 slice of salt pork

1 cup celery leaves

1/2 cup parsley leaves

1 clove garlic chopped

1 can tomato paste

3 cans water

salt

pepper

grated Romano cheese

Place tripe from part 1 and all the ingredients into a pot and cook very slowly until the tripe is tender. Season individual portions to taste with salt, pepper and as much grated cheese as desired.

## Mom's Turnips

3 turnips, peeled and chopped  
1 pound bacon  
4 tablespoons rendered bacon fat  
1/2 cup packed brown sugar

Bring a pot of salted water to a boil. Add turnips; cook until tender but still firm. Drain, and transfer to a large bowl to cool.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Crumble and set aside. Reserve bacon fat.

In the large bowl, combine turnips, bacon, reserved bacon fat and brown sugar. Mix together and serve.

Makes 10 servings

## Turnip Slaw

5 medium-size white turnips, peeled

1/2 cup mayonnaise

3 tablespoons sour cream

2 teaspoons tarragon vinegar

1 teaspoon prepared mustard

1 teaspoon sugar

Pinch of salt

1/4 teaspoon celery seeds

1/4 teaspoon freshly ground pepper

1/2 teaspoon dried dill weed or 1 teaspoon chopped fresh

Slice turnips into very thin matchstick strips (julienne) and place into a large bowl. Add mayonnaise, sour cream, vinegar, mustard, sugar, salt, celery seeds, pepper and dill. Stir well until dressing is mixed and has coated the turnips. Refrigerate until serving time.



## Twice-Cooked Turnips

2 c. cooked turnips  
2/3 c. bread crumbs  
1 tbsp. oleo or margarine  
2 tbsp. brown sugar  
1 c. milk  
1 egg  
Salt and pepper

Cook turnips until tender. Drain, mash and then add 1/2 cup bread crumbs, saving rest for top. Add egg, sugar, milk, salt and pepper to taste. Mix together; pour into greased baking dish. Dot with butter and rest of crumbs. Bake 45 minutes at 375 degrees.

## Fried Turtle

Turtle meat

Flour

Salt and pepper

1/2 c. red wine

1/2 c. water

1 sm. onion, diced

Cut the meat from the bone. Roll in flour and sprinkle with salt and pepper. Brown in skillet of hot oil. When pieces are browned, add wine, water, and onion. Simmer until meat is tender, about 1 hour. Serve hot.

## Creamed Venison

1 lb cubed deer round steak (beef can also be used)

5 Tbsp butter

2 cups medium white sauce

1 tsp celery salt

2 tsp fresh ground black Pepper

3 Tbsp chopped parsley

2 tsp Worcestershire sauce

1/4 cup pickle relish

1/2 cup bread crumbs

2 Tbsp butter

Brown steak in 3 tablespoons butter. Add a small amount of water and cook in a covered skillet until tender, adding a little water from time to time as needed. When done add white sauce, seasonings, parsley and pickle relish. Put mixture in a greased casserole. Sprinkle top with bread crumbs and dot with butter. Bake in a moderate oven (350 degrees F.) until crumbs are browned.

## Grilled Venison

6 to 8 lb deer shoulder or ham

1 T salt

2 T black pepper

1 T garlic powder

5-6 slices bacon

Trim all fat from venison. Rub spices into meat and wrap bacon around it. Place in fridge or cooler overnight. Cook on gas or charcoal grill over low heat for 2-3 hrs.

## Venison Medallions with Lentils

1 cup dried brown lentils  
2 1/2 teaspoons vegetable oil  
2 tablespoons finely chopped shallots  
2 tablespoons finely chopped carrots  
2 teaspoons minced garlic  
2 teaspoons minced peeled fresh ginger  
1/4 cup chicken stock or canned broth  
1 tablespoon low-sodium soy sauce

1 pound boneless venison loin, cut into 8 medallions, about 1/2 inch thick  
1 tablespoon ground coriander  
1/4 teaspoon salt  
1/4 teaspoon pepper  
Fresh parsley

Cook lentils in medium pot of boiling water until tender, about 15 minutes. do not overcook. Drain. Heat vegetable oil in large heavy non-stick skillet over low heat. Add shallots, carrot, garlic and ginger and saute until tender, about 6 minutes. Stir in lentils. Add chicken stock and soy and heat through, season with pepper. Cover and remove from heat.

Pat venison dry, if necessary. Combine coriander, salt and pepper in a small bowl. sprinkle both sides of venison with dry mixture.

heat heavy large non-stick skillet over medium high heat. Brush skillet with 1/2 teaspoon of oil. Add half of venison and saute to desired doneness, cooking about 1 minute per side for medium-rare and shaking pan to prevent sticking. do not overcook or meat will be dry. Transfer to platter to keep warm. Repeat with remaining meat. Transfer to platter. Add lentil mixture to skillet stir until heated through, scraping up brown bits.

Divide lentils among 4 warm plates and arrange 2 medallions on each plate. garnish with parsley and serve.

## Pickled Watermelon Rind

1 large watermelon rind

1 quart water

1/4 cup kosher salt

1 quart cider vinegar

8 cups sugar

8 whole cinnamon sticks, broken up

1 tablespoon whole cloves

1 tablespoon allspice berries

Peel and remove all green and pink portions from rind. Cut into 1 inch cubes and soak in salt water overnight. Drain and cover with fresh water. Cook until almost tender. Drain. Make a syrup of vinegar and sugar. Tie spices in a cheesecloth bag and add to syrup. Boil 15 minutes, then let stand 15 minutes. Remove spice bag. Add drained watermelon rind. Cook until clear. Pack into sterile jars and seal according to manufacturer's instructions. Makes 6 pints

## RHUBARB WINE

Cut 5 pounds rhubarb fine. Then pour on 1 gallon boiling water and let stand 3 or 4 days. Strain. Add 3 1/2 pounds brown sugar, 5 oranges, 5 lemons and 1 cup raisins or more. Let stand 3 or 4 days. Then strain through a cloth, let stand as long as it works. Don't put cork on tight until a few months after it has stopped working, then it can be bottled.

## Strawberry Wine

12 Lb. strawberries  
12 oz molasses  
2 tsp yeast nutrient  
2 tsp acid blend  
1 tsp pectic enzyme  
champagne yeast  
2 gallons water  
2 Lb. dark brown sugar  
6 Lb. light brown sugar

Added to half gallon of the water, boiled and cooled ,then stirred into the must of strawberries and water this is the beginning batch, made like any standard wine.

### Week Number:

1. 2 lbs brown sugar to 2 cups water boiled cooled, and fed to wine
2. same as above
3. 2 lbs. white sugar to one cup water fed.
4. 2 lbs. brown sugar to one cup water fed.
5. 1 lb white sugar to one cup water.
6. 1 lb brown added to racking, plus 1/2 tsp tannin.

When this has stopped bubbling add 3 campden tablets and let settle for 1 week naturally. Rack again, fine with gelatin, and let sit for another week. Finally add 1/4 - 1/2 oz American un-toasted oak chips and let age in carboy for 2 months. When this is sufficiently clear, bottle.



## Yogurt

3 3/4 cup tap water

1 2/3 cups instant non-fat dry milk powder

2 to 4 tablespoons plain store-bought yogurt (with active yogurt cultures)

Combine the water and dry milk powder. Heat it to 180 degrees. Cool it to 110 degrees. Mix in the store bought yogurt. Incubate in a warm place for 4 to 8 hours. This is quite cryptic, for more detailed information, read on.

Each cook develops their own way of preparing home made yogurt through trial and error. I am going to describe my method, followed by some other common methods and ideas. But first there are a few things you need to know. Yogurt is cultured from acidophilus bacteria, which you can sometimes buy in powdered form at the health food store. I have never actually seen it, but I've heard tell about it.

Yogurt can also be cultured from store-bought yogurt which contains "active yogurt cultures" or live bacteria. Read the label and it will tell you if the yogurt contains active cultures or not.

I always use prepared yogurt as my culture. I buy a large container of plain store brand yogurt from the store. I bring it home and scoop it into a couple of ice cube trays. Then I freeze it. When it is completely frozen, I take the frozen yogurt cubes and pack them in a plastic freezer bag. Each time I make yogurt, I use one cube as the starter. You can use your own yogurt as a starter too, but eventually it loses it's power due to the introduction of foreign bacteria, usually after using it about 3 or 4 times. I like to use a new frozen yogurt cube each time I prepare yogurt. I've had my best results this way.

When making yogurt with powdered milk, it is good to use more dry milk powder than you would to just make fluid milk. For instance, normally I would use 1 1/3 cups of dry milk powder to make a quart of milk. When I reconstitute milk for yogurt, I add an extra 1/3 cup of dry milk powder, using 1 2/3 cups of dry milk powder for a quart of yogurt. This makes the yogurt thicker and also higher in calcium. Even when preparing yogurt from fluid milk, the results are better if you add a little extra powdered milk for thickness. To begin, I get out my double boiler. I measure the water (3 3/4 cups) in the top of the double boiler and whisk in the powdered milk (1 2/3 cups). Then I put the lid on top and let it sit for several minutes over the bottom of the double boiler (which is filled with water), heating at medium high heat. Every now and then I check the milk. The water below the milk is boiling. When it looks like the milk is almost ready to boil, I take it off the stove. You can use a candy thermometer if you like. The temperature should be at least 180 degrees. The reason you heat the milk is to kill off any bacteria which could interfere with the yogurt starter. The few times I have made yogurt without heating the milk first, I wound up with runny yogurt. My best results come when I heat the milk first.

You could heat the milk directly on the stove if you liked. I don't do this because I have scorched the milk many times this way. Instead, I prefer my double boiler method. Next I take the top of the double boiler, containing the hot milk, out of the bottom, and set it on my washing machine to cool. The washing machine is metal, so it cools the pan down faster. The pan has to cool down to 110 degrees. This is when the bottom of the pan is comfortably warm when you place your hand on it. If the yogurt is too hot, it won't work, the heat will kill the starter.

While the milk is heating, I take out a large mouth quart size canning jar and place a frozen yogurt cube in it. By the time the milk is cooled down, the starter cube will be thawed. When the milk is cool enough, pour about 1/3 of it into the canning jar over the starter yogurt. Stir it up with a wire whisk or a fork to mix it up completely. The starter yogurt should be totally combined with the milk. Pour in the rest of the cooled milk and stir again. Put a lid on it and shake it up to make sure it is all liquefied together. Now it is time to incubate the yogurt.

I do this in my electric oven. I set the stove dial half way between off and two hundred degrees, or at approximately 100 degrees. The light which signifies the oven is on, pops on for a moment, and then pops off when the temperature is reached. I set my jar of yogurt in the oven and leave it for between 4 and 8 hours, usually overnight, or while I'm out for the day. I take out the yogurt when it is thick and done. It works every time. My yogurt has a very mild flavor, which the kids like better than the sour stuff we used to get from the store.

There are many other ways to incubate yogurt. It should rest undisturbed while it incubates. Some people pour the warm milk combined with the starter, into a large preheated thermos and let it sit overnight. Other folks set the yogurt on top of a warm radiator, or close to a wood stove, or in a gas stove with the pilot operating, or on a heating pad set on low. Sometimes I have placed the jar in a pan filled with warm water, to keep the temperature even. This worked pretty well when I incubated the yogurt next to the wood stove. It kept the yogurt at a uniform temperature, even with occasional drafts from the front door opening and closing. The heating-pad method is supposed to be pretty reliable. You set it on low and then cover the heating pad with a towel, place the yogurt on top of it, and put a large bowl or stew pot upside down over the yogurt. This makes a little tent which keeps the heat in. I don't have a heating pad, and have never actually used this method myself, but a good friend swears by it. Another friend uses a medium sized picnic cooler to incubate her yogurt. She places the jars inside the cooler and then add two jars filled with hot tap water, to keep the temperature warm enough. After 4 hours, check the yogurt to see if it is thick enough. If it isn't then refill the water jars with more hot water, return them to the cooler, and let the yogurt sit another 4 hours. When I tried this method, it worked very well. It took a full 8 hours, but the yogurt was perfect, and I liked not having my oven tied up during the day. Also, there was little danger of getting the yogurt too hot while it incubated, and drafts weren't a problem because of the closed nature of the cooler.

After the yogurt is thick, place it in the fridge. It will stay sweet and fresh for about a week. You may prepare more than one jar at a time if you like. I just included the method for a quart because this is the size canning jar I use. Narrow mouth canning jars would probably work too, but I prefer the wide mouth ones because it is easier to stick a measuring cup or ladle down inside of it, to scoop the yogurt out. I usually prepare two quart jars at a time. The prepared yogurt is good mixed with jelly, fresh or canned fruit, served with granola for breakfast, or substituted for sour cream in many recipes like stroganoffs. It is also nice pureed in fruit smoothie blender drinks, or stirred into gelatin or popsicles before freezing them. It can also be stirred half and half with regular mayonnaise to make a very tasty low fat mayonnaise. This mixture can be used in just about any recipe which calls for mayonnaise.