

# Feasts for Pharaohs & Kings



A COOKBOOK BY THE ORIENTAL INSTITUTE MUSEUM OF THE UNIVERSITY OF CHICAGO

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A COOKBOOK BY THE ORIENTAL INSTITUTE MUSEUM  
THE UNIVERSITY OF CHICAGO

Edited and compiled by  
Anne S. Blomstrom

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This book is gratefully dedicated to the volunteers of the  
Oriental Institute.

v

## CONTENTS

|  |         |
|--|---------|
| BEVERAGES and APPETIZERS               | 1       |
| SOUPS and BREADS                       | 35      |
| FIRST COURSES, BRUNCHES, and LUNCHESES | 59      |
| Pasta                                  |         |
| Sandwiches                             |         |
| ENTREES                                | 83      |
| Fish                                   | Lamb    |
| Beef                                   | Pork    |
| Veal                                   | Chicken |
| VEGETABLES and SALADS                  | 159     |
| DESSERTS                               | 195     |
| Cakes                                  | Cookies |
|  | vii     |

## FOREWORD

THE ORIENTAL INSTITUTE MUSEUM, which celebrated its fiftieth birthday just a year ago, contains one of the world's great collections of Near Eastern antiquities. Not only is it of the first importance for scholars, it is also a major source of information for the general public, young and old alike. Here the visitor can experience at firsthand the tangible evidence of the ancient world, and learn about the origins of Western civilization, through the art and artifacts of ancient Egypt, Mesopotamia, Iran, Turkey, Syria and Palestine.

In order to interpret the collections to our visitors, the Museum draws on the voluntary services of over a hundred trained Docents. Indefatigable in their enthusiasm, their eagerness to learn, and their energy to guide, these Docents are the heart of our public program. It is no exaggeration to say that the Museum would be unable to operate at its present high level without their willing assistance.

When the idea of this cookery book was first suggested by Anne Blomstrom, the Docents took to it with characteristic style. Under her leadership they proved once more their infinite capacity for research and organization — this time, in the kitchen. The variety of the recipes, originating not only in the Near East, but from all over the world, reflects the great diversity of their interests and experience. In the pages that follow, they have served us once again, this time with a feast indeed.

John Carswell, Curator

## INTRODUCTION

The Ancient Near East of 3,000 to 5,000 years ago is often recreated into the real world through the interpretation of the museum's collections by our volunteer guides. Whether they are talking to a fifth grade class, an art group, a family of five or a visiting scholar, their knowledge and enthusiasm make artifacts come alive.

Over 60,000 people, young and old, individuals and groups, went through the Oriental Institute Museum in 1982. A staff of about 75 docents, both guides and Suq volunteers, assists our visitors.

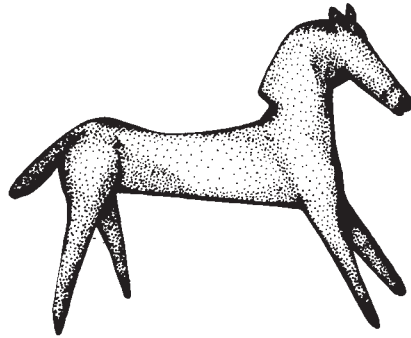
It was in 1965 that the Volunteer Program was begun by Carolyn Livingood. She recruited volunteers trained them and then shaped the successful organization we have today. The monthly educational sessions and the **Docent Digest** were begun by her. Carolyn and Jill Maher, who succeeded her, continue to be advisors to Peggy Grant, the present Chairman of Volunteers. Jill and Peggy organized the Doris Shayne Memorial Library, a circulating library of books and tapes. Peggy began the annual Holiday Awards Luncheon, providing fellowship and recognition. It was the unusual and delicious foods brought by volunteers that led to this cookbook.

The recently established Museum Education Program, under the direction of Joan Barghusen, has been funded in part by the Illinois Arts Council. This program helps teachers prepare their classes for a museum tour, and offers teachers' workshops, special programs for school groups as well as Saturday workshops for children and families.

It is to our loyal volunteers that this cookbook is dedicated. The proceeds from sales will be used for further development of the 18-year-old volunteer program.

**The Cookbook Committee**

xi



## BEVERAGES AND APPETIZERS



**BEVERAGES 3****CHAMPAGNE PUNCH—THE WORLD'S BEST****Base:**

1 cup brandy  
2 cups maraschino liqueur  
2 T bitters  
2 T sugar

**Bulk:**

6 oz base  
2 bottles champagne  
1 1/3 quarts 7-Up

Chill base and mix with chilled champagne and chilled 7-Up. Garnish with maraschino cherries and pour over ice ring. Very nice.

Edward Antrobus, Museum Friend

**LE PUNCH RECIPE**

1 bottle (3/4 quart Cointreau)  
1 6 oz orange-juice  
concentrate  
3 quarts club soda  
cranberries

1 bottle (fifth) vodka  
1 6 oz pineapple juice  
concentrate  
orange slices  
whole cloves

Place a clear block of ice in a large rounded punch bowl. Top with Cointreau, vodka, orange juice and pineapple juice concentrate. Stir to blend. Add club soda and garnish with orange slices decorated with cranberries and studded with cloves. Makes about 5 quarts or 40 cups.

Klaus Juelicher, Museum Friend

**BEVERAGES 4****M.R.L.'S CHAMPAGNE PUNCH**

6 bottles chilled dry champagne    18 dashes lemon juice  
18 oz brandy    8 dashes bitters  
18 oz Cointreau or Triple Sec    1 pint fresh strawberries

Add champagne to chilled base. Serve over ice ring. Serves a small but thirsty army.

**BRUCE'S EGGNOG**

12 eggs separated    1 cup bourbon  
1 cup granulated sugar    1 cup cognac  
1 quart milk    1/2 teaspoon salt  
3 pints heavy cream

Beat yolks, add sugar. Beat until thick and lemon colored. Add 1 quart milk. Slowly add bourbon and cognac, while beating at low speed. Chill several hours. Add salt to whites and beat until almost stiff. Whip cream. Fold cream into yolks, then fold in whites. Chill 1 hour. Sprinkle with nutmeg. Guaranteed to keep your guests warm and happy.

Bruce A. Blomstrom, Museum Friend

## BEVERAGES 5

**BETTY'S RED VELVET PUNCH SUPREME**

|                               |                             |
|-------------------------------|-----------------------------|
| 8 cups cranberry juice        | 12 oz pineapple juice       |
| 6 oz orange-juice concentrate | 2 cups brandy               |
| 6 oz lemonade concentrate     | 2 bottles chilled champagne |
|                               | fresh strawberries          |

Combine in punch bowl. Decorate with ice rings frozen with lemon slices and fresh strawberries. Yield: 25 punch cups.

Betty Sebastian, Museum Friend

**FISH HOUSE PUNCH**

|                    |                                  |
|--------------------|----------------------------------|
| 1/2 cup sugar      | 1 bottle Jamaica rum             |
| 7 cups water       | 1 bottle Puerto Rican golden rum |
| 3 cups lemon juice | 1/2 cup peach brandy             |

In a large bowl, dissolve sugar in 3 cups of water. Add the lemon juice and remaining 4 cups of water, stirring thoroughly. Add Jamaican rum, Puerto Rican golden rum and peach brandy. Let mixture stand 3 hours to ripen, stirring occasionally. Pour over block of ice in punch bowl. Blend gently. 25 servings. Everybody's favorite. (I mix in a large kettle, then pour the mixture into a pitcher and then into cups with one ice cube--don't dilute it.)

John N. Knapp, Museum Friend

## BEVERAGES 6

**GLOGG--A SWEDISH HOLIDAY DRINK**

|                             |                                       |
|-----------------------------|---------------------------------------|
| 1 bottle burgundy           | 4 cinnamon sticks                     |
| 1 bottle port               | outer peel of 1 orange cut circularly |
| 1 pint brandy               | 1/2 cup split blanched almonds        |
| 15 whole cardamon seed pods | 1/2 cup seedless raisins              |
| 10 whole cloves             | 1/4 lb lump sugar                     |

Warm 1/2 bottle burgundy with the spices tied in a cheese cloth bag and the orange peel. Simmer 15 minutes. Add nuts and raisins and simmer 15 minutes more. Add the remaining burgundy and the port. Heat gently--don't simmer. Pour brandy over sugar and ignite. Stir until sugar melts. Add to wine. Remove spice bag and serve. May be reheated. 15 servings.

Peter C. Blomstrom, Museum Friend

**KIR AND KIR ROYALE**

**Kir:** pour chilled white wine over 1 tablespoon Creme de Cassis in a chilled glass.  
**Royale:** pour chilled champagne over 1-2 tablespoons fresh raspberries in a chilled glass.

Bruce A. Blomstrom, Museum Friend

**APPETIZERS 7****PICKLED TURNIPS**

|               |                       |
|---------------|-----------------------|
| 5 lbs turnips | 1 cup vinegar         |
| 2 cups water  | several garlic cloves |
| 5 fresh beets | 2 teaspoons salt      |

Wash turnips well and cut off a slice from the tops and bottoms. Slice lengthwise into quarter-inch slices to within a half-inch of the bottom of the turnip. Do not separate the slices entirely from each other. Soak in water overnight. Wash well in the morning. Parboil fresh beets and cut in quarters. Pack turnips and beets alternately in jar. Cover with the pickling solution prepared from last 3 ingredients. These pickles may be eaten after three days. (A typical Middle Eastern appetizer--serve with fresh green olives. Adapted from **Food from the Arab World** by Marie Khayat.)

**SWEET PICKLES**

|                             |                         |
|-----------------------------|-------------------------|
| 1 quart sliced dill pickles | 1 teaspoon mustard seed |
| 1/2 cup vinegar             | 1 1/2 cups sugar        |
|                             | 1 teaspoon celery seed  |

Drain off juice from dill pickles. Bring to boil: vinegar, sugar, mustard and celery seed. Pour over pickles. Cover. Let stand 4 days.

Norma van der Meulen, Suq Docent

**APPETIZERS 8****JAPANESE SWEET PICKLE SLICES**

|                                |                    |
|--------------------------------|--------------------|
| 4 lbs firm young cucumbers     | 3 T coarse salt    |
| 6 cups distilled white vinegar | 1 T celery seed    |
| 3 1/2 cups sugar               | 1 T whole allspice |
| 3 T mustard seed               | 1 T pickling spice |

Thinly slice unpeeled cucumbers (approximately 4 quarts). Set aside. Combine 4 cups vinegar, 1/2 cup sugar, mustard seed and salt in large kettle. Bring to boil over medium high heat, stirring to dissolve sugar. Add cucumber slices. Return to boil for 15 minutes, stirring frequently. Transfer to colander and drain well, discarding cooking liquid. Let cool slightly.

Combine remaining ingredients of vinegar and sugar with celery seed, allspice, and pickling spice in same kettle. Bring to boil over medium high heat, stirring to dissolve sugar. Pack cucumbers into sterilized jars. Pour hot liquid over cucumbers, covering completely. Seal and process in boiling water bath for 5 minutes.

Catherine Chilewski, Museum Docent

**GAZINKAS—NORWEGIAN CHEESE FLATBREAD**

Blend together butter, Parmesan cheese, Beau Monde seasoning, salt, parsley, garlic salt, onion salt, sesame seeds. Spread on bread and bake 4 minutes at 325 degrees. Keeps well in a tin.

Chad Kelley, Museum Friend

## APPETIZERS 9

**BLACK TIE APPETIZER (Latkes—Potato Cakes)**

|                           |                                    |
|---------------------------|------------------------------------|
| 2 lb potatoes             | 1 egg (beaten)                     |
| 1/2 cup self-rising flour | 1 onion                            |
| salt and pepper           | sour cream, chopped chives, caviar |

Parboil potatoes (8-10 minutes). Grate coarsely with onion. Add remaining ingredients. Fry cakes in hot oiled skillet. Serve hot. Top each latke with 2 T sourcream, 1-2 teaspoons caviar and sprinkle with chives. An elegant appetizer.

Janet Antrobus, Museum Friend

## APPETIZERS 10

**BABA GHANOUG (Eggplant with Tahini)**

|                              |                   |
|------------------------------|-------------------|
| 1 large eggplant (with skin) | juice of 2 lemons |
| 3 T tahini                   | 1 clove of garlic |
| 2 T of water or more         | salt to taste     |

**Over gas burners:** place eggplant on top of gas burner, turning on all sides until thoroughly cooked, and skin is charred.

**In electric oven:** place eggplant on a tray, pierce the skin with a fork, and place under broiler, turning on all sides until thoroughly cooked. After broiling eggplant, peel. Mash with fork, food mill or electric processor. Crush garlic and salt together, add tahini, water and lemon juice, mixing well. Then mix with eggplant and salt to taste. Garnish with parsley and oil. Serves 8. Typical Lebanese recipe. Served at a "Friends of Nippur" benefit dinner.

May Bahu, Museum Friend

**ORIENTAL STYLE INSTANT HORS D'OEUVRES**

|                   |                       |
|-------------------|-----------------------|
| 3 oz cream cheese | dash of ginger        |
| 2 T soy sauce     | 1/2 T brandy          |
| dash of Tabasco   | sesame seeds, toasted |

Mix everything except cheese and sesame seeds. Pour sauce over the cream cheese and top with seeds.

Sara Schram, Museum Friend

**APPETIZERS 11****NACHOS**

|                              |                                 |
|------------------------------|---------------------------------|
| 2 cups grated cheddar cheese | 1 can (2 1/4 oz or more) sliced |
| 1/2 cup Lawry's taco sauce   | ripe olives                     |
| 1/4 cup minced onion         | corn chips                      |

Sprinkle cheese evenly in a glass plate or bowl with a rim. Leave a one inch border. Top with taco sauce, onion, and olives. Microwave on high for 3 minutes or heat in oven to melt cheese. Insert edge of chips into cheese, covering the surface. Always a treat. Serves 6.

Joan Rosenberg, Museum Docent

**MUSHROOMS SUPREME**

|                          |  |
|--------------------------|--|
| 1/2 lb mushrooms, sliced | 3/4 cup milk                           |
| 6 T butter               | 1/4 cup light cream                    |
| 2 T flour                | 1/2 cup grated Swiss or Gruyere cheese |
| 1/4 teaspoon salt        | 1 T cognac                             |
| dash white pepper        | 4 slices toast, crusts removed         |

Saute mushrooms in 4 T butter. Meanwhile melt 2 T butter. Blend in flour and seasonings. Stir in milk and cream. Cook, stirring, until thickened. Add cheese and cook slowly until melted. Add sauteed mushrooms and cognac. Heat and serve over toast quarters. Serves 4.

Anne Blomstrom, Museum Docent

**APPETIZERS 12****CHICKEN LIVER MOUSSE**

|   |                        |
|---|------------------------|
| 2 T butter  | freshly ground pepper  |
| 1 medium onion, chopped   | 2 T brandy             |
| 1 pound chicken livers  | 6 T butter             |
| 1 T salt  | 3/4 cup whipping cream |
| 1 teaspoon mixed herbs (bay,<br>oregano, rosemary, savory<br>thyme) | parsley sprigs         |
|   | 2 pitted black olives  |

In fry pan, melt 2 tablespoons butter; add onion and cook until soft, 2 to 3 minutes. Add livers, salt, herbs and several turns of pepper, saute 1 to 2 minutes stirring frequently (livers should remain rare). Add brandy, remove from heat and ignite, shaking pan until flame dies out. Turn mixture into food processor and process until smooth. Add 6 tablespoons butter and process thoroughly. Whip cream until soft peaks form; fold into liver mixture. Spoon mousse into ramekins, or serving bowl, tapping each dish on counter to settle. Decorate by placing parsley stem in center of each mousse and two leaves on either side. Thinly slice olive and place on top of stem. Cover with plastic wrap and refrigerate overnight or longer before serving. Yield: 3 cups.

Jane Armstrong, Museum Friend

**APPETIZERS 13****ANNE'S CAPE COD QUARTERS**

|  |                    |
|--|--------------------|
| 1 can minced ripe olives               | 1/2 cup mayonnaise |
| 1/2 cup chopped green onions with tops | dash curry powder  |
| 1/2 lb grated cheddar cheese           | 4 English muffins  |

Mix everything except muffins. Warm muffins in 300 degree oven for 5 minutes. Spread with mixture. Cut each muffin half in quarters and broil until bubbly.

**JAN'S OLIVE-WALNUT CHEESE SPREAD**

|                             |                     |
|-----------------------------|---------------------|
| 2 cups whipped cream cheese | 1 cup walnut halves |
| 1 cup black olive halves    |                     |

Mix well and serve with crusty French bread.

Janet Jentes, Museum Docent

**CHEESE SHORTIES**

|                                   |                          |
|-----------------------------------|--------------------------|
| 1 lb sharp cheddar cheese, grated | 2 cups sifted flour      |
| 1/2 lb butter                     | 1/2 teaspoon garlic salt |

Cream cheese and butter until fluffy. Add flour and garlic salt. Mix well and form into rolls 1 inch in diameter. Wrap in waxed paper and chill or freeze. To serve, cut in 1/4 inch slices. Bake on cookie sheet for 10 minutes at 400 degrees. Makes 4 dozen. A yummy hot hors d'oeuvre.

Anne Antrobus, Museum Friend

**APPETIZERS 14****DILLED RICOTTA TORTE**

|                               |                              |
|-------------------------------|------------------------------|
| 1 1/2 cups whole wheat crumbs | 2 large eggs                 |
| 1 cup ground almonds          | 1/3 cup snipped fresh dill   |
| 1/2 cup unsalted butter, soft | 2 T light cream              |
| 12 oz cream cheese, soft      | 1 teaspoon salt              |
| 1 cup whole milk ricotta      | 1 teaspoon minced lemon rind |
|                               | 1/2 teaspoon grated nutmeg   |

Combine crumbs, almonds and butter. Press into bottom and 1" up the sides of a 9" buttered springform pan. In a food processor, blend: cream cheese, ricotta, eggs, dill, cream, salt, lemon rind, and grated nutmeg. Pour into shell. Bake in 350 oven for 45 minutes. Cool torte in pan. Carefully remove sides and serve on a plate. Garnish with sprigs of fresh dill. Serve at room temperature or chilled. Serves 8. Very good and very easy.

Mary Jo Khuri, Museum Docent

**CHICKEN LIVER PATE**

|                     |                     |
|---------------------|---------------------|
| 2 lbs chicken liver | 1/4 teaspoon salt   |
| 1/2 cup butter      | 1/4 teaspoon pepper |
| 2 chopped onions    | 1 cup soft butter   |
| 1 teaspoon paprika  | 1/4 cup brandy      |

Saute onion for 10 minutes, add liver and spices, cook for 10 minutes covered over low heat. Puree, stir in butter and brandy. Chill and serve with rye or pumpernickel rounds. Variation: add 1 teaspoon curry.

Anne Blomstrom, Museum Docent



**APPETIZERS 15****JOAN'S BOURSIN**

4 oz cream cheese  
1 teaspoon chopped fresh parsley  
1/2 teaspoon chives

1 large clove garlic, minced  
1/8 teaspoon chervil

Mix well in blender or processor. Chill. A favorite around the world.

Joan Rosenberg, Museum Docent

**SOUTH AFRICAN CHUTNEY CHEDDAR SPREAD**

6 oz cream cheese  
10 oz grated aged sharp cheddar  
3 T sherry  
1/4 teaspoon salt

1/2 teaspoon curry powder  
dash of Accent  
10 oz chutney  
1/4 cup finely sliced green onions

Mix all ingredients except onions and chutney in mixer. Spread in a shallow dish and chill at least 4 hours. Before serving, cover with chopped chutney top with sliced onions. Serve with Triscuits. Rich and yummy.

Suzanne Merz, Museum Friend

**APPETIZERS 16****FETA CHEESE APPETIZER**

1 pkg Filo leaves (1/2 lb)  
1/2 lb Feta cheese  
1/4 lb large curd cottage cheese

2 egg yolks + 1 egg white  
pinch of sugar  
1/2 lb butter or margarine

Defrost leaves if frozen. They should be at room temperature. With a fork, mix Feta and cottage cheese together with eggs and sugar. Melt the butter or margarine. Open leaves and cover with damp dish towel. On another surface, place sheet of wax paper. Separate 1 or 1/2 leaf carefully; place on wax paper; cover other leaves. Spread melted butter with pastry brush on uncovered leaf. Put 1 tablespoon of mixture on each leaf and fold. Freeze or chill. Bake in pan in 325 degree oven for 35 minutes. Serve hot.

Doris Shayne, Former Museum Docent

Ed. note: Doris gave me this recipe many years ago.

**WALNUT AND PORT CHEESE**

1 cup cream cheese  
2 T powdered sugar

2 T port  
chopped walnuts

Blend cream cheese and sugar. Swirl port through cheese mixture with knife (streak without blending) and form into a ball. Wrap and chill 4 hours. Before serving, press walnuts into top sides. Serve with grapes and water biscuits. Yield: 1 cup. Could be dessert.

Lethie Stevens, Museum Friend

**APPETIZERS 17****SAUTEED CAMEMBERT OR BRIE**

|                                  |            |
|----------------------------------|------------|
| 7-8 oz Camembert or Brie         | 1 egg      |
| 1/3 cup fine bread crumbs        | 3 T butter |
| 1/2 teaspoon fine herbs or thyme |            |

Let Camembert or Brie stand at room temperature approximately 15 minutes. Mix fine bread crumbs, herbs or thyme leaves. Beat egg to blend. Coat cheese, first with egg then crumbs. Melt butter over medium to low heat in a 7 to 8 inch fry pan. When hot, add cheese. Cook until golden, about 1-2 minutes. If it leaks, turn immediately. Lightly brown other side 1/2 to 1 minute. Garnish with sliced green onions. Spread on toasted baguette slices. Simply divine.

Joan Rosenberg, Museum Docent

**CHEESE PUFFS WITH STUFFED OLIVES**

|                               |   |
|-------------------------------|---|
| 2 cups grated Parmesan cheese | 1/2 teaspoon salt                             |
| 6 T soft butter               | 1 teaspoon paprika                            |
| 1 cup sifted flour            | 48 large stuffed olives, drained<br>and dried |

Blend cheese and butter. Stir in flour, salt, paprika and mix well. Wrap a small amount of cheese dough around each olive. Make sure the olive is well covered. Place on ungreased cookie sheet. Bake 400 degrees, 10 to 15 minutes.

Margaret McKenzie, Museum Friend

**APPETIZERS 18****BAKED STUFFED MUSHROOMS**

|                              |                                   |
|------------------------------|-----------------------------------|
| 24 large fresh mushrooms     | 1/2 cup dry white wine            |
| 1 small finely chopped onion | 1 T tomato paste                  |
| garlic to taste              | 2 T grated Parmesan cheese        |
| 1 T butter                   | 1/4 cup dry bread crumbs          |
| 2 teaspoons flour            | 1/2 cup finely chopped cooked ham |

Remove stems from mushrooms and dice. Cook stems, onion and garlic in butter until tender. Blend in flour, salt and pepper to taste. Add wine (be generous if you think the mixture is too thick). Cook and stir until mixture is thickened and bubbly. Add ham and cheese. Fill mushroom caps with mixture. Place caps in baking pan. Sprinkle with bread crumbs. Bake at 350 degrees for 15-20 minutes or until tender.

Andrea Freedman, Suq Docent

**SHRIMP AND ARTICHOKE APPETIZER**

|                             |  |
|-----------------------------|--|
| 4 T sour cream              | small bottle capers, drained               |
| 4 T mayonnaise              | lemon juice to taste                       |
| 4 T chili sauce             | 1 large can artichoke hearts,<br>quartered |
| 2 T red horseradish         | 1 green onion, chopped                     |
| 2 lbs cooked shrimp, cut up |  |

Mix sour cream, mayonnaise, chili sauce, red horseradish for sauce. Fold remaining ingredients into sauce. Serve on lettuce. Serves 6.

Mary Schulman, Suq Docent



**APPETIZERS 19****SPINACH CRABMEAT TERRINE**

|                              |                        |
|------------------------------|------------------------|
| 20 oz frozen chopped spinach | 2 T fresh lemon juice  |
| 6 peeled shallots            | 1 T grated lemon rind  |
| 3/4 cup whipping cream       | 1 T drained capers     |
| 3 large eggs                 | 1/2 teaspoon salt      |
| 1/2 cup chopped walnuts      | ground pepper to taste |
|                              | 1/4 cup bread crumbs   |

Preheat oven to 375 degrees. Butter bottom and sides of 9 X 5 loaf pan. Line bottom with waxed paper and butter paper. With food processor running, drop in shallots and add cream, eggs, lemon juice and rind, capers, salt and pepper. Puree. Place well drained spinach, pureed cream mixture, crab, walnuts and crumbs in a bowl. Mix well and spoon into prepared pan. Cover with foil. Set loaf pan in larger pan of hot water and bake for 1 hour at 375 degrees. Cool on rack. Refrigerate covered. Unmold and garnish with parsley sprigs and cherry tomatoes. Serve with caper mayonnaise. Serves 14 as an appetizer.

**Caper Mayonnaise**

|                    |   |
|--------------------|---|
| 1 cup mayonnaise   | 1 teaspoon Dijon mustard                        |
| 2 T drained capers | 1 teaspoon caper liquid or fresh<br>lemon juice |

Mix gently and serve with spinach crabmeat terrine.

Pat Davis, Museum Friend

**APPETIZERS 20****SPINACH BALLS HORS D'OEUVRES**

|                                 |                                 |
|---------------------------------|---------------------------------|
| 2 pkgs chopped, drained spinach | 2 cups Pepperidge Farm stuffing |
| 1/2 cup Parmesan cheese         | 1/2 cup melted butter           |

Mix. Make small balls. Place on greased cookie sheet. These may be frozen before baking. Bake at 350 degrees for 10 minutes, then broil for about 1 minute to brown.

Lilian Cropsey, Docent Archivist

**EAT YOUR BLOODY MARY**

|                            |              |
|----------------------------|--------------|
| cherry tomatoes with stems | gin and salt |
|----------------------------|--------------|

Put some gin in a small dish and some salt in another. Dip tomato first in gin, then in salt. Yummy.

Coni Lyman, Museum Friend

**HERRING SALAD APPETIZER**

|   |                        |
|---|------------------------|
| 1 jar (12 oz) herring in wine<br>sauce, drained (save liquid) | 1 medium apple, peeled |
| 1 medium green pepper   | 1 medium onion, grated |
| 1-2 slices of rye bread                                       | 3 hard boiled eggs     |

Soak bread in the herring liquid and squeeze. Coarsely chop all ingredients in a wooden chopping bowl. (Must not be pasty.)

Leonard Byman, Suq Docent

**APPETIZERS 21****JEAN'S CAVIAR PIE**

|                                    |                             |
|------------------------------------|-----------------------------|
| 1 1/4 cup fine Ritz cracker crumbs | 1 cup sour cream            |
| 1/3 cup melted butter              | 4 T minced or chopped onion |
| 1 T lemon juice                    | 3 hard boiled eggs, chopped |
| 1 3 1/2 oz jar lumpfish caviar     |                             |

Mix crumbs and butter. Press into a 9 inch springform. Bake 300 degrees for 15 minutes. Spread caviar in the cooled shell. Sprinkle with lemon juice. Mix sour cream and onion. Spread over caviar. Spread eggs over the top. Chill for 6 to 8 hours before serving.

Jean Wierum, Museum Friend

**CAVIAR APPETIZER**

|                                      |                           |
|--------------------------------------|---------------------------|
| 5 hard boiled eggs, coarsely chopped | 2-8 oz cartons sour cream |
| 1/4 lb unsalted butter, softened     | 2 small jars black caviar |
| 1 onion, finely chopped              | chopped parsley           |

The day before serving: mix eggs, butter and onion and press into pie plate which has been sprayed with Pam. One hour before serving: pour sour cream into prepared crust, spread caviar on top, cover and refrigerate. To serve, decorate with a ring of chopped parsley and slice thinly. Serves 12. An elegant appetizer.

Janet Jentes, Museum Docent

**APPETIZERS 22****STILTON CHEESE GALETTE****Filling:**

3/4 cup unsalted butter, softened  
 3 T Dijon mustard  
 12 oz Stilton cheese  
 (or blue or sharp cheddar)  
 3 T cognac  
 1/2 cup whipping cream

**Garnish:**

Pimento, watercress, paprika  
 2-20 inch squares of puff pastry  
 or regular pie pastry

Place pastry on teflon cookie sheet (score one pastry square into serving size pieces for top). Bake at 400 degrees for 15 minutes. Blend filling in processor and spread on cooled pastry. Top with scored pastry sheet and garnish.

Anne Blomstrom, Museum Docent

**LIPTAUER CHEESE SPREAD**

|                            |  |
|----------------------------|--|
| 1 pkg cream cheese         | 1 stick butter                         |
| 1/2 teaspoon sweet paprika | 1/2 teaspoon prepared mustard          |
| 1/2 teaspoon caraway seeds | 1 teaspoon chopped chives or scallions |
| 1 teaspoon chopped capers  |  |

Blend. Spread on dark bread or crackers.

Frances Guterbock, Museum Friend

**APPETIZERS 23****HOT SESAME CHEESE ROLLS**

|   |                  |
|---|------------------|
| 1 6 oz jar processed yellow cheese spread | 3 T sesame seeds |
| 16 slices white bread, crust removed      | melted butter    |

Toast the sesame seeds in a dry frying pan. Stir or shake pan and watch carefully as it does not take long for seeds to brown. Use rolling pin to flatten slices of bread. Spread each with cheese, sprinkle with seeds. Roll each slice jellyroll fashion; brush with melted butter. Cover with wax paper or plastic wrap. Chill several hours. Cut rolls in half crosswise and place on baking sheet, seam side down. Bake at 425 degrees for about 10 minutes, or until lightly browned. (If you really like sesame seeds, dip into more seeds after buttering.)

Helen Murchison, Museum Friend

**SESAME STICKS**

|   |                     |
|---|---------------------|
| 1/2 loaf very <u>thin</u> white bread (Pepperidge Farm) | 3 T Parmesan cheese |
| 1 stick butter, melted                                  | 1 teaspoon oregano  |

Into the melted butter, add Parmesan cheese and oregano. Remove bread crusts, cut slices into three strips each. Spread with butter mixture, sprinkle with sesame seeds. Bake at 275 degrees until brown.

Mrs. Gilbert Kahn, Museum Friend

**APPETIZERS 24****PEGGY GRANT'S HUMMUS**

|   |                                    |
|---|------------------------------------|
| 6 peeled cloves of garlic                 | 1/2 cup tahini (sesame seed paste) |
| 1 can chick peas, drained; reserve liquid | 2 T chopped parsley                |
| juice of a lemon                          | 2 T olive oil                      |

In food processor, grind garlic cloves, add chick peas with some liquid to make a paste. Add lemon juice and tahini; if too thick, add more liquid. Put into bowl, sprinkle with parsley and paprika. Top with 2 tablespoons of olive oil.

Peggy Grant, Chairman of Volunteers

John A. Roper III also submitted this Middle Eastern favorite.

**EGGPLANT CAVIAR**

|  |               |
|--|---------------|
| 1 medium eggplant                        | 3 T vinegar   |
| 2 green onions, minced                   | 4 T olive oil |
| 2 T minced parsley                       | salt to taste |
| 1/2 teaspoon freshly ground black pepper |               |

Bake eggplant at 350 degrees for 1 hour. When cooled, peel and chop coarsely. Blend onions, parsley, pepper, vinegar and oil in blender or processor. Mix with chopped eggplant and salt. Serve chilled or at room temperature. Serve with Euphrates crackers. A good, quick appetizer.

Debbie Aliber, Museum Docent

**CHEESE STRAWS**

1 lb puff pastry

3/4 cup freshly grated Parmesan

Roll pastry to 20 X 24 inch rectangle. Sprinkle with half of cheese, fold in half and roll again to same size. Sprinkle with rest of cheese and cut into 1/3 inch strips. Twist strips and place on ungreased cookie sheet with sides touching. Bake at 350 degrees for 15 minutes until puffed and golden. Cut apart while warm.

Anne Blomstrom, Museum Docent

**GOUGERE A LA MOUTARDE**

4 oz butter, melted

1 teaspoon Dijon mustard

1 cup water

1/2 teaspoon dry mustard

1 cup flour

1 1/2 teaspoon salt

4 jumbo eggs

1 1/2 cup Swiss cheese, grated

Bring butter and water to rolling boil in large saucepan. Remove from heat. Quickly mix in flour with wooden spoon. Return to heat, beating vigorously until a ball forms. Remove from heat. Beat in eggs, 1 at a time. Add seasonings and cheese. Butter and flour baking sheet. Place 1 T sized scoops of mixture, sides touching, in two 8 inch circles. Glaze with 1 yolk mixed with 1 T cream and sprinkle with 1/4 cup cheese. Bake 10 minutes at 450 degrees. Lower heat to 350 and bake 10 minutes. Lower heat again to 325 and bake 20 minutes after piercing side.

Anne Antrobus, Museum Friend

**APPETIZERS 26****GOAT CHEESE AND CHIVE PUFF RING**

4 1/2 T unsalted butter, cut in 5 pieces

3 large eggs

3/4 cup cold water

2 T minced chives or green onion  
tops

3/4 cup flour

1 egg yolk

dash salt

1 teaspoon milk

Put butter in large saucepan, add water, and heat to a boil. Remove from heat; stir in salt and flour, blending well. Turn pan to medium heat and stir until it tightens, about 3 minutes. Using food processor with metal blade, place hot dough and cheese into container. With machine running, add eggs one at a time in rapid succession. Beat half a minute after eggs are added. Scrape down container, add chives and process 15 seconds. Dough will be very thick. Place dough in 1/4 cupfuls in 8" circle on greased teflon pan (sides should be touching). Glaze with milk and egg yolk. Smooth mounds and bake in 425 oven for about 35 minutes or until puffed and browned. Serve warm. Pull ring apart with fingers. Freezes well. (Defrost and warm gently). Serves 6-8.

Anne Blomstrom, Museum Docent

**APPETIZERS 27****CHEESE PUFFS—GOUGERE**

1 cup milk  
1/4 cup butter  
1/2 teaspoon salt  
dash of pepper

1 cup flour  
4 eggs  
1 cup grated Swiss cheese

Heat milk and butter in large saucepan. Add salt and pepper. Bring to a boil and add flour all at once. Stir until mixture forms a ball. Remove pan from heat and beat in eggs one at a time. Beat well by hand until smooth. Add 1/2 cup cheese. Place 8 mounds of the dough in a circle with sides touching on a greased cookie sheet. Sprinkle with remaining cheese. Bake at 375 degrees about 45-55 minutes until crisp and brown. Serve immediately. Yield: 6-8 servings.

Myrna Christopherson, Museum Friend

**GORGONZOLA-WALNUT SPREAD**

1/4 lb gorgonzola cheese  
1/4 lb cream cheese  
1/4 cup heavy cream

3 T coarsely chopped walnuts  
1 teaspoon cognac (or to taste)

Combine cheeses and cream in processor. Fold in walnuts and cognac. Chill. Serve with raw vegetables or as a spread with toast or crackers. Delicious.

Anne Blomstrom, Museum Docent

**APPETIZERS 28****ORIENTAL MEATBALLS—GHAEMI****Meatballs:**

2 lbs ground beef  
1 1/2 lbs mung bean sprouts  
blanched and finely chopped  
4 T good quality soy sauce  
2-3 cloves finely minced garlic

4-5 finely chopped green onions  
salt to taste  
4-5 T dark Oriental roasted  
sesame oil  
2-3 T toasted sesame seeds  
1 egg

Mix all ingredients well. Form into small balls about 1 inch in diameter or less. Brown in vegetable oil (with a touch of sesame seed oil added) over moderate heat until nicely browned and cooked through. Can be made ahead of time and warmed up by heating very briefly in beef broth.

**Dipping Sauce:**

3 T quality soy sauce  
3/4 cup rice wine vinegar

sugar to taste

Mix sugar and rice wine vinegar together—the mixture should be slightly sweet. Add soy sauce, slowly, to make sure sauce does not become too salty. Garnish with pinch of sesame seeds and small ring of green onion tops. Makes 50 small meat balls.

Anita Ghaemi,  
Museum Registrar and Assistant Curator

**APPETIZERS 29****CHAFING DISH MEATBALLS**

|                       |                                   |
|-----------------------|-----------------------------------|
| 2 lbs ground beef     | 1 T Worcestershire Sauce          |
| 1 slightly beaten egg | 3 pieces of bread soaked in 1/4   |
| 1 large grated onion  | cup water and squeezed dry        |
| 1/2 teaspoon salt     | 1/4 teaspoon freshly ground black |
|                       | pepper                            |

Mix and shape into small balls. Drop into hot sauce of: one 12 ounce bottle of chili sauce, one 12 ounce jar grape jelly, and juice of 1 lemon (about 3 tablespoons). Simmer 20 minutes. Refrigerate or freeze. To serve, bring to room temperature, reheat and serve in chafing dish. Also great for a buffet table.

Suzanne Bryson, Museum Friend

**SHRIMP MOLD**

|                               |                            |
|-------------------------------|----------------------------|
| 8 oz cream cheese             | 1 can tomato soup          |
| 1 envelope unflavored gelatin | 1 cup onion finely chopped |
| 1 cup celery finely chopped   | 1 teaspoon salt            |
| 1 cup mayonnaise              | 1 cup shrimp, chopped      |

Melt cream cheese in soup (undiluted). Meanwhile dissolve gelatin in 1/2 cup water. Add to soup mixture and cool. Add the rest of ingredients and pour into mold. Chill, unmold and serve with crackers. Serves many.

Evelyn Dyba, Suq Docent

**APPETIZERS 30****STEAK TARTARE**

|                                 |                                  |
|---------------------------------|----------------------------------|
| 1 lb finely ground sirloin beef | 1 clove of garlic, grated        |
| 1 teaspoon salt                 | 1 onion, grated                  |
| 3 teaspoons dry mustard         | dash or two Worcestershire Sauce |
|                                 | 1/2 cup finely chopped parsley   |

Have the butcher grind the sirloin beef twice. Combine beef with salt, dry mustard, grated garlic and onion. Add Worcestershire sauce and finely chopped parsley. Heap in a bowl and pat smooth. Surround with thin slices of rye or pumpernickel bread cut into fingers, or thin pieces of toasted rye or pumpernickel. Let guests spread their own. Have a pepper grinder near by for those who like to top this raw steak spread with freshly ground black pepper. Wonderful.

Bruce A. Blomstrom, Museum Friend

**CARAPACCIO**

|   |                               |
|---|-------------------------------|
| 18-20 paper thin slices raw sirloin of beef | 1 finely chopped garlic clove |
| 3 T Dijon mustard                           | 1 T chopped parsley           |
| 1 1/2 cup homemade olive oil mayonnaise     |                               |

Trim fat and pound meat paper thin. Mix parsley, mustard, garlic, and mayonnaise and let stand 1 hour. Serve beef and sauce with crusty French or Italian bread and red wine. A marvelous hors d'oeuvre or late night snack. Serves 6.

Anne Blomstrom, Museum Docent



**APPETIZERS 31****SHRIMP TOAST**

|                              |                      |
|------------------------------|----------------------|
| 1/2 lb shrimp                | 1 teaspoon sherry    |
| 5 water chestnuts            | 1/2 teaspoon salt    |
| 1 teaspoon fresh ginger root | dash of pepper       |
| 1 egg, lightly beaten        | 4 slices white bread |
| 1 1/2 teaspoons cornstarch   | oil for deep frying  |

Mince shrimp with water chestnuts and ginger root. Beat egg lightly. Mix minced ingredients and egg with cornstarch, sherry, salt and pepper, blend well. Trim off bread crusts. Spread shrimp mixture evenly over bread. Cut each slice into 4 triangles. Heat oil to smoking. Place bread shrimp side down, on a slotted spoon then gently lower into oil. Reduce heat slightly and deep fry a few pieces at a time, until bread is golden (about 1 1/2 minutes). Turn each piece over and deep fry a few seconds more. Drain on paper toweling. Serve hot. This may be prepared in advance and kept warm, uncovered, on a cookie sheet in a low oven. It may also be frozen, then reheated without thawing in a 350 degree oven.

Mary Jo Khuri, Museum Docent

**CRABMEAT DIP**

|                      |                         |
|----------------------|-------------------------|
| 6-8 oz can snow crab | 3-4 oz cream cheese     |
| 3-4 oz lemon juice   | 2-3 T horseradish sauce |

Drain crab, marinate 1/2 hour in lemon juice. Drain. Blend with cream cheese and horseradish. Prepare the day before serving.

Peggy Kovacs, Suq Docent

**APPETIZERS 32****TAPENADO**

|                             |                             |
|-----------------------------|-----------------------------|
| 8 anchovy fillets, chunked  | 1/2 lb black olives, pitted |
| olive oil                   | 2 oz tuna fish              |
| cognac (up to 5 T)          | capers (up to 7 T)          |
| 1 1/2 teaspoons dry mustard | ground pepper to taste      |

Put in food processor: anchovies, a little less than 1/4 cup olive oil, 1 tablespoon of cognac, 1 teaspoon of mustard, olives, tuna, 6 tablespoons of capers and a few grinds of pepper. Start and stop processor in 1 second bursts until all is chopped and churned to the texture of a still coarse paste. Add olive oil if needed and more cognac to taste. Good with hard boiled eggs, crackers, fruits or raw vegetables.

Joan Rosenberg, Museum Docent

**EGGROLLS**

|   |   |
|---|---|
| 1 lb ground beef or pork                      | 1 small chopped onion                   |
| 2 T soy sauce                                 | 1 stalk chopped celery                  |
| dash of garlic powder, black pepper, and salt | 1 large carrot chopped into small cubes |

Mix all the ingredients and wrap into eggroll wrapper (finger size). Cut into desired length, then fry eggrolls in cooking oil on medium heat until brown. Serves 6.

Honorio Torres, Museum Preparator

Ed. Note: Mr. Torres is well-known for this delicious treat.

**APPETIZERS 33****SALMON SPREAD**

|                                    |                     |
|------------------------------------|---------------------|
| 1 large can pink salmon            | 4 oz cream cheese   |
| 7 oz walnuts, chopped              | 4 oz chopped olives |
| dash paprika and pepper (to taste) |                     |

Mix all ingredients together. Serve with rye crackers.

Jack Leslie Kish, Museum Supervisor

**SEVICHE**

|   |                                       |
|---|---------------------------------------|
| 1/2 lb shrimp                             | 1 teaspoon salt                       |
| 1 lb scallops (bay or sea, sliced)        | pepper to taste                       |
| juice of 6 limes (or lime juice to cover) | 1 red onion (1/2 sliced, 1/2 chopped) |
| 1 cup parsley, chopped                    | 1 green pepper, chopped               |
| 1/2 cup olive oil                         | 2 dashes Tabasco                      |
| 2 T lemon juice                           | 2 avocados, sliced                    |

Cover shrimp with boiling water and leave for 10 minutes. Drain shrimp. Cover fish with juice and marinate at room temperature for 4-5 hours. Drain and mix with remaining ingredients (except avocado) and refrigerate for at least 2 hours. Add avocado to serving plates. An elegant and easy first course.

Bruce A. Blomstrom, Museum Friend

**APPETIZERS 34****TOASTED MUSHROOM ROLLS**

|                           |   |
|---------------------------|---|
| 1/2 lb mushrooms          | 1 cup light cream                             |
| 1/4 cup butter            | 2 teaspoons minced chives                     |
| 3 T flour                 | 1 teaspoon lemon juice                        |
| 1/4 teaspoon Accent (MSG) | 1 loaf fresh white bread, family size, sliced |
| 3/4 teaspoon salt         |   |

Saute finely chopped mushrooms in butter for 5 minutes. Blend in flour, Accent and salt. Stir in cream and cook until thickened. Add chives and lemon juice. Cool. Remove crust from each slice and roll thin. Spread each slice with mushroom mixture, roll up, cut in halves and cover. Freeze if desire. When ready to serve, defrost if necessary and toast on all sides in 400 degree oven. Yield: 4 dozen rolls. A variation: add 1/2 lb cooked lobster minced and prepare as above.

Anne Blomstrom, Museum Docent

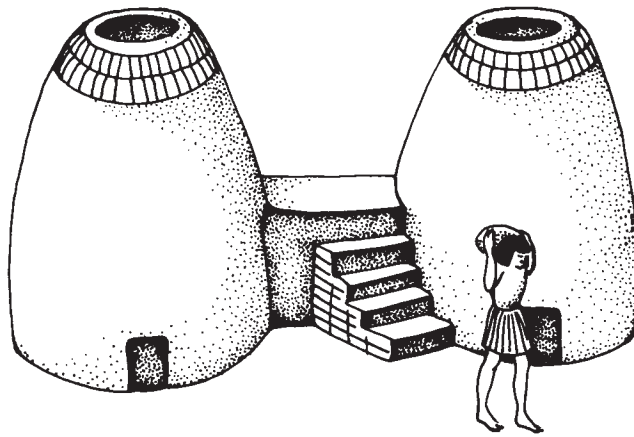
**BAKED CAMEMBERT OR BRIE—EN CROUTE**

|                                    |                       |
|------------------------------------|-----------------------|
| 2 frozen patty shells              | 1 teaspoon cumin seed |
| 7-8 oz whole firm Camembert cheese | 1 egg                 |

Thaw frozen patty shells. Roll out to 7 1/2 inch rounds. Place one on ungreased baking sheet. Set one whole, firm Camembert or Brie cheese in center. Sprinkle with cumin seed. Top with other pastry. Beat 1 egg to blend. Moisten pastry edge with egg. Fold bottom over top and press with fork to seal. Brush pastry with remaining egg. Slash top. Bake at 450 degrees for 15 minutes until well browned. Let cool 30-45 minutes. Cut into wedges and serve with fork as an elegant appetizer or with green salad for first course.

Joan Rosenberg, Museum Docent





**SOUPS AND BREADS**

**SENEGALESE SOUP**

|                              |                      |
|------------------------------|----------------------|
| 1 qt chicken stock           | juice of half lemon  |
| 1 1/2 cups milk              | 1 large green apple  |
| 2 1/2 teaspoons curry powder | 1 1/2 teaspoons salt |
| 2 T cornstarch               | 1/4 teaspoon sugar   |
| 1/2 cup flour                | 1/2 cup cream        |

Bring chicken stock to a simmer in a large saucepan. With a whisk, mix the milk with the curry powder, cornstarch, and flour. Add to the chicken stock along with the lemon juice and apple that has been peeled, cored, and finely grated. Simmer uncovered for 20 minutes. Remove from heat and cool. Add salt, sugar and cream. Chill well.

Susan Houston, Museum Friend

**CHEESY TUNA CHOWDER**

|                              |                               |
|------------------------------|-------------------------------|
| 1 T finely chopped onion     | 16 oz canned tomatoes, cut up |
| 2 T butter                   | 7 oz canned tuna, water pack  |
| 1 can condensed cheddar soup | 1 T parsley                   |
| 1/2 cup milk                 | dash coarse pepper            |

Cook onion in margarine until tender but not brown. Add cheese soup. Gradually blend in milk. Add undrained tomatoes, tuna, parsley and pepper. Cover and simmer 10 minutes. Four servings.

Ida B. De Pencier, Museum Docent

**SOUPS 38****WATERCRESS SOUP**

|   |                              |
|---|------------------------------|
| 1/2 cup minced onion                      | 3 T whole wheat flour        |
| 3 T vegetable oil                         | 6 cups boiling chicken stock |
| 4 packed cups watercress leaves and stems |                              |

Cook onions slowly for 10 minutes. Stir in watercress. Cover and cook until wilted, about 5-10 minutes. Sprinkle in flour and stir over moderate heat 5 minutes. Blend in hot stock. Simmer 5 minutes. Put in blender and puree it.

Peggy Kovacs, Suq Docent

**SPINACH IMPERIAL SOUP (Thistle Lodge)**

|                       |                    |
|-----------------------|--------------------|
| 1 quart heavy cream   | 1 teaspoon salt    |
| 4 T flour             | pepper to taste    |
| 4 T butter            | 2 cloves garlic    |
| 1/2 lb fresh spinach  | 4 oz lobster stock |
| 4 oz crab (snow legs) | 2 oz butter        |
| 4 oz brandy           |                    |

Heat cream and add to roux made with 2 T butter and flour. Heat additional butter and saute minced garlic, add spinach, crab, salt and pepper. Cook 2 minutes until spinach loses volume and crab is tender. Add lobster stock and reduce by one-quarter. Add this to thickened cream, mixing well. Thin with brandy, heat and serve. For stock, use Minor or McCormick brands available at Treasure Island. Delicious, truly fit for a pharaoh.

Chef Peter Harman, Museum Friend

**COLD CREAM OF CARROT SOUP**

1 lb (8-10) carrots, peeled  
 1 lb (3-5) potatoes, peeled  
 2 T butter  
 1/2 cup coarsley chopped onion  
 6 cups chicken broth  
 dash of nutmeg  
 1 cup cold milk

1 cup whipping cream  
 1/8 teaspoon Tabasco (or to taste)  
 1/2 teaspoon Worcestershire sauce  
 1/2 teaspoon sugar  
 salt and freshly ground pepper  
 1 bay leaf  
 2 sprigs fresh thyme (or 1/2  
 teaspoon dried)

Cut carrots into rounds, potatoes into cubes. Heat butter in kettle. Add onion. Cook briefly, stirring. Add carrots, potatoes and broth. Bring to boil. Add thyme and bay leaf. Bring to boil and simmer 30 to 40 minutes, until carrots and potatoes are tender. Puree mixture. Add remaining ingredients to pureed mixture. Stir well and chill. Good for an elegant picnic.

Janet Jentes, Museum Docent

**CRAB BISQUE WITH VARIATIONS**

1 can tomato soup  
 1 can pea soup  
 2 cups beef broth  
 salt and pepper to taste

1/2 lb crab meat  
 1/2 cup cream  
 sherry

Mix soups, bring to boil, add crab meat and cream. Season and add sherry. Variations: marinate crab in sherry for two hours or add one can of clams with broth.

Cissy and Bud Haas, Museum Docents

**SOUPS 40****RAJA'S LENTIL SOUP WITH BUTTER**

6 oz butter  
 1 lb, 5 oz lentils,  
 7 oz onions, cut in large pieces

3 1/2 oz leek  
 2 T salt  
 3 pints, 10 oz cold water

Melt butter and add onions and leek. Just as they are turning brown, add lentils after they have been washed well. Add water and salt and cook first over high heat then moderate heat and cook until done, about 1 1/2 hours. Mash lentils with back of wooden spoon. Raja always serves this wonderful soup on New Year's Day.

Dr. Raja Khuri, Museum Friend

**MAST VA KHIAR (Yogurt Soup)**

1 1/2 cup yogurt  
 1 T fresh dill, minced  
 1 T green onions, minced  
 1 hard boiled egg, finely chopped

2 medium cucumbers (peeled and  
 finely chopped)  
 1 T fresh mint, minced  
 salt and pepper  
 2 T walnuts, finely chopped

Mix. Chill one hour. Serve as soup or salad. My favorite Middle Eastern soup.

Elaine Antoniuk, Museum Docent

**VELOUTE DE COQUILLES ST. JACQUES**

|                                 |                        |
|---------------------------------|------------------------|
| 24 bay scallops                 | 1/3 cup dry white wine |
| salt and freshly ground pepper  | 1 T cognac             |
| 2 T (1/4 stick) unsalted butter | 2 cups clam broth      |
| 3 T finely chopped shallots     | 2 cups creme fraiche   |

Sprinkle scallops with salt and pepper. Melt butter in large saucepan over medium-low heat. Add shallots and saute until tender, about 3 minutes; do not let shallots brown. Add scallops and wine. Cook until scallops are just done, 1 to 2 minutes. Remove from heat. Transfer scallops to another large saucepan using slotted spoon. Sprinkle with cognac. Set aside and keep warm. Add clam broth to cooking liquid. Place over high heat and boil, skimming foam from surface as necessary, until liquid is reduced to 1/2 cup, about 30 minutes. Blend in creme fraiche. Simmer 1 minute and add to scallops. Warm just until heated through. Season to taste. Serve at once. Makes 4 servings.

Anne Blomstrom, Museum Docent

**ELEGANT TOMATO SOUP**

|                      |                                  |
|----------------------|----------------------------------|
| 4 cups chicken broth | 2 teaspoons Worcestershire sauce |
| 3/4 cup tomato paste | 2 T sugar                        |

Combine in heavy sauce pan and simmer gently 1/2 hour. Garnish with lemon slice or a dollop of 4 tablespoons of cream whipped with 1/4 teaspoon prepared horseradish. Serves 6.

Janet Jentes, Museum Docent

**SOUPS 42****MARY BETH'S SOUR AND HOT SOUP**

|                                   |                                |
|-----------------------------------|--------------------------------|
| 4 dry Chinese mushrooms           | 1/4 teaspoon white pepper      |
| 2 3" squares tofu                 | 2 T white vinegar              |
| 1/2 cup canned bamboo shoots      | 2 T cornstarch mixed with      |
| 1/4 lb boneless pork (tenderloin) | 3 T cold water                 |
| 1 quart chicken stock             | 1 egg, lightly beaten          |
| 1 teaspoon salt                   | 2 teaspoons sesame oil         |
| 1 T soy sauce                     | 1 scallion, chopped (with top) |

In small bowl cover mushrooms with warm water and soak 1/2 hour. Discard water and cut mushroom tops in thin slices. Drain shoots and slice similarly. Trim fat from pork and slice thinly as with mushrooms. Combine stock, salt, soy, mushrooms, pork and shoots in heavy sauce pan. Bring to a boil over high heat, reduce heat. Cover and simmer 3 minutes. Add vinegar and pepper and bring to a boil. Stir cornstarch again and pour into pot. Stir until thickened slightly and slowly pour in beaten egg, stirring constantly. Remove from heat. Stir in oil. Serve sprinkled with chopped scallions. Serves 4 to 6.

Mrs. Robert Berkoff, Museum Friend

**VEGETABLE SOUP—QUICK ZERO CALORIE**

|                                    |                             |
|------------------------------------|-----------------------------|
| 1 1/2 cups salt-free tomato juice  | 1/2 cup diced carrot        |
| 1/2 cup diced celery               | 1/4 cup sliced green pepper |
| 3/4 cup sliced mushrooms           | 1/4 teaspoon dried oregano  |
| 1/2 cup water of unsalted bouillon | or basil                    |
| dash black pepper                  | strip of lemon peel         |

Bring to a boil and simmer until vegetables are soft. Serves 1.

Mrs. Gary Comer, Museum Friend

**CURRIED LENTIL SOUP**

|                                       |                                |
|---------------------------------------|--------------------------------|
| 2 lbs lentils                         | 1 T turmeric                   |
| 8 cans (13 3/4 oz each) chicken broth | 2 T curry powder (or to taste) |
| 1 1/2 sticks butter                   | salt optional                  |
| 4 or 5 medium size onions             |                                |

Sort and wash lentils, add to the chicken broth; simmer about 2 hours or until tender. Melt butter or margarine in a large skillet; chop onions and saute in butter, adding turmeric, then add to lentils. Curry powder can be added after the first hour or so. Stir occasionally, adding more liquid if needed. Better reheated the second day. Good for a winter family supper. This is one of my favorite recipes for a hearty soup. It comes (with adaptations) from the curry dishes our aged Indian cooks used to make on digs in Iraq.

Robert D. Biggs, Professor

**TOMATO BOUILLON**

|                          |                       |
|--------------------------|-----------------------|
| 2-24 oz cans V8 juice    | 24 oz beef broth      |
| 4 T vinegar              | 3 T brown sugar       |
| 1 teaspoon whole cloves  | 1 teaspoon basil      |
| 1 teaspoon summer savory | 1 teaspoon marjoram   |
| 1 teaspoon thyme         | 1/4 teaspoon cinnamon |
| dash powdered garlic     |                       |

Simmer all ingredients except beef broth for half hour. Strain. Store. When ready to serve, add beef broth and heat. Also very good cold.

Mrs. John N. Knapp, Museum Friend

**SOUPS 44****FRESH TOMATO SOUP**

|                                    |                           |
|------------------------------------|---------------------------|
| 2 lbs tomatoes, seeded and chopped | 1/8 teaspoon black pepper |
| 2 T butter or margarine            | 1 T flour                 |
| 3/4 cup chopped dry onions         | 1/2 teaspoon paprika      |
| 1 clove garlic                     | 2 T water                 |
| 4 cups chicken broth or bouillon   |                           |
| 1/2 teaspoon marjoram, crushed     |                           |

Melt butter in saucepan; add onion and garlic and cook until onions are tender. Add chicken broth, marjoram, black pepper, and 3 cups tomato pulp. Heat to boil, reduce heat and simmer, covered 20 minutes. Combine flour, paprika and water. Slowly stir into soup. Cook and stir until thickened, about 5 minutes.

Note: this is not a thick soup.

Catherine Chilewski, Museum Docent

**COLD PERSIAN SOUP**

|                                     |                                    |
|-------------------------------------|------------------------------------|
| 1 cup raisins                       | 1/2 cup chopped green onions       |
| 3 cups yogurt (Greek, if available) | 1 teaspoon salt                    |
| 1 cup buttermilk                    | 1/2 teaspoon freshly ground pepper |
| 3 hard boiled eggs, chopped         | 1 T chopped parsley                |
| 1 large cucumber, chopped           | 1 T dill                           |

Soak raisins in cold water for 15 minutes. Combine yogurt and buttermilk in a large bowl and add eggs, cucumber, onions, salt and pepper. Add raisins and most of the water they have soaked in, but don't add so much water that it makes the soup thin. Mix well and chill. Garnish with parsley and dill. It is best served the same day that it is made.

Mrs. Robert Houston, Museum Friend

**ASPARAGUS SOUP GLACE BAGATELLE**

|                                       |                              |
|---------------------------------------|------------------------------|
| 4 T butter                            | 1 bay leaf                   |
| 1 lb asparagus, chopped, reserve tips | pinch thyme                  |
| 1 onion, chopped                      | 3/4 to 1 cup chicken broth   |
| 1 apple, peeled and chopped           | 1 1/2 cup light cream        |
| 2 garlic cloves, minced               | dash cayenne                 |
| 2 large celery stalks, chopped        | dash Worcestershire sauce    |
| 1/2 tomato, peeled, chopped, seeded   | 1/2 cup heavy cream, whipped |
| 1 teaspoon curry powder               | toasted grated coconut       |
| 2 large potatoes, peeled, cubed       |                              |

Melt butter, saute asparagus stalks, onion, apple, garlic, celery and tomato. Add curry, potato, bay leaf, thyme and chicken broth to cover. Simmer, covered, over low heat until vegetables are tender. Puree in food processor, add cream, cayenne, Worcestershire and salt and pepper to taste. Chill well. Garnish with briefly cooked asparagus tips, whipped cream and a sprinkling of toasted coconut. Serves 8.

Chef Andre Pister, Museum Friend

**CELERY AND STILTON SOUP**

|                 |                     |
|-----------------|---------------------|
| 6 oz celery     | 1 pint stock        |
| 1 1/2 oz butter | 8 oz grated Stilton |
| 3 T flour       | salt and pepper     |
| 1/2 pint milk   |                     |

Chop celery, saute in butter. Add flour and milk. Simmer 15 minutes. Add Stilton and seasoning. Quick, easy and tasty.

Elaine Antoniuk, Museum Docent

**SOUPS 46****BASQUE FISH SOUP**

|  |                               |
|--|-------------------------------|
| 1 large onion, chopped                                   | 1/2 cup dry wine              |
| 1/2 cup celery, chopped                                  | 1/2 cup minced parsley        |
| 1 clove garlic, crushed                                  | 1 teaspoon salt               |
| 2 T butter or margarine                                  | 1/4 teaspoons each pepper and |
| 2 cans tomatoes (16 oz)                                  | thyme                         |
| 1 lb fish fillets (Optional: shrimp, or other shellfish) |                               |

Saute onion, celery and garlic. Add tomatoes, wine, seasonings. Add 2 cups water, cover and simmer 30 minutes. Add fish (cut in 1" chunks). Cook slowly, 5-10 minutes until fish is flaky. Serve with French bread and wine. Pass Bermuda sherry pepper sauce or Tabasco.

Elaine Antoniuk, Museum Docent

**PASTA FAGIOLI (Italian Bean Soup)**

|                                    |                                 |
|------------------------------------|---------------------------------|
| 1 lb Great Northern beans          | 4 qts water                     |
| 1/2 cup olive oil                  | 3 T minced garlic (or to taste) |
| 2 T tomato paste or ketchup        | 2 T salt                        |
| 1/2 teaspoons basil                | 1/2 teaspoon oregano            |
| 1/2 lb small shell macaroni cooked | freshly ground Parmesan cheese  |
| freshly ground pepper              |                                 |

Boil beans in 4 quarts of water over high heat for 15 minutes. Blend in olive oil, garlic, tomato paste, seasonings. Continue boiling 1 1/4 hours, adding more water if necessary. Add cooked macaroni. Garnish with cheese and pepper. Sliced Italian sausage may be added. Serve hot.

Elaine Antoniuk, Museum Docent



**SOUPS 47****ZUCCHINI SOUP**

|                             |                          |
|-----------------------------|--------------------------|
| 2 T butter                  | 2 3/4 cups chicken broth |
| 1 minced clove garlic       | 1/2 cup half and half    |
| 2 T chopped green onions    | 1/2 teaspoon salt        |
| 1 lb thinly sliced zucchini | 1 teaspoon curry powder  |

Melt butter in skillet and add garlic with onion, including tops. Add thinly sliced zucchini. Saute, covered 10 minutes. Put mixture in blender, add 1 1/4 cups chicken broth and half and half, salt and curry. Blend on high speed for 30 seconds. Add 1 1/2 cups chicken broth and mix. To serve cold: chill well and serve topped with chives or parsley. To serve hot: heat and top with croutons.

Joan Rosenberg, Museum Docent

**PARSNIP SOUP**

|                     |                            |
|---------------------|----------------------------|
| 4 oz onions, sliced | 1 1/2 lbs parsnips, sliced |
| 1 1/2 oz butter     | 1 teaspoon curry           |
| 1/2 teaspoon cumin  | 2 1/2 pints stock          |
| salt and pepper     |                            |

Saute onions and parsnips in butter. Add curry, cumin and stock. Simmer 45 minutes. Blend vegetables and return to stock.

Elaine Antoniuk, Museum Docent

**SOUPS 48****CHILLED ASPARAGUS SOUP**

|                                |                               |
|--------------------------------|-------------------------------|
| 2 cans cream of asparagus soup | dash garlic salt              |
| 2 cups sour half and half      | 4 T snipped fresh chives      |
| 3 cups cold milk               | 1 lb cooked chilled asparagus |
| 1/2 teaspoon onion salt        | tips                          |

Mix all ingredients except asparagus tips well with whisk and chill thoroughly. Serve garnished with additional chives and asparagus tips. Serves 8

Chickie Kennedy, Museum Friend

**CREAM OF SPINACH SOUP WITH CHEESE**

|                                    |                                   |
|------------------------------------|-----------------------------------|
| 1/4 cup boiling water              | 1 teaspoon salt                   |
| 2 pkgs (10 oz each) frozen spinach | 4 cups milk                       |
| 1/2 cup finely chopped onion       | 1/4 cup butter                    |
| 1/4 cup flour                      | dash MSG                          |
|                                    | Provolone cheese, coarsely grated |

Add boiling water to the spinach; let stand until spinach is heated through. Put into blender. Brown onion in butter; stir in flour. Cook until bubbly; slowly add milk. Cook, stirring constantly, until thickened. Add spinach, salt and MSG. Let stand 15 minutes. Served topped with a teaspoonful of Provolone cheese. An unlikely combination that has a great taste.

Sandra Stevens, Museum Friend

**GREEN PEPPER JELLY**

2 1/2 cups chopped green peppers  
1 1/2 cup cider vinegar

5 cups sugar  
1 bottle (6 oz) liquid fruit pectin

Mix peppers, sugar, vinegar. Heat to boil (rolling boil overall). Boil 2 minutes. Skim. Stir in pectin, boil vigorously for 2 minutes. Pour into sterilized glasses.

Ida B. DePencier, Museum Docent

**SYRIAN BREAD**

2 pkg active dry yeast  
5 to 5 1/2 cups sifted all-purpose  
flour  
2 cups milk

3 T sugar  
2 T shortening  
2 teaspoons salt

In large mixing bowl, combine yeast and 2 cups of the flour. Heat together milk, sugar, shortening and salt just until warm, stirring to melt shortening. Add to dry mixture in bowl. Beat at low speed for 1/2 minute. Beat 3 minutes at high speed. Stir in enough of the remaining flour to make a moderately stiff dough. Turn out on floured surface and knead till smooth and elastic. Place in greased bowl, turning once. Cover, let rise until double, about 45 minutes. Punch down, cover and let rest 10 minutes. Form dough into balls about 1 1/2" in diameter. Place on ungreased baking sheets, roll each to a 4" circle. Bake in 400 degree oven for 7-9 minutes or until puffed and lightly browned. Cool on cloth-covered surface. Makes about 32 rolls.

Mary Jo Khuri, Museum Docent

**BREADS 50****MY MOTHER'S BLUEBERRY MUFFINS**

1 cup blueberries  
1/4 cup butter, very soft  
1 3/4 cup flour  
2 1/2 teaspoons baking powder

1/4 teaspoon salt  
1/2 cup sugar  
1 egg  
1/2 cup milk

Wash and drain berries well. Toss with 1 teaspoon flour. Sift flour, baking powder, salt and sugar into bowl with softened butter. Add unbeaten egg and milk. Beat until smooth. Stir in berries. Pour into buttered muffin tins lined with paper cups. Sprinkle tops generously with additional sugar. Bake at 375 degrees for 20 to 25 minutes. Makes 12 three inch muffins.

Marcia Stevens, Museum Friend

**LEMON BREAD LOAF**

1 cup sugar  
6 T melted butter  
1 teaspoon salt  
grated rind of 1 lemon  
2 eggs

1 teaspoon baking powder  
1 1/2 cup flour  
1/2 cup milk  
1/2 cup pecans finely chopped  
juice of 1 lemon  
1/3 cup sugar

Cream sugar and butter. Add salt, lemon rind and eggs, one at a time, beating well after each one. Sift baking powder with flour and add alternately with milk to egg mixture. Sprinkle a little flour over nuts and add. Bake in well greased 9 X 5 loaf pan about 1 hour, 325 degrees. While bread is piping hot and still in pan, spoon over loaf, a mixture of the juice of 1 lemon and sugar. Be sure sugar is dissolved in juice. Let bread stay in pan until cool.

Joan Rosenberg, Museum Docent



**RICH ENGLISH SCONES**

2 scant cups self-rising flour  
 1/2 teaspoon salt  
 3 T butter

2 T sugar  
 2 T currants or raisins  
 1 egg

Mix flour and salt, cut in butter. Stir in sugar and fruit. Beat 1 egg with enough milk to make 1/4 pint of liquid; add this mixture, reserving a little for brushing the top. Knead lightly on a floured surface, roll out to 1/2" thickness and cut into rounds. Place on a greased baking sheet and brush the tops with egg and milk. Bake in a hot oven 425 degrees for 10 minutes. Serve with butter, jam, creme fraiche or mock Devonshire cream.

**MOCK DEVONSHIRE CREAM**

3 oz softened cream cheese  
 Thin cream cheese until the consistency of heavy cream.

1/2 cup heavy cream

**CREME FRAICHE**

4 cups heavy cream  
 Combine in large jar. Cover and leave on stove top or warm place for 24-36 hours. Keeps in refrigerator for one week.

3 teaspoons buttermilk

Pat Davis, Museum Friend

**BREADS 52****SOUR DOUGH STARTER**

2 cups flour  
 1 teaspoon salt  
 3 T sugar

1 T dry yeast  
 2 cups luke warm water

Mix dry ingredients, then add water gradually. Stir until mixture resembles a smooth paste. Cover with towel and set in warm place (85 degrees) to sour. Stir the mixture several times a day. In 2-3 days, mixture will be ready to use. Put in jar with lid very loose. Gas must be allowed to escape. To keep starter going, feed: 3/4 cup granulated sugar, 1 cup flour, 3 T instant mashed potatoes, 1 cup water. Take out 1 cup of starter. Mix dry ingredients, then add water, add remaining sour dough and mix. Put into jar with loose lid. Leave out for 12 hours. Refrigerate. Starter must be fed every 7-10 days. If you are not baking, throw the one cup of starter away.

**CORN FRITTERS**

1 cup sour dough starter  
 2 eggs beaten  
 1/2 cup powdered milk  
 2 ears fresh corn or 1 cup canned whole  
 kernal corn drained

1/4 teaspoon instant minced onion  
 1/2 teaspoon salt  
 1/2 teaspoon baking soda  
 1/4 cup all-purpose flour  
 cooking oil

Measure sour dough starter. Add eggs, powdered milk, corn and minced onion. Mix together salt, baking soda and flour. Stir into sourdough mixture until moistened. Heat 1 1/2 inches of cooking oil to 375 degrees F in a 3 inch deep skillet. Drop batter by tablespoonfuls into hot oil. Fry until golden brown, 1 1/2-2 minutes per side. Drain on paper towels. Makes 24 fritters.

Dianne Haines, Museum Docent

**BREADS 53****CHEESE SPOON BREAD**

|                  |                                 |
|------------------|---------------------------------|
| 3 cups milk      | 1 1/2 teaspoons sugar           |
| 3/4 cup cornmeal | 1/2 teaspoon baking powder      |
| 3 T butter       | 6 eggs, separated               |
| 1 teaspoon salt  | 3/4 cup shredded cheddar cheese |

Scald milk. Add cornmeal and cook until thick and smooth. Remove from heat, add butter, salt and black pepper. Beat egg yolks, gradually add to hot mixture. Fold in cheese. Beat egg whites until stiff. Slowly fold corn meal mixture into whites. Turn into buttered casserole. Bake at 350 degrees for 1 hour. May also be cooked in souffle dish--delicious with chili.

Elaine Antoniuk, Museum Docent

**EVERLASTING BREAD**

|                                  |                           |
|----------------------------------|---------------------------|
| 1 quart milk, scalded and cooled | 1 cup sugar               |
| 1 cup mashed potatoes            | 3/4 cup melted lard       |
| 3 teaspoon salt                  | 3 teaspoons baking powder |
| 1 teaspoon soda                  | 5-6 cups flour            |
| 1 cake Fleischman's yeast        |                           |

Soften Fleischman's yeast in 1/2 cup lukewarm water for 10 minutes. Mix remaining ingredients except flour. Add yeast mixture. Cover and let sponge rise full of bubbles, then add flour to make stiff dough. Knead thoroughly, put in refrigerator or any cold place and it is ready to use any time. Can be made up as desired into rolls, bread sticks, jelly balls, coffee cake, bread, etc. Keeps easily 3-4 weeks or more. Bake bread loaves at 375-400 and rolls 400-425.

Jan Fisher, Museum Friend

**BREADS 54****GOOD-FOR-YOU FRUIT BREAD**

|                  |                                   |
|------------------|-----------------------------------|
| 2 T butter       | 2 eggs                            |
| 3 cups milk      | 1 T salt                          |
| 1 cup wheat germ | 1 lb candied fruit or mixed dried |
| 1 cup soy flour  | fruit, chopped in small pieces    |
| 1 cup honey      | 1 cup chopped nuts (optional)     |
| 2 pkgs yeast     | 8-9 cups flour                    |

Heat in saucepan, butter, milk, wheat germ, soy flour and honey, until butter is melted. Beat in yeast, eggs and salt. Mix in candied fruit, chopped nuts and flour. Knead until smooth. The longer you knead, the better it gets. Let rise in greased bowl until doubled. Punch down and let rise again until almost doubled. Divide into three loaves. Divide each loaf into three parts. Roll each part into a rope about 18 inches long. Braid together. Form into a ring. Let rise about 20 minutes. Bake at 350 degrees for 40 minutes. Makes 3 loaves.

Janet Russell, Museum Docent

**BANANA BREAD**

|                                      |                                   |
|--------------------------------------|-----------------------------------|
| 1/4 cup butter                       | 1 1/2 cups flour                  |
| 1 cup sugar                          | 1/2 teaspoon baking soda          |
| 2 beaten eggs                        | 1/2 teaspoon salt                 |
| 1 1/2 cups very ripe, mashed bananas | 1/2 cup chopped walnuts or pecans |

Cream butter and sugar. Blend in eggs and bananas. Add sifted dry ingredients and nuts. Bake in greased loaf pan 45 minutes to 1 hour at 350 degrees.

Terry Friedman, Museum Docent

**SWEET DOUGH ROLLS**

|                      |                           |
|----------------------|---------------------------|
| 2 cups lukewarm milk | 2 eggs                    |
| 1/3 cup sugar        | 1/2 cup butter            |
| 2 teaspoons salt     | 7-7 1/2 cups sifted flour |

Mix milk, sugar and salt. Stir crumbled yeast into mixture until dissolved. Add eggs and butter. Add flour until dough can be handled and kneaded. Knead, adding flour until dough is no longer sticky. Place in a greased bowl, cover, let rise until double in bulk. Punch down and let rise again. Turn out on floured board. Cut into 6 pieces. Let rest for a minute, then roll out each portion into a 12 inch circle, 1/4 inch thick. Spread with softened butter, then cut into 16 wedges, like a pie. Starting at outside edge, roll up toward center each wedge. Place on greased cookie sheet, point underneath. Let rise until double. Bake at 425 degrees 12-20 minutes. Underbake when making them to freeze--then warming will not make them hard.

Susie Gilchrist, Museum Friend

**DEDE'S NEVER FAIL POPOVERS**

|                         |                           |
|-------------------------|---------------------------|
| 2 cups flour            | 2 cups milk               |
| 1/2 teaspoon salt       | 2 teaspoons melted butter |
| 4 eggs, slightly beaten |                           |

Stir eggs with milk and butter. Add liquid to flour and stir until smooth. Fill well greased custard cups half full. Be sure custard cups are cold. Place cups on cookie sheet. Put into cold oven. Bake 45 minutes to 1 hour at 425 degrees. If popovers are browning too fast, reduce oven to 400.

Mrs. Gaylord Freeman, Museum Friend

**BREADS 56****ENGLISH DIGESTIVE BISCUITS**

|                             |                |
|-----------------------------|----------------|
| 1 1/4 cups flour            | 3/4 cup butter |
| 3/4 cup regular rolled oats | 2 to 4 T milk  |
| 1/2 cup superfine sugar     | pinch of salt  |

Mix sifted flour, sugar, salt, and oatmeal. Cut in butter until mixture becomes crumbly. Add milk and mix to a paste. Knead and roll out thinly on a lightly floured board. (You may have to adjust the amount of milk and flour so the mixture can be rolled.) Cut into rounds and prick centers with a fork. Place biscuits on a lightly greased baking sheet and bake in 325 degree oven for 12 minutes. They should be firm. Remove to wire rack when cooled slightly. These may be made with white or whole wheat flour or with Bohemian rye and wheat flour. They are excellent when made with Elam's Steelcut Oatmeal and whole wheat flour.

Dorothy Shilling (Mrs. Otto F.G.), Museum Friend

**NUT BREAD**

|  |                         |
|--|-------------------------|
| 3 3/4 cups flour                                 | 1 1/2 cups milk         |
| 1 or 2 cups nutmeats (English walnuts preferred) | 3/4 cup sugar (or more) |
| 2 heaping teaspoons baking powder                | 1/2 teaspoon salt       |
|  | 1 egg, slightly beaten  |

Mix ingredients. Bake in buttered loaf pan in a 325 degree oven for one-half to three quarters of an hour.

Peggy Kovacs, Museum Docent

**DENNIS' CRANBERRY BREAD**

2 cups flour  
 1/2 teaspoon salt  
 1 1/2 teaspoons baking powder  
 1/2 teaspoon baking soda  
 1 cup sugar  
 1 egg

2 T melted butter in 2 T  
 hot water  
 4 oz concentrated orange  
 juice (thawed)  
 1 cup cranberries, sliced  
 in half

Mix all ingredients together in bowl. Batter will be thick and coarse. Put mixture in a greased and floured 9 X 5 bread pan and let set for 15 minutes. Bake for one hour until done (use toothpick) in 350 degree oven. Yield: 1 loaf.

Myrna Simon, Museum Secretary

**DILLY CASSEROLE BREAD**

1 pkg yeast  
 1/4 cup warm water  
 1 cup cottage cheese  
 2 T sugar  
 1 T instant onion

1 T butter  
 2 T dill seed  
 1 teaspoon salt  
 1/4 teaspoon soda  
 1 egg  
 2 1/2 cups flour

Soften yeast in warm water. Combine cottage cheese (heated to lukewarm), sugar, onion, butter, dill seed, salt, soda and egg. Add yeast and then 2 1/4 to 2 1/2 cups flour to form stiff dough, beating well after each addition. Cover and let rise in warm water. Stir down dough and pour into well greased 8" round casserole. Let rise until double then bake at 350 degrees for 40-50 minutes. Brush with soft butter and sprinkle with salt.

Joan Rosenberg, Museum Docent

**BREADS 58****THE BEST WHITE BREAD IN THE WORLD**

4 pkg dry yeast  
 2/3 cup sugar  
 1 T salt  
 2 cups really warm water

3/4 cups shortening (use oil or oleo)  
 2 eggs  
 1 quart flour (King Arthur,  
 unbleached)

Mix yeast, salt and sugar. Add water and let stand 10 minutes. Beat in shortening and eggs. Add flour to handle, about 1 quart. Knead on floured board. Let rise until double in bulk. Grease hands and shape into loaves or rolls. Put into greased baking pans. Let rise again and bake in 350 degree oven about 1 hour.

Bethel Inn, Bethel, Maine

**ANADAMA BREAD**

2 pkg dry yeast  
 1/2 cup lukewarm water  
 1/2 cup yellow cornmeal  
 2 cups boiling water

4 T butter  
 1/2 cup dark molasses  
 1 1/2 teaspoon salt  
 4-5 cups flour, divided

Soften yeast in warm water. Stir cornmeal into boiling water over medium heat. Remove from heat and beat in butter, molasses and salt. Pour mixture into large bowl. Cool to lukewarm and stir in yeast. Beat in 2-3 cups flour, mix well. Add enough flour to make a stiff dough. Turn onto floured board and knead until smooth and shiny--about 10 minutes, incorporating as much of the remaining flour as needed. Place in greased bowl, turn once, cover and let rise until doubled in bulk; about an hour. Divide in half and shape each portion into a loaf. Place in 2 greased loaf pans and let double in size. Bake at 400 degrees for 50-60 minutes.

Marcia Stevens, Museum Friend



**FIRST COURSES  
BRUNCH AND LUNCH**

**FIRST COURSE 61****WILD RICE CASSEROLE**

|   |                                    |
|---|------------------------------------|
| 1 lb sausage                            | 1/2 cup heavy cream                |
| 1 cup chopped onion                     | 2 1/2 cups condensed chicken broth |
| 1 lb mushrooms                          | 1 T salt                           |
| 2 cups wild rice                        | 1/8 teaspoon pepper                |
| 1/4 cup flour                           | 1 teaspoon Accent                  |
| generous pinch thyme, marjoram, oregano | 1/2 cup slivered almonds           |

Saute sausage and drain. Saute onions and mushrooms in fat. Break meat into pieces and return to onions and mushrooms. Cook 2 cups rice in boiling water, 10 minutes. Mix flour with cream. Add broth and cook until thickened. Add seasonings. Toss all ingredients and toss together. Add Tabasco if desired. Pour into casserole and bake 25 minutes at 350 degrees. Garnish with almonds. If mixed ahead, add more broth before baking. Wonderful recipe for brunch. Can use 1 1/2 cup regular rice + 1/2 cup wild rice.

Elaine Antoniuk, Museum Docent

**KIP'S BIRTHDAY EGGS**

|                            |  |
|----------------------------|--|
| 1 lb sausage (Jones' bulk) | 3 slices bread (cubed, crusts removed) |
| 6 eggs                     | 1 cup grated cheddar cheese            |
| 2 cups milk                | 1 teaspoon dry mustard                 |
| 1 teaspoon salt            |  |

Brown sausage and drain. Beat eggs, add milk, salt, mustard, bread, cheese and sausage. Put in refrigerator overnight. Bake 350 degrees 1 hour. Serves 6.

Mrs. Albert Hanna, Museum Friend

**FIRST COURSE 62****ARTICHOKE SQUARES** (Optionally with Shrimp)

|  |                             |
|--|-----------------------------|
| 2-6 oz jars marinated artichoke hearts | 1/8 teaspoon oregano        |
| 1 small onion, chopped fine            | 1/8 teaspoon Tabasco sauce  |
| 4 eggs                                 | 2 cups grated cheddar       |
| 1/4 cup fine dry bread crumbs          | 2 T chopped parsley         |
| 1/8 teaspoon pepper                    | 1-2 cups shrimp (variation) |

Drain artichoke hearts reserving marinade of one. Saute onion in reserved marinade. Beat eggs, add crumbs and seasonings. Stir in remaining ingredients. Turn into greased 7 X 11 inch pan. Bake 325 for 30 minutes. Cool a bit. Cut into squares. Serve hot or cold.

Mrs. Roger Cole, Museum Friend

**SPINACH AND CHEESE SQUARES** (Optionally with Mushrooms)

|             |                                  |
|-------------|----------------------------------|
| 4 oz butter | 1 teaspoon baking powder         |
| 3 eggs      | 1 teaspoon salt                  |
| 1 cup flour | 1 lb grated Monterey Jack cheese |
| 1 cup milk  | 4 cups fresh spinach             |

Melt butter in 9 X 13 inch pan. Beat eggs and add flour, milk, salt, baking powder. Mix until smooth. Add cheese and spinach. Spoon into pan. (You may saute 2 or more cups of fresh mushrooms and add just before baking.) Bake at 325 degrees for 35 minutes. Cool 30 minutes before serving.

Mrs. Roger Cole, Museum Friend



**FIRST COURSE 63****ANNE'S LOBSTER MOUSSE**

1/2 lb cooked lobster meat  
3/4 cup clam broth

1 1/2 T unflavored gelatin  
2 ribs celery, finely chopped  
2 T finely chopped onion

1 1/2 teaspoon Dijon mustard

1/2 cup minced parsley  
1/2 cup heavy cream,  
whipped  
3/4 cup good quality  
mayonnaise  
salt and white pepper to  
taste  
juice of one lemon

Cut lobster into 1/2 inch pieces. Sprinkle gelatin over broth and place over low heat, stirring until dissolved. Cool. Whip cream. Combine celery, onion, mustard, parsley, cream, 1/4 cup mayonnaise, salt and pepper, lobster and cooled broth. Mix thoroughly. Spoon into 1 quart mold and seal tightly with plastic wrap. Refrigerate until firm, at least 4 hours. To serve: mix remaining mayonnaise with lemon juice. Unmold and serve on curly kale or Romaine with lemon mayonnaise. Serve with homemade Melba toast. Yields 4 cups.

Anne Blomstrom, Museum Docent

**FIRST COURSE 64****SALMON MOUSSE**

1 T gelatin  
2 T lemon juice  
1 small onion, sliced  
1/2 cup boiling water  
1/2 cup mayonnaise  
1/4 teaspoon paprika

1 teaspoon dried dill  
1 lb can salmon  
garlic salt (optional)  
1-2 T capers  
dash Tabasco  
red food coloring (optional)

Blend gelatin, lemon juice, onion and water for 40 seconds at high speed. Add mayonnaise, paprika, dill, salmon, salt, capers, tabasco and dye (if you want a pinker color). Add 1 cup heavy cream, 1/3 at a time. Blend 30 seconds or more. Chill in 4 to 5 cup mold. Make a sauce of sour cream, grated onion and cucumber.

Ann Cole, Museum Friend

**SCALLOP QUICHE**

1 1/2 cups bay scallops or sliced  
sea scallops  
2 T finely chopped celery with  
leaves  
2 T finely chopped parsley  
1/4 cup dry white wine  
1/2 teaspoon salt

1/4 teaspoon freshly ground  
black pepper to taste  
1 unbaked 9 inch pie shell,  
chilled  
5 eggs, lightly beaten  
1 1/2 cups heavy cream, scalded  
2 T freshly grated Parmesan  
cheese

Preheat oven to 450 degrees. Combine scallops, celery, parsley, wine, salt and pepper and spoon into the pie shell. Combine eggs and cream and pour over scallop mixture. Sprinkle with the cheese and bake 10 minutes. Reduce oven to 350 degrees and bake 20 minutes longer or until set. Serve hot. Serves 6.

**FIRST COURSE 65****COQUILLES ST. JACQUES A LA CREME D'AIL**

1 1/2 cup heavy cream  
 1/4 cup parsley, finely chopped  
 1 large garlic clove, crushed  
 2 T (1/4 stick) butter  
 3 small zucchini, cut into 1/4  
 inch slices  
 3 T butter

1 1/2 lb bay scallops (or  
 sea scallops, sliced)  
 1/3 cup clam juice  
 1/4 cup dry white wine  
 salt and pepper  
 1 T flour  
 2 T butter

Cook cream over medium high heat until reduced to 2/3 cups. Remove from heat and mix in parsley and garlic. Saute zucchini in 2 tablespoons of butter until crisp-tender. Remove from heat. Melt 1 tablespoon butter in large skillet over high heat until light brown. Cook the scallops one-third at a time, 1 1/2 minutes or until just cooked. Use 1 tablespoon butter for each third. Add clam juice and wine to same skillet and cook until reduced by half. Stir in garlic cream and any juices from cooked scallops. Bring mixture to a boil. Make a beurre manie by blending 1 tablespoon flour with 2 tablespoons butter. Add it bit by bit to the liquid to thicken. If sauce is still not thick enough, add an egg yolk mixed first with 4-5 tablespoons liquid. Reduce heat to low, add zucchini and scallops and warm through (do not let mixture boil). Season with salt and pepper. Serve over rice. Garnish with basil. Serves 6.

Helene James, Museum Friend

**FIRST COURSE 66****SPINACH TART WITH HAM AND MUSHROOMS**

1 cup chopped onions  
 2 T butter  
 1 1/2 lb fresh spinach cooked (or  
 2-10 oz pkg frozen, thawed) drain well  
 1/2 cup flour  
 1 1/3 cups milk  
 1 jumbo egg

salt and pepper to taste  
 3/4 cup light cream  
 1/2 cup grated Swiss cheese  
 pastry, either puff or pate  
 brisee  
 3/4 cup diced sauteed ham  
 3/4 cup quartered, sauteed  
 mushrooms

Saute onions in butter. Add 1/2 to spinach. Set aside. Add 1/2 cup flour to other onions. Beat in milk slowly. Cook over low heat beating until thick. Beat in egg and salt and pepper. Add half the sauce to spinach. Add cream to remaining sauce, simmer, stirring 10 minutes. Spread grated cheese over sauce. Place one pastry sheet on buttered baking pan. Spread with 1/2 spinach, sprinkle with ham and mushrooms and top with remaining spinach. Top with second pastry sheet. Seal edges. Paint top with 1 egg beaten with 1 T water. Bake 30 minutes at 400 degrees. Serves 6-8. Serve with warmed sauce.

Sherry Kelly, Museum Friend



**FIRST COURSE 67****NO-FAIL CHEESE SOUFFLE**

|   |                        |
|---|------------------------|
| 1 lb sharp brick cheese, thinly sliced  | 3 beaten eggs          |
| 1/2 lb cream cheese, sliced very thinly | 1 teaspoon dry mustard |
| 5 slices buttered white bread, cubed    | 1/2 teaspoon salt      |
| 2 cups milk                             |                        |

Place bread and cheese in alternating layers in deep casserole. Beat and mix eggs and milk and other ingredients. Pour over layers. Cover. Let stand 3-4 hours (very important). Bake at 350 degrees until brown and puffed (about 1 hour, depending on how long it stood). Serves 6.

Mrs. William Drake, Museum Friend

**MRS. HENZE'S BREAD AND CHEESE SOUFFLE**

|                       |   |
|-----------------------|---|
| 3 eggs                | 7 slices white bread (or whole wheat and white combination) |
| 2 cups milk           | 1/2 lb mild cheddar cheese                                  |
| 1 teaspoon salt       | 1/2 cup butter, melted                                      |
| freshly ground pepper |   |

Beat eggs with milk, salt and pepper. In buttered baking dish or casserole, put layer of diced bread then layer of diced or shredded cheese. Repeat. Pour melted butter over bread and cheese and then egg-milk mixture. Cover and refrigerate overnight. Before baking, let casserole stand 1-2 hours at room temperature. Bake 1 1/4 hours in 350 degree oven. Serve immediately. (I cover this casserole for first 1/2 hour). This recipe has been used in the field over many years and has wandered widely.

Linda S. Braidwood, Associate

**FIRST COURSE 68****LOBSTER PIE**

|                            |                          |
|----------------------------|--------------------------|
| <b>Newburg Filling:</b>    | 2 T flour                |
| 1/2 stick butter           | 1 1/2 cups light cream   |
| 1/2 cup sherry             | salt and white pepper    |
| 1 lb lobster meat          | 2 egg yolks              |
| <b>Topping:</b>            |                          |
| 1/2 stick butter           | 1/2 teaspoon paprika     |
| 1/2 cup dry bread crumbs   | 2 T crushed potato chips |
| 1 T grated Parmesan cheese | 1/4 cup sherry           |

Melt butter. Add sherry, lobster meat, and toss with spoon. Sprinkle on flour and toss to blend. Add seasoning and cream and heat, stirring gently, until cream almost boils. Beat egg yolks with fork and stir in a little of the hot cream. Stir eggs into lobster and gently blend until sauce thickens. Do not boil or egg will curdle. Pour lobster into 1 quart casserole or 4 individual ones and sprinkle with topping. Bake 15 to 20 minutes in moderate oven, 350 degrees, or brown immediately under broiler. Four servings. For **topping**: melt butter, add paprika, crumbs, potato chips, cheese and sherry. Taste for salt, the chips generally season it exactly right. This recipe is excellent using crab or shrimp.

Lethie Stevens, Museum Friend

**FIRST COURSE 69****CHARLESTON SHRIMP PIE**

|   |                                  |
|---|----------------------------------|
| 1 cup raw long grain rice                 | 2 teaspoons hot red pepper       |
| 2 cups clear chicken bouillon             | flakes, fairly fine              |
| 8 T butter                                | 2 teaspoons dried tarragon or    |
| 2 medium yellow onions, peeled,           | T fresh leaves                   |
| finely chopped                            | 1 teaspoon Worcestershire sauce  |
| 2 lbs raw jumbo shrimp, shelled, deveined | coarse (Kosher) salt, freshly    |
| cut into bite-size pieces                 | ground black pepper              |
| 2 cups Italian plum tomatoes, well        | 8 slices thick-sliced bacon      |
| drained                                   | small bunch watercress (garnish) |
| 1 1/2 teaspoons ground mace               |                                  |

Precook rice and saute shrimp. Cook rice with bouillon and 1 tablespoon of butter, covered in saucepan 20 to 25 minutes, until rice is tender. Fluff with 2 more tablespoons of butter, melted in. Hold the rice. Heat 4 tablespoons of the butter in saute pan; add onions. Fry until onions are transparent and wilted. Add shrimp, all at once, toss around to butter them for mere seconds. Turn off heat under the saute pan. Stop sauteing by stirring in the tomatoes. Stir in mace, red pepper flakes, tarragon, Worcestershire, salt and black pepper. Now stir in rice, making sure that everything is evenly and lightly mixed. Preheat the oven to 400 degrees. Liberally butter the baking dish, spread shrimp mixture in it. Bake at 400 degrees 15 minutes. Meanwhile, fry bacon until completely crisp. Crumble; reserve. Just before serving, set it under the broiler to gild the top. Sprinkle with bacon. Serve at once on very hot plates with sprigs of watercress as garnish. An elegant dish for lunch from an aged newspaper clipping. Serves 4.

Donna Kahn, Museum Friend

**FIRST COURSE 70****SPINACH AND FETA QUICHE****Dough:**

|                                     |                    |
|-------------------------------------|--------------------|
| 1 cup flour                         | 1/2 teaspoon salt  |
| 1/3 cup mixed shortening and butter | 2 1/2 T cold water |

Combine ingredients and roll out to fit into a 9 inch pie pan. Bake 15 minutes at 400 degrees until browned.

**Filling:**

|                                       |                     |
|---------------------------------------|---------------------|
| 2 pkgs frozen chopped spinach, thawed | 1 teaspoon basil    |
| 3/4 cup (about 6 oz) feta cheese      | 1/2 teaspoon pepper |
| 1/2 cup cottage cheese                | 1 garlic clove      |
| 6 green onions, sliced                | 4 eggs              |
| 1 T olive oil                         | 1/2 cup light cream |

Drain frozen spinach. Set aside. Blend all ingredients in blender except spinach, cream and eggs. Add spinach, cream-eggs to mixture at last minute, pour into baked shell. Bake at 400 degrees for 20 minutes. Reduce heat to 350 degrees and bake another 10-15 minutes or until center jiggles, just slightly. Cool 15 minutes before serving. Served at the Docent Christmas Party 1982.

Janet Russell, Museum Docent

**FIRST COURSE 71****LOUISE'S QUICHE BRETAGNE**

2 eggs, beaten  
 1/2 cup Kraft mayonnaise  
 2 T flour  
 1/2 cup white wine  
 1-7 1/2 oz can crabmeat

1 cup cooked shrimp  
 1-8 oz pkg grated Swiss cheese  
 1/3 cup sliced celery  
 1/3 cup chopped onion

Mix eggs, mayonnaise, flour, wine and crabmeat in mixer. Add crab, shrimp, Swiss cheese, celery and onions. Pour into 8 inch pie shell that has been prebaked 15 minutes. Bake at 350 for 40 minutes. Serves 6.

Joan Rosenberg, Museum Docent

**SHRIMP SALAD**

2 lb small shrimp  
 1 cup heavy cream  
 1 green pepper, diced  
 salt, pepper, garlic salt to taste  
 Worcestershire sauce to taste

1 small onion, diced  
 1 stalk celery, diced  
 2 egg yolks  
 1 T lemon juice

Boil shrimp for 1 minute only. Cool. Beat cream until stiff and add rest of ingredients. Mix with shrimp. Serve on a bed of lettuce. Garnish with pineapple cole slaw. Serves 6. Very nice.

The Mucky Duck, Captiva

**FIRST COURSE 72****CHICKEN SALAD**

1 quart diced cooked chicken meat  
 12 thin slices cooked chicken  
 2 to 3 cups diced celery  
 1/2 cup finely minced green onion  
 1/3 cup fresh chopped parsley  
 1/2 teaspoon salt  
 freshly ground pepper to taste  
 fresh lemon juice (1/2 to 1 lemon)

1/4 cup olive or salad oil  
 1/2 to 1 cup chopped walnuts  
 or almonds  
 2 or more cups mayonnaise  
 1/2 cup diced red pepper  
 1/2 cup diced green pepper  
 cucumbers for garnish  
 chopped parsley for garnish

Keep diced chicken and sliced chicken separate. Mix diced chicken, celery, all but 1/2 tablespoon green onions and parsley, salt and several grinds of pepper. Toss with tablespoon lemon juice and 2 to 3 of oil. Taste for seasonings. Let stand 30 minutes in the refrigerator. Marinate sliced chicken in remaining green onion, parsley, lemon juice, oil, salt and pepper to taste. Refrigerate covered. Drain diced chicken. Fold in walnuts and 1/4 cup mayonnaise. Taste and season. Spread red and green peppers, and cucumbers on a serving platter, each in a separate area. Mound the chicken salad upon top. Arrange the slices of chicken over the mound with a coating of mayonnaise. Garnish with parsley and serve. I often add a cup of halved green grapes to the diced chicken and decorate the salad with whole green grapes and toasted sliced almonds. Serves 10 to 12.

Anne Blomstrom, Museum Docent

**FIRST COURSE 73****ARTICHOKE BELLE HELENE (Thistle Lodge)**

|                       |                           |
|-----------------------|---------------------------|
| 16 artichoke bottoms  | white pepper to taste     |
| 8 oz lump crab meat   | powdered garlic to taste  |
| 3 whole green onions  | 1 teaspoon salt           |
| 6 oz sliced mushrooms | 3 oz butter               |
| 1 cup bread crumbs    | 1 quart Hollandaise sauce |
| 4 oz white wine       |                           |

In large pan saute mushrooms, onions, and crab in butter about 2 minutes. Add seasonings and wine. Mix well and reduce by one-third. Thicken mixture with bread crumbs. Set aside until 10 minutes before serving. Place 2 ounces stuffing in each artichoke bottom. Heat in microwave 20 seconds each or for 15 minutes in preheated 400 degree oven. Garnish with parsley and lemon wedge. Top each with Hollandaise sauce and sprinkle with paprika colored bread crumbs. Serves 8.

Peter Harman, Museum Friend

**PASTA 74****ANNE'S PAGLIA E FIENO**

|                                       |                                |
|---------------------------------------|--------------------------------|
| 1/3 lb noodles (1/2 spinach, 1/2 egg) | salt and freshly ground pepper |
| 3 oz butter                           | 4 oz heavy cream               |
| 2 large mushrooms                     | 1 egg                          |
| 2 T finely chopped onion              | 1 oz Parmesan cheese           |
| 1 clove garlic, minced                | chopped parsley                |

Saute mushrooms, onion and garlic in melted butter. Add cooked and drained pasta. Toss. Add salt and pepper. Beat egg in cream and add to pasta. Toss. Remove to warm pasta dishes, sprinkle with cheese and parsley. Wonderful.

Anne Blomstrom, Museum Docent

**LINGUINE WITH SHRIMP AND SCALLOPS UZIE**

|   |                               |
|---|-------------------------------|
| 1/4 lb unsalted butter                  | 1 1/2 pint heavy cream        |
| 1 lb medium shrimp, peeled and deveined | 2 lb linguine                 |
| 1 lb scallops                           | salt and pepper to taste      |
| 2 T minced shallots                     | 2 T chopped parsley (garnish) |

In a large skillet heat butter, saute shallots. Add shrimp and scallops and saute 1 minute longer. Add cream and simmer 4 minutes. Cook linguine in salted water until al dente. Drain. Combine linguine and seafood mixture. Toss until coated. Season to taste and garnish with parsley. Serves 6-8.

**PASTA 75****FETTUCCHINE WITH SMOKED SALMON AND PROSCIUTTO**

|                        |                                    |
|------------------------|------------------------------------|
| 1/4 lb smoked salmon   | 1 cup whipping cream               |
| 1/4 lb prosciutto      | 3 eggs                             |
| 1/2 cup chopped onion  | 1/3 cup freshly grated             |
| 2 T unsalted butter    | Parmesan cheese                    |
| 1 T chopped parsley    | 1/4 teaspoon freshly grated pepper |
| 1/4 cup dry white wine | 1 lb fettuccine, cooked, drained   |

Thinly slice salmon and prosciutto. Saute onions in butter. Add parsley and wine. Cook liquid until reduced by half. Add salmon and prosciutto; remove from heat; toss lightly. Heat cream in small saucepan to simmer. Put eggs into bowl. Add warmed cream gradually to eggs, whisking until well blended. Return to saucepan. Add cheese and pepper. Heat over low heat, stirring constantly until sauce thickens. Do not boil or sauce will curdle. Toss fettuccine with salmon mixture. Add sauce. Toss lightly. Serve hot immediately. A delicious hot pasta dish. Serves four.

Anthing Goes Restaurant, Chicago

**PASTA 76****SPINACCIOLA**

|                                     |                              |
|-------------------------------------|------------------------------|
| 2 T butter                          | 4 oz sweet gorgonzola cheese |
| 1 lb fresh spinach, cooked, drained | (must be sweet and imported) |
| well, pureed                        | 1/4 beef bouillon cube       |
| 1 T hot water                       | 1/4 cup dry marsala          |
| 3/4 cup whipping cream              | 1/4 teaspoon garlic powder   |
| freshly ground pepper to taste      | 1/2 lb fettucine or gnocchi  |
| freshly grated Parmesan cheese      | noodles, cooked, drained     |

Melt butter and cheese in saucepan over low heat. Stir until smooth; stir in spinach. Dissolve bouillon cube in hot water. Stir into sauce. Stir in marsala. Cook 5 minutes. Gradually add cream and garlic powder. Add pepper. Cook 3 to 4 minutes. Serve over noodles with freshly grated Parmesan cheese. Delicious.

Conuito Italiano, Wilmette

**FETTUCCHINE CON PISELLI E FUNGHI**

|                                 |                                |
|---------------------------------|--------------------------------|
| 2 T fresh peas, cooked al dente | 1/2 cup grated Parmesan cheese |
| 1/3 cup mushrooms, sliced       | milled black pepper            |
| 1/4 lb butter                   | 1/2 cup heavy cream, warmed    |
| 1 lb fettuccine                 |                                |

Saute mushrooms for 3 minutes in the butter. Cook fettuccine al dente and drain. Add to butter and mushrooms and toss. Add cheese and pepper and toss well. Just before serving, toss with peas and cream. Serves 6.

John Snowden, Museum Friend  
Dumas Pere, School of French Cooking

## PASTA 77

## PASTA WITH SPINACH PESTO

|  |                                 |
|--|---------------------------------|
| 1/2 lb rotelle                         | 4 flat anchovey fillets         |
| 1-10 oz pkg frozen chopped spinach     | (optional)                      |
| 1 cup fresh parsley leaves             | 2 garlic cloves, mashed         |
| 2/3 cup freshly grated Parmesan cheese | 1 T dried basil                 |
| 1/2 cup walnut pieces                  | 1/4 teaspoon ground fennel seed |

In a large pan of boiling, salted water, boil 1/2 lb rotella (corkscrew shaped pasta) for 7 minutes or until it is al dente. Drain well. Combine in large serving bowl with 1 cup spinach pesto or to taste. For **pesto**: blend in food processor, spinach, parsley, grated Parmesan, walnut meats, garlic cloves, basil, salt, and fennel seed. With motor running, add 1 cup olive oil in a stream. Makes 2 cups sauce. Very good. Serves 6.

Mary Jo Khuri, Museum Docent

## SANDWICHES 78

## THE AMBASSADOR'S SANDWICH

|                                  |                          |
|----------------------------------|--------------------------|
| 6 French rolls                   | 1 ripe avocado           |
| 1/4 cup butter                   | 1 T lemon juice          |
| 6 slices cheddar or Swiss cheese | 1/2 teaspoon salt        |
| 18 slices Canadian bacon         | 1/4 cup shredded lettuce |
|                                  | 2 T chili sauce          |

Split French rolls, butter and grill them. Grill Canadian bacon. Cover bottom of each roll with 3 slices bacon, top with slice of cheese. Blend avocado, lemon juice and salt. Spread over sandwich fillings, top each with shredded lettuce and 2 tablespoons chili sauce. Cover with roll top. A winner. Serves 6. Variations: add green pepper and/or sauteed mushrooms.

Jeff Blomstrom, Museum Friend

## TUNA NICOISE

|                                   |                       |
|-----------------------------------|-----------------------|
| 1 large can (12 oz) tuna          | 1 red onion, sliced   |
| 3 large tomatoes, sliced          | 1 T capers            |
| several large pitted black olives |                       |
| <b>Marinade:</b>                  |                       |
| 1/2 cup olive oil                 | 1 T parsley           |
| 3 T wine vinegar                  | 1 teaspoon basil      |
| 1 T water                         | 1/8 teaspoon marjoram |
| 1/2 teaspoon salt                 | 1/8 teaspoon thyme    |

Combine all ingredients and refrigerate for several hours.

Terry Friedman, Museum Docent



**SANDWICHES 79****SYRIAN PITA SANDWICH CHICAGO STYLE**

6 pitas  
1/2 lb cheese, cheddar, brick, or  
Monteray Jack  
1 large onion, chopped

10 medium size mushrooms, sliced  
3 oz alfalfa sprouts  
3 teaspoons olive oil

Slice pitas in half. Slice the cheese into thin slices. Distribute cheese slices among the pitas, add 1 teaspoonful of onion, and divide the mushrooms, stuffing each piece with alfalfa. Grease cookie sheet with oil and place pita halves on sheet. Brush top of pita halves with oil. Place sheet in a 350 degree oven. Bake for 15-18 minutes. Do not overcook or pita will be hard and will crack. Delicious made with whole wheat pita and served with a tossed salad.

Oliver Szilagyi, Museum Docent

**SPARTAN SANDWICH**

3/4 cup mayonnaise  
1/4 cup milk  
1/4 cup finely chopped onion  
1/4 cup chopped parsley  
1/8 teaspoon cracked black pepper

3 round pita bread  
12 slices roast beef  
1 cup shredded lettuce  
6 thin slices tomato  
1/3 cup ripe olives, sliced

Combine mayonnaise, milk, onion, parsley and pepper. Mix well. Chill. Cut round of pita bread in half: open. Spread inside of bread with mayonnaise. For each sandwich, fill bread with roast beef, lettuce, tomatoes and olives. Spoon dressing into sandwich. Makes 6 servings. Ideal for a picnic at Ravinia.

Mimi Futransky, Museum Docent

**SANDWICHES 80****ELEGANT SANDWICH LOAF**

1 lb of butter, softened

**Shrimp Salad Filling:**

1 hard boiled egg, chopped  
1 1/3 cup chopped shrimp  
dash pepper  
1/4 cup mayonnaise

**Cheese-Pecan Filling:**

3 oz pkg cream cheese, softened  
3/4 cup well drained crushed pineapple

**Chicken-Bacon Filling:**

8 slices crisp bacon, crumbled  
1 cup finely chopped cooked chicken  
1/4 cup mayonnaise

**Frosting:**

8 oz cream cheese  
green food coloring

1 loaf of unsliced sandwich bread

2 T lemon juice  
1/4 teaspoon salt  
1/4 cup minced celery

1 cup finely chopped pecans

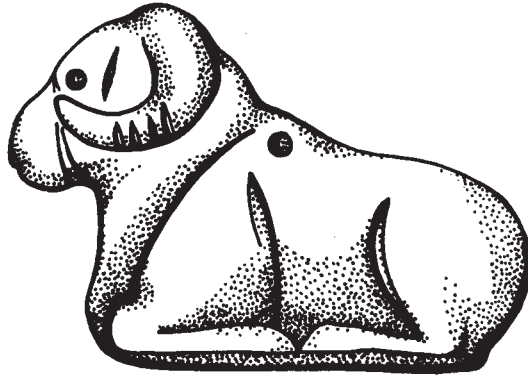
1 T finely chopped pimento  
1/4 teaspoon salt  
1/8 teaspoon pepper

1/2 cup cream  
1 cucumber

Make fillings first. Trim crusts from an unsliced loaf of sandwich bread and cut the loaf into four lengthwise slices. Spread one side of each slice with softened and whipped butter. Place one slice on a serving platter and spread with filling. Repeat until all fillings are used. **Frosting:** mix cream cheese and cream well. Add food coloring. Garnish center of loaf with paper-thin slices of unpeeled cucumber, overlap slices entire length. Chill in refrigerator 3 hours or more. Serves 15.

Mary Jo Khuri, Museum Docent







ENTREES

## ENTREES 84

**PILAU**

A 17th Century Recipe adapted from **Fit for the Sultan**, by John Carswell

The Turks and generally all the inhabitants of the Eastern Parts, make the Pilau, after this manner. According to the quality of the persons who are to be entertained, . . . you take either a piece of mutton . . . or some Pullets or Pidgeons, which are to be boyl'd in a pot, till they are half done . . . (Then) pour out both meat and broath into a Basin, and the Pot being wash'd, put it on the fire again with Butter in it, which they suffer to melt, till such time as it is very hot. Then they chop the meat . . . into little pieces, and so they cast it into the Butter, they fricass\* it, till it be of a very brown colour. The Rice being well wash'ed, they put some into the Pot over the meat . . . and the broath, they also put it into the Pot, Ladle-ful after Ladle-ful . . . till such time as it stands two fingers breadth above (the rice).

Then is the Pot immediately cover'd . . . and they ever and anon take out some grains of the Rice, to see if it be softned . . . As soon as it is come to that condition, they cover the Pot with a cloath three or four times doubled, and set the Pot-lid upon that, and some time after,

---

\***Fricasser** is to fry fast with a certain amount of liquid —the process of sauteing.

they make another melting of Butter . . . to be cast into the holes which are made in the Rice, with the handle of the Ladle, after which they cover it again of a sudden, and so let it stand soaking awhile, and then serve it up.

It is put into large Dishes, with the meat handsomly dispos'd upon it and some part will be white, that is, continu'd in its natural colour, some part, yellow, occasion'd by a little mixture of Saffron, and a third part of carnation-colour, done by the tincture of the juyce of Pomegranate. Nay, though the meat be fat as is requisite for the ordering of this Dish, yet . . . they bestow three pounds of Butter on six pounds of Rice . . . They are always two or three Dishes serv'd up after that manner, to the Grandees of the Port . . . .

"It needed a Frenchman and his inquisitive palate to find out exactly how pilau was prepared; if you follow his instructions, you will discover, as I did, that taste does not appear to have changed much in the past three hundred years."

— John Carswell, Curator

## FISH 86

### GRAVLAX, SALMON MARINATED IN DILL

|  |                                |
|--|--------------------------------|
| 2 lbs very fresh salmon, center cut,<br>cleaned and scaled | 2 T Kosher or regular salt     |
| 1 large bunch dill   | 2 T sugar                      |
|  | 2 T black peppercorns, crushed |

Cut salmon in half lengthwise removing backbone and small bones. Place half of fish skin side down in a deep glass baking dish. Chop the herb coarsely and sprinkle it over fish. Combine salt, sugar and crushed peppercorns. Sprinkle this mixture evenly over the dill. Top with the other half of fish, skin side up. Cover fish with aluminum foil and on it set a heavy platter slightly larger than the salmon. Refrigerate for 48 hours. Turn fish over every 12 hours, basting it with liquid marinade and separating the halves a little to baste the salmon inside. When the gravlax is finished, remove fish from its marinade, scrape away dill and seasonings and pat dry with paper towels. Place separated halves, skin side down, on a carving board and slice the salmon halves thinly on the diagonal, detaching each slice from the skin. Gravlax is accompanied by mustard sauce. Serves 8.

#### Mustard-Dill Sauce

|                         |                            |
|-------------------------|----------------------------|
| 1/2 cups Dijon          | 1/4 cup white vinegar      |
| 2 teaspoons dry mustard | 2/3 cup vegetable oil      |
| 6 T sugar               | 1/2 cup chopped fresh dill |

Combine prepared mustard, dry mustard and sugar in a mixing bowl. Using a wire whisk, stir in the vinegar. Gradually add oil, stirring rapidly with whisk. Add dill and salt. Taste and correct flavors by gradually adding more sugar, vinegar, or salt. Serves 8.

Helene James, Museum Friend

**FISHERMAN'S BRUNCH**

|  |                        |
|--|------------------------|
| 1 cup cooked, flaked fish                        | 4 eggs slightly beaten |
| 8 frozen tart pastry shells<br>(3 inch diameter) | 1 teaspoon salt        |
| 1/2 cup grated Swiss cheese                      | 1 teaspoon pepper      |
| 1 T finely chopped onion                         | paprika (garnish)      |

Bake tart shells at 350 degrees for 5 minutes or until slightly browned. Remove from oven. Place equal amount of fish, onion and Swiss cheese in each tart shell. Combine eggs, salt, and pepper in bowl; mix thoroughly. Pour equal amounts of egg mixture into each tart shell. Sprinkle with paprika. Bake at 350 degrees for 15 minutes or until knife inserted in center comes out clean. Makes 4 servings. To prepare one cup cooked, flaked fish, place 3/4 pound fish fillet in 2 cups boiling salted water. Cover and reduce heat. Simmer for 8 to 10 minutes or until fish flakes easily. Drain.

Marsha Holden, Museum Docent

**POACHED FISH—OVEN METHOD**

|                              |                        |
|------------------------------|------------------------|
| 1/4 cup diced onion          | white wine             |
| 1 shallot, diced             | 2 teaspoons cornstarch |
| 1 1/2 lbs fish fillets       | 4 T heavy cream        |
| salt and ground white pepper |                        |

Scatter onion and shallot over the bottom of a buttered shallow 9 inch baking dish and spread over fish. Season with salt and white pepper. Pour in sufficient wine to nearly cover fish. Cover baking dish with buttered paper or foil. Bake in preheated oven (325 degrees) only until fish flakes when tested with a fork, about 15 minutes. Drain liquid from the baking dish into a small saucepan. Boil it to reduce slightly. Blend cornstarch with 2 T of cream, add to reduced liquid and mix well. Stir and cook 2 minutes. Add remaining cream and salt and pepper to taste. Serve over fish. Makes 4 servings.

John Snowden, Museum Friend

**FISH 88****SHRIMP CREOLE**

|                              |                            |
|------------------------------|----------------------------|
| 2 cups medium large shrimp   | 2 T tomato paste           |
| 1/4 cup butter               | 1 teaspoon salt            |
| 1 cup sliced mushrooms       | dash pepper                |
| 1/2 cup sliced onion         | 1-2 teaspoons chili powder |
| 1/2 cup chopped green pepper | 1 cup light cream          |

Cook shrimp in butter 3 minutes. Remove from pan. Saute mushrooms, add onion and green pepper, cover, and cook over low heat for 10 minutes. Stir in tomato paste, salt, pepper, chili powder and cream. Blend. Add shrimp and heat through. Serve with rice. Serves 4.

Janet Jentes, Museum Docent

**POACHED FISH—OVEN METHOD**

|                              |                        |
|------------------------------|------------------------|
| 1/4 cup diced onion          | white wine             |
| 1 shallot, diced             | 2 teaspoons cornstarch |
| 1 1/2 lbs fish fillets       | 4 T heavy cream        |
| salt and ground white pepper |                        |

Scatter onion and shallot over the bottom of a buttered shallow 9 inch baking dish and spread over fish. Season with salt and white pepper. Pour in sufficient wine to nearly cover fish. Cover baking dish with buttered paper or foil. Bake in preheated oven (325 degrees) only until fish flakes when tested with a fork, about 15 minutes. Drain liquid from the baking dish into a small saucepan. Boil it to reduce slightly. Blend cornstarch with 2 T of cream, add to reduced liquid and mix well. Stir and cook 2 minutes. Add remaining cream and salt and pepper to taste. Serve over fish. Makes 4 servings.

John Snowden, Museum Friend

**CRAB CREPES BENGAL**

|                                   |                                  |
|-----------------------------------|----------------------------------|
| 2 cans (7 1/2 oz) King crab       | 2 cups well seasoned white sauce |
| 2 teaspoons butter                | 1/2 cup medium white sauce       |
| 1 teaspoon grated onion           | 1/2 cup Hollandaise sauce        |
| 1 cup dry white wine              | 1/4 cup heavy cream              |
| 1 T curry powder                  | 24 6 inch crepes                 |
| 1/4 teaspoon Worcestershire sauce |                                  |

Saute crab in butter with onion for 2 minutes. Add wine, curry and Worcestershire sauce. Cool 3 minutes, stir in 2 cups white sauce and mix well. Combine 1/2 cup white sauce, Hollandaise and cream for sauce. Place 3 T crab mixture on each crepe, roll, place in shallow baking dish, top with sauce and broil until browned and bubbly. Serves 6.

Anne Blomstrom, Museum Docent

**BLACKENED GROUPER** (Thistle Lodge)

|                                  |                                 |
|----------------------------------|---------------------------------|
| 4 thin (1/2 inch) grouper fillet | 1 teaspoon powdered garlic      |
| clarified butter                 | white pepper                    |
| 1 T rosemary                     | salt                            |
| 1 T thyme                        | 2 oz French's BBQ seasoning (or |
| 1 1/4 oz paprika                 | 1 teaspoon ground red pepper)   |
| 1 teaspoon cayenne               |                                 |

Dip thin grouper fillets in melted butter. Combine seasonings on plate. Dip fish fillet into seasonings, coating with a heavy hand. Place in very hot skillet or griddle and sear quickly on both sides, sealing juices inside. Serve immediately. Use no additional butter.

Peter Harman, Museum Friend

**FISH 90****CHAMPEAUX'S RED SNAPPER MARGUERY**

|                             |                                     |
|-----------------------------|-------------------------------------|
| 1 teaspoon shallots, minced | 4 teaspoons parsley, finely chopped |
| 1 cup small shrimp          | 1 1/2 T flour                       |
| 12 mussels                  | 1 cup heavy cream                   |
| 5 1/2 T butter              | salt and white pepper to taste      |
| 6 T dry, white wine         | 4 6-oz red snapper fillets          |
| 4 T brandy                  | 1/4 cup water                       |

Saute shallots, shrimp and mussels in 4 T butter. Add wine, brandy, parsley, and cook over low heat until sauce thickens. Cover and set aside. In a separate saucepan, melt remaining butter, stir in flour until mixture is smooth and bubbly, and then gradually add cream while stirring constantly. Season with salt and pepper. Combine both sauces and keep warm. Season fillets with salt and pepper and steam slowly until done. Any other moist, white fish may be substituted. Place each fillet on a warm plate and cover with several tablespoons of sauce. Serves 6.

**SHRIMP CURRY**

|                              |                          |
|------------------------------|--------------------------|
| 1/3 cup butter               | 3/4 teaspoon salt        |
| 1/2 cup chopped onions       | 2 teaspoons curry powder |
| 1/4 cup chopped green pepper | 1 dash chili powder      |
| 2 cloves garlic, minced      | 1 dash pepper            |
| 2 teaspoons lemon juice      | 2 cups sour cream        |
| 1/2 teaspoon ginger          | 4 cups cooked shrimp     |

Melt butter. Add onions and green pepper. Cook 3 minutes. Add garlic and seasonings and cook 2 minutes, stirring constantly. Add sour cream, lemon juice, ginger. Cook 10 minutes or until thoroughly heated, stirring constantly. This is traditionally thin so it can be absorbed by rice. Add shrimp and heat thoroughly. Serve with raisins, coconut, chutney, slivered almonds, and toasted filberts. Serves 5.

Barbara Knapp, Museum Friend

**BROILED SCALLOPS**

|                        |                         |
|------------------------|-------------------------|
| 2 lbs scallops         | 1/4 cup brown sugar     |
| 2 T lemon juice        | 2 teaspoons dry mustard |
| 1/2 cup butter, melted | 1/2 teaspoon salt       |
| 1/2 cup grated onion   |                         |

Combine ingredients and pour over scallops before broiling. If scallops are frozen, thaw and rinse to remove any bits of shell. Slice larger scallops in half and place in well greased pan as flat as possible and pour mixture over them. Broil about 3 inches from flame, 12 to 15 minutes. Stir occasionally. Serve on rice. Serves 6.

Carol Goldstein, Museum Docent

**FISH 92****SALMON COTE D'AZUR**

|                                |  |
|--------------------------------|--|
| 6 8-oz salmon fillets, skinned | 3 to 4 tomatoes, peeled, seeded, and diced |
| 24 slices ripe tomato          | 1 shallot, minced                          |
| 1/2 lb mushrooms, sliced       | 1 clove garlic, minced                     |
| 24 slices zucchini browned     | 3 T fresh basil chopped (or 1              |
| 1 minute in olive oil          | teaspoon dried basil) mixed with           |
| salt and pepper to taste       | 3 T fresh parsley chopped                  |
| 6 oz butter                    |  |

Make two deep slices into each fillet; do not cut through. Into each cut, place 2 slices of tomato, zucchini and mushrooms, overlapping. Season fillets with salt and pepper and 1 T of basil. Melt 2 oz butter in pan, add fish. Roast at 400 degrees about 10 minutes until just opaque. To make **sauce**, melt in a skillet 1/2 oz butter, shallot and garlic and cook 2 to 3 minutes. Add diced tomato, cook over moderate heat about 20 minutes until somewhat thickened. When fish is finished cooking, add the juices to the sauce mix. Stir and reduce somewhat. Gradually blend remaining butter into sauce. Do not bring to a boil. Pour around fish and sprinkle with remaining fresh herbs. Serves 6.



**LOTTE PROVENCALE** (Monkfish with tomatoes and tarragon)

|   |                                    |
|---|------------------------------------|
| 1 1/2 lb skinless, boneless centercut section of monkfish | 1 teaspoon dried tarragon          |
| 2 T olive oil   | 1 bay leaf                         |
| salt and freshly ground black pepper                      | 1/4 teaspoon dried thyme           |
| 3 T butter  | 1/8 teaspoon cayenne pepper        |
| 1/2 cup finely chopped onion                              | 2 T cognac                         |
| 1/2 teaspoon finely chopped celery                        | 3 cups diced ripe tomato           |
| 1/2 teaspoon finely minced garlic                         | 1/2 cup dry white wine             |
| 1/3 cup finely chopped carrots                            | 3 T tomato paste                   |
|   | 1/2 cup fish broth (clam)          |
|   | 1 teaspoon fresh tarragon optional |

Cut fish into 2 inch cubes (3 cups). Heat oil over high heat. Add fish, salt and pepper to taste. Cook, stirring 1 minute. Pour off oil from skillet. Add 1 T of butter. When melted, scatter onion, shallots, garlic, celery and carrots over fish. Add dried tarragon, bay leaf, thyme, and cayenne. Add cognac and ignite it. Add tomatoes, wine, and tomato paste. Stir to blend well. Add fish broth (or chicken broth if necessary). Cook about 8 minutes. Strain sauce, pushing down with a spoon to extract as much liquid as possible from vegetables. Discard the solids. Pour sauce into a pan and add fish cubes plus any liquid that has accumulated around them. Bring to a boil. Remove from heat. Swirl in remaining 2 T of butter. Stir in fresh tarragon, if available. Serve hot with rice and a cucumber salad. Very nice.

Mrs. Thomas James, Museum Friend

**FISH 94****SALMON BEAUREGARD**

|  |   |
|--|---|
| 8-3 oz slices of fresh silver salmon, 1/2 inch thick | 1/2 cup champagne                                     |
| 4 fresh, large sea scallops, quartered               | 1/2 cup heavy cream                                   |
| 8 T butter   | 1/2 teaspoon dried thyme (or 1 teaspoon fresh leaves) |
| 4 shallots, finely chopped                           | salt and white pepper to taste                        |
| 1 cup dry white wine                                 | slivers of truffle (optional)                         |

Pound each salmon piece between sheets of waxed paper to an even 1/4 inch thickness. On each of 4 salmon slices, place 4 pieces of scallops. Top with 4 remaining salmon slices. Grease square pan with 2 T of butter. Sprinkle shallots over pan and cover with fish. Spread 2 T of butter on top of fish. Add wine, then cover fish with waxed paper greased with 2 T of butter for 15 to 20 minutes at 350 degrees. Remove poached fish from pan and keep warm. Pour pan liquid and champagne into a saucepan and reduce by half over medium heat. Strain stock. Add cream, remaining butter, thyme, salt, and pepper. For serving, pour some sauce onto a warmed plate. Place fish in center and garnish with truffles. Serves 4.



**CHILLED HERB GRILLED FISH STEAKS**

|                                  |                               |
|----------------------------------|-------------------------------|
| 1 cup olive oil                  | 1/2 teaspoon celery salt      |
| 1/4 cup lemon juice              | 1/2 teaspoon garlic salt      |
| 2 T crushed basil                | 6-8 oz. fish steaks, 1" thick |
| 1 T crushed oregano or marjoram  | (halibut, salmon, lake trout, |
| 1 T crushed bay leaves           | tuna, shark, or swordfish)    |
| 1 teaspoon freshly ground pepper |                               |

In a bowl combine oil, lemon juice, basil, oregano, bay leaves, pepper and salts. Add fish, turning to coat both sides, and refrigerate at least 3 hours, turning occasionally. When ready to cook, place grill 6 inches over glowing coals and grill about 5 to 6 minutes per side, basting with remaining marinade. Remove to shallow pan and refrigerate until needed. Sprinkle with minced parsley before serving. Serves 6.

Jane Armstrong, Museum Friend

**FISH 96****SALMON COULIBIAC**

|                                       |                                     |
|---------------------------------------|-------------------------------------|
| Brioche paste                         | 4 hard boiled eggs, sliced or diced |
| 1 1/2 lbs salmon in long thin fillets | 4 oz chopped mushrooms              |
| salt and paprika to taste             | 8 oz semolina                       |
| 3 oz dry white wine                   | 2 oz concentrated beef stock and    |
| 1 lemon                               | 1 quart water                       |
| 1 T chopped shallots and chives       | breadcrumbs                         |
| 2 T chopped fennel and parsley        | 1 jumbo egg                         |
|                                       | 4 oz clarified butter               |

Season salmon with salt and paprika and cook in buttered baking dish with wine and juice of lemon. Cook shallots and chives in butter until soft. Add fennel and parsley. Empty onto plate and when cold, add eggs, and mushrooms that have been cooked in butter. Cook semolina in stock, then spread on a platter and dry it. Then strain through a sieve. Roll the paste into a ball, then roll out into an oblong, about 1/4" thick, 11/2" long, and 1" wide. Place on a floured cloth, and spread layers of salmon fillets, herb mixture and semolina, taking care to spread these layers in the center of the paste leaving a border of paste around the mixture about 3" wide. Fold the paste over the filling and join edges with beaten egg. Put the coulubiatic on a buttered baking sheet with joined edges down and let it set for 30 minutes in a warm place. Brush with beaten egg, sprinkle with bread crumbs, cut a small gash on top, and put into a hot oven, 450 degrees for 15-20 minutes. Arrange on a long platter and serve with a sauceboat of melted butter. Serves 15 to 18 people.

**Brioche Dough**

|                                   |                               |
|-----------------------------------|-------------------------------|
| 2 envelopes active dry yeast      | 1 teaspoon salt               |
| 1/3 cup warm water (110 to 115°F) | 2 large eggs                  |
| 2 T sugar                         | 3/4 cup (1 1/2 sticks) butter |
| 3 1/2 cups unbleached flour       |                               |

Soften yeast in warm water with 1 teaspoon of sugar. Stir in 3/4 cup flour, cover and let rise in a warm place for 1 hour or until doubled in bulk. Mix remaining flour, sugar and salt. Add butter, cutting in until particles are pea-size. Blend in eggs. Add yeast-flour mixture. Mix well. Dough will be very sticky. Knead on floured board until smooth and satiny or beat the dough for 9 minutes in a heavy mixer. Cover and let rise double.

Mary Jo Khuri, Museum Docent

**BEEF 98****JAN'S FLANK STEAK**

1-2 lb ready to broil flank steak trimmed

**Marinade:**

|                                  |                    |
|----------------------------------|--------------------|
| 3 T minced shallots or scallions | 1/2 teaspoon thyme |
| 1 1/2 T soy sauce                | big pinch pepper   |
| 2 T olive oil                    | juice of 1/2 lemon |

Mix marinade ingredients. Lay flank steak in bottom of broiling pan and spread with half of marinade. Turn steak and spread with remainder. Cover with waxed paper and leave for at least 20 minutes. Broiling will only take 5-6 minutes in all. Set steak as close as possible under hot broiler and leave for 3 minutes. Turn and broil the other side for 2-3 minutes. Should be rosy rare. Slice at a sharp angle. Serves 4.

Janet Jentes, Museum Docent

**BEEF, MUSHROOM, AND AVOCADO DELUXE**

|                                  |                                    |
|----------------------------------|------------------------------------|
| 3 avocados, peeled and sliced    | 1/2 cup wine vinegar               |
| 3 lbs rare roast beef or steak   | 2 teaspoons Dijon mustard          |
| 1 large red onion, thinly sliced | 1 teaspoon salt                    |
| 1/2 lb mushrooms, thinly sliced  | 1/2 teaspoon freshly ground pepper |
| 1/2 cup salad oil                |                                    |
| 1/4 cup olive oil                | 1 cup chopped parsley.             |

Slice cooked beef very thinly and layer with avocado, onion and mushrooms in serving dish. Blend remaining ingredients (except parsley) and pour over beef. Marinate at least 3 hours. Sprinkle with parsley. Serves 8. Yummy picnic.

Sara Schram, Museum Docent

**ELEGANT STUFFED TENDERLOIN OF BEEF**

|                                 |                             |
|---------------------------------|-----------------------------|
| 3 large onions, sliced          | 1/2 cup chopped mushrooms   |
| 6 T olive oil                   | freshly ground black pepper |
| 4 T butter                      | salt                        |
| 2 cloves garlic, minced         | 1 teaspoon thyme            |
| 18 pitted black olives, chopped | 2 egg yolks, beaten         |
| 1/2 cup chopped cooked ham      | 2 T chopped parsley         |
|                                 | 1 tenderloin, about 7 lbs   |

Saute onions in oil and butter until just limp, then add garlic, olives, ham, 1 teaspoon pepper, thyme, and 1 teaspoon salt, and cook until well blended. Stir in beaten egg yolks and parsley and cook for about 3 minutes. Cut fillet not quite through in rather thickish slices, and spoon stuffing between slices. Run a needle and string through middle of the fillet, or tie it securely. Place on a rack, brush with oil or butter, and roast in a 300 degree oven for about 50 minutes or until internal temperature is about 125 degrees. Let rest for 10 minutes. Salt lightly, and place on a hot platter with a garnish of perfect sprigs of watercress and tiny glazed carrots. Serve with Bordelaise sauce and tiny buttered new potatoes. Serves 12.

Anne Antrobus, Museum Friend

**BEEF 100****COLD TENDERLOIN OF BEEF WITH SOUR CREAM SAUCE**

|                          |                             |
|--------------------------|-----------------------------|
| 1 carrot, chopped        | 4 T butter                  |
| 1 stalk celery, chopped  | 3 lb fillet of beef         |
| 1 medium onion, chopped  | salt and pepper             |
| <b>Sour Cream Sauce:</b> |                             |
| 1/2 lb bacon, chopped    | 1 T chopped chives          |
| 1 T oil                  | salt, white pepper to taste |
| 1 clove garlic           | watercress                  |
| 1 cup sour cream         | cherry tomatoes             |
| 1 T grated onion         |                             |

In roasting pan just large enough to hold beef, saute carrot, celery, and onion in 2 T butter for 10 minutes. Add beef, seasoning with salt and pepper, and dot with remaining butter. Roast beef in 500 degree oven for 20-25 minutes (for rare). Cool in pan 1 hour. Place fillet on serving platter, strain and reserve pan juices (about 1 1/2 T). **Sauce:** cook bacon with garlic in oil until bacon is crisp. Drain on paper towel. In bowl combine sour cream, reserved pan juices, onion, chives, drained bacon and garlic, salt and white pepper. Cut a 1 1/2" wedge along the length of the fillet and remove it. Fill cavity with sauce (serve excess in bowl) and cut beef into 1/2" slices. Replace wedge on top of filling and garnish with watercress and tomatoes. Serves 6.

Anne Blomstrom, Museum Docent

**RUMP ROAST BRAISED IN WINE WITH VEGETABLES**

3 lb rolled rump roast  
 flour for dredging  
 1/4 cup butter  
 1/2 cup chopped onion  
 1/2 cup of chopped leeks  
 1/2 cup chopped carrots  
 1 clove crushed garlic  
 2 cups dry red wine

1 bay leaf  
 1/4 teaspoon marjoram  
 1/2 teaspoon thyme  
 8 crushed peppercorns  
 2 T warmed cognac or brandy  
 2 cups coarse cut potatoes  
 2 cups coarse cut carrots  
 1 cup of white onions

Preheat oven to 325 degrees. Dredge roast with flour. In a Dutch oven heat the butter, add the meat and brown on all sides. Remove meat and set aside. Add onions, leeks, carrots, along with garlic and saute until browned. Place mix on top of vegetables. Add wine and seasonings. Flame with cognac. Cover and bake for about 4 hours. Add more wine if necessary to keep the sauce constant. Remove the meat and strain the sauce. Return beef to the Dutch oven, pour sauce over it and add the coarse cut vegetables and white onions. Cover and cook for about 30 minutes until the vegetables are tender.

Harold B. Dunkel, Museum Docent

**BEEF 102****BRISKET BON APPETIT**

8 lbs brisket  
 2 onions coarsely chopped  
 2 cloves garlic, crushed  
 2 pkgs onion soup mix  
 1 bottle chili sauce

1 can beer  
 1 T Worcestershire sauce  
 3 slices corn rye bread  
 8 carrots

Preheat oven to 350 degrees. Rub brisket with garlic and place on bed of onions in roasting pan with tight lid. Over brisket, place in the following order: fresh ground pepper, Worcestershire, onion soup, chili sauce and beer. Lay carrots in pan around brisket. Tear bread into small pieces and tuck under brisket. Cover and place in oven. After 45 minutes, reduce oven to 275 and braise another 2 hours. Once during braising time check to see that bread is covered. For **gravy**: puree bread, 1/2 onions and 2 cups liquid and blend in blender.

Joan Rosenberg, Museum Docent

**BRISKET WITH PRUNES AND SWEET POTATOES**

1 lb pitted prunes (washed in boiling water)  
 5 lbs brisket of beef

1/2 cup brown sugar  
 6 medium sized sweet potatoes  
 2 T lemon juice

Cover brisket and prunes with water and simmer for 1 hour. Cut potatoes in eighths, place in bottom of casserole. Cover with prunes, sugar and lemon juice. Bake in 350 degree oven until tender--about 2 hours (add boiling water if necessary).

Cissy Haas, Museum Docent

**BARBEQUED LONDON BROIL ON BUNS**

3 lbs beef sirloin  
1 cup catsup  
1 1/2 cups water  
2 T Worcestershire sauce  
3 T oil

1 minced garlic clove  
1 teaspoon Lawry's salt  
1/4 teaspoon pepper  
1 teaspoon onion powder

**Bleu Cheese Butter:**

1/4 lb bleu cheese  
1/2 cup butter or margarine  
1/2 garlic clove  
2 T mustard  
1/2 teaspoon salt and pepper

**Pickled Onions:**

4 Bermuda onions, thinly sliced  
1 cup vinegar  
1 cup water  
1/2 cup sugar  
1/2 teaspoon salt  
1/2 teaspoon pepper

Mix together in medium bowl, catsup, water, Worcestershire, oil, garlic clove, Lawry's, pepper, and onion powder for meat marinade. Marinate meat for several hours. To prepare pickled onions, separate rings, and cover with boiling water. Mix together vinegar, water, sugar, salt, and pepper. Drain onions and pour this mix over onions. Chill. Broil meat and baste with bleu cheese butter until done. Assemble with pickled onions and serve on hard rolls.

Mrs. John N. Knapp, Museum Friend

**BEEF 104****BEEF WELLINGTON** (Individual Portions)

beef fillet, well trimmed  
salt and pepper  
vegetable oil

liverwurst  
lean beef, finely ground  
unsweetened pie crust dough

Cut fillet into 5 oz slices and sprinkle with salt and pepper. Brush with thin coating of oil. Sear steaks for 10 seconds on each side and chill. To one portion of liverwurst, add 2 portions of finely ground lean beef, season with salt and pepper. Place 1 T of beef-pate mixture on each fillet. Chill. Roll pie crust dough to 1/8 inch thickness, cut into a rectangle about 9 X 5 inches and brush with beaten whole egg. Enclose pate topped steak in dough, trim edge around base. Cook in a 450 degree oven on a cookie sheet. After 5 minutes of baking, brush with beaten egg. Total baking time: rare, 10 minutes; medium-rare, 12 minutes; medium, 15 minutes. Serve with burgundy sauce.

**Burgundy Sauce:**

2 T butter  
1 chopped shallot  
1 garlic clove, chopped  
1 onion slice  
2 carrot slices  
parsley sprig  
6 whole black peppercorns

1 whole clove  
1 bay leaf  
2 T flour  
1 can beef broth (10 oz)  
1/4 teaspoon salt  
1/3 cup burgundy  
1 T finely chopped parsley

Heat butter, add vegetables, peppercorns, clove and bay leaf. Saute until onion is golden. Remove from heat, add flour stirring until smooth. Cook over low heat stirring until flour is browned (5 minutes) and remove from heat. Gradually add broth over medium heat. Bring to boil, stir and reduce heat. Simmer 10 minutes, strain and discard vegetables. Add salt and pepper, wine and parsley. Reheat slowly. (I add 2-3 T sugar and 1/2 cup currants).

Anne Blomstrom, Museum Docent

**BEEF 105****BEEF STROGANOFF**

|   |                                     |
|---|-------------------------------------|
| 1 1/2 lb well trimmed fillet, cut in strips | 3/4 cup dry sherry                  |
| 2-3 cups sliced mushrooms                   | 2 T cornstarch                      |
| 1 bunch thinly sliced green onions          | 1 can (10 1/2 oz) beef broth        |
| 3 to 4 T butter                             | 1/2 teaspoon salt (pepper to taste) |
| 1/4 bay leaf                                | 1 cup sour cream                    |
|   | 1 T finely chopped parsley          |

Saute mushrooms, green onion in butter. Add bay leaf and sherry. Boil for 5 minutes until wine is reduced in volume to about 1/2. Remove bay leaf. Stir cornstarch into a little of the broth. Turn remaining broth into mushrooms, add cornstarch mixture and cook and stir until sauce boils thoroughly and thickens. Add salt and pepper just before serving. Just before serving reheat sauce without boiling. Stir in sour cream and parsley and add steak strips, sauteed just rare, and heat but do not boil. Serve as soon as steak is thoroughly heated. The sauce can be made a day ahead of time (refrigerate). The meat can also be broiled the night before and refrigerated. You can substitute meatballs for the steak and serve it in a chafing dish. Makes about 4-6 servings.

Stephen K. Ritzel, Museum Docent

**BEEF 106****BEEF WITH BROCCOLI**

|  |                                |
|--|--------------------------------|
| 1 cup lean tenderloin or flank steak, sliced into strips                     | 1 T cornstarch mixed with      |
| 2 T oil  | 1 T light soy sauce            |
| 1/4 teaspoon salt  | 1 can bamboo shoots, drained   |
| 1 clove garlic, chopped  | 1 can water chestnuts, drained |
| 2 cups broccoli, sliced (or green pepper, eggplant, mushrooms and asparagus) | 1/2 teaspoon salt              |
|  | 2/3 cup beef stock             |

Toss beef with soy-cornstarch mixture. Stir fry salt and garlic in oil. Add beef. Stir fry and remove from wok. Bring vegetables to a boil with stock. Cover, reduce heat, and cook 4 minutes. Return meat to wok, cover and cook briefly to warm. Serves 6. Serve with rice.

Mary Beth Berkoff, Museum Friend

**BEEF TERIYAKI**

|                                 |  |
|---------------------------------|--|
| 1 T finely chopped fresh ginger | 2 T sugar                                    |
| or 2 teaspoons ground           | 1/2 cup soy sauce                            |
| 2 cloves garlic, chopped        | 1/4 cup water                                |
| 1 medium onion, chopped         | 2 lb sirloin steak, cut into 1/4 inch strips |

Combine marinade and pour over steak. Refrigerate over night. Bring to room temperature and broil or grill 3-5 minutes on each side. Serves 4.

Setsuko Sugie, Museum Friend



**BEEF BURGUNDY**

|                                     |                                    |
|-------------------------------------|------------------------------------|
| 1/4 lb salt pork or bacon, blanched | 1 teaspoon oregano                 |
| 1 clove garlic, chopped             | 1 teaspoon Worcestershire sauce    |
| 1 large onion, sliced thin          | 12 small white onions              |
| 2 lbs sirloin, cut into cubes       | 1 small can water chestnuts,       |
| 1 cup bouillon                      | drained and sliced thin            |
| 1 cup red wine                      | salt, pepper, and flour            |
|                                     | 3 large potatoes, peeled and diced |

Saute salt pork in skillet until crisp. Add garlic and sliced onions and saute. Transfer pork, onion and garlic to casserole. Dust beef with flour and brown on all sides in pork drippings. Drain and put in casserole with bouillon, wine, Worcestershire sauce and oregano. Cover and bake in 350 degree oven for 1 1/2 hours. Remove from oven, add potatoes, onions, and water chestnuts, salt and pepper and bake 45 minutes longer. Everything can be done a day before except for adding potatoes, water chestnuts and baking last 45 minutes. Skim fat. Serves 4.

Evelyn Dyba, Museum Docent

**BEEF ROLLS**

|                        |                               |
|------------------------|-------------------------------|
| 2 lbs sirloin steak    | 1/4 lb fresh Parmesan, grated |
| 1/2 lb Italian sausage | 1 cup bread crumbs            |
| 1 onion                | 2 whole eggs                  |
| 1 stalk celery         |                               |

Cut sirloin into thin steaks and pound flat. Dice onion and celery and mix with sausage, grated cheese, bread crumbs and eggs. Roll steaks around the stuffing. Saute in oil. When brown, bake for five minutes in a 350 degree oven for 5 minutes covered with homemade tomato sauce. Serves 6.

Joan Rosenberg, Museum Docent

**BEEF 108****REINDEER BEEF TORN**

|                                 |                       |
|---------------------------------|-----------------------|
| 8 1/2 inch boneless ribeye      | 2 T olive oil         |
| 8 bacon slices                  | 1/2 teaspoon thyme    |
| 4 Swiss cheese slices           | big pinch pepper      |
| 3 T minced shallot or scallions | juice of half a lemon |
| 1 1/2 T soy sauce               |                       |

Use venison or good beef if you find yourself fresh out of reindeer. We make this with slices from the ribeye of beef. Partially cook strips of bacon. Drain on paper toweling. Sandwich a layer of thin sliced Swiss cheese and bacon slices between two 1/2 inch thick slices of reindeer, venison or beef. We often substitute top quality ground beef made into very flat 1/3 pound patties and marinate the stuffed "Reindeer burgers" in the sauce. Clamp the assemblies in a folding wire grill and barbecue, turning to cook both sides. A barbecue idea from Scandinavia.

The Bruce Blomstrom Family

**BOEUF BOURGUIGNON**

|                                     |                                |
|-------------------------------------|--------------------------------|
| 3 lbs beef sirloin, cut in 1" cubes | 2 cups quartered mushroom caps |
| 2 cups red burgundy wine            | 1/4 cup chopped shallots       |
| 1/2 cup butter                      | 1 T flour                      |

Melt 6 T butter in deep casserole. Add beef cubes, cover and braise in oven (400 degrees) for 20 minutes. Meanwhile saute mushrooms and shallots in remaining butter. Stir in flour. Add burgundy, mix well. Pour over beef, cover and return to oven for 30-60 minutes.

Cissy Haas, Museum Docent



**PEPPER STEAK**

|                                |                   |
|--------------------------------|-------------------|
| 2 lbs sirloin steak            | 2 T melted butter |
| salt to taste                  | 1/3 cup brandy    |
| 1 T black peppercorns, crushed |                   |

Cut steak into 4 servings. Rub salt lightly into both sides of meat. Dip meat into crushed pepper, pressing pepper into both sides with hand. Fry steaks in skillet in 1 T melted butter to desired doneness, turning to brown both sides. Transfer steaks to a hot platter and keep hot. Add remaining butter, brandy and salt to skillet; simmer stirring 3 minutes. Pour over steak. Serves 4.

**STEAK DIANE**

|                            |                                  |
|----------------------------|----------------------------------|
| 2 T-bone steaks, 8 oz each | 2 T unmelted butter              |
| salt and pepper            | 1/2 lemon                        |
| 2 T clarified butter       | 1/2 teaspoon Dijon mustard       |
| 1 oz cognac                | 1 T minced chives                |
| 1/2 oz dry sherry          | 2 teaspoons minced parsley       |
|                            | 2 teaspoons Worcestershire sauce |

Sprinkle steaks with salt and pepper. Saute in butter until steaks are light brown on both sides. Add cognac and sherry; set ablaze. When blaze subsides, remove steaks to warm plates or platter. Do not pour off liquid in pan. Add unmelted butter to pan. Squeeze lemon juice into pan. Add mustard, chives, parsley and Worcestershire sauce. Stir well. Heat sauce to bubbling and spoon over steaks.

Mary Jo Khuri, Museum Docent

**BEEF 110****MOUSSAKA—CHICAGO HOUSE AT LUXOR**

|                         |                          |
|-------------------------|--------------------------|
| 1 medium size eggplant  | 1/4 cup cooking oil      |
| 1/2 lb ground beef      | 1/2 cup meat stock       |
| 1 medium sized onion    | 1 teaspoon dried parsley |
| 1-6 oz can tomato paste | pepper and salt to taste |
| 1/2 cup raisins         |                          |

Cut eggplant into half inch slices and peel. Salt lightly on each side, lay on a large tray, cover with plastic sheet, and let stand for about 2 hours. Blot up moisture between paper towels. Brush slices with oil and saute until brown and soft. Dice onion and saute in one T oil until soft and golden brown. Add ground meat and continue sauteing, stirring until meat is brown. Mix tomato paste in 3/4 cup of water, add raisins, meat stock, parsley, and any remaining oil and add to meat mixture and stir. Put one layer of eggplant in baking dish, cover with mixture, add another layer of eggplant and cover, and continue until all eggplant is used. Add any remaining mixture. Bake in 350 degree oven for an hour, covering with lid set askew. Serve with rice. The leftover moussaka keeps well and when reheated is even better than at first.

Myrtle K. Nims, Museum Friend

**LINDA'S SPANISH CHOWDER**

|                              |                                 |
|------------------------------|---------------------------------|
| 2 lbs lean ground beef       | 2 chopped green peppers         |
| 6 medium size onions, sliced | 4 stalks celery, finely chopped |
| 2 quarts canned tomatoes     | 1 teaspoon thyme                |
| 1/2 cup seedless raisins     | 2 T salt                        |
| 1 stick cinnamon             | 1-15 oz can kidney beans        |

Brown meat in large heavy pot. Then add onions, tomatoes, cinnamon stick and raisins. Simmer over low fire for 1/2 hour. Then add seasonings, chopped celery and chopped green peppers and simmer additional 30-45 minutes. Add drained can of kidney beans, cook additional 15 minutes. Then it is ready to serve over cooked rice. Serves 12-14 and freezes well. I sometimes add a package of frozen corn. This recipe has been used for many years in the field.

Linda S. Braidwood, Associate

**LO-CAL CHILI**

|                               |                              |
|-------------------------------|------------------------------|
| 1 lb lean ground beef         | 1 teaspoon oregano           |
| 1/2 cup chopped onion         | 1/4 teaspoon garlic powder   |
| 1/2 cup chopped green pepper  | 1/8 teaspoon black pepper    |
| 4 cups fresh sliced mushrooms | 12 oz Contadina tomato paste |
| 1 T chili powder              | 4 1/2 cups water             |
| 1 T dry parsley               |                              |

Brown beef in pan. Drain in colander to remove all fat. Add chopped vegetables to pot, cook until soft (no added liquid necessary). Add ground beef, spices, and tomato paste and water. Simmer until thickened. Yield: 8 servings.

Mrs. Gary Comer, Museum Friend

**BEEF 112****BOBOTIE (South African Meatloaf)**

|                                |  |
|--------------------------------|--|
| 2 large onions, finely chopped | 1 teaspoon salt                          |
| 2 large cloves garlic, crushed | 1/2 teaspoon freshly ground black pepper |
| 2 T oil                        | 1/2 teaspoon turmeric                    |
| 1 T curry powder               | juice of 1 lemon                         |
| 1 slice day-old bread          | 3 T chopped mango chutney                |
| 1 cup milk                     | 12 blanced almonds, chopped              |
| 2 eggs                         | 1/2 cup seedless raisins                 |
| 1 T sugar                      | 2 lbs minced lamb or beef                |
| 4 pieces lemon rind            |  |

Brown onions and garlic lightly in the oil and add curry powder. Cook gently for about 2 minutes. Meanwhile soak bread in milk and squeeze dry, saving milk. In a large mixing bowl, add onion mixture to the bread plus all the remaining ingredients except 1 egg. Mix well. Pack into buttered baking dish. Bake at 350 degrees for 1 hour. Beat remaining egg with a little of saved milk and pour over top. Bake further 15 to 20 minutes until custard is set and the top a golden brown. Serve with rice and stewed apricots. (Lemon leaves should be added if you have a lemon tree.)

Norma van der Meulen, Suq Docent

**BEEF 113****MEAT PATE EN CROUTE**

|                                    |                                     |
|------------------------------------|-------------------------------------|
| 1 1/2 lb ground sirloin            | dash paprika and dry mustard        |
| 3 egg yolks                        | 3/4 lb tomatoes, peeled, seeded     |
| 1 large onion, grated              | and chopped                         |
| 1 garlic clove, crushed            | 3/4 lb gouda cheese, finely chopped |
| 1 teaspoon salt                    | 1/2 cup chopped parsley             |
| 3/4 teaspoon freshly ground pepper | 1 lb puff pastry                    |

Roll pastry into two 12 inch squares. Mix meat, 2 yolks, onion, garlic and seasonings. Form into 2 loaves. Lay a loaf on each pastry square, top with tomatoes and cheese and fold pastry around meat. Brush with 1 yolk mixed with 1 T cream. Wet baking sheet with cold water, place loaf on sheet and bake for 45 minutes at 400 degrees.

Helle Mueller, Museum Friend

**GRANDPA'S SWEDISH MEATBALLS**

|                                 |                     |
|---------------------------------|---------------------|
| 1 1/2 lb ground beef, very lean | 1 egg               |
| 1/2 lb lean pork, ground        | 1/4 cup milk        |
| 1/2 cup fine dry bread crumbs   | 1 teaspoon salt     |
| 1 small onion, grated           | 1/2 teaspoon pepper |
|                                 | dash dried dill     |

Mix ingredients with hands and form into one inch balls. Saute in butter. Keep warm while preparing gravy. Stir 2 T flour into drippings and scrape up brown bits. Cook 2 minutes. Add 1-2 cups potato water. Season with salt, pepper and dash dried dill.

Jeff Blomstrom, Museum Friend

**BEEF 114****MEATBALL SOUP**

|                              |                           |
|------------------------------|---------------------------|
| 3/4 lb ground beef           | 1/8 teaspoon black pepper |
| 1 small clove garlic, minced | 2 eggs                    |
| few sprigs parley, chopped   | flour                     |
| 1/4 teaspoon marjoram        | 2 beef bouillon cubes     |
| 1/4 teaspoon basil           | 4 cups water              |
| 1/4 teaspoon onion salt      | 1 cup canned tomatoes     |
| 1 1/2 teaspoons salt         | 1 small bay leaf          |
|                              | 2 T uncooked rice         |

Mix first 6 ingredients, plus 1/2 teaspoon salt, pepper and 1 egg. Shape into approximately 32 tiny balls; dredge with flour. Heat bouillon cubes, water, canned tomatoes, 1 teaspoon salt, and bay leaf to slow boil in pot. Add meat balls and rice. Cover and simmer 45-50 minutes. Just before serving, beat remaining egg slightly and stir into simmering soup. Makes 4 servings. Can be frozen.

Leonard Byman, Suq Docent

**TERIYAKI SAUCE**

|                                   |                             |
|-----------------------------------|-----------------------------|
| 3/4 cup soy sauce                 | 1 clove garlic, crushed     |
| 1 T (or more) sake, vodka, or gin | 1/2 teaspoon MSG (optional) |
| 1/2 cup sugar                     | 1 T sesame oil              |
| 1 teaspoon grated ginger          |                             |

Marinate sliced beef or chicken and grill, basting with sauce.

Robert Berkoff, Museum Friend

**MEAT LOAF GRANDE LUXE**

|                                      |                             |
|--------------------------------------|-----------------------------|
| 2 cloves garlic                      | 1 cup chopped onions        |
| 2 T vegetable oil                    | 4 chopped shallots          |
| 2 slices rye bread with seeds        | 3/4 lb mushrooms, sliced    |
| 3 eggs                               | 1 cup grated Swiss cheese   |
| 1 teaspoon salt; 1/2 teaspoon pepper | 1 1/2 lb lean chuck, ground |
| 1 T Worcestershire sauce             | 4 T butter, melted          |
| 3 T fresh dill, minced               | 2 1/2 T cornstarch          |

Crush garlic into loaf pan and add oil. Stir over low heat 3-4 minutes. Cool. Soak bread in warm water 3 minutes. Drain excess water and squash bread. Beat eggs with salt, pepper and Worcestershire; stir in cheese, mushrooms, dill, bread, onions. Mix melted butter and cornstarch and add to above mixture. Stir over very low heat about 5 minutes until slightly thickened. Remove from heat and add chopped meat, mixing well. Spoon mixture into buttered loaf pan and place over medium heat briefly to brown meat on all sides. Bake at 375 for 1 hour. Cool 10 minutes. Invert meat loaf onto serving platter. Serves 6-8.

Ted Klein, Museum Friend

**BEEF 116****PENNY'S LASAGNE**

|                         |                                 |
|-------------------------|---------------------------------|
| 28 oz can tomato sauce  | 1 1/2 lb hot Italian sausage    |
| 12 oz tomato paste      | 8 oz cream cheese, firm         |
| 4 tomatoes              | 1 lb spinach                    |
| 1 T thyme               | 12 oz Mozzarella cheese, grated |
| 2 T basil               | 12 oz Parmesan cheese, grated   |
| 1 T crushed fennel seed | 1 lb large lasagne noodles      |
| 8 cloves garlic, cut up | 1/4 cup melted butter           |

Combine first 7 ingredients and simmer for 2 hours. Crumble sausage and cook. Slice cream cheese very thinly. Blanch spinach and drain. Cook lasagne noodles, drain. Add melted butter and garlic to noodles. Assemble in this order: noodles, meat, sauce, spinach, cream cheese, Mozzarella, Parmesan. Repeat 3 times. In the last layer, omit spinach and cream chesse. Bake at 350 degrees for 30 minutes. Serves 6.

Dr. Clyde McAuley, Museum Friend

**SETTS SLOPPY JOES**

|                                     |                      |
|-------------------------------------|----------------------|
| 1 lb lean ground beef               | 1/4 teaspoon paprika |
| 1 onion, sliced                     | 1/4 teaspoon pepper  |
| 1 large green pepper, chopped       | 1/2 cup catsup       |
| 28 oz can Italian tomatoes, chopped | 1/2 cup chili sauce  |
| 1/2 teaspoon salt                   |                      |

Brown beef, add onion and green pepper and cook until tender. Add remaining ingredients, cover and simmer 45 minutes. Serve over toasted rolls, open faced. Serves 4.

Kristin Blomstrom, Museum Friend

**GERMAN CABBAGE ROLLS**

|                    |                        |
|--------------------|------------------------|
| 1 large cabbage    | 1/2 cup chopped onion  |
| 3 slices bacon     | 1 clove garlic, minced |
| 2 T butter         | 1/2 T salt             |
| 1/2 lb ground beef | 1/4 teaspoon pepper    |
| 1/2 lb ground pork | dash thyme and paprika |
| 1 egg              | 1-10 oz can beef broth |
|                    | 1-2 T tomato paste     |

Boil whole cabbage for 10 minutes. Drain and cool. Separate leaves. Mix meat, egg, onion, garlic and seasonings. Place about 1/4 cup on each leaf, roll and secure with toothpicks. Fry bacon, brown rolls (add butter if necessary), add stock and simmer 1/2 hour. To make **sauce**: stir in tomato paste to taste and bring to a boil. Thicken with 1-2 teaspoons cornstarch. Serve with mashed potatoes. Serves 6.

Gisela Juelicher, Museum Friend

**GALE'S RECIPE FOR CHILI**

|                             |                     |
|-----------------------------|---------------------|
| 2 lbs lean ground beef      | 3/4 oz chili powder |
| 1 lb can kidney beans       | 1 teaspoon salt     |
| 1 16 oz can stewed tomatoes | 6 oz tomato juice   |
| 1 large onion, diced        | 6 oz tomato paste   |
| 1 green pepper, diced       |                     |

Spray stewing pan with nonstick vegetable oil. Add ground beef and brown at high temperature, reduce heat to medium. Drain and add kidney beans, stewed tomatoes, onions, and half of the green pepper. Add chili powder, salt, tomato juice, and tomato paste. Stir well and lower heat. Simmer for one hour. When serving, sprinkle top with other half of green pepper.

Gaylord Freeman, Museum Friend

**VEAL 118****VEAL MARENGO**

|                               |                              |
|-------------------------------|------------------------------|
| 2 1/2 lbs shoulder of veal    | bouillon                     |
| salt and pepper to taste      | 2 stalks of parsley          |
| 2 T butter                    | 1 large ripe tomato, chopped |
| 2 T olive oil                 | 24 small white onions        |
| 1 small clove garlic, crushed | 1/2 lbs mushrooms            |
| 1/3 cup dry white wine        | 16 toast points              |
|                               | chopped parsley              |

Cut meat into 2 inch pieces. Sprinkle with salt and pepper and brown in a Dutch oven in butter and oil. Sprinkle with flour; stir and cook until flour has browned. Add garlic and wine and cook until most of the wine has evaporated. Pour in enough bouillon to barely cover the meat. Add parsley, cover and cook in a preheated slow oven 325 degrees for 1 hour. Mix tomato with a little oil. Cook onions in a little bouillon until tender. Transfer meat to a clean casserole, strain gravy over meat and add tomatoes, onions, and raw mushrooms. Put covered casserole in oven and cook 30 minutes. Transfer contents of casserole to a serving dish and garnish with toast points and chopped parsley. Makes 8 servings.



**VIENNESE VEAL GOULASH**

|                                  |                           |
|----------------------------------|---------------------------|
| 4 lbs veal shoulder, cubed       | 1/2 cup butter            |
| 4 teaspoons salt                 | 1/2 cup tomato sauce      |
| 4 teaspoons paprika              | 4 fresh tomatoes, chopped |
| 8 small onions, chopped (3 cups) | 4 T sour cream            |

Sprinkle veal with salt and paprika. Let stand while preparing onions. In heavy pan cook onions in butter. Add veal. Stir and cook until meat loses redness. Reduce heat, add tomato sauce and tomatoes. Cover and simmer until tender, about 1 1/2 hours; will be very liquid, so pour off excess. Add room temperature sour cream (to prevent curdling). Cook over low heat until blended. Serve with green noodles, Parmesan. Serves 8.

Gloria Orwin, Museum Docent

**VEAL SCALLOPINE WITH LEMON**

|                         |                    |
|-------------------------|--------------------|
| 1 1/2 lbs veal scallops | salt and pepper    |
| 3 lemons                | 1/4 cup white wine |
| 1 cup flour             | parsley            |

Trim skin and white membranes from 2 lemons and slice thinly. Dust the veal with seasoned flour. Melt 1/4 cup butter in skillet and add 1/4 cup olive oil. Brown the veal over high heat until golden brown on both sides. Add wine and 2 T lemon juice. Simmer 3 or 4 minutes longer. Arrange veal, alternating with lemon slices. Garnish with a scalloped lemon sprinkled with parsley.

Bernard Verin, Museum Friend

**VEAL 120****VEAL ROAST**

|                   |   |
|-------------------|---|
| 1 veal rump roast | 1/4 cup chopped dill (or 2 T dill seed) |
| 1 pint sour cream |   |
| 1 pkg onion soup  | salt and pepper to taste                |

In hot Dutch oven, melt butter, brown veal on all sides. Simmer covered for 2 hours. Add sour cream blended with one package onion soup and dill, salt and pepper. Simmer until tender (1/2 to 1 hour).

Bud and Cissy Haas, Museum Docents

**SAUTEED VEAL SCALLOPS WITH LEMON SAUCE**

|                        |                                    |
|------------------------|------------------------------------|
| 2 1/2 lb veal scallops | 1/2 teaspoon pepper                |
| 2/3 cup flour          | 1/4 cup unsalted butter            |
| 1-2 teaspoons salt     | 1/4 cup good quality vegetable oil |

Flatten veal. Combine flour, salt and pepper in a bag. Shake veal in the bag to coat evenly. Heat the oil and butter in a skillet over medium-high heat. Cook until lightly browned (1/2 minute) on one side, then turn and brown the other side. (They should be completely cooked in 1 minute.) Transfer to warmed platter. Drain skillet.

**Lemon Sauce:**

|                                       |                          |
|---------------------------------------|--------------------------|
| 1/2 cup unsalted butter               | 10 T fresh lemon juice   |
| 1 teaspoon dried tarragon (2 T fresh) | 1/2 cup parsley, chopped |

Deglaze skillet, off the heat, with lemon juice. Stir in butter, tarragon and parsley. Heat gently. Add veal, cover and heat quickly. Garnish with lemon wedges and more parsley. Serves 6—very quick and very easy.

Marcia Stevens, Museum Friend

**STUFFED VEAL WITH MOREL HERB SAUCE**

|                         |                       |
|-------------------------|-----------------------|
| 5 lb boneless veal loin | 2 T olive oil         |
| 1 oz Swiss morels (20)  | salt and black pepper |
|                         | 1 cup chicken broth   |

Soak morels 1/2 hour in warm water and rinse several times so no sand remains. Press 5 morels into center of roast. Rub veal with oil and salt and pepper and brown in oven at 325 degrees for 15 minutes. Pour chicken broth into pan. Continue roasting for 2 hours. Reserve pan juices.

|                           |                       |
|---------------------------|-----------------------|
| <b>Morel Herb Sauce:</b>  | 3 cups whipping cream |
| 1/2 cup cognac            | pan juices            |
| 2 T fresh rosemary leaves | 1 teaspoon salt       |
| 1/4 cup unsalted butter   | 1/4 teaspoon pepper   |

Combine cognac and rosemary. Let sit 15 minutes. Melt butter. Heat cognac and add to butter and flame carefully. Add cream gradually. Stir over heat, reducing sauce by two-thirds. Add soaked morels. Skim fat from roasting pan. Stir in cream mixture. Season to taste. Serves 8.

Mrs. Thomas James, Museum Friend

**VEAL 122****COLD SLICED VEAL WITH PESTO MAYONNAISE**

1 boneless tied veal roast, about 2 lb  
 1 each: halved carrot, celery stalk, and onion  
 bouquet garni (2 sprigs parsley; 1/4 teaspoon thyme, 1 bay leaf,  
 2 peppercorns tied in cheesecloth)  
 Drained cornichon, parsley sprigs, lemon slices for garnish

Put veal, carrot, celery, onion and bouquet garni in Dutch oven; add cold water to cover by 1/2 inch. Remove veal. Heat to boil; reduce heat. Add veal; cover and simmer over low heat 1 1/2 to 2 hours, until fork-tender. Remove from heat; cool completely. Remove veal from broth. Cut into 1/4 inch thick slices. Arrange on serving platter. Spread half of pesto mayonnaise over veal slices. Cover and refrigerate 4 hours or overnight. Garnish with cornichon, parsley sprigs, and lemon slices. Pass remaining sauce.

**Pesto Mayonnaise:**

Put 1 cup mayonnaise in blender or food processor. With machine running, add 1 clove garlic, halved, 1 T pine nuts, and 1/2 cup fresh or 2 1/2 T dried basil. Slowly add 1/4 cup olive oil. Transfer to small bowl; stir in 1 T freshly grated Parmesan cheese. Let stand at least 15 minutes.

A delicious veal dish from an unknown source.



**GREAT WALL CANNED CHINESE LAMB SPAGHETTI**

In February 1967, at Umm al-Jir in southern Iraq, I was at the end of a dig and all money, so I laid off the cook. For the last four days in the mud of the site, I did the cooking for the unfortunate government representative and myself. Wanting to keep things as simple and quick as possible, we ate mostly from cans. One of the last cans, lamb of the **Great Wall** brand from China, although not spoiled, had a strong odor. I decided to make spaghetti, since anything can be hidden under a tomato sauce as Europe found out after 1492. In great distress, try the following recipe:

|   |                                   |
|---|-----------------------------------|
| 1 can <b>Great Wall</b> canned lamb               | 1 can tomato paste                |
| (if you have no choice)                           | 3 or 4 fresh garlic               |
| 1 or 2 onions                                     | 1/2 teaspoon oregano if available |
| 1 teaspoon ground anise seeds                     | salt to taste                     |
| (preferred over oregano)                          | 1/2 teaspoon black pepper         |
| a couple of tablespoons or so                     | half a pound of spaghetti         |
| of olive or vegetable oil (whatever is available) |                                   |

Heat oil in pan, add pepper, garlic, onions, salt and brown. Add lamb and stir occasionally. Add tomato paste and tomatoes, adding water if needed to make a fairly soupy mixture that should boil down as you continue to cook. Add oregano or anise. Cook, covered, for about 20 minutes while preparing the spaghetti. Drain the spaghetti when cooked to desired consistency (al dente, of course). This recipe serves at least 2 and can serve more depending on the success of the sauce in disguising the lamb. (Canned lamb was not a success in Iraq. It disappeared from the market very soon after its appearance.)

McGuire Gibson, Professor

**LAMB 124****MOHAMMED'S "TELL ES SULTAN"**

|                            |                                |
|----------------------------|--------------------------------|
| 1 lb ground lamb           | 1/4 cup pinenuts, browned      |
| 1/2 cup bread crumbs       | 1/2 cup rasins, softened       |
| 1/2 cup dry white wine     | 2 cups long grain rice         |
| 1 teaspoon salt            | 8-10 medium size ripe tomatoes |
| 1/4 teaspoon ground pepper | 1 seedless cucumber, sliced    |
| 1/2 teaspoon cumin seed    | plain yogurt                   |
| 1-2 cloves garlic          | fresh cut mint                 |

Brown pinenuts carefully. Set aside. Soak raisins in warm water, set aside. Mix bread crumbs salt, pepper, garlic, cumin seeds. Add wine and mix with lamb. With hands, shape into 10-12 meatballs, brown in oil and cook 20 minutes. Wash rice and stir it into 3 cups boiling water and cook until tender. Cut a + in top of tomato and bake at 400 degrees for 20 minutes. Arrange cucumber in serving dish. Pour yogurt over and sprinkle fresh cut mint leaves. Put pinenuts in bowl. Cover with raisins, pack rice over and turn out in serving dish. Place meatballs and tomatoes around the tell and enjoy with cucumber salad, hot French bread and a chianti. Mohammed was Katherine Kenyon's cook at Jericho.

Maria Ahlstrom, Museum Docent

**LAMB 125****KEBBEH WITH CRACKED WHEAT (Lebanese)**

|                            |                            |
|----------------------------|----------------------------|
| 2 1/2 lbs minced lamb loin | 5 cups cracked wheat       |
| 1 garlic clove             | 1 lb lamb, cut into pieces |
| 1 big onion                | 5 big onions               |
| salt and pepper to taste   | 1/2 lb pine nuts, roasted  |

Grind 2 1/2 lbs lamb in processor together with garlic and 1 onion. Mix with salt and pepper to taste. Wash cracked wheat and soak in water for 2 hours. Drain well. Combine cracked wheat and meat by hand or in a food processor. Butter a large baking pan generously. Spread ground meat mixture evenly in 1/2 inch layers. Cut 1 lb of lamb into very small pieces. Fry in butter with 5 chopped onions. Add pine nuts and salt and pepper. Spread this meat-mixture on the layer of meat and wheat. Then spread the rest of the meat-wheat mixture in 1/2 inch layers. Dip your hands in ice water while spreading. Before baking, cut the kebbeh into diamond-shaped portions. Put a lot of butterflakes on the top of the kebbeh and bake it at medium heat for 40-45 minutes.

Terese Ule, Museum Friend

**KUBIDEH KEBAB**

|                          |                          |
|--------------------------|--------------------------|
| 1 lb ground beef         | 2 large onions, chopped  |
| 1 lb ground lamb         | 1 T turmeric             |
| 3-4 minced garlic cloves | salt and pepper to taste |

Mix ingredients. Can be cooked in a variety of ways: shape into 1 inch strips and broil until browned.; barbeque patty shapes or bake as meatloaf for 1 hour at 350 degrees. Serve with rice to 6 guests.

Anita Ghaemi, Museum Registrar

**LAMB 126****SIMPLIFIED COUSCOUS**

|                                    |   |
|------------------------------------|---|
| 1/4 cup oil                        | 2 sprigs parsley                          |
| 1 lb boneless lamb shoulder, cubed | 1/4 teaspoon each: turmeric,              |
| 1 chicken, cut up                  | black pepper, red pepper flakes           |
| 2 large onions, quartered          | dash ground saffron (optional)            |
| 3 cups chicken broth               | 3 medium red potatoes, quartered          |
| 1 cinnamon stick                   | 3 carrots, quartered                      |
| 1 teaspoon dried coriander         | 2 zucchini, cut into 2" pieces            |
| 1/4 teaspoon salt                  | 1 can (15 1/2 oz) garbanzo beans, drained |
|                                    | 2 cups precooked medium grain couscous    |

**Simple Harissa Sauce:**

|                       |                                 |
|-----------------------|---------------------------------|
| 1/4 cup olive oil     | 2 teaspoons red pepper flakes   |
| 1 clove garlic        | 1/8 teaspoon each: cayenne,     |
| 2 T fresh lemon juice | ground cumin, coriander sprigs, |
|                       | lemon wedges for garnish        |

Heat oil in a large Dutch oven, add lamb cubes. Cook 5 to 10 minutes, until brown, remove with slotted spoon. Cook chicken, turning 5 to 10 minutes, until brown. Add lamb, onions, broth and spices. Heat to boil, reduce heat. Simmer, covered 30 minutes, or until meats are almost tender. Stir in potatoes, carrots and zucchini. Simmer, covered, 15 to 20 minutes, until tender. Stir in beans. Remove 3 cups of the cooking liquid from pan with a ladle. Put into a large saucepan, heat to boil. Stir in couscous, let stand, covered, 5 minutes. Fluff with fork. For **sauce**, put all ingredients and 1/4 cup of the cooking liquid into blender or food processor. Process until smooth. Spread couscous onto a serving platter. Pile meats and vegetables over couscous. Garnish with coriander sprigs and lemon wedges. Serve with Harissa sauce.

Elaine Antoniuk, Museum Docent

**LAMB 127****STUFFED LAMB EN BALLON**

|                               |                           |
|-------------------------------|---------------------------|
| 8 lb leg of lamb, boned       | 2 cups fresh bread crumbs |
| 1/2 cup rice                  | 1/4 cup chopped mint      |
| 1/2 cup butter                | 1 egg, lightly beaten     |
| 1/2 cup chopped onion         | 1 carrot, chopped         |
| 1/2 cup minced ham            | 1 bay leaf                |
| 1 cup cooked spinach, chopped | 4 sprigs parsley          |
| 2 garlic cloves minced        |                           |

Cook and cool rice. Saute onion and ham in butter. Add well drained spinach and garlic, bread crumbs and mint. Remove pan from heat and add egg. Season with salt and pepper. Cool. Extend the opening so the meat lies flat. Spoon stuffing over meat. Spread rice over stuffing. Bring opposite corners together and sew with cotton kitchen string. The meat should have a balloon shape when tied. Spread with softened butter and rub with 1 T flour. Place in roasting pan on which remaining vegetables have been sauteed. Roast at 450 degrees for 30 minutes. Reduce heat to 325, sprinkle with powdered thyme, salt and pepper and roast for 1 hour and 30 minutes. Let stand 20 minutes. Serves 8. Serve with Poivrade Sauce.

**LAMB 128****Poivrade Sauce:**

|                        |                               |
|------------------------|-------------------------------|
| 8 peppercorns, crushed | 1 cup concentrated beef broth |
| 1/2 cup white wine     | 2 T red currant or mint jelly |
| 2 T flour              | 1 T cognac                    |

Mix peppercorns and wine. Simmer, uncovered, until reduced to 1/4 cup. Reserve 2 T drippings in roasting pan. Over medium heat, add flour and stir, scraping up brown bits in pan. Stir in beef broth, jelly and cognac. Season to taste.

Anne Blomstrom, Museum Docent

**LAMB WITH DILL SAUCE**

|                             |            |
|-----------------------------|------------|
| 2 1/2 lbs loin of lamb      | 1 bay leaf |
| boiling water to cover lamb | dill weed  |
| 1 T salt                    | 2 T butter |
| 3-4 white pepper corns      | 2 T flour  |

Rinse meat quickly with hot water, put in kettle and cover with boiling water. Add spices. Bring to boil and skim. Cover, simmer until tender, 1-1 1/2 hours. Cut in pieces, place on hot platter and garnish with boiled potatoes and dill garnish. Serve with dill sauce.

**Dill Sauce:**

|                      |                  |
|----------------------|------------------|
| 2 cups chicken stock | 3/4 T sugar      |
| 1 egg yolk           | 2 T chopped dill |
| 1 1/2 T vinegar      | salt to taste    |

Melt butter, blend in flour. Add stock gradually while stirring. Cook slowly 10 minutes. Add dill, vinegar, and sugar. Remove from heat and add beaten egg yolk. This was Alfred Lunt's favorite dish. Serves 4.

Teddy Buddington, Museum Docent

**LAMB 130****LEG OF LAMB IN HERB PASTRY**

|                         |                           |
|-------------------------|---------------------------|
| 4 lb leg of lamb, boned | 1/2 cup butter            |
| 1 cup chopped parsley   | 1/2 cup shallots, chopped |
| 1 cup bread crumbs      | salt and pepper to taste  |

Saute bread crumbs for 2 minutes in butter. Add parsley, shallots, salt and pepper, cook 2 minutes. Set aside. Open lamb and flatten it between wax paper. Sprinkle with salt and pepper and spread it with stuffing. Roll up meat and tie it. Sprinkle meat with salt and pepper. Put in pan and roast in preheated oven, 450 degrees for 30 minutes. Let it cool. Remove string. Roll herb pastry into rectangle 1/8 inch thick and put lamb on top. Enclose lamb in dough overlapping edges. Trim dough to fit meat, reserve trimmings, seal the edges with egg wash. Flip the dough enclosed lamb over onto a baking pan lined with foil. Chill the meat for 15 minutes. Brush pastry cutouts with egg wash and bake the lamb in a 400 degree oven for 1 hour.

**Herb Pastry:**

|                                 |                                |
|---------------------------------|--------------------------------|
| 2 cups flour                    | 1 T cold butter, cut into bits |
| 1 1/2 teaspoons ground tarragon | 1 teaspoon salt                |
| 2 T lemon juice                 | 1 egg yolk                     |

Sift flour, tarragon and salt. Add butter and blend well. Combine egg yolk and lemon juice and add enough cold water to measure 1/2 cup. Add yolk mixture to the flour mixture, blend and form dough into a ball. Dust dough with flour, wrap in wax paper and chill 1 hour. Serves 6.

Mary Jo Khuri, Museum Docent

**LAMB 131****ARMENIAN SHISH KEBOB**

|                                |                              |
|--------------------------------|------------------------------|
| 1 leg of lamb (5-6 lbs)        | 2 teaspoons red wine vinegar |
| dash salt, pepper, garlic salt | 1 T lemon juice              |
| and red pepper                 | 1 T oregano                  |
| 2 T olive oil                  | 2 onions, sliced             |

Cut meat into 1 1/2 inch cubes. Combine salt, pepper, garlic salt, vinegar, oil, lemon juice, oregano, onions and marinate meat for several hours in refrigerator. Skewer just before putting on the fire. Serve with broiled tomatoes and green pepper.

Anne Conway, Museum Docent

**LUBEE AH LAHMA (Green Beans with Lamb--Lebanese)**

|                          |                       |
|--------------------------|-----------------------|
| 2 lbs green beans, cut   | 1 1/2 teaspoon salt   |
| 1 lb lamb, cubed         | 1/2 teaspoon pepper   |
| 1 medium sized onion     | 1/4 teaspoon cinnamon |
| 1 #2 can whole tomatoes  | 1 cup water           |
| 1 small can tomato sauce | 2 T butter            |

Brown meat and onions in melted butter, add spices and beans. Cover and steam 15 minutes. Add tomatoes, tomato sauce and water and cook over low heat about 1 hour. Serve over rice. Serves 8. Served at a "Friends of Nippur" benefit dinner, June 1982.

Mary Jo Khuri, Museum Docent

**LAMB 132****BUTTERFLIED LEG OF LAMB, BARBEQUED**

|                                       |  |
|---------------------------------------|--|
| 1 large leg of lamb, boned and split  | 1 thinly sliced lemon                  |
| lengthwise part way through           | 1 teaspoon dried basil or 1 T fresh    |
| 2 cups dry vermouth or dry white wine | 1 teaspoon garlic powder               |
| 1/2 cup Crisco oil                    | 1 teaspoon Worcestershire sauce        |
| 2 T tarragon vinegar                  | 1 large bay leaf                       |
| 1/2 cup finely chopped onion          | 1 teaspoon freshly ground black pepper |

Spread the butterflied lamb flat like a thick steak. Remove as much of the fat as possible. Combine remaining ingredients and pour over meat. Marinate overnight. Grill outside, basting frequently with the marinade, 12 to 15 minutes on each side (same amount of time for inside broiling).

Anne Blomstrom, Museum Docent

**SARA'S MARINATED LAMB KABOBS**

|                          |                                  |
|--------------------------|----------------------------------|
| 3-4 lbs lamb cubed       | 1 teaspoon Lawry's seasoned salt |
| 4 T wine vinegar         | 1/2 teaspoon pepper              |
| 1/2 cup lemon juice      | 1/4 teaspoon thyme               |
| 1/2 cup olive salad oil  | 1/4 teaspoon basil               |
| 1/2 teaspoon garlic salt | 1/4 teaspoon marjoram            |
| 1/2 teaspoon onion salt  | 1/8 teaspoon MSG                 |

Marinate cubed lamb, 1 medium onion and 2 green peppers in chunks for 12-24 hours. Drain. Alternate lamb with mushrooms and tomatoes on skewers. Cook 5 inches from coals for 20 minutes.

Mrs. John A. Schram, Museum Friend

**LAMB 133****LAMB STEW WITH ARTICHOKE HEARTS IN EGG LEMON SAUCE**

|                                    |                                   |
|------------------------------------|-----------------------------------|
| 2 lbs lamb, cut into 1 1/2" pieces | salt and pepper to taste          |
| 2 onions, chopped                  | 2 pkg. defrosted artichoke hearts |
| 6 T olive oil                      | 2 eggs                            |
| 1 1/2 cups boiling water           | juice of 1 lemon                  |

Heat oil in heavy kettle and saute onions until golden. Add lamb and brown. Add boiling water, salt and pepper. Simmer covered for about 2 hours or until lamb is tender. Add artichokes last 15 minutes of cooking time. Remove from flame. Beat eggs until fluffy. Slowly add lemon juice while beating. Continue beating and slowly add 1/2 cup hot liquid from kettle. Pour mixture over lamb and artichokes. let stand about 5 minutes to thicken before serving. This cannot be reheated. Serve with rice to 6.

Marsha Holden, Museum Docent

**LAMB 134****QUO VADIS RACK OF LAMB PERSILLES**

|                     |                          |
|---------------------|--------------------------|
| 6 rib rack of lamb  | 1 cup fresh bread crumbs |
| salt and pepper     | 1/2 cup parsley          |
| 1 cup chicken broth |                          |

Wrap exposed bone tips with foil to prevent charring. Rub rack with salt and freshly ground black pepper, put it in a roasting pan, meat side down. Roast at 475 degrees for 10 minutes. Turn so the bone side is down, add broth to pan. Sprinkle meat with more salt and pepper, reduce heat to 400 degrees and roast 8 minutes more. Meanwhile, put on a piece of foil, fresh bread crumbs well mixed with finely chopped parsley. Press the meaty side firmly into the crumbs and parsley until thoroughly coated. Return to pan, crumb side up. Baste with a spoonful or two of the pan juices and fat (if insufficient fat, put dots of butter on the crumbs). Adjust the oven rack so the crumbed surface will be about 4 inches from the broiler. Broil until the crumbs are delicately browned (2 minutes). Lamb will be deliciously pink and rare--130 degrees with a meat thermometer. Carve it downward into chops. One rack serves only two. Lamb needs no sauce.



**PORK 135****PORK TENDERLOIN WITH APPLE BRANDY**

|                                 |                     |
|---------------------------------|---------------------|
| 2 pork tenderloins              | 2 T apple brandy    |
| 1 teaspoon salt                 | 3/4 cup light cream |
| 1/4 teaspoon pepper             | butter              |
| 1/2 teaspoon ground cumin seeds |                     |

Cut the pork into 1/2 inch slices. Flatten slices. Mix seasonings and rub over meat. Brown in butter over low heat. Cook slowly until meat is well done. Transfer meat to a hot platter. Add brandy to skillet, heat and ignite. Add cream and simmer to reduce the liquid by one-quarter. Pour over tenderloins. Nice served with buttered noodles. Serves 6.

Mary Rashid, Museum Friend

**PORK 136****CHOUCROUTE GARNIE**

|                       |                          |
|-----------------------|--------------------------|
| 6 pork loin chops     | 12 small potatoes (red)  |
| 12 franks             | 4 lbs sauerkraut         |
| 3 whole garlic cloves | white wine (dry)         |
| salt pork or bacon    | 2 teaspoons black pepper |

Line a big kettle with strips of salt pork. Top with 4 lbs well washed sauerkraut. Push in the center a large piece of salt pork, garlic cloves, 2 teaspoons freshly ground black pepper, 6 pork chops which have been browned on both sides and just enough broth or dry white wine to cover. Bring to a boil, cover, reduce heat and simmer gently 2 1/4 hours. Add 12 franks and simmer 15 minutes longer. Meanwhile, boil 12 small potatoes in their jackets. Arrange drained sauerkraut in center of a platter, surrounded with chops, frankfurters and sliced salt pork. Serve with potatoes. Serves 8-9. Good casserole dish.

Catherine Chilewski, Museum Docent

**PORK FILLETS IN MUSTARD SAUCE**

|                          |                                      |
|--------------------------|--------------------------------------|
| 2 pork fillets           | 2 cups cream                         |
| salt and pepper to taste | 1/3 cup Dijon style mustard          |
| 3 T butter               | 2 T cold butter                      |
| 1/3 cup vinegar          | salt, freshly ground pepper to taste |

Cut pork in 3/4 inch slices and flatten between waxed paper until 1/2 inch thick. Sprinkle with salt and pepper. Saute in butter about 5 minutes on each side or until done. Put on platter and keep warm. Add vinegar and freshly-ground pepper to pan. Boil mixture, scraping bottom of pan. Cook mixture until it is reduced in volume by one half. Stir in cream; simmer 5 minutes. Remove from heat; stir in mustard, remaining butter and salt to taste. Serve sauce hot over pork fillets and rice. Six to 8 servings.



**PORK 137****PORK TENDERLOIN WITH PRUNES, APRICOTS AND ALMONDS**

18 large pitted prunes  
18 large dried apricots

18 whole almonds  
2 large pork tenderloins

Stuff prunes with apricots and almonds. Slit tenderloins and open gently. Place stuffed prunes on 1 opened fillet, top with 2nd fillet and tie together. Sprinkle with 1 T flour, 1/2 teaspoon salt and 1/4 teaspoon pepper. Gently brown tied fillets in butter. Roast covered at 350 degrees for about 1 hour.

**Cordon Bleu Sauce:**

Deglaze roasting pan with 1 glass Vouvray, 2 T red currant jelly, 3/4 cup chicken broth, a pinch of thyme and 1/4 cup heavy cream. Simmer 5 minutes. Serves 8.

Anne Blomstrom, Museum Docent

**HOLDEN'S BAKED RIBS WITH FAMILY SECRET BBQ SAUCE**

1 cup Open Pit sauce  
1/2 cup catsup  
1/2 cup brown sugar  
1/3 cup cider vinegar  
1/3 cup white sugar

1 T Worcestershire sauce  
2 teaspoons paprika  
2 teaspoons onion powder  
1/2 teaspoon Accent  
baby back ribs

Mix and simmer 15 minutes. Parboil ribs for 1/2 hour with one sliced lemon, 2 bay leaves, one sliced onion and 5 whole cloves. Bake in slow oven 300 degrees for 2 hours. Baste with sauce the second hour.

Marsha Holden, Museum Docent

**PORK 138****FAST PORK AND SAUERKRAUT CASSEROLE**

4 pork chops, trimmed of fat  
16 oz sauerkraut, drained  
salt and pepper to taste

1/2 teaspoon each: oregano  
thyme, dill seeds, marjoram

Preheat oven to 350 degrees. In casserole, brown pork chops with 1 T oil. Add sauerkraut covering pork chops. Cover casserole and cook in oven for 45 minutes. Remove from oven and add oregano, thyme, dill seeds, marjoram, salt and pepper to taste. Stir. Cover and cook for 15 minutes more. Leftovers can be frozen and reheated. This is a good dish for one person and fast if you live alone.

Helen Glennon, Museum Docent

**PORK ROAST MARINADE**

4 lb boneless pork roast  
loin or tenderloin  
1 1/2 teaspoon salt  
1 1/2 teaspoon allspice  
1 teaspoon whole cloves  
1/2 teaspoon whole black peppercorns

1/2 teaspoon marjoram  
1/2 teaspoon ground sage  
1 crumbled bay leaf  
1 teaspoon slivered lemon peel  
2 teaspoons lemon juice  
2-10 oz cans beef bouillon

Combine marinade and heat to boiling. Pour over roast and marinate overnight, turning frequently. Roast about 1 1/2 hours (use a meat thermometer) at 350 degrees. Baste frequently with marinade. Strain and reduce for serving sauce. Serves 6-8.

Mrs. John R. Lyman, Museum Friend

**PORK 139****ITALIAN RICE CASSEROLE**

1 1/2 cups cooked white rice  
 2 lbs hot Italian sausage, cooked  
 and crumbled  
 1/2 cup bread crumbs

2+ cups grated Morzarella cheese  
 1 (8 oz) can tomato sauce  
 2 hard boiled eggs

Mix everything together and turn into greased casserole. Bake 350 degrees for 20-30 minutes. Top with bread crumbs, two teaspoons each oregano, basil, garlic salt, and parsley. Substitutions: ham for sausage and Swiss for Mozzarella.

Alice Schneider, Archivist

**PORK 140****TERRINE OF HAM, PORK, AND CHICKEN**

1 lb each ground ham, pork, chicken  
 1 clove garlic, minced  
 5 or 6 juniper berries, broken up in  
 a garlic press  
 1 teaspoon marjoram

coarsely ground black pepper  
 1/2 teaspoon mace  
 1/3 cup white wine  
 2 T brandy

Mix all the ingredients together and let stand for a couple of hours. Place in a loaf pan or souffle dish and place a bay leaf on top. Put the terrine in a baking dish filled with water and bake at 300 degrees for 2 1/2 hours. Chill thoroughly before serving. Delicious for a summer dinner.

Susan Houston, Museum Friend

**CHICKEN BREASTS IN CHAMPAGNE**

|                                 |                   |
|---------------------------------|-------------------|
| 3 large chicken breasts, halved | 1 cup heavy cream |
| 3 T butter, clarified           | 1 T butter        |
| 1 1/2 cups champagne            | 1 T flour         |

Saute breasts in butter for 2 to 3 minutes on each side until golden. Place in 1 layer in large baking dish. Deglaze skillet with champagne, scraping up the brown bits. Strain liquid over the chicken and sprinkle with salt and white pepper. Bake in a 350 degree oven for 30 minutes, transfer to platter, and keep warm. To make sauce: add the cream to baking dish and reduce over high heat, stirring for 5 minutes. Stir in bits of beurre manie (made by kneading together flour and softened butter) until the sauce is slightly thickened, season with salt and white pepper.

Anne Elomstrom, Museum Docent

**CURRIED CHICKEN**

|                          |                                     |
|--------------------------|-------------------------------------|
| 1/2 cup butter           | 1 tart apple, peeled and diced      |
| 1 medium onion, chopped  | 1/4 lb ham, chopped                 |
| 1 clove garlic, chopped  | 2 T flour                           |
| 1 stalk celery, diced    | 1/2 teaspoon mace                   |
| 1/2 bay leaf             | 1 1/4+ teaspoon curry powder        |
| sprig of parsley         | 2 1/2 cups chicken broth            |
| 1/4 teaspoon dry mustard | 3 cups cubed boned uncooked chicken |

In large kettle, heat butter, add onion, garlic, celery, bay leaf, parsley, mustard, apple and ham and cook 8 minutes. Stir in flour, mace and curry powder and cook 4 minutes longer. Add broth and simmer covered, 1 hour. Puree and return to saucepan. Add chicken and simmer until tender, about 10 minutes longer. Serve with rice. 6 Servings.

Mary Beth Berkoff, Museum Friend

**CHICKEN 142****CHICKEN PAPRIKA**

|                                     |                                |
|-------------------------------------|--------------------------------|
| 4 T butter                          | 1-10 oz can chicken broth      |
| 1 cup chopped onion                 | 2 T paprika                    |
| 2 cut up chickens                   | 1 teaspoon salt                |
| 3/4 lb tomatoes, peeled and chopped | 1/2 teaspoon pepper            |
|                                     | 1 pint sour cream (commercial) |

Melt butter and saute onions. Add chicken and brown. Stir in tomatoes, broth, paprika, salt and pepper. Bring to a boil. Reduce heat, cover and simmer 1 hour. Take chicken from pan, add room temperature sour cream by spoonfuls, blending well. Thicken with 1 T flour mixed with 2 T cold water. Serve with mashed potato. Not a dieter's special.

E.J. Fedor, Museum Friend

**CHICKEN GUMBO**

|                             |  |
|-----------------------------|--|
| 1/2 cup cooking oil         | 1 bunch parsley, chopped                                 |
| 1 cup flour                 | 4 to 5 green onions, chopped                             |
| 1/2 cup minced bell pepper  | salt and pepper to taste                                 |
| 1 chicken, stewed and boned | pepper sauce and gumbo file to taste                     |
| 5 to 6 cups chicken broth   | Optional: add sausage or seafood such as shrimp, oysters |

Make a roux by heating cooking oil, add flour and stir constantly until dark brown. Add chicken stock and stir until roux is blended with stock. Add chicken and remaining ingredients and simmer at least one hour. The longer it is simmered, the better. Serve over rice.

Eileen Caves, Museum Friend

**MEDITERRANEAN TART**

|   |   |
|---|---|
| 3 T unsalted butter                                       | 1/4 lb cooked ham, cubed                                |
| 1 onion, finely chopped                                   | 1/2 cup chopped pitted black olives, rinsed and drained |
| 1 cup sliced mushrooms                                    | 1/2 teaspoon anchovy paste                              |
| 1/4 teaspoon dried thyme                                  | freshly ground pepper                                   |
| 2 T flour   | salt  |
| 1 cup chicken broth                                       | 1 1/2 sticks unsalted butter, melted                    |
| 2 tomatoes, peeled, seeded, chopped                       | 16 sheets Filo dough (1/2 lb)                           |
| 1 whole chicken breast, poached, skinned, boned and cubed | 1/2 cup grated Parmesan cheese                          |

Melt butter in large skillet. Add onion and saute. Add mushrooms and thyme and cook 5 minutes. Blend in flour and cook 3 minutes, stirring. Add chicken broth and tomatoes and cook, stirring until thickened. Reduce heat, add chicken, ham, olives, and anchovy paste and simmer 5 minutes longer. Season with pepper and salt. Cool. Brush bottom and sides of 12 X 7 X 2 inch baking dish with butter. Line dish with 1 sheet of Filo, pressing firmly into corners and against sides of dish. Brush with butter, reaching into corners and sides. Repeat until 8 sheets of Filo are in baking dish. Spoon filling over Filo, spreading into corners. Sprinkle with all of the cheese. Top with sheet of Filo and brush with butter. Repeat with remaining Filo. Trim excess from edges of dish using scissors. Brush top with some of remaining butter. Bake in 350 degree oven, brushing with butter several times, until pastry is crisp and golden, about 1 hour. Cut into squares while warm. Tart can be assembled and baked ahead. Brush with butter again.

**CHICKEN 144****MULLIGATAWNEY SOUP**

|  |                                     |
|--|-------------------------------------|
| 10 large boned and skinned chicken breasts |                                     |
| 1 quart water                              | 1 medium size onion, chopped        |
| 1 T salt                                   | 3 to 4 cloves garlic, minced        |
| 1/2 cup butter                             | 1 cup flour                         |
| 4 1/2 teaspoons powdered turmeric          | 1 can (1 lb) garbanzo beans         |
| 3 T poppy seed                             | 4 or 5 whole cloves                 |
| 3 T ground coriander                       | additional salt and pepper to taste |
| dash cayenne                               | hot cooked rice                     |
| 1/2 cup grated flaked coconut              | lemon slices                        |

Simmer chicken 20 minutes, and reserve chicken stock. In large pan, melt 6 T of butter. Add turmeric, poppy seed, coriander, cayenne, coconut, onion, and garlic; cook together about 5 minutes or until onions are soft. Remove from heat and stir in flour. Add the garbanzo beans, which have been whirled smooth with their own liquid in a blender. Gradually stir in the reserved chicken stock; simmer together about 15 minutes, stirring frequently. Add the chicken pieces. Add more broth, if necessary. Just before serving, melt the remaining 2 T butter with the cloves; remove cloves and stir butter into soup. Taste and add additional salt and cayenne pepper if needed. Serve in large soup bowls; at the table, pass hot cooked rice and lemon slices to be added by each guest. Makes about 8 generous servings. A hearty entree soup.

Sara Schram, Museum Friend

**CHICKEN 145****PAELLA DE MANTANA LES PANALLES**

|                             |                                    |
|-----------------------------|------------------------------------|
| half of a 3 lb chicken      | 1/2 cup tomatoes, peeled, seeded   |
| 1/4 cup olive oil           | and chopped                        |
| 1/4 lb chorizo (sausage)    | 1 pimento, diced                   |
| 1/4 lb boneless pork, cubed | 1 1/4 cup long grain rice          |
| 1/4 lb ham, diced           | 1/2 teaspoon saffron, steeped in   |
| 1/2 cup minced onions       | 1 cup boiling water                |
| 2 crushed garlic cloves     | 1/2 cup green beans in 1/2" pieces |
| 1/2 cup minced green pepper | 1/2 cup green peas                 |
| 1 1/2 cup boiling water     | 1 teaspoon salt                    |

Saute chicken in oil. Transfer to baking dish. Brown sausages after blanching and slicing. Add to baking dish. Saute pork and ham. Add onion and garlic and cook the mixture until the onion is tender and lightly browned. Add vegetables and cook, stirring for 3 minutes. Add rice and cook, stirring for 3 minutes more. Add water, saffron water, beans and peas, salt to taste. Add chicken and sausage and bring to a boil. Bake in 300 degree oven for 25-30 minutes or until liquid is absorbed. Serves 4.

Mary Jo Khuri, Museum Docent

**CHICKEN 146****DJAAJ MAHSHI (Stuffed Chicken)**

|                                 |                       |
|---------------------------------|-----------------------|
| 1 4 lb chicken                  | 1/4 cup water         |
| 1 cup chopped meat—beef or lamb | 1 1/4 teaspoon salt   |
| 1 cup rice                      | 1/2 teaspoon pepper   |
| 1/2 cup chopped tomato          | 1/4 teaspoon cinnamon |
| 1/4 cup pine nuts               |                       |

Stuff chicken with mixture of ground meat, rice, nuts, water and seasonings, skewer closed. Place chicken in large pot. Cover with slightly salted water, bring to a boil and skim. Add cinnamon and simmer until chicken is tender, about 1 1/2 to 2 hours. Remove chicken from pot and reduce broth to one-half. Season sauce and serve.

Adapted from Marie Khayal's **Food from the Arab World**

**CHICKEN WITH HERB MOUSSELINE SAUCE**

|                                |   |
|--------------------------------|---|
| 3 large breasts, halved, boned | 3 egg yolks                             |
| and skinned                    | 1/2 cup whipping cream                  |
| 1/2 cup dry white wine         | 3 T chopped fresh herbs (tarragon,      |
| 1/2 cup water                  | basil, savory, chervil, and/or parsley) |
| salt and freshly ground pepper | fresh lemon juice                       |

Place chicken in pan in one layer. Add wine and water and season with salt and pepper. Cover, bring to a boil, reduce heat and simmer 10 minutes. In double boiler combine yolks with cream and 1/2 cup cooking liquid. Stir sauce until thick and creamy over low heat. Add herbs and lemon juice, salt and pepper to taste. Serve chicken covered with sauce.



**CHICKEN 147****CHICKEN BREASTS EN CROUTE WITH HAZELNUT AND PORT WINE CREAM SAUCE**

|                                       |                                |
|---------------------------------------|--------------------------------|
| 2 chicken breasts, halved and skinned | 1 cup heavy cream              |
| 1/2 cup unsalted butter               | 1 beef bouillon cube, crumbled |
| 2 T flour                             | 1/4 cup hazelnuts, ground      |
| 1/4 teaspoon black pepper             | 1 lb puff pastry               |
| 2 T port wine                         | 1/2 cup unsweetened applesauce |
| 3/4 cup canned chicken broth          |                                |

Roll out folded pastry into two 16" sheets. Unfold gently. Place on lightly buttered baking sheet. Lightly flour and pepper boned chicken and saute very quickly in 6 T butter. Sprinkle port into pan, blending well. Stir in broth, cream and beef cube. Simmer gently for 2 minutes. Place chicken on pastry sheet. Top with applesauce. Simmer sauce until slightly thickened, stirring constantly. Remove from heat. Stir in nuts. Pour half the sauce over the chicken. Cover with second pastry sheet, pressing edges together. Brush pastry with beaten egg. Bake in 350 degree oven for about 1/2 hour or until lightly browned. Serve with warmed reserved sauce. Serves 4. An attempt to copy a secret recipe of the Peninsula Hotel in Hong Kong. Delicious.

Sherry Kelley, Museum Friend

**JEFF'S LEMON BARBEQUED CHICKEN**

|                                   |                                 |
|-----------------------------------|---------------------------------|
| 6 whole chicken legs, disjointed  | 2 cloves garlic, crushed        |
| juice of 3 lemons (about 1/2 cup) | 1/4 cup soy sauce or 1 teaspoon |
| 1/2 cup olive oil                 | crushed rosemary leaves         |

Mix marinade and add chicken. Marinate 2 hours at room temperature or longer if refrigerated. Baste with marinade while grilling, about 15 minutes per side. Serves 4. A refreshing lemon kick.

Jeff Blomstrom, Museum Friend

**CHICKEN 148****CHINESE STYLE CHICKEN**

|                             |                            |
|-----------------------------|----------------------------|
| uncooked chicken            | Chinese pea pods, optional |
| fresh broccoli or asparagus | bamboo shoots, optional    |
| water chestnuts             | bean sprouts               |

Cut all ingredients (except bean sprouts and pea pods) into bite size pieces. Heat small amount of oil to very hot in wok or large skillet. For a slightly spicy flavor, use Chinese oil with hot pepper included. Add chicken and brown on all sides. Add soy sauce, Chinese garlic sauce if desired, dash of Worcestershire sauce (for variety, add Hoisin sauce; for spicier food, add ginger, red pepper). Turn down heat slightly; stir thoroughly. Add broccoli and peas, stir well; cook 2-3 minutes covered, stirring thoroughly several times. Add bamboo shoots and water chestnuts, stir well; cook 2-3 minutes covered, stirring thoroughly several times. Add bean sprouts, stir well; cook 1 minute covered. Stir thoroughly and serve over rice or fried Chinese noodles.

Janet H. Johnson, Director and Professor

**BREAST OF CHICKEN IN CAPER SAUCE**

|                              |                          |
|------------------------------|--------------------------|
| 2 skinned, halved breasts    | 2 T unsalted butter      |
| 2 T capers                   | salt and pepper to taste |
| 1 teaspoon fresh lemon juice |                          |

Coat chicken in butter, cook over medium heat, cook until lightly browned and done in center. Add capers, lemon juice, salt and pepper. Spoon sauce over chicken and simmer 1 or 2 minutes more. Serves 2. This low calorie recipe is a favorite of my family.

Mimi Futransky, Museum Docent



**CHICKEN 149****BRAISED BEATIFIC MIDGET DRUMS**

|                             |                   |
|-----------------------------|-------------------|
| first joint chicken wings   | 2 T oil           |
| 1/4 cup Hoisin sauce        | 1/2 teaspoon salt |
| 1/4 inch minced ginger      | 1 T sugar         |
| 1 large clove minced garlic | 2 T sherry        |

Film interior of heavy (enameled) pot with oil; layer chicken wings in pot, barely cover with water, bring to boil. Lower heat to lowest simmer and parboil until wings are half done (15 minutes plus); drain wings; put seasoning in wok and heat to low simmer, add wings, stir to coat, stir fry over low heat until wings are done but moist (7 to 10 minutes). Distribute on garnished plate and serve warm or cold. Serves 6.

Georgie Maynard, Museum Docent

**POULET DIJONNAISE**

|                                |                                  |
|--------------------------------|----------------------------------|
| 1/4 cup unsalted butter        | 1 cup whipping cream             |
| 2 whole chicken breasts, split | 2 sheets puff pastry, 10" square |
| 2 T white wine                 | 1 egg                            |
| 1/4 cup Dijon mustard          | 1 teaspoon water                 |

Sprinkle skinned and boned chicken with salt and pepper and saute in 1/4 cup butter. Remove to platter. Deglaze pan with wine, stir in mustard and scrape browned bits in pan. Whisk in cream and simmer until thickened slightly. Add juices from resting chicken and pour over chicken pieces, coat well. Place on one sheet of puff pastry, top with second sheet, and brush with egg-water wash. Bake at 375 for about 20 minutes until delicately browned. Serves 4.

Anne Blomstrom, Museum Docent

**CHICKEN 150****BREAST OF CHICKEN EN PAPILLOTE**

|                           |                                  |
|---------------------------|----------------------------------|
| 3 chicken breasts, halved | salt                             |
| chicken broth             | freshly ground black pepper      |
| 1/4 cup butter            | pinch of cayenne pepper          |
| 2 T flour                 | pinch of mace or nutmeg          |
| 1/2 cup dry white wine    | pinch of ground cloves           |
| 1/2 cup milk              | 1/4 cup finely chopped mushrooms |
| 1 egg yolk, beaten        | 1 teaspoon chopped chives        |

Place breasts in skillet; add chicken broth to cover. Simmer gently 15 minutes; cool and remove meat from bones. Reserve broth. Cut six pieces of parchment or foil large enough to make an envelope for each breast, spread with 1/2 the butter. Melt remaining butter, add flour and stir until blended. Bring milk, wine and one half cup of chicken broth to a boil and add all at once to butter flour mixture, stirring vigorously until sauce is thickened. Add egg yolk with a little hot sauce, stirring gently until thickened. Do not let boil. Add seasonings and stir in mushrooms and chives. Place half a breast on each square of paper and spoon some sauce over top. Seal paper tightly by crimping edges. Bake 10 minutes in 400 degree oven. Serve wrapped in the paper. Serves 6.

Anne Blomstrom, Museum Docent

**HAWAIIAN CHICKEN**

|                         |                                  |
|-------------------------|----------------------------------|
| 2 whole chicken breasts | 2 or more T soy sauce            |
| 1/4 cup brown sugar     | 1-20 oz can pineapple chunks     |
| 1 T cornstarch          | 1 green pepper, bite size pieces |
| 1/2 teaspoon salt       | 1 onion, chopped                 |
| 1/4 cup vinegar         | 2 T cut parsley                  |

Place breasts in a covered pan with a little water and bake at 350 degrees one hour. Cool and remove meat from bones. Cut into bite-size pieces. Mix brown sugar, cornstarch, salt, vinegar and soy sauce with juice of the pineapple. Cook until smooth. Brown onions and add to sauce with pineapple, green pepper and parsley. Cook slightly. Add chicken and cook until heated through. Serve with rice. Variation: add any or all of the following if desired—mandarin oranges, almonds or cashews, mushrooms, water chestnuts. Serves 6.

Kathryn Kimball, Museum Docent

**CHICKEN BREASTS WITH SWEET RED PEPPERS**

|                                     |                                     |
|-------------------------------------|-------------------------------------|
| 2 breasts, split, skinned and boned | 1/2 teaspoon minced garlic          |
| black pepper to taste               | 2 sweet red peppers, in thin strips |
| 3 T butter                          | 1/2 cup dry white wine              |

Sprinkle chicken with pepper and saute in 2 T butter until golden brown. Add the garlic, pepper strips and wine. Cover and cook for 4 minutes. Remove chicken from pan. Add remaining tablespoon of butter to peppers and stir. Serve pepper sauce over chicken. Serves 4.

Harold B. Dunkel, Museum Docent

**CHICKEN 152****CHILLED CHICKEN BREASTS WITH GREEN PEPPERCORN SAUCE**

|                                  |                               |
|----------------------------------|-------------------------------|
| 3 breasts, split, skinned, boned | 2 teaspoons sugar             |
| 3/4 cup white wine               | 1/2 teaspoon salt             |
| 6 T butter                       | 1/4 teaspoon white pepper     |
| 6 T chopped parsley              | 2 egg yolks                   |
|                                  | 2 T green peppercorns, rinsed |

**Green Peppercorn Sauce:**

|                           |                        |
|---------------------------|------------------------|
| 2 T Dijon mustard         | 1 T butter             |
| 2 T white wine            | 1/2 cup whipping cream |
| 1/4 teaspoon white pepper |                        |

Place each chicken piece on large sheet of foil. Top each with 2 T wine, 1 T butter and 1 T parsley. Fold foil tightly around chicken. Bake 30 minutes at 375 degrees. Chill. Place mustard, wine, sugar, salt, pepper and yolks in top of double boiler. Cook, stirring until mixture has thickened. Remove from heat and stir in green peppercorns and butter. Whip cream until stiff and fold into mustard mixture. Cover and chill at least 8 hours. Spoon over chicken. Serves 6.

Kay Ginther, Docent

**SZECHWAN CHICKEN**

|                                 |  |
|---------------------------------|--|
| 1 cooked, boned chicken, grated | 4 teaspoons red oil (chili pepper oil) |
| 4 teaspoons fresh ginger        | 4 teaspoons vinegar                    |
| 2 T green onions, chopped       | 4 teaspoons sesame oil                 |
| 2 teaspoons garlic powder       | 2 teaspoons sugar                      |
| 4 teaspoons sesame paste        | 1 teaspoon Szechwan pepper             |
| 2 T soy sauce                   |  |

Arrange chicken pieces on a platter. Combine remaining ingredients. Pour over chicken. Serve at room temperature. Serves 4.

Daila Shefner, Museum Docent

**CHICKEN 153****SIRKE PAPRIKAS** (Chicken Paprika with Sour Cream)

|                           |                     |
|---------------------------|---------------------|
| 1 medium onion, minced    | 5 T flour           |
| 1/2 cup celery, sliced    | 1 teaspoon paprika  |
| 1/2 cup mushrooms, sliced | 1/8 teaspoon pepper |
| 3 T shortening            | 1/4 cup water       |
| 1 3 lb chicken, cut up    | 1 cup sour cream    |

Cook onions, celery and mushrooms in 1 T shortening until soft. Remove from skillet. Roll chicken in 1/4 cup flour mixed with 1/2 teaspoon salt. Brown chicken in remaining shortening. Add onions, celery, mushrooms, 1 t salt, paprika, pepper and water. Cover and simmer for 30 minutes, or until tender. Remove chicken to a hot platter. Stir remaining flour into skillet juices. Add sour cream and heat to boiling point, stirring constantly. Pour sauce over chicken.

Lisa Mims, Museum Docent

**INDONESIAN CHICKEN WITH PEANUT-GARLIC SAUCE**

|                          |                          |
|--------------------------|--------------------------|
| 1 chicken, cut up        | 3/4 cup lemon juice      |
| 2 T oil                  | 1 T soy sauce            |
| 1 onion, chopped         | 2 teaspoons saball oilek |
| 3 garlic cloves, crushed | 1 1/2 cups warm water    |
|                          | 1/2 cup peanut butter    |

Saute chicken in oil until golden. Remove from skillet. Saute onion and garlic for 5 minutes. Add lemon juice, soy sauce and saball oilek Indonesian (available at Treasure Island) cook mixture, stirring for 5 minutes. Combine warm water and peanut butter. Add to skillet. Replace chicken and simmer 20-25 minutes.

Serves 4.

Daila Shefner, Museum Docent

**CHICKEN 154****CERKES TAVUGU** (Circassian Chicken)

|                                   |                       |
|-----------------------------------|-----------------------|
| 1 chicken                         | 1 medium onion        |
| 2 medium thick slices stale bread | 1 teaspoon paprika    |
| 2 cloves garlic                   | a few tarragon leaves |
| 8 oz walnuts                      | a few parsley sprigs  |
| salt and pepper                   |                       |

Cover chicken with cold water to which has been added onion, tarragon, parsley and seasoning, and simmer for one hour until the chicken is tender but not over cooked. Allow to cool a little and then take off all the flesh and shred into very fine slices with a sharp knife. Chop nuts finely. Soak bread in a little of the chicken stock, then crumble into a pan with the crushed garlic, salt and pepper. Mix well together and stir over a gentle heat. Add walnuts, paprika and a cup of chicken broth and stir until the mixture is a smooth thick sauce. Arrange chicken in a serving dish and pour sauce over it, stirring well. This dish is always served a little cooled. Note: three or 4 chicken breasts may be used instead of a whole chicken. The nuts, soaked bread, stock may be done in a blender, omitting heating sauce and oil. Quantities and seasonings may be varied.

Georgie Maynard, Museum Docent

**CHICKEN WITH TOMATO TARRAGON SAUCE**

|                                |                             |
|--------------------------------|-----------------------------|
| 8 skinned, boned breast halves | 1 1/2 cup fresh tomato pulp |
| 1/2 cup flour                  | 1 teaspoon tarragon         |
| 1 T oil                        | 1/2 cup dry white wine      |
| 5 T butter                     | 1/2 cup chicken stock       |
| 4 T cognac                     | 1/2 cup heavy cream         |
| 1 T minced shallots            | 4 T chopped parsley         |

Saute seasoned and lightly floured breasts in oil and butter for 2 minutes on each side. Deglaze pan with cognac. Add more butter. Saute shallots, tomatoes and tarragon and cook 5 minutes longer. Add wine, stock and cream and boil for 2 minutes until sauce has thickened. Return chicken to pan. Baste with sauce. Add parsley. Serves 8. Easy and quick.

Sandra Stevens, Museum Friend

**CHICKEN PARISIENNE**

|                          |                             |
|--------------------------|-----------------------------|
| 12 small chicken breasts | 2 T Worcestershire sauce    |
| 16 oz currant jelly      | 2 teaspoons ground allspice |
| 1 T cornstarch           | 3 teaspoons salt            |
| 1 cup water              | 1 teaspoon pepper           |
| 1/4 cup lemon juice      |                             |

Place breasts in a single layer in uncovered roasting pan. Mix other ingredients in a saucepan and bring to a boil. Simmer for 5 minutes. Pour sauce over chicken and bake in 450 degree oven for 15 minutes. Reduce the heat to 375 degrees and bake for 1 hour, basting frequently. If sauce becomes too thick, add water. Serve with wild rice.

Doris Peterson, Former Museum Docent

**CHICKEN 156****CHICKEN IN RED WINE AND VINEGAR SAUCE**

|                                     |                        |
|-------------------------------------|------------------------|
| 1 chicken, quartered                | Bouquet garni          |
| 1 lb onions, sliced                 | salt                   |
| 4 T butter                          | freshly ground pepper  |
| 2 tomatoes, halved, seeded, chopped | 1 cup red wine vinegar |
| 2 cloves garlic, peeled             | 1 cup dry red wine     |

Place onions in skillet with 1 T of butter and 2 T water. Cover and cook over low heat for 30 minutes. Add tomatoes to onions, cook covered 5 minutes longer. Remove from heat and add garlic and bouquet garni. Brown seasoned chicken in 2 T butter in a second skillet. Remove from pan. Arrange the chicken over the onions and tomatoes. Cover and steam 30 minutes, remove chicken (leave vegetables in pan) and keep warm, covered on a hot platter. **Sauces:** while chicken is steaming, discard cooking fat from second skillet and add vinegar. Return to full heat and reduce to a syrupy glaze. Add red wine and simmer until reduced to about 5 T. Set aside casserole. Remove bouquet garni from onions and tomatoes. Puree vegetables in a food processor. Turn puree into pan with vinegar-wine reduction, stirring with a wooden spoon, bring it to a simmer. Then pass sauce through a fine sieve, returning it to the first pan. Add chicken and its accumulated juices and simmer about 5 minutes, while basting with sauce. Remove from heat and incorporate the remaining T of butter into the sauce. Taste for seasoning and add a pinch of salt and freshly ground pepper. Serve chicken steaming hot from casserole.

Terry Friedman, Museum Docent

**CHICKEN 157****COLD CHICKEN CHASSEUR**

Marinate 8 cooked chicken quarters in:

|                          |                            |
|--------------------------|----------------------------|
| 1/2 cup lemon juice      | 3 T prepared mustard       |
| 2 cloves garlic, pressed | 1 pkg beef bouillon powder |
| 1/3 cup salad oil        | 1/2 cup tomato juice       |

**Sauce:** peel 12 tomatoes, press out seeds and extra pulp. Chop and add 2 large red onions. Season with salt and pepper. Using blender, mix for dressing 1/2 cup olive oil, 4 T wine vinegar and 1 tin anchovies, including oil. Add to tomato mixture. Remove chicken from marinade. Pour some tomato mix over each and arrange on platter. Just before setting out, whip 2 pints sour cream with 1/2 cup beef bouillon and spoon over chicken. Grate lemon rind on top and garnish with sliced olives, green or ripe. Good summer buffet.

Joan Rosenberg, Museum Docent

**CHICKEN STIR-FRY**

|                                       |                                 |
|---------------------------------------|---------------------------------|
| 3 whole breasts, split, skinned       | 1/2 teaspoon minced ginger root |
| 3 T peanut oil                        | 2 T lemon juice                 |
| 8 oz water chestnuts, drained, sliced | 2 T cornstarch                  |
| 3 stalks celery, sliced               | 3/4 cup chicken broth           |
| 1/2 lb mushrooms, sliced              | 1 T soy sauce                   |
| 1 clove garlic, minced                | 1/4 cup toasted sesame seeds    |

Cut chicken into 3 by 1/2 inch strips. Heat oil in wok. Add chicken and stir-fry over high heat 5 minutes. Reduce heat, add water chestnuts, celery, mushrooms, garlic and gingerroot. Stir fry 5 minutes. Dissolve cornstarch in chicken broth and stir into chicken mixture. Heat, cook, stirring until thickened. Stir in lemon juice and soy sauce. Taste and adjust seasonings. Serve garnished with sesame seeds.

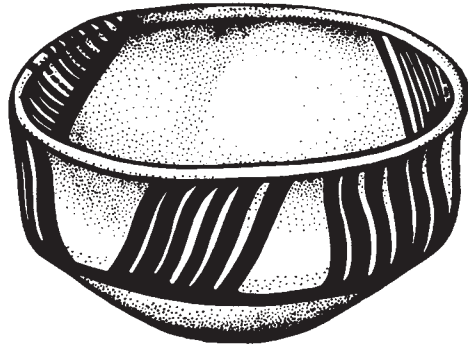
Mrs. Philip C. Miller, Museum Friend

**CHICKEN 158****TERRINE OF CHICKEN AND HAM**

|                                |                         |
|--------------------------------|-------------------------|
| 1 cooked 3 lb chicken          | 3 T chopped parsley     |
| 1 lb pork sausage meat         | 1/4 cup brandy          |
| 1/2 lb diced ham               | 1/2 teaspoon salt       |
| 3 cloves finely chopped garlic | 1/2 teaspoon pepper     |
| 2 eggs, beaten                 | 1/2 cup softened butter |
| 1 teaspoon thyme               | 1/2 lb sliced bacon     |

Remove meat from bones and chop chicken coarsely. Set aside. Combine remaining ingredients except bacon. Line 2 1/2 quart casserole with 1/2 of bacon. Layer chicken and sausage meat; top with bacon. Bake in pan of water at 325 degrees for 1 1/4 hours or until juices run clear. I often substitute quail or other upland game birds. Use terrine dish or loaf pan for baking.

Elaine Antoniuk, Museum Docent



**VEGETABLES AND SALADS**



**VEGETABLES 161****MOUSSELINE DE CAROTTE**

1 lb carrots, peeled, cut up                      1/4 cup heavy cream  
 4 T unsalted butter                                3 T sour cream  
 salt and freshly ground pepper

Cook carrots in butter over low heat for 20-25 minutes. Season with salt and pepper. Process until smooth. Add creams and process until well combined. If the mousseline is too stiff, add more sour cream, a teaspoon at a time.

Sherry Kelley, Museum Friend

**COGNAC CARROTS**

12-18 young carrots, scraped                      2 T cognac  
 4 T butter    chopped parsley  
 1 teaspoon sugar

Boil carrots in salted water until just tender. Drain. Saute carrots in butter, sprinkling with sugar. Add cognac. Shake the pan and carefully remove to serving dish. Sprinkle with parsley. Serves 6.

Anne Blomstrom, Museum Docent

**CARROTS WITH GRAPES**

1 lb carrots, cut in coins                              4 T Cointreau  
 30 seedless white grapes                            4 T butter

Cook carrots. Take grapes from stems. Add Cointreau, grapes and carrots to melted butter. Cook over low heat 3 minutes, stirring. Serve hot with fresh mint. Serves 4.

Cora Rashid, Museum Friend

**VEGETABLES 162****ESAU'S LENTILS MUJADDAIAH**

2 cups lentils    1/3 cup rice  
 3/4 cup olive oil                                        1 teaspoon salt  
 1 cup chopped onion                                  1 onion sliced into rings

Boil lentils in water to cover for 10 minutes. Brown onions in olive oil. Add salt, onions with oil and rice to lentils. Cook until tender, about 20 minutes. Serve lentils with rice topped with sauteed onion rings. This is a well flavored and filling dish and is served with yougurt and tossed slat. Serves 10.

Adapted from Marie Khayal's **Food from the Arab World**

**CHICKPEA CASSEROLE**

2 cans chickpeas, drained                              1 T oil  
 1 garlic clove, chopped                                1/2 teaspoon ground ginger  
 1 onion, chopped                                        pinch of ground cloves  
 1 lb ripe tomatoes, chopped                           salt and pepper to taste  
 8 oz cabbage, shredded                               1/2 cup water  
 1 green pepper, chopped

Preheat oven to 350 degrees. Saute garlic and vegetables in oil and season with ginger, clove, salt and pepper. Add drained chick peas to vegetables and pour in water. Place ingredients in a buttered ovenproof casserole and cook for 20-30 minutes. Serve hot with rice pilaf. Great made a day ahead. Good vegetarian dish.

Mary Jo Khuri, Museum Docent

**VEGETABLES 163****PEAS WITH LETTUCE**

|   |                                       |
|---|---------------------------------------|
| 4 T butter                                      | 1/4 cup lightly packed minced parsley |
| 3 cups shredded iceberg lettuce                 | 1/2 teaspoon sugar                    |
| 2 pkgs (10 oz each) frozen tiny<br>peas, thawed | 1/8 teaspoon ground nutmeg<br>salt    |

Melt butter in large frying pan--add lettuce and cook until wilted (2-3 minutes). Immediately stir in peas, parsley, sugar and nutmeg. Cook just until peas are heated through and juices are boiling. Salt to taste. Delicate taste. Very good.

Bud and Cissy Haas, Museum Docents

**CLAFOUTI OF PEAS**

|                 |                       |
|-----------------|-----------------------|
| 3 eggs          | 1 1/2 cup milk        |
| 2/3 cup flour   | 2 T melted butter     |
| 1 T sugar       | 1/2 teaspoon thyme    |
| salt and pepper | 1 1/2 cup cooked peas |
| 2 T butter      |                       |

Puree eggs, milk, flour, melted butter, sugar, thyme, salt and pepper for 5 seconds. Scrape container. Blend again for a few seconds and pour into bowl. Let stand, covered, at room temperature for 1 hour. Pour 1 cup of batter into buttered 1 1/2 quart souffle dish, spread peas tossed with 2 T butter on top and add the remaining batter. Bake in 350 degree oven for 45 minutes until it is puffed and well browned. Serves 4.

Sandra Stevens, Museum Friend

**VEGETABLES 164****CARROT-TURNIP GRATIN**

|                      |                      |
|----------------------|----------------------|
| 1 medium turnip      | 3 T maple syrup      |
| 4 carrots            | nutmeg to taste      |
| 4 T butter           | salt to taste        |
| 3 T prepared mustard | 2/3 cup bread crumbs |

Cut turnips and carrots into chunks or strips. Steam 5 minutes. Melt butter in shallow baking dish. Mix together mustard and maple syrup and add to butter. Add vegetables and toss well. Sprinkle with salt and nutmeg. Cover with bread crumbs. Bake at 400 degrees for 10 minutes or until brown on top. Serves 4.

Valerie Fargo,  
Administrative Assistant to Director

**CARROTS VICHY**

|                       |                                   |
|-----------------------|-----------------------------------|
| 3/4 cup boiling water | 1 T sugar                         |
| 1/4 cup butter        | 1/4 teaspoon nutmeg               |
| 2 teaspoons salt      | 5 cups carrots, sliced diagonally |
| 1/8 teaspoon pepper   | 1 T lemon juice                   |
|                       | 1/4 cup snipped parsley           |

Combine water, butter, salt, pepper, nutmeg, and sugar with carrots. Simmer covered 10 minutes. Stir in lemon juice and parsley. Serves 8.

Gloria Orwin, Museum Docent

**ZUCCHINI AND CARROTS IN GORGONZOLA WALNUT SAUCE**

|                         |                                |
|-------------------------|--------------------------------|
| 8 carrots, grated       | 1 cup heavy cream              |
| 4 zucchini, grated      | 6 oz Gorgonzola, mashed        |
| 1/2 cup unsalted butter | 1/2 cup finely chopped walnuts |

In large skillet melt butter, add cream, stir over moderately high heat 3 minutes. Add Gorgonzola and cook sauce, stirring until it is thick and smooth. Add dash of nutmeg, salt and pepper to taste. Add vegetables, toss with the sauce and simmer 5 minutes. Add walnuts.

Mary Jo Khuri, Museum Docent

**VEGETABLE MELANGE SALAD**

|                               |                                    |
|-------------------------------|------------------------------------|
| 3/4 cup wine vinegar          | 1 small zucchini, 1/4" slices      |
| 1/4 cup water                 | 1 small cauliflower, in flowerets  |
| 1/2 cup oil                   | 3 medium carrots, thinly sliced    |
| 2 T sugar                     | 12 green onions, 1" pieces         |
| 1 1/2 teaspoons salt          | 2 peppers (red and green) in rings |
| 1/2 teaspoon crushed rosemary | 3 sticks celery, 1" pieces         |
| 1/4 teaspoon pepper           | 1 head Boston lettuce              |

Combine wine vinegar, water, oil, sugar, salt, rosemary and pepper in large skillet, bring to boil. Add zucchini, cauliflower, carrots, and onions. Simmer for 3 minutes. Add peppers, celery, cover and simmer an additional 2 to 3 minutes. Chill several hours or overnight. Drain and serve on lettuce leaves. Twelve servings.

Mrs. George Cihra, Museum Friend

**VEGETABLES 166****ZUCCHINI CASSEROLE**

|                        |                               |
|------------------------|-------------------------------|
| 3 medium size zucchini | 1/8 tablespoon paprika        |
| 1/4 cup sour cream     | 1 beaten egg yolk             |
| 1 T butter             | 2 T chopped chives            |
| 1 T Parmesan cheese    | 1 teaspoon chopped basil      |
| 1/2 teaspoon salt      | 1/2 cup buttered bread crumbs |

Cut zucchini into quarter inch slices. Drop in boiling water, simmer covered until tender (6-8 minutes). Combine sour cream, butter, cheese, salt and paprika. Stir over low flame until cheese is melted. Remove from fire. Stir in beaten egg yolk, chives and chopped basil. Combine with cooked zucchini. Spread in oblong pyrex dish. Cover with bread crumbs and sprinkle generously with Parmesan cheese. Brown in 375 degree oven. Serves 4.

Bud and Cissy Haas, Museum Docents

**MARY BETH'S ZUCCHINI**

|                                    |                       |
|------------------------------------|-----------------------|
| 1 1/2 lb zucchini                  | 2 T fresh lemon juice |
| 1 pint cherry tomatoes             | 1 teaspoon salt       |
| 3 T butter                         | 1/4 teaspoon sugar    |
| 1/8 teaspoon freshly ground pepper |                       |

In a skillet with butter, cook zucchini that has been sliced a half-inch thick until tender. Cut cherry tomatoes in half. Drain and add all other ingredients. Toss and cook until tomatoes are just warm (about 3 minutes). Serves 8.

Mary Beth Berkoff, Museum Friend

## VEGETABLES 167

**STUFFED ZUCCHINI**

|                                 |                          |
|---------------------------------|--------------------------|
| 8-10 zucchini                   | 1 onion, chopped         |
| 1/4 lb fresh mushrooms, chopped | chopped parsley          |
| 1/4 lb chopped chicken liver    | salt and pepper          |
| 1/4 lb ground sirloin           | 2 eggs                   |
| 3 shallots, chopped             | 4 T butter, melted       |
|                                 | 1 cup beef or veal stock |

Take a thin slice off the top of each zucchini. Remove the center. Leave a quarter inch thick shell. Mix remaining ingredients except butter and stock. Fill zucchini with mixture, place in baking pan, add stock to pan. Bake at 350 for 45 minutes. Baste with melted butter during baking. Serve cold. Serves 8. A prize winner. Especially nice for Ravinia picnics.

Anne Blomstrom, Museum Docent

**BEETS A LA CREME**

|                                    |                                    |
|------------------------------------|------------------------------------|
| 2 tins small whole beets (lb size) | chopped parsley for garnish        |
| 4 T unsalted butter                | freshly ground coarse black pepper |
| 3/4 cup heavy cream                |                                    |

Drain beets and warm in melted butter for 2 minutes, constantly shaking the pan to coat the beets evenly with the butter. Season with salt. Add cream and continue cooking until it is reduced to a glaze just coating the beets. Sprinkle heavily with black pepper and parsley. Serve immediately. Serves 6-8.

Sherry Kelley, Museum Friend

## VEGETABLES 168

**LIMA BEANS AND CORN**

|  |                          |
|--|--------------------------|
| 1 8 oz pkg frozen lima beans               | 1 T bacon drippings      |
| 1-8 oz pkg frozen <u>whole kernel</u> corn | 1/4 small onion          |
| 1 cup water (as needed)                    | salt and pepper to taste |

Follow cooking directions on package of frozen lima beans. Add corn, onion, salt, pepper and bacon drippings. Cook on medium heat until corn and lima beans are completely softened (about 45 minutes). Add water as pot gets low, making sure that vegetables do not stick. Cook to desired consistency.

Mollie Galloway

Secretary, Near Eastern Languages & Civilizations

**GREEN BEANS AU GRATIN**

|                      |                             |
|----------------------|-----------------------------|
| 1 1/4 lb green beans | 5 T butter                  |
| 1 lb potatoes        | 1/8 teaspoon nutmeg         |
| salt                 | 3 T freshly grated Parmesan |

Cut beans into 2 inch lengths. Peel potatoes, cut into cubes. Cover with cold water, add salt and bring to a boil. Add beans. Cook until beans are crisp-tender, about 10 minutes. Puree in blender or processor. Add 3 T butter, salt to taste, and nutmeg. Smooth mixture in baking dish, sprinkle with cheese and dot with remaining butter. Bake at 450 degrees, 20 minutes. Serves 6.

Lethie Stevens, Museum Friend

**VEGETABLES 169****GREEN BEANS AND POTATOES**

1 lb fresh green beans  
small onion  
salt and pepper to taste

3 medium size potatoes  
2 T butter  
1 cup additional water  
as needed

Cook fresh green beans until tender. Wash, peel and quarter potatoes. Place in pot with beans and add salt, pepper, onion and butter. Add water as pot gets low. Be careful not to let vegetables stick. Cook to desired consistency.

Mollie Galloway,  
Secretary, Near Eastern Languages and Civilizations

**LIMA BEAN CASSEROLE**

1 lb dried baby limas  
2 teaspoons salt  
1 pint sour cream  
1/3 cup brown sugar

1 large onion, chopped  
2 teaspoons dry mustard  
6 or more slices raw bacon

Soak beans overnight, then cook until tender (1 hour or more) in 2 1/2 quarts of water, adding salt when almost done. Drain. Preheat oven to 325 degrees. Combine sour cream, brown sugar, onion and dry mustard and stir into beans. Turn into a baking dish, top with bacon (cut into a few pieces) and bake uncovered 1 1/2 to 2 hours. Serves 4 to 6.

Fred Donner, Associate Professor

**VEGETABLES 170****GERMAN POTATO PANCAKES**

4 medium white potatoes  
1/3 cup sharp cheddar cheese  
2 eggs

1/4 cup flour  
salt and pepper to taste  
1 medium onion, diced

Grate unpeeled potatoes and add cheese, eggs, flour, salt and pepper, and onion. Mix well. Yield 8 five inch pancakes. Fry in oil until brown on both sides. Serve with apple sauce.

Jim Richerson, Preparator

**POTATO-CHEESE CASSEROLE**

1 cup cold milk  
2 T whole wheat flour  
1/4 teaspoon salt  
dash of cayenne  
2 T butter  
1/2 teaspoon Worcestershire sauce

a few drops of Tabasco  
1 cup grated cheddar cheese  
3 green onions with tops, chopped  
2 lb tiny whole potatoes, peeled  
2 T dry bread crumbs (garlic)  
paprika

Place milk in saucepan. Blend in flour, salt and cayenne pepper. Add butter and bring to boil over medium heat, stirring for 1 minute. Add Worcestershire sauce, Tabasco and cheese, stirring until cheese melts. Fold in onions. Place potatoes in buttered 1 1/2 quart baking dish. Pour sauce over potatoes, top with bread crumbs and paprika. Cover and bake at 350 degrees for 15 minutes or until heated. Yield: 6-8 servings.

Peggy Kovacs, Suq Docent

**VEGETABLES 171****COMPANY RICE CASSEROLE**

1 cup cottage cheese  
 1 cup sour cream  
 1/2 teaspoon salt  
 1/2 teaspoon curry powder

1/2 teaspoon dry mustard  
 2 cups cooked rice  
 1 cup diced celery  
 1 cup cooked peas  
 1/4 cup minced onions

Mix together cottage cheese, sour cream, salt, curry, and mustard. Add to rice and vegetables.

Muriel Nerad, Museum Docent

**BROCCOLI RICE BAKE**

1/2 cup finely chopped onions  
 2 T butter or margarine  
 1 1/2 lb fresh broccoli  
 1 clove garlic, crushed  
 2 cups cooked rice

4 eggs, slightly beaten  
 1/2 cup milk  
 1 T prepared mustard  
 2 teaspoons salt  
 1/4 teaspoon pepper  
 2 cups grated cheddar cheese  
 1 cup thick white sauce

Cook onions in butter until tender but not brown. Add broccoli and garlic. Cover and cook 4 to 5 minutes. Add sauce with 1 cup cheese, cook, stirring, until smooth. Remove from heat, add rice. Combine eggs, milk, mustard and seasonings. Stir into rice mixture. Turn into well buttered shallow casserole. Bake at 325 degrees for 30 minutes. Remove from oven. Sprinkle with remaining cheese and bake 10 minutes longer. Makes 6-8 servings.

Myrna Simon, Museum Secretary

**VEGETABLES 172****CON'S POTATO SOUFFLE**

2 lb white potatoes, peeled, boiled  
 1/2 cup butter  
 1/8 teaspoon nutmeg  
 2 egg yolks

1/2 cup light cream  
 1/2 teaspoon salt  
 1/2 teaspoon white pepper  
 2 egg whites, beaten

Drain and mash potatoes. Add remaining ingredients except whites and mix well. Fold in whites. Fill souffle dish two-thirds full. Bake 375 degrees for 20 minutes. Serves 6.

Constance Lyman, Museum Friend

**FRIED RICE WITH BEAN SPROUTS**

2 T oil  
 2 scallions, finely chopped  
 1 garlic clove, crushed  
 6 cups cooked rice  
 1 cup chopped ham

2 T soy sauce  
 2 eggs beaten  
 salt and pepper  
 8 oz canned bean sprouts,  
 drained

Heat oil in frying pan and cook scallions and garlic for 2 minutes over medium heat. Add rice, mix well and heat through. Mix the ham with soy sauce, add it to rice mixture and mix well. Season the beaten eggs with salt and pepper and pour into the rice in a thin stream stirring constantly until eggs are cooked. Stir in the bean sprouts and heat through. Serve immediately.

Mary Jo Khuri, Museum Docent



**SOYBEAN NOODLE CASSEROLE**

|  |   |
|--|---|
| 1 pkg (8 oz) noodles                   | 1 cup (8 oz) shredded cheddar cheese          |
| 2 1/2 oz jar sliced mushrooms, drained | 1/2 teaspoon salt                             |
| 1/2 cup cooked soybeans                | 1 T butter                                    |
| 1/2 cup chopped onion                  | 1/8 teaspoon pepper                           |
| 1 can condensed cream mushroom soup    | 1 pkg (9 oz) frozen whole green beans, thawed |
| 8 oz plain yoghurt                     | 1 T chopped pimento                           |

Cook noodles according to package directions, drain. Toss noodles with butter. Place in well buttered 2 quart rectangular baking dish; set aside. Combine condensed soup, yogurt, half the cheese, mushrooms, salt, and pepper. Stir in soybeans. Spoon this mixture down center of noodles. Arrange green beans around soybean mixture. Bake at 350 degrees until hot and bubbly, about 25 minutes. Remove from oven, sprinkle with remaining cheese and pimento. Return to oven just until cheese begins to melt, about 3 minutes. Serve at once.

Valerie Fargo, Administrative Assistant to Director

**VEGETABLES 174****PEAS McGARVEY**

|                        |                               |
|------------------------|-------------------------------|
| 1 cup sour cream       | 2 lb tiny frozen peas, thawed |
| 1 cup mayonnaise       | 1 cup Spanish peanuts         |
| 1 teaspoon celery salt | salt and pepper to taste      |

Mix sour cream, mayonnaise, and celery salt. Toss with drained peas and nuts. Optionally add cooked crumbled bacon. Chill. Calorific. Excellent for cold buffet.

Norma van der Meulen, Suq Docent

**KING'S SPINACH**

|                                   |                                |
|-----------------------------------|--------------------------------|
| 1/3 cup blanched slivered almonds | 1/4 teaspoon dry mustard       |
| 1/2 teaspoon vegetable oil        | 3/4 cup whole milk             |
| 1 lb fresh spinach, washed        | 1/3 cup sharp cheddar, grated  |
| 1 T butter                        | 2-3 drops Worcestershire sauce |
| 1 T flour                         | 1 teaspoon lemon juice         |
| 1/2 teaspoon salt                 |                                |

Roast almonds in oil at 300 degrees for 8-10 minutes. Cook spinach in covered pan with only the water clinging to leaves. Melt butter. Blend in flour, salt and mustard. Add milk and cook, stirring until mixture comes to a boil and is slightly thickened. Add cheese, Worcestershire sauce and juice. Cook over low heat until cheese melts. Stir in almonds. Serve sauce over hot spinach. Serves 4-6. "Fit for a King."

Sara Schram, Museum Friend

## VEGETABLES 175

**BAKED SPINACH**

|                                       |                                   |
|---------------------------------------|-----------------------------------|
| 2 (10 oz) pkg. frozen chopped spinach | 2 (3 oz) pkgs cream cheese        |
| 3 T melted butter                     | juice of half a lemon             |
| 1/2 teaspoon salt                     | 1/8 teaspoon pepper               |
| 1/8 teaspoon nutmeg                   | 1 can (14 oz) artichokes, drained |

Cook spinach and drain as much water as possible. Mix other ingredients (except artichokes) and add to hot spinach. Cut artichokes in half and place in shallow 1 quart casserole. Spoon spinach over. Cover with foil, punched with a few holes. (Casserole may be set aside in cool place for several hours at this point.) Bake at 350 degrees for 30 minutes. Serves 6.

Muriel Nerad, Museum Docent

**EGGPLANT PARMIGIANA**

|            |                 |
|------------|-----------------|
| 1 eggplant | Jack cheese     |
| salt water | 3 eggs beaten   |
| olive oil  | Parmesan cheese |
|            | oregano         |

Slice eggplant 1 inch thick. Marinate in salt water for 20 minutes. Brush with olive oil and broil until brown. Place eggplant in shallow pan and brush top with egg. Cover each slice with a slice of Jack cheese. Sprinkle with Parmesan and oregano. Cover with remaining egg. Bake 15 minutes in a 350 degree oven. Serve with **tomato sauce**. Mix Italian tomato puree with garlic powder, oregano and white wine; heat. A favorite on the menu at the ranch (Rancho La Puerta, Tecate, Mexico). Served on large platters.

Mimi Futransky, Museum Docent

## VEGETABLES 176

**TOMATOES ROCKEFELLER**

|                                 |                               |
|---------------------------------|-------------------------------|
| 6 medium sized tomatoes, halved | 1/2 teaspoon salt             |
| 4 T butter                      | 1 cup cooked, chopped spinach |
| 1 T finely minced onion         | 2 T minced parsley            |
| 1/2 clove garlic, minced        | 1/3 cup dry bread crumbs      |

Place tomatoes on baking sheet, cut side up. Heat butter in skillet. Add onion and garlic; saute until lightly browned. Remove from heat. Blend in salt, spinach, parsley and bread crumbs. Spread over tomato halves and bake in a 400 degree oven 15 minutes.

Doris Peterson, Former Museum Docent

**STUFFED TOMATOES**

|  |                                |
|--|--------------------------------|
| 4 medium sized tomates, cut in half, crosswise |                                |
| 1/2 cup butter, melted                         | 1 cup whole wheat bread crumbs |
| 1/4 cup chopped parsley                        | 1/2 teaspoon basil             |
| 1 T brown sugar                                |                                |

Combine (all except tomatoes) ingredients and place on cut side of tomatoes. Bake at 350 degrees for half an hour.

Anne Blomstrom, Museum Docent

**VEGETABLES 177****RICE PILAU (Armenian)**

|                      |                              |
|----------------------|------------------------------|
| 1/2 stick butter     | handful of very thin noodles |
| 2 cups chicken broth | 1 cup rice (long grain, not  |
| salt to taste        | converted)                   |

Melt butter over medium flame. Do not brown. When very hot, take one handful of very thin noodles, crushed, and mix well with butter and brown lightly (golden). Heat chicken broth to boiling. Pour boiling water over rice to cover and leave for 15 minutes. Rinse and drain rice and add to butter noodle mix. Stir for 2 minutes. Add hot broth and mix only once. Cover and lower flame. Add salt to taste. Simmer 25 minutes. Turn off flame; leave covered for half hour.

Anne Conway, Museum Docent

**BULGUR PILAF**

|                      |                               |
|----------------------|-------------------------------|
| 8 shallots           | 2 cups bulgur (cracked wheat) |
| 3 T butter           | 1 1/2 teaspoons salt          |
| 4 cups chicken stock |                               |

Saute shallots in butter until soft. Add stock, bulgur, salt and dash of pepper and bring to boil. Reduce heat, cover and simmer 15 minutes. Fluff with fork and garnish with parsley.

Mary Jo Khuri, Museum Docent

**VEGETABLES 178****SPAGHETTI SQUASH**

|                        |                 |
|------------------------|-----------------|
| Spaghetti squash       | butter          |
| Fontina cheese, grated | salt and pepper |

Punch holes all around squash with a fork. Place it in oven on a cookie sheet for 1 1/2 hours at 350 degrees. Turn after 45 minutes. Cut off 1/4 of shell lengthwise. Remove seeds. Scrape out all squash, including that from the cut off piece, into a large bowl. Mix in the grated Fontina cheese, a generous amount of butter, a little salt and pepper to taste. Mix well. Pile mixture into the 3/4 shell. Bake about 15 minutes, or longer, in 350 degree oven until squash is thoroughly reheated and cheese is bubbly. This is good reheated time and again. I've even scraped out the remainder and reheated it with tomatoes, canned or fresh. While other cheese may be used, Fontina is best.

Dorothy Schilling (Mrs. Otto F.G.), Museum Friend

**VEGETABLE CASSEROLE**

|   |                                  |
|---|----------------------------------|
| 1 cup sliced onions                       | 2 cups celery, cut in 2" strips  |
| 2 cups carrots, sliced                    | 1 pkg (10 oz) frozen green beans |
| 2 cups canned tomatoes, stewed with juice | 4 T butter                       |
| 2 T sugar                                 | 1 1/2 teaspoon salt              |
| 2 T tapioca                               | 1/2 teaspoon pepper              |

Mix all ingredients in 2 quart casserole. Bake for 2 1/2 hours at 350 degrees, covered. Uncover and bake 15 minutes more. May be frozen.

Laurie Fish, Museum Docent

**SQUASH GRATIN**

|                      |                               |
|----------------------|-------------------------------|
| 4 T butter           | salt and pepper               |
| 2 butternut squash   | 1 cup fresh bread crumbs      |
| French grated nutmeg | 1/2 cup grated Gruyere cheese |

Heat butter. Toss peeled and grated squash in hot butter. Add nutmeg, salt and pepper. Place in shallow baking casserole. Top with crumbs and cheese. Bake in slow oven 1 hour until golden. Serves 12.

Marcia Stevens, Museum Friend

**ACORN SQUASH WITH PRUNE STUFFING**

|                                    |                                  |
|------------------------------------|----------------------------------|
| 3 medium sized acorn squash        | 1/2 teaspoon cinnamon            |
| 1/4 cup soft butter                | 1/2 cup diced dried prunes       |
| 1/4 cup brown sugar, firmly packed | 1/2 cup coarsely chopped walnuts |
| 1/2 teaspoon salt                  |                                  |

Bake halved and seeded squashes at 375 degrees for 40 minutes. Combine remaining ingredients and divide between squash halves. Increase oven temperature to 400 degrees. Return to oven for half an hour. Serves 6.

Marcia Stevens, Museum Friend

**SALADS 180****FRESH VEGETABLES A LA GRECQUE****Spiced Cooking Liquid:**

|                            |  |
|----------------------------|--|
| 1 cup thinly sliced onions | 1/8 teaspoon coriander                   |
| 1/3 cup olive oil          | 1/8 teaspoon saffron thread              |
| 6 cups water               | 1/2 teaspoon fennel seeds                |
| the zest of 1 lemon        | 8 peppercorns                            |
| 4 T fresh lemon juice      | 8-10 parsley stems                       |
| 1/8 teaspoon mustard seed  | 2 cloves garlic, crushed with their peel |
|                            | 1 teaspoon salt                          |

Simmer the onions for 6-8 minutes in the olive oil until tender and translucent, then add the rest of the ingredients and simmer slowly, covered, for 20 minutes. Drain through a sieve into another saucepan, pressing juices out of ingredients. May be cooked in advance.

**Preparation of Vegetables:**

**Zucchini and yellow summer squash**—3 or 4 of each: slice off the two ends, scrub the vegetables and cut into crosswise chunks of about 1 inch. Toss with 1 teaspoon salt and let drain for 20 minutes. Bring liquid to a boil and drop in vegetables; bring rapidly back to the boil and cook about 2 minutes. Drain and spread in a dish.

**Mushrooms:** trim stem ends off, drop into bowl of cold water, drain immediately. Quarter or halve them. Bring cooking liquid to the boil, drop in the mushrooms and boil for about 1 minute. May be cooked in advance.

**SALADS 181**

**Cauliflower:** cut into flowerettes and peel the stems; cook as for mushrooms. May be done in advance.

**Carrots:** peel them and trim into attractive shapes. Simmer about 10 minutes in the liquid, until just tender. May be cooked in advance.

**Green beans:** trim them, leave whole and cook in rapidly boiling salted water until barely tender. Drain and refresh in cold water. Chill, toss in reduced cooking liquid (below) 5 to 10 minutes before serving.

**Broccoli:** same treatment as for greenbeans. Cut into flowerettes and peel stems; blanch in kettle of boiling salted water for 3-4 minutes; drain; spread out in 1 layer to cool. Chill and dress just before serving.

Reducing the cooking liquid to a sauce: when all the vegetables are done, boil the cooking liquid down rapidly to about 1 cup. Carefully correct seasoning.

Dressing the vegetables: spoon a bit of the sauce over the squash, mushrooms, cauliflower and carrots. Let marinate in refrigerator for several hours. Dress the beans and broccoli shortly before serving. Just before serving freshen all vegetables with drops of lemon juice, olive oil, salt, freshly ground pepper and sprigs of parsley where needed. Serves 10. An eye-catching dish.

Lilian Cropsey, Museum Docent

**SALADS 182****WHITE GULL INN COLE SLAW**

|                                    |                                |
|------------------------------------|--------------------------------|
| 1 head cabbage, coarsely grated    | 3 carrots, coarsely grated     |
| 3 stalks of celery, finely chopped | 1/2 lb radishes, thinly sliced |
| 2 small onions, finely chopped     |                                |

**Dressing:**

|   |                        |
|---|------------------------|
| 1 cup mayonnaise, homemade is best      |                        |
| 2 T vinegar                             | 2 T sugar              |
| 1 teaspoon caraway seed                 | 1 teaspoon celery seed |
| salt and freshly ground pepper to taste |                        |

Toss vegetables in a large bowl. Combine ingredients for dressing, and mix into vegetables. Chill before serving, for flavors to blend. Yield: 6 to 8 servings.

**SPICED ASPIC**

|                  |                       |
|------------------|-----------------------|
| 2 T gelatin      | 1 bay leaf            |
| 1 cup cold water | 1/4 cup chopped onion |
| 2 cups V8 juice  | 3 T sugar             |
| 2 whole cloves   | 4 drops Tabasco       |

Soften gelatin in cold water. Simmer V8 juice with cloves, bay leaf and onion for 5 minutes. Strain, removing cloves and leaf. Add remaining ingredients to hot juice and stir until gelatin dissolves. Rinse mold with cold water and fill with mixture. Refrigerate. Unmold and serve. Fill center with shrimp or crab salad.

Lethie Stevens, Museum Friend

**CRANBERRY RELISH WITH COINTREAU**

|                        |                          |
|------------------------|--------------------------|
| 2 cups sugar           | 1/4 cup Cointreau        |
| 1 1/2 cups water       | 4 T slivered orange rind |
| 1/2 cup orange juice   | 4 T sugar                |
| 1 lb fresh cranberries | 4 T lemon juice          |

Combine sugar, water and orange juice. Boil for 5 minutes. Add fresh cranberries and boil 5 minutes more. Stir in remaining ingredients and chill well.

**ASPERGES A LA VINAIGRETTE DE FRAMBOISES**

|                                      |  |
|--------------------------------------|--|
| Young spinach leaves or bibb lettuce | 6 T virgin olive oil                     |
| 4-5 asparagus spears per person      | 1/4 cup heavy cream                      |
| 2 T sherry vinegar                   | 10 oz pkg frozen raspberries,<br>drained |

Puree raspberries and strain. Combine oil, cream, vinegar in processor and add to puree. Taste. Add salt and pepper and 1-2 teaspoons fresh lemon juice to taste. Spoon vinaigrette over asparagus (which has been cooked and cooled under running water) and greens. Garnish with parsley and/or chives. Serves 6.

Helen James, Museum Friend

**SALADS 184****CABBAGE AND GRAPE SALAD**

|                              |                             |
|------------------------------|-----------------------------|
| 1/2 cup whipping cream       | 1/4 teaspoon salt           |
| 1/4 cup sour cream           | 2 cups shredded cabbage     |
| 1/4 cup mayonnaise           | 2 apples, cored, chopped    |
| 1 T lemon juice              | 1 cup seedless green grapes |
| 1 teaspoon grated lemon rind |                             |

Whip cream until soft peaks form. Fold in sour cream, mayonnaise, lemon juice, lemon rind and salt. Mix cabbage, apples and grapes. Stir in dressing. Cover and refrigerate until serving time. Serves 6.

Anne Blomstrom, Museum Docent

**MOROCCAN CARROT SALAD**

|                              |                         |
|------------------------------|-------------------------|
| 1 lb carrots                 | 1/8 teaspoon sugar      |
| 1 clove garlic               | salt to taste           |
| 1/8 teaspoon ground cinnamon | olive oil               |
| 1/4 teaspoon ground cumin    | chopped parsley         |
| 1/2 teaspoon sweet paprika   | pinch of cayenne pepper |
| juice of 1 lemon             |                         |

Wash and peel the carrots. Boil whole in water with the garlic until barely tender. Drain. Discard the garlic and dice or slice the carrots. Combine spices with the lemon juice, sugar, and salt and pour over the carrots. Chill. Sprinkle with oil and chopped parsley just before serving. Serves 4.

Vita Browne, Museum Friend



**SALADS 185****SPICY CHICKPEA SALAD**

|   |                                   |
|---|-----------------------------------|
| 1 can chickpeas, drained (2 cups)         | 1/2 medium green pepper, slivered |
| 1 small red onion sliced thin             |                                   |
| 1 canned green chili, drained and chopped |                                   |
| 1/4 cup olive oil                         | 3 T red wine vinegar              |
| 2 T capers                                | 1/2 teaspoon salt or to taste     |

Rinse chickpeas and drain well. In large bowl toss to mix all ingredients. Chill several hours or overnight.

Mary Jo Khuri, Museum Docent

**QUICK TABBOULEH**

|                      |                        |
|----------------------|------------------------|
| 1 cup burghul        |                        |
| 3/4 T dried mint     | 3 T dried onion        |
| 2 1/4 teaspoons salt | 3 T dried parsley      |
| 2 T olive oil        | 3/4 cup chopped tomato |
| 1 cup lemon juice    |                        |

Barely cover burghul with boiling water. Cool to room temperature and drain well. Mix together, chill overnight, remix and serve on lettuce and /or with yogurt as an accompaniment. If reconstituted lemon juice is used, 2/3 cup juice + 1/3 cup water.

Gretel Braidwood, Membership Secretary

**SALADS 186****LENTIL SALAD**

|                             |                       |
|-----------------------------|-----------------------|
| 2 cups minced onion         | 1 teaspoon oregano    |
| 2 T olive oil               | 1 teaspoon basil      |
| 1 lb dry lentils            | 1 teaspoon thyme      |
| 1 can tomatoes (2 lb, 3 oz) | 1 bay leaf            |
| 1 cup boiling water         | 3 T fresh lemon juice |
| 1 cup olive oil             | salt and pepper       |
| 4 T minced garlic           |                       |

Cook onion in 2 tablespoons olive oil until soft. Add lentils, pureed tomatoes, water, oil, 2 tablespoons garlic, oregano, basil, thyme, and bay leaf. Cook over low heat for 1 1/4 hours until the liquid has evaporated and the lentils are tender. Place in serving bowl and stir in the lemon juice. Add 2 more tablespoons garlic, salt and pepper to taste. Chill for 2 hours or overnight. Bring to room temperature before serving. Note: don't be afraid of the amount of garlic.

Anne Blomstrom, Museum Docent

**TOMATO AND GREEN PEPPER SALAD FEZ STYLE (Moroccan)**

|                                    |                                    |
|------------------------------------|------------------------------------|
| 3 sweet green peppers              | 2 T olive                          |
| 4 large red, ripe tomatoes         | 1 T lemon juice                    |
| 1 clove garlic, peeled and crushed | 1/2 teaspoon salt                  |
| pinch of sweet paprika             | 1/4 teaspoon freshly ground pepper |
| 1/4 teaspoon ground cumin          | 1/4 preserved lemon (optional)     |

Preheat oven to 450. Wash peppers, drain dry and arrange on an ungreased baking sheet, bake for 10 minutes. Turn over and bake 10 minutes more or until skins are blistered. Place peppers in baggies, set aside to cool. When peppers are cool, core, seed, and slip off their skins. Cut pepper flesh into small pieces and set aside. To prepare tomatoes, drop them into boiling water for 15 seconds. Remove tomatoes, cut out stem, peel off their skins, then slice in half crosswise, squeezing gently to remove seeds. Cut tomato flesh into small pieces. Mix tomatoes and peppers in a glass serving dish, add all the remaining ingredients. Mix well to blend the spices with vegetables. Serve cool, but not cold.

Vita Browne, Museum Friend

**SALADS 188****WINTER VEGETABLE SALAD WITH TARRAGON VINAIGRETTE**

**Dressing:** mix well in either blender or processor:

|                        |  |
|------------------------|--|
| 10 T oil               | 1 T lemon juice (fresh)                  |
| 6 T tarragon vinegar   | 1 teaspoon basil                         |
| 1 teaspoon celery seed | 1 teaspoon salt                          |
| 1 teaspoon tarragon    | 1 teaspoon powdered thyme                |
| 2 teaspoons sugar      | 1/4 teaspoon freshly ground black pepper |

**Vegetables:** thinly slice:

|                    |                 |
|--------------------|-----------------|
| 1/2 lb cauliflower | 2 cups radishes |
| small head cabbage | 1 green pepper  |

Mince 3/4 cup parsley, 1 stalk celery, 4 shallots. Combine vegetables with vinaigrette and chill thoroughly.

Mary Beth Berkoff, Museum Friend

**TABOOLY (SUFF-SOOF)—TRADITIONAL LEBANESE**

|                                       |                          |
|---------------------------------------|--------------------------|
| 1 cup wheat (burghul), medium or fine | 5 tomatoes               |
| 2 large bunches of parsley            | juice of 3 lemons        |
| 1 cup mint leaves                     | 1/4 cup oil              |
| 1 bunch of green onions               | salt and pepper to taste |

Clean, wash vegetables and chop. Wash and soak wheat 10 minutes. Drain wheat. Add to vegetables. Add lemon juice, oil, salt and pepper. Mix well. Serve with lettuce, grape leaves or cooked cabbage leaves. One can of chick-peas may be added. Serves 8.

Mary Jo Khuri, Museum Docent

**MUSHROOM SALAD**

1 T Dijon mustard  
 1/2 cup olive oil  
 1 1/2 T wine vinegar

1 T finely chopped shallots  
 1/8 teaspoon sugar  
 3/4 lb thinly sliced mushrooms  
 salt and freshly ground pepper

Place mustard in a bowl and with a whisk gradually add oil, a drop at a time to start with. Then beat oil into the mustard until mixture has the consistency of mayonnaise. Beat in vinegar, shallots and sugar. Pour sauce over mushrooms and season to taste. Toss and chill. Serves 6.

Joan Rosenberg, Museum Docent

**ENDIVE SALAD WITH BLUE CHEESE DRESSING AND WALNUTS**

1 raw, unblemished endive

**Blue-cheese Dressing:**

|  |                               |
|--|-------------------------------|
| 1/4 lb blue cheese, crumbled (about 2/3 cup) | 1/4 cup finely chopped chives |
| 1/2 teaspoon finely minced garlic            | 1 cup sour cream              |
| 1 cup mayonnaise                             | 1 T coarsely chopped walnuts, |
| 1/4 cup milk or water                        | preferably black walnuts      |

Arrange endive, sliced in half lengthwise, on an individual serving dish. For dressing, mix all ingredients except walnuts in a mixing bowl, blending well. Spoon about 2 tablespoons of blue-cheese dressing over the cut halves. Sprinkle the tops with chopped walnuts. A delicate salad for an elegant picnic. Serves 2.

Anne Blomstrom, Museum Docent

**SALADS 190****CARROT SALAD**

1 cup grated raw carrots  
 2 T raisins

1/2 cup crushed pineapple, drained  
 1/4 cup lemon yogurt

Mix ingredients together well and refrigerate. A dieter's delight, 100 calories per serving.

Mrs. Gary Comer, Museum Friend

**TOMATO AVOCADO ASPIC**

3 oz lemon gelatin  
 1 cup boiling water  
 1 1/2 T unflavored gelatin dissolved  
   3 T cold water  
 2 cups tomato juice  
 1/2 cup tomato paste

1/4 cup tomato catsup  
 4 T lemon juice  
 1 teaspoon salt  
 1/2 teaspoon celery salt  
 2 teaspoons grated onion  
 1 cup chopped celery  
 1 cup chopped avocado

Dissolve lemon gelatin in boiling water. Combine tomato juice, paste and catsup. Bring to a boil. Add to lemon and plain gelatin. Add lemon juice, salt, celery salt and onion. Cool until thickened slightly before adding vegetables. Chill. Serves 8.

Janet Jentes, Museum Docent

**SALADS 191****CUCUMBER/SCALLION MOLD**

|                                |                           |
|--------------------------------|---------------------------|
| 2 small packages lime Jello    | 1/2 teaspoon salt         |
| 1 1/2 cup hot water            | 4 T lemon juice           |
| 12 oz cream cheese             | 1 1/2 cup cucumber        |
| 2 cups mayonnaise              | 1/2 cup chopped scallions |
| 2 teaspoons creamy horseradish |                           |

Dissolve Jello in hot water, add softened cream cheese, mayonnaise, horseradish and salt. Beat until smooth. Add lemon juice. Chill until almost set. Stir in peeled, seeded, grated, drained cucumber and scallions. Makes 6 cups, serving 8-10.

Joan Prentice, Museum Friend

**LENTILS WITH TOMATOES (Syrian)**

|                         |                                |
|-------------------------|--------------------------------|
| 1 cup lentils           | 1 green pepper, finely chopped |
| 2 quarts water          | 1/4 cup olive oil              |
| 1 onion, finely chopped | 3 pimentos, chopped            |
| 2 cups peeled tomato    | salt and pepper to taste       |

Rinse lentils in cold water and drain. Bring water to boil. Add lentils and salt to taste. Simmer 20 minutes and drain. Cook onion and green pepper in oil until wilted. Add pimento and stir. Add tomato, salt and pepper to taste. Stir in lentils and cook half hour. Serve warm or chilled.

Anne Conway, Museum Docent

**SALADS 192****SMOKED HERRING SALAD ANTIPASTO**

|                             |                        |
|-----------------------------|------------------------|
| 12 smoked herrings or chubb | 1 teaspoon fennel seed |
| 1 tart apple                | 6 T oil                |
| 1 T chopped parsley         | 2 T vinegar            |
| 1 T chopped basil           | 1 pinch cayenne pepper |

Choose meaty smoked herrings. Singe them for a few minutes under the broiler or over a gas flame. Skin and remove bones. Cut fish meat into squares. Add the cleaned and diced apples to the mix. Add mixture of chopped parsley, basil and fennel seeds. Sprinkle with dressing made of the oil, vinegar and pinch of cayenne pepper. Serves 6. Note: kippered herrings may be used instead of herring. Remove kippers from the can, drain, remove skin and bones, cutting into cubes. Proceed as above.

Mary Jo Khuri, Museum Docent

**SPECIAL SALAD DRESSING**

|                     |                   |
|---------------------|-------------------|
| 1 cup oil           | 1/3 cup catsup    |
| 1/4 cup lemon juice | 1/4 onion, grated |
| 1/4 cup vinegar     | 2/3 cup sugar     |
| 1/2 teaspoon salt   | paprika           |

Shake all ingredients together in a jar. Store in refrigerator.

Mrs. Shelly D. Vincent, Museum Friend

**SU CASA DRESSING**

2 T red wine vinegar  
 1 cup beef broth or consomme  
 1 medium sized onion  
 juice of 2 lemons  
 3 garlic cloves

1 T mustard  
 1 T Lea & Perrin sauce  
 1 cup vegetable oil (or corn oil)  
 1 cup honey  
 1/1 cup Tahini sesame seed paste  
 ground black pepper and salt to taste

Mix red wine vinegar, beef broth, onion, lemon juice, garlic, mustard and Lea & Perrin sauce together in an electric blender until fine paste. Add vegetable oil slowly in electric blender at medium speed. Add honey, sesame seed paste, pepper. If too thick, add more beef broth. Note: tahini is a sesame seed paste and can be purchased in specialty stores.

Dorado Beach Hotel

**TREE HOUSE SALAD DRESSING**

2 cups vegetable oil  
 3/4 cup sugar  
 salt and pepper to taste

1 cup vinegar  
 1 large garlic clove (or more)

Mix all ingredients in blender. May be stored in refrigerator several weeks. Pour over lettuce mixed with minced parsley. Option, add salted toasted walnuts or hearts of palm.

Mrs. John A. Schram, Museum Friend



**DESSERTS**



**IDA'S COFFEE CAKE**

|                                  |                               |
|----------------------------------|-------------------------------|
| 1 cup sugar                      | 2 cups flour                  |
| 1/2 cup shortening (half butter) | 1 1/2 teaspoons baking powder |
| 2 eggs                           | 1/2 teaspoon soda             |
| 1/2 pint sour cream              | pinch of salt                 |
| 1 teaspoon vanilla               |                               |

**Filling:**

|                          |                      |
|--------------------------|----------------------|
| 1/2 cup sugar            | 2 teaspoons cinnamon |
| 1 cup nuts, chopped fine |                      |

Cream sugar and shortening. Add eggs, sour cream, vanilla, flour, baking powder, soda and salt. Beat until smooth. Grease tube pan. Mix filling. Pour in half of the cake batter, then half the filling, then rest of batter. Put remainder of filling on top. Bake in 350 degree oven for 1 hour.

Ida B. De Pencier, Museum Docent

**MOTHER'S PECAN ICE BOX CAKE**

|                           |                           |
|---------------------------|---------------------------|
| 1/2 lb sweet butter       | 1 teaspoon vanilla        |
| 1/2 lb fine sugar         | 2 dzn ladyfingers         |
| 1 3/4 cups pecans, ground | 3/4 lb macaroons, crushed |
| 6 eggs                    |                           |

Cream butter and sugar, add nuts, 3 eggs well beaten. Separate the other 3 eggs, beating yolks and whites separately. Add yolks, then stiffly beaten whites and vanilla. Line springform pan on sides with ladyfingers. Put macaroons on bottom. Alternate layers of macaroons and mixture. Chill well.

Elizabeth Spiegel, Museum Docent

**CAKES 198****CHOCOLATE TORTE**

|  |                                |
|--|--------------------------------|
| 5 T bread crumbs   | 1 stick unsalted butter (4 oz) |
| 2 cups almonds   | 1 cup sugar (7 oz)             |
| 6 oz sweet cooking chocolate, broken<br>into pieces (Maillard's or German brand) | 7 large eggs, separated        |
| 1 T baking powder  | 2 teaspoons dark rum           |
|  | pinch of salt                  |

**Glaze:**

|                              |                          |
|------------------------------|--------------------------|
| 3 oz sweet cooking chocolate | 4 T confectioner's sugar |
| 2 T water                    | 1 T rum                  |
| 2 T butter                   |                          |

8" springform pan, buttered, bottom lined with waxed paper, buttered side up. Using processor with steel knife: make fine bread crumbs, using 4 on/off turns, transfer to large mixing bowl. Finely chop nuts with on/off turns or pulses; process 10 seconds. Place 2 tablespoons of nuts aside for garnish. Add rest to bread crumbs. Chop chocolate, using 10 on/off turns, process 30 seconds. Check texture—some coarse pieces the size of a pea create a delicious taste. Add chocolate to bread crumbs and baking powder. Cream butter and sugar until mixture forms a ball. Add egg yolks, rum and salt; process until mixture is fluffy—about 1 minute. Combine with chocolate mixture.

With electric mixer, beat egg whites until stiff, not dry. Fold 1/4 egg whites into chocolate mixture, then remaining whites. Pour into prepared pan and bake in pre-heated oven for 1 hour at 350 degrees. Let torte cool in pan on rack. To remove, carefully wedge knife around sides. Invert on serving plate. Remove paper. This cake improves with refrigeration and freezes well, unglazed.

**CAKES 199**

**Glaze:** mix all ingredients (except rum) in top of double boiler. Cook slowly until chocolate melts. Add rum. Spread glaze on cake, sprinkle reserved nuts on top and sides. Garnish with whipped cream.

Mary Shea, Museum Docent

**MRS. SNOW'S CHOCOLATE CAKE**

|                     |                               |
|---------------------|-------------------------------|
| 1 T butter          | 1 teaspoon soda               |
| 2 squares chocolate | 1 1/2 cup flour               |
| 1 cup sugar         | 1 cup sour milk or buttermilk |
| 2 egg yolks         | 1 teaspoon vanilla            |
|                     | 2 egg whites, lightly beaten  |

Melt butter and chocolate together. Beat sugar with egg yolks. Sift together soda with flour. Add butter to sugar mixture. Add flour alternately with milk or buttermilk. Beat well. Add vanilla. Fold in egg whites. Bake in a square 8 X 8 buttered and floured pan. Bake approximately 1 hour (325 degrees).

Donna Vincent Kahn, Museum Friend

Ed. note: I remember this delicious cake from my college days.

**CAKES 200****GATEAU CHOCOLAT**

|                                    |                                |
|------------------------------------|--------------------------------|
| 10 1/2 squares semisweet chocolate | 1 cup + 2 T sugar              |
| 10 1/2 T of unsalted butter        | 3/4 teaspoon vanilla           |
| 8 eggs separated                   | 2 T + 1 teaspoon Grand Marnier |

Grease and flour an 8 or 9" springform pan. Melt chocolate and butter in a medium size saucepan over very low heat. Preheat oven to 250 degrees. Combine 7 egg yolks with 1 cup sugar, vanilla and Grand Marnier. Mix well. Stir in melted chocolate. Beat 8 whites until foamy-white. Beat in the reserved 2 T sugar, 1 teaspoon at a time and continue beating until mixture forms soft peaks; fold gently into chocolate mixture until no streaks of white remain. Turn into prepared pan. Bake in a 250 degree oven for 2 1/2 hours or until a cake tester inserted in center comes out almost clean. Cool completely in pan on wire rack. Run knife around edge to loosen. Remove side of pan but do not remove bottom. Put cake on serving plate. Cake will fall slightly in center. Garnish with whipped cream and shaved chocolate.

Lilian Cropsey, Museum Docent

## DESSERTS 201

**DONNA'S NEVER FAIL CHOCOLATE CAKE**

|               |                        |
|---------------|------------------------|
| 2 cups flour  | 1 teaspoon baking soda |
| 2 cups sugar  | 1/2 cup buttermilk     |
| 1/2 lb butter | 2 eggs beaten          |
| 4 T cocoa     | 1 teaspoon vanilla     |
| 1 cup water   | 1/2 teaspoon cinnamon  |

Sift flour and sugar. In pan, bring butter, cocoa, and water to boil. Pour this over flour and sugar mixture. Add baking soda dissolved in buttermilk, eggs, vanilla and cinnamon. Bake in 9 X 13 pan, 20 minutes in preheated 400 degree oven.

**Frosting:** melt 1 stick butter and stir in 4 T cocoa and 6 T water. Add 1 lb powdered sugar, 1/2 teaspoon cinnamon, and 1 teaspoon vanilla. Pour over cake while it is still hot.

Mrs. Gaylord Freeman, Museum Friend

**SOUR MILK CHOCOLATE CAKE**

|                       |                 |
|-----------------------|-----------------|
| 1 T butter            | 1 egg           |
| 2 oz baking chocolate | 1 cup sour milk |
| 1 cup sugar           | 1 teaspoon soda |
| 1 teaspoon vanilla    | 1 1/4 cup flour |

Melt butter with chocolate. Add sugar, egg and vanilla. Beat. Add dry ingredients alternating with milk. Bake in buttered 8" round pan at 350 degrees for 30-40 minutes.

Angie Cox, Museum Friend

**CAKES 202****EASY ICE BOX CAKE**

|  |                             |
|--|-----------------------------|
| 1 pkg Baker's German sweet chocolate, melted | 1 T confectioner's sugar    |
| 1 1/2 T water                                | 1/2 cup whipping cream      |
| 1 egg yolk, unbeaten                         | 1 egg white, stiffly beaten |
|  | 12 ladyfingers              |

Blend the melted chocolate with water over very low heat. Add egg yolk and beat until smooth. Mix in sugar. Whip cream and fold into chocolate. Fold in beaten egg white. Line an 8 X 4 X 3 inch loaf pan with wax paper. Layer ladyfingers with chocolate mixture. Chill overnight. Unmold. Serves 5, but may be doubled, tripled. Whipped cream can be spread over top and sides and decorated with shaved chocolate. This was my mother's favorite company dessert when I was growing up in Cincinnati.

Mardi Trosman, Suq Docent

**MAHONY POUND CAKE**

|                   |                         |
|-------------------|-------------------------|
| 2 1/2 cups flour  | 2 cups sugar            |
| 1/2 cup cocoa     | 1 cup light brown sugar |
| 1 cup butter      | 6 eggs, separated       |
| 1 cup sour cream  | 1 teaspoon vanilla      |
| 1/4 T baking soda |                         |

Cream butter, gradually add sugars. Beat until light and fluffy. Add egg yolks one at a time to creamed mixture, beat well after each egg yolk. Add vanilla. Combine sour cream and baking soda. Add to creamed egg mixture, alternating with flour and cocoa. Mix well. Beat egg whites until stiff. Fold into batter. Pour into well buttered and floured tube pan. Bake 1 1/2 to 1 3/4 hours in preheated 325 degree oven. Cool slightly and remove from pan.

Mrs. Gilbert Kahn, Museum Friend

**REVANI** (A very sweet Turkish cake)**Cake:**

6 eggs  
 2/3 cup sugar  
 grated rind of one lemon  
 1/4 cup flour  
 1 cup farina or Cream of Wheat (uncooked)  
 4 T unsalted butter, melted  
 dash salt

**Syrup:**

2 1/2 cups sugar  
 3 1/4 cups water  
 juice of one lemon

**Garnish:**

2-4 T crushed pistachios (or  
 walnuts or pecans)

Separate yolks and whites. Beat sugar with yolks and grated peel until very thick and pale yellow. Beat whites separately, add dash of salt, beat until very stiff and glossy. Set aside. To egg and sugar mixture, add flour and farina. Mix gently. Fold in beaten egg whites and to this mixture gently fold in the melted butter. Pour into a buttered 9" sprinform cake pan. Bake in a preheated 350 degree oven for approximately 50 minutes or until cake seems done. About 20 minutes before the cake is done, make syrup and let simmer. Take cake out of oven and set in sink, pour the syrup over it until absorbed. Put cake in refrigerator and do not unmold for a couple of hours. When cake seems cool, unmold onto a plate; sprinkle with nuts. Serves 16-20 people (a little goes a long way). You may serve with whipped cream or slightly sweetened creme fraiche if you like.

L. Paula Woods, Assistant Editor  
**Journal of Near Eastern Studies**

**CAKES 204****POUND CAKE**

|                          |                              |
|--------------------------|------------------------------|
| 1/2 lb butter            | 1 teaspoon orange extract    |
| 1/2 cup shortening       | 1 teaspoon mace              |
| 6 eggs                   | 3 cups flour                 |
| 3 cups sugar             | 1 1/4 teaspoon baking powder |
| 1 teaspoon lemon extract | 1 cup milk                   |

Cream butter and shortening. Add sugar and one egg at a time. Sift flour with dry ingredients. Add alternately with milk. Add flavorings. Bake in a well greased steeple pan or Turk's head mold for 1 hour 30 minutes or slightly more at 325 degrees. Serve plain or with fresh fruit or berries.

Marsha Holden, Museum Docent

**MRS. SCOTT'S LIGHT FRUIT CAKE**

|                             |   |
|-----------------------------|---|
| 1 cup butter                | 7 egg whites, beaten                    |
| 1 cup sugar                 | 1/2 cup fruit syrup (from canned fruit) |
| 3 egg yolks, beaten         | 1 cup coconut flakes                    |
| 1 T vanilla extract         | 2 lbs cut up candied fruit and peel     |
| 1/2 teaspoon almond extract | 1 cup golden raisins                    |
| 2 cups flour                | 3 cups slivered or sliced almonds       |
| 1 teaspoon baking powder    | 1 cup flour                             |

At least 2 hours before making the cake, add syrup to fruit and coconut, stir, cover and let stand. When preparing other ingredients, add nuts and 1 cup flour to fruit, stir well and combine with cake mixture. Cream butter and sugar, add egg yolks and flavorings and mix well. Add sifted dry ingredients and lastly, egg whites. Stir in fruit mixture. Butter 1 one pound bread pans. Bake in slow oven (250 degrees) for 2 1/2 to 3 hours. These cakes will be light golden and will darken somewhat while cooling. Unlike most fruitcakes, this is a year-around favorite. This keeps nicely if well hidden in the refrigerator or freezer.

Marion Scott, Museum Friend

This has also become a favorite of the Blomstrom family. We omit the raisins, add 3 T cognac and 1 T lemon juice, and use 4 whole jumbo eggs (separated) in place of the 3 yolks and 7 whites.

**CAKES 206****MARY JO'S LEMON CAKE**

|                        |                               |
|------------------------|-------------------------------|
| 2/3 cup butter         | 3 cups sifted cake flour      |
| 1 1/3 cup sugar        | 2 1/2 teaspoons baking powder |
| 2 jumbo eggs           | 1 teaspoon salt               |
| 1 1/2 teaspoon vanilla | 1 1/4 cup milk                |

Cream butter and sugar until light and fluffy. Add eggs, vanilla and beat well. Sift dry ingredients together, add alternately with milk, beating well after each addition. Pour into 2 buttered and floured 9 X 1 1/2 inch baking pans. Bake 30-35 minutes at 350 degrees. Cool 10 minutes.

**Lemon Filling:**

|                              |                 |
|------------------------------|-----------------|
| 3/4 cup sugar                | 2 T cornstarch  |
| dash salt                    | 3/4 cup water   |
| 2 egg yolks, beaten          | 3 T lemon juice |
| 1 teaspoon grated lemon peel | 1 T butter      |

Combine in saucepan: sugar, cornstarch, salt. Add water, egg yolks and lemon juice. Cook over medium heat until thickened, stirring constantly. Remove from heat. Add grated lemons peel and butter. Cool.

**Frosting:**

|                                   |                                    |
|-----------------------------------|------------------------------------|
| 1/2 cup softened butter           | 1 egg yolk                         |
| 2 T buttermilk (or 1 3/4 T milk + | 1/2 teaspoon vanilla               |
| 1/4 teaspoon vinegar)             | 3 cups sifted confectioner's sugar |

Place in mixing bowl and beat at medium speed for 3 minutes ingredients in the order listed. Place filling between layers and frost top and sides. If desired, dust with flaked coconut.

Mary Jo Khuri, Museum Docent

**ORANGE CHIFFON CAKE**

2 1/4 cups sifted cake flour  
 3 teaspoons baking powder  
 1 teaspoon salt  
 1 1/2 cups sugar  
 1/2 cup salad oil

**Orange Filling or Frosting:**

1 cup sugar  
 1/4 cup cornstarch  
 2 T butter  
 1/2 teaspoon baking soda

6 eggs, separated  
 3/4 cup cold water  
 2 T grated peel  
 1/2 teaspoon cream of tartar

2 T grated orange rind  
 1 1/2 T lemon juice  
 1 cup orange juice

Measure sifted flour, add baking powder, salt, sugar, and sift again. Put in large bowl. Make a well in center. Add oil, yolks, water and peel. Beat until smooth. Beat whites and cream of tartar until very stiff. Fold into yolk mixture until just blended. Bake 1 hour, 10 minutes at 325 degrees in an ungreased 10 inch tube pan with removable bottom. Invert on rack to cool before taking out of pan. Dust with powdered sugar. This is a very tall, delicate cake. Mix filling ingredients and cook until thickened. If using as a base for icing, allow to cool and fold in one cup cream, whipped.

Peggy Dyer, Museum Friend

**CAKES 208****WALNUT AND ALMOND TORTE**

16 Holland rusks, pulverized  
 3 cups ground walnuts  
 3 cups ground almonds  
 grated rind of 1 orange  
 1/2 teaspoon cinnamon

1/4 teaspoon ground cloves  
 12 eggs, separated  
 1 1/2 cups fine granulated sugar  
 1 teaspoon vanilla

Combine rusk crumbs in large bowl with ground walnuts and almonds, orange rind, cinnamon, and cloves. With an electric mixer, beat egg yolks with fine granulated sugar for 15 minutes until thick and lemon colored. Add vanilla and fold mixture into nut mixture. In another bowl beat egg whites until they hold stiff peaks and fold them gently but thoroughly into yolk mixture. Transfer the batter to a buttered tube pan and bake in 350 degree oven for 1 hour.

**Syrup topping:**

4 cups water  
 3 cups sugar

1 slice lemon

Combine ingredients. Cook over moderate heat, stirring and washing down any undissolved sugar crystals clinging to sides of pan with a brush dipped in cold water, until sugar has dissolved. Increase heat to moderate, bring syrup to a boil, and simmer for 20 minutes. Cool syrup for 10 minutes, remove and discard lemon, and spoon syrup over torte as soon as the torte has been removed from the oven. Let torte stand for 24 hours and serve it with whipped cream.

Taria Nikopoulos, Museum Friend



**CANAFAX CARROT CAKE**

|                           |                          |
|---------------------------|--------------------------|
| 2 cups flour              | 4 eggs                   |
| 2 teaspoons cinnamon      | 1 1/2 cups sugar         |
| 2 teaspoons baking powder | 1 1/2 cups vegetable oil |
| 2 teaspoons baking soda   | 3 cups grated carrots    |
| 1 teaspoon cardamon       | 1/2 cup raisins          |
| 1/2 teaspoon salt         | 1/2 cup pecans           |

Sift together flour, cinnamon, baking powder, soda, cardamon, and salt. Beat eggs to frothy, beat in sugar a little at a time until light and lemon colored. Gradually beat in oil. Fold flour mixture into egg mixture in batches. Then fold in carrots, rasins and nuts. Mix well. Divide batter among 3 well buttered and floured 8" cake pans or two 9 X 4" loaf pans. Bake 30 minutes at 350 degrees (Note: loaf takes longer). Cool.

**Frosting:**

|                                    |                                      |
|------------------------------------|--------------------------------------|
| 8 oz cream cheese                  | 1 teaspoon vanilla                   |
| 1 stick (4 oz) butter or margarine | 1 cup well drained crushed pineapple |
| 1 lb confectioner's sugar          |                                      |

Cream cheese and butter. Add sugar. Blend in vanilla and pineapple. Halve each cake layer horizontally, ice. (Cut loaves in thirds and ice). Chill 1 hour before serving.

Nancy Canafax, Museum Friend

**CAKES 210****SUNDAY MORNING BREAKFAST CAKE**

|                               |                                    |
|-------------------------------|------------------------------------|
| 1 1/2 cup sifted flour        | 3/4 cup hot milk + 1 T butter      |
| 1 1/2 cups baking powder      | 4 T butter, softened               |
| 1/2 teaspoon salt             | 3 T cream                          |
| 3 large eggs                  | 2/3 cup brown sugar, firmly packed |
| 1 1/2 cups sugar              | 1 cup chopped walnuts or pecans    |
| 1 1/2 teaspoon vanilla        |                                    |
| 3/4 cup hot milk + 1 T butter |                                    |

Sift together flour, baking powder and salt. In a small bowl, beat eggs at high speed at least 5 minutes, until very thick. Quickly stir in hot milk-butter combination. Stir in dry ingredients. Pour quickly into a greased pan (9 X 9 or 12 X 8"). Bake about 25 minutes in 350 degree oven. **Topping:** cream butter and beat until smooth and fluffy. Add brown sugar gradually. Stir in nuts and 1/8 teaspoon salt. Spread mixture on hot baked cake. Place under broiler 4 inches below heat. Broil until browned, about 3 minutes. Serve warm. This recipe has been in our family for many years.

James Meany, Museum Docent

**MRS. AMBROSE'S DESSERT (Apple-Nut Torte)**

|                           |                               |
|---------------------------|-------------------------------|
| 2/3 cup flour             | 1 1/2 cups white sugar        |
| 1/2 teaspoon salt         | 1 teaspoon vanilla            |
| 3 teaspoons baking powder | 2 cups diced Macintosh apples |
| 2 eggs, beaten            | 1 cup diced walnuts           |

Sift flour, salt and baking powder together. Add sugar to eggs and beat. Add flour mixture, vanilla, nuts and apples. Put into 9 X 9 greased pan and bake at 350 degrees for 35-40 minutes. Cut into squares when cold and serve with whipped cream.

Heather Taylor, Museum Docent

**LINZERTORTE—AN AMERICAN VERSION**

|                              |                                    |
|------------------------------|------------------------------------|
| 1 1/2 cups butter            | 2 teaspoons lemon juice            |
| 1 cup powdered sugar         | 1/2 teaspoon cinnamon              |
| 1 egg                        | 1 1/2 cup raspberry or currant jam |
| 2 3/4 cup flour, sifted      | additional jam and powdered sugar  |
| 1 1/2 cups hazelnuts, ground | pinch of salt                      |

Cream butter with sifted confectioner's sugar until light and fluffy. Add egg and beat again. Fold in flour, alternating with mixture of nuts, salt, and cinnamon. Chill. Roll out to 1/4" thickness and use most to cover bottom of 9" springform pan. Form a rim 1" up sides of pan. Spread with mixture of sieved jam and juice. Cut remaining dough into strips and cover jam with a lattice. Bake at 375 degrees for 40 minutes. Cool. Remove from pan and fill squares with additional jam. Sprinkle with more powdered sugar.

Marcia Stevens, Museum Friend

**NANA'S ENGLISH FRUIT CAKE**

|                      |                                 |
|----------------------|---------------------------------|
| 1 lb Sultana raisins | 3 cups sifted flour             |
| 3/4 lb butter        | 1 teaspoon baking powder        |
| 1 3/4 cups sugar     | 1/2 teaspoon nutmeg             |
| 5 eggs               | 1/4 lb candied cherries, cut up |
| pinch of salt        | 1/4 lb lemon peel, cut up       |

Cream butter and sugar. Add beaten eggs gradually and dry ingredients. Add cherries and lemon peel. (Half pound of dried mixed fruit may be substituted for cherries and lemon peel.) Use a funnel cake pan and bake 1 1/2 hours in a 275 degree oven.

Jean Fulton Luther, Managing Editor, Publications

**CAKES 212****HAWLEY-HOFFMAN FAMILY CHEESECAKE****Crust:**

1 1/4 cup crumbled rusk or  
graham crackers

**First Filling:**

1 lb cream cheese  
1/2 cup sugar  
3 eggs  
3/4 T vanilla

1/4 cup white sugar  
1/4 cup melted butter

**Second Filling:**

1 pint sour cream  
1/4 cup sugar  
1 teaspoon vanilla

Mix crackers, sugar and melted butter. Press into a 9-10 inch springform pan. Cool well. Mix cream cheese, sugar, eggs and vanilla, beating until smooth. Pour into crust and bake 20 minutes at 375 degrees. Let rest at room temperature 15 minutes. Increase oven temperature to 475 degrees. Mix sour cream, sugar and vanilla. Blend well and spread over first filling. Bake 10 minutes at 475 degrees. Cool at room temperature 5-6 hours. Refrigerate overnight and cut the next day. Second filling should be mixed during 15 minutes resting time because sugar will liquify sour cream if allowed to sit.

Dorothy Hawley, Museum Friend  
Jeanne Hoffman, Former Docent

**CAKES 213****ORANGE CHEESECAKE**

8 oz graham crackers, crushed  
 1 T honey  
 1/3 cup melted butter  
 grated rind of 1 orange  
 2 lbs cream cheese  
 3/4 cup sugar

3 jumbo eggs  
 1 teaspoon orange extract  
 2 T cornstarch  
 1 cup sour cream  
 grated rind of 1 orange

Mix crumbs, honey, butter and rind of 1 orange and press into buttered 9" springform pan. Cream cheese and sugar. Beat in eggs, extract and cornstarch. Stir in sour cream and rind of orange. Pour into prepared crust. Bake at 350 degrees for 45 minutes. Cool in oven with door propped open slightly for 3 hours. Chill.

Mary Jo Khuri, Museum Docent

**CHOCOLATE CHEESECAKE**

2 cups crushed chocolate cookies  
 1/2 teaspoon cinnamon  
 3/4 cups butter, melted  
 3/4 cup granulated sugar  
 3 eggs

1 1/2 lb cream cheese, softened  
 8 oz semisweet chocolate, melted  
 2 T cocoa  
 1 teaspoon vanilla  
 3 cups sour cream

Combine crumbs, cinnamon and 1/2 cup butter. Press into bottom and sides of buttered 9" springform and chill. Beat sugar with eggs until light and gradually add cream cheese. Stir in chocolate, cocoa, and vanilla. Beat sour cream in thoroughly. Fold in 1/4 cup butter. Pour batter into chilled shell. Bake at 350 degrees for 45 minutes. It will appear quite liquid when removed from oven. Chill. Serve with strawberries.

Jeanne Miller, Museum Friend

**CAKES 214****PUMPKIN CHEESECAKE**

1 1/2 cups graham cracker crumbs  
 1/2 cup butter, melted  
 1/4 cup sugar  
 3-8 oz pkgs cream cheese  
 1 cup sugar  
 4 eggs

1 lb canned pumpkin  
 2 1/2 teaspoons ginger  
 1 T cinnamon  
 1/2 teaspoon nutmeg  
 1/2 teaspoon cloves  
 1/3 cup brandy

Combine crumbs, butter, and 1/4 cup sugar. Press into buttered 10" springform. Bake 20 minutes in 350 degree oven. Cool. Cream sugar and cheese. Beat in eggs one at a time. Add pumpkin, spices and brandy. Bake at 325 degrees 50 to 60 minutes. Turn off heat and cool in oven.

Maryanne Bruder, Museum Friend

**SUE'S CHEESECAKE**

1/3 cup graham cracker crust  
 2 lbs cream cheese, softened  
 1/2 cup heavy cream  
 7 1/2 oz blanched toasted ground almonds

1 teaspoon vanilla  
 1 3/4 cup sugar  
 4 jumbo eggs

Butter an 8" round, 3" deep pan (not springform). Preheat oven to 300 degrees and place rack in middle. Sprinkle crumbs in prepared pan. Add cream and cream cheese and beat until smooth. Add vanilla and sugar and beat well. Add eggs, one at a time and mix well after each addition. Add nuts. Pour into prepared pan. Twirl to level. Cook in bain-marie 2 hours. Turn off oven and leave cake to cook inside oven for 1 hour.

Mrs. Richard Whitaker, Jr., Museum Friend

**THE ALIBER'S OLD FAMILY CHEESECAKE**

1/2 cup graham cracker crumbs  
 2 lbs cream cheese at room  
 temperature  
 4 eggs  
 1 3/4 cups sugar

juice of one lemon  
 grated rind of one lemon  
 1 teaspoon vanilla  
 apricot sauce

Butter metal cake pan or souffle dish 8 X 3 inches. Do not use springform pan. Sprinkle with crumbs and shake until coated. Shake out excess crumbs. Place cream cheese, eggs, sugar, lemon juice, lemon rind and vanilla into bowl. Beat at low to start; after blending, increase to high. Continue beating until thoroughly blended and smooth. Pour batter into pan and shake gently to level. Set pan inside larger pan and pour boiling water into pan to depth of about 1/2 inch. Set in oven and bake 1 1/2 to 2 hours at 325 degrees. Turn heat off and let sit in oven 20 minutes. Remove cake from water and place on rack. Let stand until cake reaches room temperature. Invert a plate over cake and turn upside down—place another plate over bottom and carefully turn back right side up. If desired, garnish with strawberries, blueberries, or other fruit. Serve with apricot sauce.

**Apricot Sauce:**

1-10 oz jar apricot jam  
 1/4 cup sugar

1/4 cup water  
 1 T rum, cognac, or kirsch

Combine jam, sugar and water in small saucepan and stir over low heat until blended and smooth. Using a small sieve, strain sauce using spoon or whisk. Let cool and stir in rum. (Makes about 1 1/2 cups).

Debbie Aliber, Museum Docent

**CAKES 216****SWISS CHOCOLATE-ALMOND CHEESECAKE**

1/2 cup graham cracker crumbs  
 9 egg yolks  
 1 cup sugar  
 1 teaspoon fresh lemon juice  
 1/2 teaspoon vanilla  
 pinch of salt  
 finely grated peel of 1/4 lemon

2 1/2 lbs cream cheese, softened  
 3/4 cup butter, softened  
 3/4 cup sugar  
 1/2 cup sour cream  
 1/2 cup all-purpose flour  
 10 oz semisweet chocolate, melted  
 1/2 cup chopped almonds, toasted

Butter and flour 10 inch springform. Sprinkle bottom with crumbs. Combine yolks, 1 cup sugar, lemon juice, vanilla, salt and lemon peel and whisk until light and fluffy. Set aside. Combine cheese, butter, 3/4 cup sugar, sour cream and flour and beat until smooth and creamy. Stir in chocolate and almonds. Gradually add egg mixture, stirring constantly until just blended (do not overmix). Pour batter into prepared pan to within 3/4 inch of rim. Set pan in baking dish. Add enough warm water to come halfway up sides of pan. Bake until set, about 1 1/2 hours at 325 degrees. Remove cake from water bath and let cool completely (cake may fall slightly). Remove springform. Refrigerate cake 24 hours. Let stand at room temperature 30 minutes before serving. Top with 1 1/2 cups sliced almonds that have been toasted with 3 T sugar in a 350 degree oven. Ten to 12 servings—a large cake.

Anne Blomstrom, Museum Docent

**BIBA'S LEMON CHEESECAKE****Crust:**

|                                  |               |
|----------------------------------|---------------|
| 2 1/2 cups graham cracker crumbs | 1/2 cup sugar |
| 6 T melted butter, unsalted      |               |

**Filling:**

|                              |                             |
|------------------------------|-----------------------------|
| 1 teaspoon grated lemon peel | 3 jumbo eggs                |
| 3 T fresh lemon juice        | 1 1/3 cups sugar            |
| 3-8 oz pkgs cream cheese     | 2 teaspoons vanilla extract |

**Topping:**

|                     |           |
|---------------------|-----------|
| 1 pint sour cream   | 3 T sugar |
| 2 teaspoons vanilla |           |

**Lemon Glaze:**

|                               |             |
|-------------------------------|-------------|
| 2 lemons in paper thin slices | 1 cup sugar |
| 2 T + 2 teaspoons cornstarch  | 1 cup water |

For **crust**: mix well and bake for 5 minutes at 350 degrees in 10 inch springform. For **filling**: beat cheese. Add eggs, sugar, lemon peel, juice, and vanilla. Pour into crust and bake 35 minutes at 350 degrees. For **topping**: mix and pour over hot cake. Return to oven for 5 minutes. Cool. For **glaze**: simmer lemon slices in 2 cups water for 15 minutes. Combine sugar with cornstarch and 1 cup water. Bring to boil and simmer 3 minutes. Add lemon color if desired. Place lemon slices on cake. Top with glaze.

Mrs. Peter Roesch, Museum Friend

**COOKIES 218****MOTHER'S SUGAR COOKIES**

|                      |                            |
|----------------------|----------------------------|
| 1 cup butter         | 1 teaspoon vanilla         |
| 1 cup Crisco oil     | 4 1/2 cups unsifted flour  |
| 1 cup sugar          | 1 teaspoon salt            |
| 1 cup powdered sugar | 1 teaspoon baking soda     |
| 2 eggs               | 1 teaspoon cream of tarter |

Cream butter, oil and sugars thoroughly. Add eggs one at a time and vanilla. Add dry ingredients, a small amount at a time. Blend well. Drop by teaspoon on an ungreased cookie sheet. Press down lightly with glass dipped in flour. Sprinkle with sugar. Bake 375 degrees 8-10 minutes.

Stephen K. Ritzel, Museum Docent

**SURPRISE COOKIES**

|                        |                                   |
|------------------------|-----------------------------------|
| 3/4 cup brown sugar    | 2 teaspoons hot water             |
| 3/4 cup white sugar    | 3 cups sifted flour               |
| 1 cup butter           | 12 oz chocolate chips             |
| 2 eggs                 | 1 cup chopped nuts                |
| 1 teaspoon baking soda | 1 cup chopped maraschino cherries |

Cream butter and sugar. Add eggs and continue beating. Add soda to hot water, mix well. Beat in flour and 3/4 teaspoon salt. Fold in remaining ingredients, blending well. Chill 2-3 hours. Shape teaspoons of dough into a ball, place 2" apart on ungreased sheet. Bake 375 degrees for 12-15 minutes. 6 dozen cookies.

Dorothy Blindt, Museum Docent



**MIRIAM'S CAPPUCCINO COOKIES**

|                                     |                                  |
|-------------------------------------|----------------------------------|
| 1 cup regular flour                 | 1 egg yolk                       |
| 1 cup cake flour                    | 1 T instant coffee powder        |
| 1 bar (4 oz) sweet German chocolate | 1 T cocoa powder                 |
| 1/2 cup packed light brown sugar    | 1 teaspoon cinnamon              |
| 10 T white sugar                    | 1/2 teaspoon salt                |
|                                     | 1/2 lb unsalted butter, softened |

Sift the flours. Chop chocolate in processor. Set aside. Process sugars, yolk, coffee powder, cocoa, cinnamon and salt one minute. Add butter and mix a minute more. Add flour and chocolate and pulse just until flour is incorporated. Form 4 one inch rolls and chill until firm. When dough is firm, cut into 1/4 inch slices and bake at 350 degrees about 8 minutes or until set. Cool on racks.

Miriam McLellan, Museum Friend

**CRISP OATMEAL COOKIES**

|   |                             |
|---|-----------------------------|
| 1 cup butter (2 sticks)   | pinch salt                  |
| 1 cup (scant) sugar   | 1/2 teaspoon baking soda in |
| 1/2 cup brown sugar   | 1/4 cup warm water          |
| 1 cup flour (measure before sifting)                            | 1 teaspoon vanilla extract  |
| 3 cups quick oats   | 1/4 cup chopped nuts        |
| 1/2 teaspoon lemon extract (if desired) or ground rind of lemon |                             |

Mix ingredients. Drop in teaspoonfuls on greased cookie sheet. Moisten fork and flatten cookies. Bake at 350 degrees, 10-15 minutes. Loosen with spatula while still warm.

Elizabeth Spiegel, Museum Docent

**COOKIES 220****JARMOS**

|                             |                            |
|-----------------------------|----------------------------|
| 1/2 cup butter              | 1 cup uncooked rolled oats |
| 1/2 cup sugar               | 2 T milk                   |
| 1/3 cup sifted barley flour |                            |

Melt butter in saucepan and stir in ingredients, mixing well. Drop 1/2 teaspoonfuls 3" apart onto greased floured cookie sheet. Bake 5-7 minutes in a 375 degree oven or until edges are brown. Remove from oven and let stand 1 minute. Jarmo was an early farming village in northeast Iraq, dating to 7000 B.C.

Sally Grunsfeld, Museum Docent

**ALMOND MACAROONS**

|                         |                                   |
|-------------------------|-----------------------------------|
| 1-8 oz can almond paste | 2 T flour                         |
| 1/2 cup powdered sugar  | 1/3 cup egg whites (2 egg whites) |
| 1 cup granulated sugar  |                                   |

Use chopper or pastry blender to cut up almond paste. Mix sugars, flour, and combine with paste and unbeaten egg whites. Spread cookie sheets with clean brown wrapping paper and spray with Pam. Drop by spoonfuls wide apart and smooth tops with cold water to flatten to 1/4" thick and glaze. Bake slowly 18 minutes or less at 300 degrees until macaroons are tan on bottom but not brown. Cool thoroughly. Wet bottom of paper if macaroons stick. Store in a tightly closed container in freezer or refrigerator. If they should dry out, add a slice of apple. These are small ladylike cookies.

Elizabeth Spiegel, Museum Docent



**SESAME COOKIES**

|                                       |                                |
|---------------------------------------|--------------------------------|
| 3/4 cup sesame (benne) seeds          | 1 egg                          |
| 1/2 cup butter                        | 1 cup sifted all-purpose flour |
| 1 cup firmly packed light brown sugar | 1/4 teaspoon salt              |
|                                       | 1 teaspoon vanilla             |

Spread seeds in pan and toast in a 275 degree oven until pale amber. Cool. Cream butter until light and fluffy. Beat in sugar. Add egg, flour, sesame seeds, salt and vanilla. Drop 1/2 teaspoonfuls onto greased baking sheets, spacing 3 inches apart. Bake at 350 degrees 10 minutes or until carmel color. Let cool on baking sheets about 1 minute, then loosen carefully. Cool on heavy brown paper. Cookies will not crisp on rainy day. These were a hit at the February Docent Day lunch.

Marianne Ford, Museum Docent

**GRANDMA'S PEPPARKAKOR**

|                   |                         |
|-------------------|-------------------------|
| 3/4 cup butter    | 2 teaspoons baking soda |
| 1 cup brown sugar | 1 teaspoon cinnamon     |
| 1 egg             | 1 teaspoon ginger       |
| 1/4 cup molasses  | 1/2 teaspoon cloves     |
| 2 1/4 cups flour  | 1/4 teaspoon salt       |

Cream butter and sugar. Mix in egg and molasses. Sift together dry ingredients. Mix all together and wrap. Chill 1 hour. Shape into rolls and freeze or chill until firm. Slice and top with almond or sprinkle with sugar or both. Place on ungreased sheets and bake 8 minutes in a 375 degree oven.

Anne Blomstrom, Museum Docent

**COOKIES 222****MARY'S GINGERBREAD MUMMIES**

|                                 |                                 |
|---------------------------------|---------------------------------|
| 2/3 cup butter                  | 1 egg                           |
| 1/2 cup packed brown sugar      | 3/4 cup light molasses          |
| 2 teaspoons ginger              | 3 cups sifted all-purpose flour |
| 1 teaspoon cinnamon             | 1 teaspoon soda                 |
| 1/4 teaspoon cloves or allspice | 1/2 teaspoon baking powder      |
| 1 1/2 teaspoons salt            |                                 |

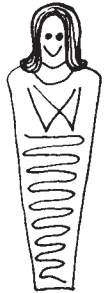
Cream together the butter, brown sugar, spices and salt. Add the egg and mix thoroughly. Add the molasses and blend. Sift together twice the flour, soda and baking powder. Add to the molasses mixture and stir until blended. Chill. Preheat oven to 375 degrees. Using a quarter of the dough at a time, roll it to 1/8th inch thickness on a lightly floured pastry cloth with a floured, covered rolling pin. Cut with cookie cutter. To make mummy shape, one could cut a pattern from heavy paper, but I have found it simpler to omit the paper pattern and cut the mummies out after drawing the shape on the dough with a knife. Each will be unique, which is, after all, the way it should be. Place in oven and bake 8-10 minutes. Cool on a rack. Decorate with frosting applied freehand with a pastry tube to approximate mummy wrappings, e.g., arms crossed with crook and flail.

**Recipe for Decorative Frosting**

2 T softened butter  
 1 cup confectioner's sugar  
 dash of salt

1/2 teaspoon vanilla extract  
 1 T or more milk or cream  
 food coloring optional

Cream butter, add about half the sugar and cream until fluffy. Add salt and vanilla. Add remaining sugar and milk alternately, using enough liquid to give a spreading consistency. Beat until frosting stands in sharp peaks. Divide frosting into portions if color is to be used. Apply frosting with a decorating tube. Smiling mummies are especially charming.



These cookies have always been welcome at the annual Docent Christmas Party and at Children's Workshops.

Mary Shea, Museum Docent

**COOKIES 224****APRICOT BARS**

6 oz dried apricots  
 1/4 lb (1 stick) unsalted butter  
 1/4 cup white granulated sugar  
 1 cup unbleached flour  
 1/3 cup flour  
 1/2 teaspoon baking powder

1/4 teaspoon salt  
 1/2 cup chopped pecans or walnuts  
 2 eggs  
 1 cup firmly packed brown sugar  
 1/2 teaspoon vanilla

Boil apricots for 10 minutes. Drain, cook and cut up finely. If using a food processor, add 1 teaspoon flour before chopping. This will reduce stickiness. Crumble butter, granulated sugar, cup of unbleached flour and spread evenly in a 9 X 9 pan. Bake 20 minutes at 350 degrees. Sift together 1/3 cup flour, baking powder and salt. Set aside. Beat eggs and add brown sugar slowly and beat until thick and lemon colored. Add flour mixture. Mix. Add nuts and apricots by hand. Add vanilla. Spread this mixture over the baked base. Bake at 350 degrees for 25-30 minutes. Cool in pan. Cut into squares while warm with a dinner knife rinsed in cold water.

Mimi Futransky, Museum Docent

**LAMBS' FARM BUTTER COOKIES**

2 lbs butter  
3 1/2 cups sugar

2 egg yolks  
8 cups flour

Beat butter and sugar until creamy. Beat in egg yolks; add flour. Form into balls or drop from a melon scoop. Press with two fingers for design on top. Sprinkle with sugar if desired. Use ungreased baking sheet. Bake 10 minutes at 375 degrees.

**NUTMEG COOKIES**

1 cup unsalted butter, room temperature  
1 cup sugar  
1 egg yolk

2 cups unbleached flour  
1 1/2 teaspoon freshly grated  
nutmeg  
1 egg white, beaten

Preheat oven to 275 degrees. Grease 10 X 15 jellyroll pan. Cream butter with sugar until light and fluffy. Add yolk and beat well. Stir in flour and nutmeg, blend well. Turn into pan, spread evenly with fingers. Brush with egg white. Bake until lightly browned, 50 minutes. Cut into bars while warm. Store airtight.

Anne Antrobus, Museum Friend

**COOKIES 226****GRANDMOTHER PURDY'S NOVA SCOTIAN SHORTBREAD**

2 sticks soft butter  
1/2 cup icing sugar

2 cups sifted all-purpose flour

Cream butter well. Add sugar and flour alternately. Put mixture flat between two pieces of wax paper on a board. Spread it out and pat it down flat with hand and spatula until it is a rectangle about 1/4 to 1/2" thick. Make sure there are no small pitted areas of mixture under the top piece of wax paper. Put mixture and board into refrigerator to cool slightly so that the top layer of paper peels off cleanly and the mixture can be cut neatly. Cut into squares about 1 1/2". Using narrow spatula, lift squares and place a short distance apart on cookie sheet(s). Mark each square three times with 3 or 4 tined fork (this is functional, not just decorative). Cook in 275 degree oven at least 1/2 hour (it may take longer, depending on temperature of dough). Squares should not be allowed to brown. Remove carefully to wire cooling rack immediately. Recipe makes about 40 pieces, depending on slab thickness and size of squares.

Heather Taylor, Manuscript Editor, Publications

**CYLINDER SEAL SPRINGERLE COOKIES**

|                  |                               |
|------------------|-------------------------------|
| 2 eggs           | 1 1/2 T ground anise seed     |
| 1 1/3 cups sugar | (grind in mortar with pestle) |
| 1 T rum          | 1 3/4 cups flour              |
|                  | 1 teaspoon baking powder      |

Bring water to boil in lower part of a double boiler. Turn off flame. Arrange double boiler so that bottom of top part is above the water, not in it. In top of double boiler, mix eggs and sugar with electric mixer until mixture is thick enough to hold the shape of drizzle for 3-4 seconds (this will take between 5 and 10 minutes). Remove top of double boiler and beat mixture for 3 minutes more. Add rum and ground anise seed. Mix together and fold in baking powder and flour. Turn onto floured board and knead lightly for about 3 minutes. Add flour if needed at this point. Roll out to thickness of about 1/4". Roll cylinder seal\* (or springerle rolling pin) over dough firmly enough to make a good impression, dusting dough or seal with flour as needed to avoid sticking. Cut apart to make separate cookies, place on buttered, floured baking sheet, cover with cloth and allow to dry for 30 minutes or more. Bake at 300 degrees in lower part of oven for 20-25 minutes, leaving oven door ajar (place the handle of a wooden spoon between door and oven to keep it ajar). Makes 2 dozen cookies.

Joan Barghusen, Education Coordinator

\*Cylinder seal reproductions can be purchased in Sug, Museum Store.

**COOKIES 228****CHOCOLATE MINT STICKS**

|                                   |                            |
|-----------------------------------|----------------------------|
| 2 well beaten eggs                | 1/2 cup sifted flour       |
| 1/2 cup butter + 1 T              | 1/2 cup nutmeats, chopped  |
| 4 squares unsweetened chocolate   | 1 T cream                  |
| 1 cup sugar                       | 1 cup confectioner's sugar |
| 1 1/2 teaspoon peppermint extract |                            |

Add butter melted with 2 squares unsweetened chocolate and sugar to eggs. Mix well. Add 1/2 teaspoon peppermint extract. Add flour and nutmeats. Pour into 9 inch square pan and bake in 350 degree oven for 25 minutes. Cool 30 minutes. Thoroughly blend cream and confectioner's sugar. Add 1 teaspoon peppermint extract. Blend well and spread over cooled baked layer. Meanwhile melt 2 more squares of unsweetened chocolate and 1 T butter. Blend and spread over firm frosting. Cool. Cut into strips 3/4 X 2 1/4". Makes 48 strips.

Evelyn Dyba, Museum Docent

**CLEOPATRA'S KISSES**

|                                  |                               |
|----------------------------------|-------------------------------|
| 2 egg whites at room temperature | 1/2 teaspoon cinnamon         |
| 1 cup sifted powdered sugar      | grated rind of half an orange |
| 2 T crushed almonds              |                               |

Beat egg whites until very stiff and beat in sugar until glossy. Fold in remaining ingredients. Drop by 1/2 teaspoonfuls onto greased cookie sheet. Place in preheated 400 degree oven. Turn off oven heat and leave in oven for 4 hours.

Anne Blomstrom, Museum Docent

**BUTTERSCOTCH-OATMEAL BARS**

|                     |                                 |
|---------------------|---------------------------------|
| 1 stick butter      | 2 teaspoons baking powder       |
| 1 lb brown sugar    | 1 teaspoon salt                 |
| 2 eggs              | 1 cup flour                     |
| 2 teaspoons vanilla | 2 cups oatmeal                  |
|                     | 3 oz chocolate chips (optional) |

Heat oven to 350 degrees. Melt butter and add brown sugar. Stir. Add eggs, vanilla, baking powder, and salt. Stir. Add flour, oatmeal. Stir. Chocolate chips may be added. Bake 40 minutes in 9 X 12" greased pan. Turn pan after 20 minutes. My son, Jared, has been making these cookies since he was 8 years old.

Gretel Braidwood, Membership Secretary

**CHOCOLATE CHIP OATMEAL COOKIES**

|                           |                                 |
|---------------------------|---------------------------------|
| 1 cup butter              | 1 T hot water                   |
| 3/4 cup light brown sugar | 1 1/2 cup sifted flour          |
| 3/4 cup white sugar       | 2 cups uncooked oatmeal (quick) |
| 2 eggs                    | 12 oz chocolate chips           |
| 1 teaspoon salt           | 1 cup coconut                   |
| 1 teaspoon baking soda    | 1 teaspoon vanilla extract      |

Cream butter and sugar. Add remaining ingredients. Drop by teaspoon onto greased cookie sheets. Bake 375 degrees for 8-10 minutes.

Marion Scott, Museum Friend

**COOKIES 230****MY SPRITZ**

|                                   |                            |
|-----------------------------------|----------------------------|
| 1/4 lb butter                     | 1/2 teaspoon salt          |
| 1/4 lb unsalted margarine         | 1/4 teaspoon baking powder |
| 2 T solid white shortening—Crisco | 1 teaspoon vanilla         |
| 1 cup sugar                       | 2 cups cake flour          |
| 2 large eggs                      | 1 3/4 cups regular flour   |

Cream shortenings and gradually beat in sugar. Add eggs, one at a time, and vanilla. Sift together the remaining ingredients and add slowly to the batter, beating at low speed. Use a cookie press to press mixture onto ungreased cookie sheets. Bake 11 minutes in 375 degree oven.

Anne Blomstrom, Museum Docent

**DEDE'S DELICIOUS BROWNIES**

|                                 |                    |
|---------------------------------|--------------------|
| 1/2 lb melted butter            | pinch of salt      |
| 4 oz (squares) bitter chocolate | 1 teaspoon vanilla |
| 2 cups sugar                    | 4 unbeaten eggs    |
| 1 cup flour                     |                    |

Add butter, chocolate with sugar to flour and salt. Mix. Gently stir in eggs and vanilla. Spread in greased 13 X 9" pan. Bake in 350 degree oven for 20-30 minutes or until you smell a delicious chocolate aroma. Cut while warm.

Mrs. Gaylord Freeman, Museum Friend

**LEMON BARS****Crust:**

2 sticks butter

1/2 cup confectioner's sugar

2 cups flour

Blend above ingredients together and pack into 8 X 13" buttered baking pan. Bake at 325 degrees for 15 minutes until brown on edges.

**Filling:**

4 jumbo eggs, beaten

1 teaspoon baking powder

2 cups sugar

1/4 teaspoon salt

4 T flour

juice (4 T) and rind 1 lemon

Mix and pour over hot crust. Bake 20 minutes until set. Dust with powdered sugar. Slice and cool.

Rosabelle Berkoff, Museum Friend

**GINGER COIN COOKIES**

1 cup softened unsalted butter

1/4 teaspoon salt

1 cup powdered sugar, sifted

3 T finely minced crystallized

2 1/2 cups sifted all-purpose flour

ginger

Cream butter and sugar. Add all remaining ingredients and blend well. Form dough into cylinder about 1" in diameter. Wrap in plastic and refrigerate until firm. Cut dough into 1/4" thick slices and arrange on ungreased baking sheets. Bake until lightly browned, about 8 minutes in a 400 degree oven. Cool on wire rack. 5 dozen.

Mary Jo Khuri, Museum Docent

**DESSERTS 232****ALMOND TART**

9" pie shell, baked and cooled

1/4 teaspoon almond extract

8 oz almond paste

4 eggs

1/4 cup soft butter

1/2 teaspoon baking powder

1/3 cup sugar

1/4 cup flour

apricot jam

Beat almond paste, butter, sugar and almond extract until smooth. Add eggs one by one. Sift baking powder and flour and stir into mixture. Brush baked shell with melted apricot jam, pour above mixture in and bake 25 minutes at 350 degrees.

Janet Antrobus, Museum Friend

**ALMOND FILLED BUTTER TART****Crust:**

2 2/3 cup flour

**Filling:**

1 1/3 cup sugar

1 cup finely chopped almonds

1 1/3 cup unsalted butter

1/2 cup sugar

1/2 teaspoon salt

1 teaspoon grated lemon peel

1 egg

1 egg, slightly beaten

whole almonds for garnish

Blend crust ingredients at low speed in mixer or processor until dough forms. Chill. Divide in half and press half into buttered 10" springform pan. Blend filling ingredients (except whole almonds) and spread over crust to within 1/2" of edges. Between waxed paper, press remaining dough to 10" circle. Remove top sheet and place dough over filling, press dough into place. Place whole almonds around edges. Bake at 325 degrees for 45 minutes until light golden brown. Cool 15 minutes. Remove from pan. Cool. Rich, slice thinly.

Anne Blomstrom, Museum Docent



**BEATRICE TORTE**

|                             |                                |
|-----------------------------|--------------------------------|
| 6 eggs, separated           | 1 T powdered cocoa             |
| 1 3/4 cups granulated sugar | 1/3 cup milk                   |
| 1 cup ground almonds        | 2 T light rum                  |
| 7 T sweet butter            | 7 oz almonds, chopped, roasted |
| 4 T powdered sugar          | 1 teaspoon vanilla extract     |

Preheat oven to 375 degrees. Beat egg whites and 3/4 cup sugar over steam until very stiff. Remove from heat, stir in ground almonds. Butter a 7" torte pan, dust with bread crumbs. Pour in mixture. Bake 15 to 20 minutes. Cool, cut into 2 layers.

**Filling:** mix egg yolks with powdered sugar, vanilla and cocoa. Add milk and rum. Beat mixture over low heat. Remove from heat. Whip 6 T of butter until foamy and mix into the egg yolk mixture. Place 1 cup of granulated sugar in a heavy frying pan and pour in almonds. Let sugar melt and lightly brown; pour on to buttered cookie sheet and cool. Once cool, crush in mortar. Spread filling on one cake layer and top with crushed almond brittle. Place second layer on top and remaining filling; top with remaining brittle. Chill—serve at room temperature.

Jack Leslie Kish, Museum Supervisor

**DESSERTS 234****KIFLI**

|                     |                     |
|---------------------|---------------------|
| 1 lb sweet butter   | 2 teaspoons vanilla |
| 12 egg yolks        | 5 to 6 cups flour   |
| 1/2 pint sour cream |                     |

**Filling:**

|                         |                      |
|-------------------------|----------------------|
| 8 oz poppy seed filling | 8 oz ground walnuts  |
| 8 oz. ground raisins    | 1/2 teaspoon vanilla |

Cream butter and egg yolks. Add cream and vanilla. Mix in flour until smooth. Roll into 1 inch balls. Cool in refrigerator overnight. Next day, roll each ball to the size of a saucer. Combine filling ingredients, putting filling across center. Roll up in cigar shape. Fold ends and bake 10-15 minutes at 350 degrees. Makes about 150 cookies. Use egg whites for angel food cake.

Jack Leslie Kish, Museum Supervisor

**TOFFEE**

|                         |                                |
|-------------------------|--------------------------------|
| 1 cup butter, melted    | 4 Hershey bars (34 gm)         |
| 1 cup light brown sugar | 1/2 cup finely chopped almonds |

In a deep pan, combine butter and sugar. Cook on medium heat, stirring constantly until it reaches hard crack stage (290 degrees). Immediately pour into buttered 9 X 13 inch pyrex pan. Lay chocolate over and spread as it melts. Sprinkle nuts over soft chocolate. Chill and break with small pointed knife. Fills 2 small loaf pans.

Sara Schram, Museum Friend

**ELEANOR'S DANISH PUFF****Part I**

1 cup flour

1/2 cup butter

2 T water

Measure flour into a bowl. Cut in butter with a pastry blender. Sprinkle 2 tablespoons water over mixture; stir with a fork into a ball; divide dough in half. Pat dough with hands into 2 long strips on ungreased baking sheet. The strips should be 3" apart.

**Part II**

1/2 cup butter

1 cup flour

1 cup water

3 eggs

1 teaspoon almond extract

Put butter and water into sauce pan; heat to a full rolling boil. Remove from heat; add extract; add flour all at once and stir until the mixture is thick and smooth. Then add one egg at a time (while the contents are still hot), beating until smooth after each addition. Spread half of mixture evenly over each strip of pastry. Bake at 350 degrees about 50 minutes until topping is crisp and nicely browned (topping will flatten somewhat as it cools).

**Frosting:** when cool, frost with a confectioner's sugar icing and sprinkle generously with chopped nuts.

Calla Burhoe, Museum Docent

**DESSERTS 236****KOLACKY**

2 pkgs dry yeast

1 T sugar

1 small can evaporated milk

1 teaspoon salt

2 cups butter

1 egg, beaten

4 to 4 1/2 cups sifted Ceresota flour

Dissolve yeast in milk. Mix butter and flour as for pie crust. Add sugar, salt and egg. Mix yeast and flour. Let stand overnight in refrigerator. Roll out thin--1/4 inch and place a scant teaspoon of pastry filling, prune or apricot on each 2 inch round. Place on ungreased cookie sheet and bake 375 degrees for 12-15 minutes or until light golden brown.

Dorothy Blindt, Museum Docent

**WELSH CAKES**

2 cups flour

4 oz butter

1/2 cup sugar

pinch of salt

3 oz currants or any dried fruit

a little milk to mix

large egg

Mix dry ingredients and cut in butter. Add fruit and mix with eggs and sufficient milk to make a soft dough. Roll out on floured board until 3/4 inch thick and cut into rounds. Cook slowly on a moderately hot griddle until well risen and lightly browned on both sides. Dust in sugar. Makes 12.

Andrea Feedman, Suq Docent

**HEAVENLY MUD PIE**

|                               |                    |
|-------------------------------|--------------------|
| 12 oz sweet chocolate, German | 6 jumbo eggs       |
| 1 T instant coffee powder     | 2 T cognac         |
| 1 1/2 cups sugar              | 2 cups heavy cream |
| 3/4 cup boiling water         | 3 T sugar          |
| 1 1/2 cup sweet butter        | 1 T cognac         |

Lightly butter a foil lined 2 quart souffle dish. Place coffee, sugar and broken chocolate in blender. Pulse until chocolate is chopped finely. Add boiling water and mix until blended. Still pulsing, add butter and mix until well blended. Add eggs and cognac. Blend well. Pour into dish and bake at 350 degrees for about 40 minutes. A thick cracked crust will form and will sink as the pie cools. When it is room temperature, wrap and refrigerate. At serving time, peel off foil, smooth with knife and decorate with cream, whipped with sugar and cognac.

Anne Blomstrom, Museum Docent

**CONI'S CHOCOLATE MOUSSE**

|                                      |                        |
|--------------------------------------|------------------------|
| 6 oz semisweet chocolate, French     | 4 eggs, separated      |
| (or 3 oz unsweetend and 3 oz German) | 1/2 cup whipping cream |
| 1 T butter                           | T rum (scant)          |

Melt chocolate until smooth over boiling water. Add butter and cool slightly. Add stirred yolks and fold in stiffly beaten whites and whipped cream. Fold in rum. Chill. Serve with more whipped cream. Sinfully delicious. Serves 4.

Constance Lyman, Museum Friend

**DESSERTS 238****VITA'S MARQUIS DE CHOCOLAT**

|                                |                                 |
|--------------------------------|---------------------------------|
| 8 oz semisweet chocolate       | 1 cup sweet butter              |
| 1/4 cup super fine white sugar | 2 T Grand Marnier               |
| 6 eggs, separated              | finely shaved chocolate garnish |

Melt chocolate and butter with 3 T sugar over low heat. Beat yolks until light. Add chocolate gradually and beat 10 minutes. Beat whites until stiff and add remaining 1 T sugar. Add whites to yolk mixture with Grand Marnier and beat with mixer 10 minutes more. Pour into buttered 2 quart souffle dish and refrigerate 12 hours. Unmold by dipping quickly in hot water, smooth with knife and return to refrigerator for 2 hours before serving. Garnish with shaved chocolate, crushed macaroons. Serves 12. Fragile, keep cold.

Vita Browne, Museum Friend

**CHOCOLATE CLOUD**

|  |                           |
|--|---------------------------|
| 8 oz semisweet chocolate, best quality | 1/4 teaspoon salt         |
| 1/4 cup strong coffee                  | 1/4 cup sugar             |
| 6 T unsalted butter, soft              | 1 cup heavy cream         |
| 3 eggs, separated                      | whipped cream for serving |

Break chocolate into double boiler, add coffee, cover pan and set into another pan of simmering water until melted and smooth. Beat in butter and egg yolks. In separate bowl beat whites until foamy, beat in salt and continue beating until whites are stiff. Fold gently into chocolate mixture. Whip cream until doubled in volume but not stiff and fold cream into chocolate. Cover and chill in serving bowl. Serve with more whipped cream. Serves 6.

Marcia Stevens, Museum Friend

**BISQUIT TORTONI**

|                                 |                           |
|---------------------------------|---------------------------|
| 3 eggs                          | almond extract            |
| 1/4 cup water                   | 1 1/2 cups heavy cream    |
| 3/4 cup sugar                   | 3/4 teaspoon vanilla      |
| dash salt                       | 12 candied cherries       |
| 1/4 cup whole almonds, blanched | whipped cream for serving |

Separate eggs and let whites warm to room temperature. Mix water with sugar in 1 quart saucepan; stir over low heat to dissolve. Boil, uncovered, without stirring, to 236 degrees F on candy thermometer until syrup spins 2" thread when dropped from spoon. At high speed, beat whites with salt just until stiff peaks form when beater is slowly raised. Pour hot syrup in thin stream over whites; beat constantly until very stiff peaks form when beater is raised. Refrigerate, covered 30 minutes. Preheat oven to 350 degrees. Place blanched almonds in shallow baking pan; bake just until lightly toasted—8 to 10 minutes. Turn into small bowl. Stir in 1 1/2 teaspoons almond extract. Set aside. In medium bowl, beat cream with 1/4 teaspoon almond extract and the vanilla until quite stiff. With rubber scraper, gently fold into egg white mixture until well combined. Spoon into 12 paper lined 2 1/2 inch size muffin pan cups. Sprinkle with almond mixture; top with cherry. Cover with foil; freeze until firm. Yield 12 individual or 1 quart bowl.

Mary Jo Khuri, Museum Docent

**DESSERTS 240****NEW ORLEANS BREAD PUDDING**

|                                 |                             |
|---------------------------------|-----------------------------|
| 1 large loaf stale French bread | 1 stick unsalted butter     |
| 14 1/2 oz can condensed milk    | 1 cup sugar                 |
| 3 cups of water                 | 6 eggs, beaten              |
| 13 1/2 oz can evaporated milk   | 2 teaspoons vanilla extract |
| 1 lb raisins                    |                             |

Put bread cubes in large bowl, add milk and water. Let stand for 1 hour. Cream butter and sugar, add eggs, vanilla and raisins. Let stand a few minutes then mix with bread. Butter a 13 X 9" baking pan and pour in mixture. Bake at 350 degrees for 1 hour until brown. Serve with whiskey sauce. An old family favorite.

**Whiskey Sauce:**

|             |               |
|-------------|---------------|
| 8 T butter  | 1 egg, beaten |
| 1 cup sugar | 1 oz whiskey  |

Cream butter and sugar. Cook in double boiler until hot and sugar is dissolved. Add egg and whip fast so egg doesn't curdle. Let cool and add whiskey.

Jeanne Rodriguiz, Museum Friend

**DESSERTS 241****GIBANICA (Yugoslavian Cheese Pastry)**

|                               |                         |
|-------------------------------|-------------------------|
| 3 cups (24 oz) cottage cheese | 1/2 cup milk            |
| 8 oz cream cheese             | 1 lb pkg frozen Filo or |
| 1/2 cup (1 stick) butter      | strudel leaves, thawed  |
| 4 oz feta cheese              | grated Parmesan cheese  |
| 4 large eggs                  | fresh berry compote     |

In processor or mixer, blend cottage and cream cheeses with butter and feta until smooth. Mix in eggs and milk. Line a 9 X 13" pan with 4 sheets of Filo; spoon on about 3/4 cup cheese mixture, spreading evenly. Top with 2 sheets of Filo, then 3/4 cup cheese mixture as above. Continue layering, ending with cheese mixture on top, using all ingredients. Bake at 400 degrees 30 minutes; reduce heat to 300 degrees and bake 10 minutes more. Cut into squares to serve warm, or at room temperature. If serving as a cheese course (also good as a first course or appetizers, top with freshly grated Parmesan. If serving as dessert, top portions with sweetened fresh fruit sauce. Sprinkle with sugar and kirsch or orange liqueur.

Jane Armstrong, Museum Friend

**BRANDY ICE**

|  |                |
|--|----------------|
| 1 quart good quality vanilla ice cream | 1/4 cup cognac |
|--|----------------|

Soften ice cream, beat in cognac and freeze in serving dish. Serves 3.

Bruce Blomstrom, Museum Friend

**DESSERTS 242****BAKLAWA (A Lebanese Delight)**

|                                 |                          |
|---------------------------------|--------------------------|
| 1 lb Filo sheets                | 3/4 cup sugar            |
| 8 cups coarsely chopped walnuts | 2 T orange flower water* |
|                                 | 3 cups melted butter     |

Combine ingredients, mixing well. Butter baking pans thoroughly. Place 1/2 dough in pan, brushing butter between each Filo sheet. Do not butter top sheet. Spread out filling evenly on last layer. Place other half of Filo sheets over hot filling, brushing butter between each layer. Cut in diamond shapes. Pour remaining butter over baklava. Bake in preheated 400 degree oven for 15 minutes, then reduce heat to 325 degrees for 45 minutes. Note: keep dough covered with damp cloth or plastic while using, to prevent drying.

**Syrup:**

|                  |                          |
|------------------|--------------------------|
| 2 1/2 cups sugar | 1/2 teaspoon lemon juice |
| 1 1/2 cups water | 1 T orange flower water* |

Mix sugar and water and boil over medium heat for 15-20 minutes and add lemon juice and orange water before removing from heat. Let syrup stand 10 minutes before pouring over cold Baklava. Serves 20.

\*Available at Treasure Island stores.

Served at "Friends of Nippur" benefit dinner and at the Docents' Christmas luncheon.

Mary Jo Khuri, Museum Docent

**KAYMAKLI BAKLAVA—TURKISH STYLE**

1 lb Filo (fine, paper thin dough)  
1 lb sweet butter

**Syrup:**

2 1/4 cups sugar  
1 1/4 cups water  
1 T lemon juice  
1 T honey

**Cream Filling:**

4 T ground rice, or rice flour  
2 T sugar  
2 1/4 cups whole milk  
1/2 cup heavy cream

**or Walnut Filling:**

2 cups walnuts, coarsely chopped  
2 1/2 T sugar

If using **cream filling**: mix rice ground in processor and sugar to a smooth paste with 1/4 cup milk. Boil the rest of the milk and add rice paste slowly, stirring vigorously. Simmer, stirring constantly until very thick. Let mixture cool while continuing to stir, add cream and mix well.

If using **walnut filling**: mix chopped nuts with sugar.

Melt 1 lb butter slowly over low heat without letting it brown. Preheat oven to 400 degrees. Using a pastry brush, coat bottom and sides of 9 X 13 X 1/2" baking dish with about 2 T of butter. Fold a sheet of Filo on the sides to fit inside the dish. Brush entire surface with butter and continue brushing each sheet of Filo

**DESSERTS 244**

with butter until half the pastry sheets have been used. Then spread half the filling evenly over the sheets of pastry in dish. Then layer four more sheets of Filo, buttering the surface each time. Spread the rest of the filling and layer the rest of the Filo the same way as before, buttering the surface each time except the last sheet. With a small, sharp knife, cut the pastry parallel-diagonally as deep as the pastry and 2" apart, then cross pieces diagonally to form diamond shapes. With spoon, pour the rest of the butter little by little over entire surface of top. Bake in middle of the oven for 35 minutes, then turn oven off and keep pastry inside for 10-15 minutes. If you like crisper Baklava, bake 35-40 minutes and keep it in the oven 25 minutes after oven is turned off. Do not let top get too dark.

While Baklava is in the oven, prepare the syrup. Combine sugar, water, lemon juice and honey in small saucepan and, stirring constantly, cook over moderate heat until sugar dissolves. Increase heat to high and timing it from the moment syrup boils, cook briskly, uncovered for 5 minutes, then remove pan from heat and cover it until baklava is done. Then spread syrup over top with spoon, little by little. Cool at room temperature and serve.

Rosalinde Vorne, Museum Docent



**GINGER-CAKE LOG WITH LEMON FILLING**

|                            |                            |
|----------------------------|----------------------------|
| 3/4 cup flour              | 1/4 teaspoon ground cloves |
| 1/4 teaspoon salt          | 1/4 teaspoon allspice      |
| 1/2 teaspoon baking soda   | 4 eggs                     |
| 1/2 teaspoon baking powder | 1/2 cup sugar              |
| 1/2 teaspoon ground ginger | 1/3 cup molasses (light)   |
| 1/2 teaspoon cinnamon      | powdered sugar             |
|                            | 1 quart lemon sherbet      |

Sift dry ingredients with spices. Beat eggs until very thick and lemon colored. Gradually add sugar, beating until very thick for about 10 minutes. Add dry ingredients and fold in molasses. Pour into buttered and waxed paper lined jelly roll pan (12 X 18"). Bake at 375 for 12 minutes. Turn onto waxed paper which has been dusted with confectioner's sugar, remove baking paper and dust with more sugar. Cover with a towel and roll. Cool while rolled, unroll and spread with softened sherbet. Reroll and freeze. Remove from freezer 15 minutes before serving. Serves 8.

Suzanne Merz, Museum Friend

**DESSERTS 246****WALNUT LOG**

|                    |                                |
|--------------------|--------------------------------|
| 4 eggs, separated  | 1/4 cup flour                  |
| 1/2 teaspoon salt  | 1/2 cup chopped walnuts        |
| 1 teaspoon vanilla | 1 cup sweetened whipping cream |
| 1/2 cup sugar      | walnuts for garnish            |

Beat egg whites with salt and vanilla until stiff. Gradually beat in sugar. Beat egg yolks until thick. Fold yolks into whites. Carefully fold in flour and nuts. Line a jellyroll pan with waxed paper. Spread batter carefully and evenly into pan. Bake at 375 degrees for 14 minutes. Cool 5 minutes. Loosen sides of cake and turn out onto paper towel which has been sprinkled with icing sugar. Peel off waxed paper. Cool to lukewarm, roll and finish cooling on rack. Unroll cooled cake and spread with whipped cream--reroll and chill. Sprinkle with icing sugar and walnuts just before serving. Eight to 10 servings.

Mrs. George Cihra, Museum Friend

**BLUEBERRY SOUP**

|                    |                        |
|--------------------|------------------------|
| 2 cups water       | 1 lemon, thinly sliced |
| 1 pint blueberries | 1/2 cinnamon stick     |
| 1/2 cup sugar      | sour cream             |

Combine water, blueberries, sugar, lemon slices and cinnamon stick. Boil slowly for 15 minutes. Strain through a Foley food mill or rub with a wooden spoon through a strainer. Chill. Serve with a dollop of sour cream for dessert. It also doubles well as a summer soup. Serves 6.

Dorothy Schilling (Mrs. Otto F.G.)

**DESSERTS 247****FRESH FRUIT TORTE**

1 cup sugar  
1/2 cup butter  
1 cup flour

1 teaspoon baking powder  
2 eggs  
1/2 teaspoon salt

Cream sugar and butter. Add flour, baking powder, salt and eggs. Place in buttered 9 inch springform pan. Cover entire surface with one of the following fresh fruits or a combination:

2 cups blueberries  
24 halves pitted Italian plums (skin side up)

sliced apples or peaches

Sprinkle top with sugar, lemon juice, flour, cinnamon. Bake at 350 degrees for 1 hour. Best served slightly warm. Delicious with vanilla ice cream or whipped cream. Easy to make.

Lethie Stevens, Museum Friend

**BLUEBERRY SAUCE FOR SHORTCAKE**

1 quart blueberries  
1/4 cup sugar  
1 cup heavy cream, whipped

1 T flour  
2 T lemon juice

In saucepan, combine ingredients except cream. Cook over medium heat 5-10 minutes. Split hot biscuits and pour sauce between and on top. Serve with whipped cream. I've made this delicate sauce many times.

Dede Freeman, Museum Friend

**DESSERTS 248****JOAN'S BLUEBERRY TART**

1 stick butter melted with 1 T vinegar  
1 cup flour + 1 T sugar  
4 cups blueberries  
1 egg yolk

2 T cream  
2 dashes cinnamon  
2 teaspoons sugar

Mix melted butter, flour and 1 T sugar. Pat into pie plates (mixture will not be stiff). Seal crust with beaten egg white, bake 15 minutes. Remove from oven and add blueberries to hot shell. Mix egg yolk, cream, cinnamon and sugar. Pour over berries. Bake tart 20 minutes more at 350 degrees.

Joan Rosenberg, Museum Docent

**CLINCH MOUNTAIN VINEGAR PIE**

1 baked 9 inch pie shell  
1 cup sugar  
2 eggs  
2 T vinegar

2 T flour or cornstarch  
1 cup water  
small lump of butter  
1/2 teaspoon lemon extract

Combine sugar, eggs, vinegar, flour and water in double boiler and cook until thick and smooth, stirring occasionally. Just before removing from heat, stir in butter and lemon extract. Pour into baked pie shell. Top with whipped cream. This pie is so good that my family goes 30 miles out of its way to eat vinegar pie at the Clinch Mountain Restaurant in South Carolina.

Mary Jo Khuri, Museum Docent

**TEMPLE DE GLACE**

1 cup semisweet chocolate chips  
 3/4 cup water  
 1/2 cup dark rum or orange liqueur

1 quart vanilla ice cream  
 24 or more ladyfingers

Melt chocolate with 1/4 cup water. Mix rum or orange liqueur with 1/2 cup water. Line a 9 X 5 loaf pan with wax paper. Dip ladyfingers one by one into rum quickly and line bottom and sides of pan. Pour 3 T of chocolate mixture over ladyfingers. Spoon in one-half of the ice cream. Press layer of dipped ladyfingers over ice cream. Cover with 3 T of chocolate. Spoon in other half of ice cream and cover with layer of ladyfingers. Freeze 2 hours or more before serving. There should be enough chocolate mixture remaining, if not melt a little more to serve at the table.

Evelyn Dyba, Suq Docent

**YOGURT PIE**

8 oz plain yogurt (Dannon is best)  
 8 oz Cool Whip  
 1 T sugar

1 9-10" graham cracker crust  
 1/2 cup fresh fruit

Combine yogurt, topping and sugar. Add fruit, mix and pour into pie shell. Garnish with fresh fruit and chill two hours before serving.

Joe Greene, Assistant to the Curator

**DESSERTS 250****BLACK FOREST STRAWBERRIES**

2 pints strawberries  
 2 T sugar  
 2 T lemon juice  
 2 T Grand Marnier  
 1 1/2 cup whipping cream

1 T sugar  
 2 T Grand Marnier  
 1 T cognac  
 chopped almonds

Sprinkle berries with 2 T sugar, juice and 2 T Grand Marnier. Refrigerate 1 hour. Whip cream with 1 T sugar. Add 2 T Grand Marnier and cognac. Toss berries with cream. Sprinkle with nuts. Serves 4.

Anne Blomstrom, Museum Docent

**MARY'S STRAWBERRIES ROMANOFF**

1 cup sugar  
 1 cup water  
 grated rind of 1 lemon  
 2 T lemon juice  
 1 egg yolk

2 T butter  
 1/2 cup rum (or Grand Marnier)  
 1 cup heavy cream, whipped  
 1 quart strawberries  
 washed and hulled

Cook 3/4 cup sugar and 1 cup water to 236 degrees (meaning, cook until done). Add lemon rind and juice. Beat egg yolk until thick and lemon colored. Beat remaining sugar into egg yolk gradually. Add small amount of the hot syrup to egg and mix thoroughly. Then stir this mixture into syrup. Cook on low heat 3 minutes, stirring. Add butter and rum. Chill well. Fold above mixture into cream just before serving and mix gently with strawberries. Serves 8.

Mary Anderson, Museum Friend

**STRAWBERRY MOUSSE**

3 pints sliced strawberries  
 1 1/3 cup sugar  
 1 1/2 T cornstarch

2 oz unflavored gelatin  
 1/3 cup Grand Marnier  
 2 cups heavy cream

Place berries (about 4 1/2 cups) in skillet with 1 cup sugar. Bring to a boil, stirring over low heat until sugar dissolves. Blend cornstarch with gelatin and Grand Marnier. Stir to melt gelatin. Add to berries, stirring just until gelatin mixture is well blended. Remove from heat. Cool. Do not let mixture become cold or it will become firm. Beat cream. Gradually beat in rest of sugar (1/3 cup) as cream begins to thicken. When cream is stiff, fold it into berries. Spoon mixture into lightly oiled 2 quart mold or bowl. Cover with waxed paper and chill several hours or overnight. Serve with strawberry sauce.

**Strawberry-Raspberry Sauce:**

1 pint fresh strawberries, washed and hulled  
 1 10 oz pkg frozen raspberries, defrosted  
 1 T sugar

1/4 cup Grand Marnier  
 peel of 1 orange, grated

Slice strawberries, stir into raspberries and add sugar to taste. Add Grand Marnier and orange peel. Delicious. Serves 8.

Janet Jentes, Museum Docent

**DESSERTS 252****BOCCONE DOLCE (Sweet Mouthful)**

4 egg whites  
 pinch of salt  
 1/4 teaspoon cream of tartar  
 1 cup sugar  
 6 oz semisweet chocolate

3 T water  
 3 cups cream  
 1/3 cup sugar  
 1 pint strawberries, sliced

Beat whites, salt, and cream of tartar until stiff. Gradually beat in 1 cup sugar and beat until stiff and glossy. Line baking sheet with waxed paper, trace three 8" circles and spread meringue over circles 1/4" thick. Bake at 250 degrees 20 minutes until pale gold. Remove from oven and peel paper from bottom. Dry on racks. **Filling:** melt chocolate and water over hot water. Whip cream until stiff and gradually add 1/3 cup sugar. Place meringue layer on serving plate, spread with a thin layer of melted chocolate. Then spread a 3/4" thick layer of whipped cream and top with a layer of sliced strawberries. Put a second layer of meringue on top and repeat chocolate, cream and strawberry layers. Top with third meringue and frost sides with remaining whipped cream. Decorate with whole strawberries. Refrigerate 2 hours before serving. Serves 8.

Anne Antrobus, Museum Friend

## DESSERTS 253

**LEMON MOUSSE WITH FRESH BLUEBERRIES OR RASPBERRIES**

|                   |                                  |
|-------------------|----------------------------------|
| 4 cups berries    | juice of 2 large lemons          |
| 1 cup sugar       | 1 cup heavy cream, whipped stiff |
| 5 eggs, separated | 2 teaspoons lemon peel, grated   |

Wash berries, remove stems and sprinkle with 1/4 cup sugar. In double boiler beat egg yolks with the rest of the sugar until light lemon colored. Add lemon juice and cook over simmering water, whisking constantly, until thickened. Do not let it boil. Remove from heat and cool. Beat egg whites until stiff but not dry and fold gently into the lemon mixture. Fold in whipped cream and lemon peel. Blend until the mixture is smooth. Chill. Just before serving, cover the berries with cold mousse. Serves 6-8. A summer delight.

Anne Blomstrom, Museum Docent

**DERBY PIE**

|               |                         |
|---------------|-------------------------|
| 1/4 lb butter | 1 teaspoon vanilla      |
| 1 cup sugar   | 3/4 cup chocolate chips |
| 1/2 cup flour | 1 cup chopped walnuts   |
| 2 beaten eggs | 1 teaspoon bourbon      |

Melt butter and cool. Add remaining ingredients. Mix well. Pour into 8 inch pie shell. Bake 30 minutes at 350 degrees. Cool. Serve with whipped cream.

The Colonial Kitchen, Pasadena

## DESSERTS 254

**LEMON ANGEL DESSERT**

|                   |                              |
|-------------------|------------------------------|
| 4 eggs, separated | 2 cups heavy cream           |
| 1 1/2 cup sugar   | pinch salt                   |
| 2 lemons          | 1/4 teaspoon cream of tartar |

**Crust:** beat egg whites, salt and cream of tartar until stiff. Add 1 cup sugar slowly. Beat until sugar dissolves and mixture is glossy. Spread into well buttered 9 inch plate. Bake at 275 degrees for 25 minutes. Raise heat to 300 and bake approximately 20 minutes more or until lightly browned. Cool and gently remove from platter. **Filling:** beat yolks until thick. Add 1/2 cup of sugar, 1/4 cup lemon juice and grated rind of 1 lemon. Stir until thickened in double boiler. Cool. Whip 1 cup heavy cream. Fold into cooled filling. Pour into cooled crust. Top with whipped cream. Chill.

Carol Goldstein, Suq Docent

**ORANGES AU RHUM**

|                   |              |
|-------------------|--------------|
| 4 oranges         | 2 T dark rum |
| 2 teaspoons sugar |              |

Cut the oranges, peeled and pith removed, crosswise into one-third inch slices and layer them in glass serving dish. Sprinkle each layer with rum and sugar. Chill the oranges, covered, for at least 2 hours. Sprinkle grated coconut on top just before serving. Serves 6.

Mary Jo Khuri, Museum Docent

**LEMON CREPES SOUFFLES****Crepes:**

2/3 cup flour  
4 T milk  
pinch salt

**Lemon Souffle:**

1/4 cup butter, melted  
1/4 cup flour  
pinch salt  
1 cup milk

**Apricot Sauce:**

1 cup apricot preserves  
1/2 cup water

2 whole eggs + 2 yolks  
1 3/4 cup milk  
4 T unsalted butter, melted  
2 T cognac

grated rind of 1 lemon  
1/4 cup fresh lemon juice  
4 egg yolks, beaten slightly  
1/2 cup sugar  
6 egg whites

1 T sugar  
1 teaspoon lemon juice  
2 T kirsch

**Crepes:** mix dry ingredients. Stir in eggs and yolks gently. Beat in milk slowly. Strain, add cognac and butter. Refrigerate 2 hours. Yield: 18-6" crepes. **Souffle:** melt butter, stir in flour and salt. Remove from heat and add milk. Stir over low heat until reaching a boil. Beat in juice and rind. Beat hot mixture quickly into yolks. Store covered if not ready to complete dessert. At baking time, beat whites until just stiff. Gradually beat in sugar. Don't overbeat. Fold whites into cooled base. **Apricot sauce:** bring preserves, water and sugar to a boil, stirring. Simmer gently 10 minutes. Strain or puree. Stir in juice and kirsch. Cool. Thin with more juice if necessary. To assemble: place 2 T souffle mixture on each crepe, fold into quarters, place in buttered baking dish without overlapping and sprinkle with sugar. Bake at 400 degrees for about 10 minutes or until puffed. Serve immediately with cooled apricot sauce and whipped cream. Serves 6.

Anne Blomstrom, Museum Docent

**DESSERTS 256****JANET'S FROZEN LEMON CREAM****Crust:**

1/3 cup butter, melted  
1 1/2 cup cookie crumbs  
1/2 cup sugar

**Filling:**

1 1/2 cups heavy cream  
4 eggs, separated  
1 cup sugar  
1/2 cup lemon juice  
1 1/2 T grated lemon rind

**Crust:** line 9 X 5 X 3" loaf pan with 9 X 12" strips of waxed paper. Stir crumbs and sugar into melted butter. Press 1 cup of mixture firmly into bottom of lined pan. Chill. **Filling:** whip cream, set aside. Beat egg whites until soft peaks form. Gradually beat in sugar, 2 T at a time. Beat until stiff peaks form. Beat yolks until thick and lemon colored. Beat in lemon juice and rind. Fold yolk mixture and whipped cream into whites. Turn into prepared pan and press remaining crumbs on top. Freeze until firm (4 hours). If frozen longer, allow to stand at room temperature until it slices easily. To serve, loosen ends of lemon cream with spatula, lift out with waxed paper strips and invert on serving plate. Garnish with lemon slices and lemon leaves or fresh mint. Serves 8-10.

Janet Antrobus, Museum Friend

**ICED GRAPES WITH HONEY AND COGNAC**

3 lbs seedless grapes  
1 cup honey

6 T fresh lemon juice  
2 pints sour cream

Remove grapes from stems. Place in a large glass serving bowl. Mix honey, cognac and lemon juice. Pour over grapes, mixing well. Chill. Top with sour cream.

Anne Blomstrom, Museum Docent



**POACHED PEARS WITH RASPBERRY SAUCE**

|  |                                  |
|--|----------------------------------|
| 4 cups water   | 1 lb frozen raspberries in syrup |
| 1 1/2 cups sugar   | 1 pint heavy cream               |
| a vanilla bean cut lengthwise                            | 1/2 teaspoon vanilla extract     |
| 1 halved lemon   | confectioner's sugar             |
| 6 Bartlett pears   | 1/4 cup sliced blanched almonds  |
| 1 cup fresh raspberries, strawberries<br>or blackberries | lightly toasted                  |

Place water, sugar, and vanilla bean in pot large enough to poach pears. Squeeze in juice of lemon; then add remains of lemon. Bring to a simmer, stirring occasionally until mixture is a clear syrup. Peel pears, leaving on stems. Cut bottoms so pears will stand upright. Add pears to syrup, bring to a boil; return to simmer. Simmer until pears are soft enough for bottoms to be penetrated easily with a sharp knife (3-5 minutes). Cool pears in syrup by placing pot in icewater bath. Keep pears in syrup until ready to assemble.

**Raspberry Sauce:** combine frozen raspberries and fresh berries in saucepan and bring to boil. Reduce to simmer; cook 30 minutes, stirring frequently. Cool. Puree in food processor with steel blade. Strain. Chill. Add vanilla to cream and whip sweetening to taste with confectioner's sugar. Stand cold poached pears on serving plates. Pour sauce over pears. Surround with whipped cream and sprinkle each pear with almonds.

**DESSERTS 258****CREME REGENCE**

|                                |                    |
|--------------------------------|--------------------|
| 1/2 lbs ladyfingers            | kirsch             |
| 1 quart milk, boiled           | maraschino liqueur |
| 1 lb of apricot halves, stewed |                    |

Soak ladyfingers in kirsch. Pour boiling milk over ladyfingers to thoroughly saturate them. Rub them through a fine sieve. Mix 8 eggs and 10 egg yolks with 10 oz powdered sugar until well blended. Add a pinch of salt and gradually add the mixture of the soaked ladyfingers to the eggs. Pour into Charlotte mold and poach in a bain-marie for 35 minutes. Let the poached cream rest in the mold for a few minutes, then turn it out on a plate. Surround the base of the molded cream with a row of stewed apricots; in the center of each apricot place a strawberry. Coat the entire dessert with an apricot syrup, flavored with the kirsch and maraschino liqueur.

Julia Nichols, Museum Friend



**BEVERAGES AND APPETIZERS**

Anne's Cape Cod Quarters 13  
 Baba Ghanoug (Eggplant with Tahini) 10  
 Baked Stuffed Mushrooms 18  
 Baked Camerbert or Brie-En Croute 34  
 Betty's Red Velvet Punch Supreme 5  
 Black Tie Appetizer (Latkes--Potato Cakes) 9  
 Bruce's Eggnog 4  
 Carapaccio 30  
 Caviar Appetizer 21  
 Chafing Dish Meatballs 29  
 Champagne Punch--The World's Best 3  
 Cheese Puffs--Gougere 27  
 Cheese Puffs with Stuffed Olives 17  
 Cheese Shorties 13  
 Cheese Straws 25  
 Chicken Liver Mousse 12  
 Chicken Liver Pate 14  
 Crabmeat Dip 31  
 Dilled Ricotta Torte 14  
 Eat Your Bloody Mary 20  
 Eggplant Caviar 24  
 Eggrolls 32  
 Feta Cheese Appetizer 16  
 Fish House Punch 5  
 Gazinkas--Norwegian Cheese Flatbread 8  
 Glogg--A Swedish Holiday Drink 6  
 Goat Cheese and Chive Puff Ring 26  
 Gorgonzola-Walnut Spread 27  
 Gougere a la Moutarde 25

Herring Salad Appetizer 20  
 Hot Sesame Cheese Rolls 23  
 Jan's Olive-Walnut Cheese Spread 13  
 Japanese Sweet Pickle Slices 8  
 Jean's Caviar Pie 21  
 Joan's Boursin 15  
 Kir and Kir Royale 6  
 Le Punch Recipe 3  
 Liptauer Cheese Spread 22  
 M.R.L.'s Champagne Punch 4  
 Mushrooms Supreme 11  
 Nachos 11  
 Oriental Meatballs--Ghacmi 28  
 Oriental Style Instant Hors D'Oeuvres 10  
 Peggy Grant's Hummus 24  
 Pickled Turnips 7  
 Salmon Spread 33  
 Sauteed Camerbert or Brie 17  
 Sesame Sticks 23  
 Seviche 33  
 Shrimp and Artichoke Appetizer 18  
 Shrimp Mold 29  
 Shrimp Toast 31  
 South African Chutney Cheddar Spread 15  
 Spinach Balls Hors D'Oeuvres 20  
 Spinach Crabmeat Terrine 19  
 Steak Tartare 30  
 Stilton Cheese Galette 22  
 Sweet Pickles 7  
 Tapenado 32

Toasted Mushroom Rolls 34  
 Walnut and Port Cheese 16

**SOUPS**

Asparagus Soup Glace Bagatelle 45  
 Basque Fish Soup 46  
 Celery and Stilton Soup 45  
 Cheesy Tuna Chowder 37  
 Chilled Asparagus Soup 48  
 Cold Cream of Carrot Soup 39  
 Cold Persian Soup 44  
 Crab Bisque with Variations 39  
 Cream of Spinach Soup with Cheese 48  
 Curried Lentil Soup 43  
 Elegant Tomato Soup 41  
 Fresh Tomato Soup 44  
 Mary Beth's Sour and Hot Soup 42  
 Mast Va Khlar (Yogurt Soup) 40  
 Parsnip Soup 47  
 Pasta Fagioli (Italian Bean Soup) 46  
 Raja's Lentil Soup with Butter 40  
 Senegalese Soup 37  
 Spinach Imperial Soup 38  
 Tomato Bouillon 43  
 Vegetable Soup--Quick Zero Calorie 42  
 Veloute de Coquilles St. Jacques 41  
 Watercress Soup 38  
 Zucchini Soup 47

**BREADS**

Anadama Bread 58  
 Banana Bread 54  
 Best White Bread in the World 58  
 Cheese Spoon Bread 53  
 Good-For-You Fruit Bread 54  
 Corn Fritters 52  
 Crene Fraiche 51  
 Dede's Never Fail Popovers 55  
 Dennis' Cranberry Bread 57  
 Dilly Casserole Bread 57  
 English Digestive Biscuits 56  
 Everlasting Bread 53  
 Green Pepper Jelly 49  
 Lemon Bread Loaf 50  
 Mock Devonshire Cream 51  
 My Mother's Blueberry Muffins 50  
 Nut Bread 56  
 Rich English Scones 51  
 Sour Dough Starter 52  
 Sweet Dough Rolls 55  
 Syrian Bread 49

**FIRST COURSE, BRUNCH AND LUNCH**

Anne's Lobster Mousse 63  
 Artichoke Belle Helene 73  
 Artichoke Squares 62  
 Charleston Shrimp Pie 69

Chicken Salad 72  
 Coquilles St. Jacques a la Creme D'Ail 65  
 Kip's Birthday Eggs 61  
 Lobster Pie 63  
 Louise's Quiche Bretagne 71  
 Mrs. Henze's Bread and Cheese Souffle 67  
 No-Fail Cheese Souffle 67  
 Salmon Mousse 64  
 Scallop Quiche 64  
 Shrimp Salad 71  
 Spinach and Cheese Squares 62  
 Spinach and Feta Quiche 70  
 Spinach Tart with Ham and Mushrooms 66  
 Wild Rice Casserole 61

**PASTA**

Anne's Paglia e Fieno 74  
 Fettuccine con Piselli e Funghi 76  
 Fettuccine with Smoked Salmon and Prosciutto 75  
 Linguine with Shrimp and Scallops Uzie 74  
 Pasta with Spinach Pesto 77  
 Spinacciola 76

**SANDWICHES**

Ambassador's Sandwich 78  
 Elegant Sandwich Loaf 80  
 Spartan Sandwich 79  
 Syrian Pita Sandwich Chicago Style 79  
 Tuna Nicoise 78

**FISH AND SEAFOOD**

Blackened Grouper 89  
 Broiled Scallops 91  
 Champeaux's Red Snapper Marguery 90  
 Chilled Herb Grilled Fish Steaks 95  
 Crab Crepes Bengal 89  
 Fisherman's Brunch 87  
 Gravlax, Salmon Marinated in Dill 86  
 Lotte Provencale 93  
 Poached Fish--Oven Method 88  
 Salmon Beauregard 94  
 Salmon Coulibiac 96  
 Salmon Cote d'Azur 92  
 Shrimp Creole 88  
 Shrimp Curry 91

**BEEF**

Barbequed London Broil on Buns 103  
 Beef Bourguignon 108  
 Beef Burgundy 107  
 Beef, Mushroom, and Avocado Deluxe 98  
 Beef Rolls 107  
 Beef Stroganoff 105  
 Beef with Teriyaki 106  
 Beef Wellington (Individual Portions) 104  
 Beef with Broccoli 106  
 Bobotie (South African Meatloaf) 112  
 Brisket Bon Appetit 102

Brisket with Prunes and Sweet Potatoes 102  
 Cold Tenderloin of Beef with Sour Cream Sauce 100  
 Elegant Stuffed Tenderloin of Beef 99  
 Gale's Recipe for Chili 117  
 German Cabbage Rolls 117  
 Grandpa's Swedish Meatballs 113  
 Jan's Flank Steak 98  
 Linda's Spanish Chowder 111  
 Lo-Cal Chili 111  
 Meatball Soup 114  
 Meat Loaf Grande Luxe 115  
 Meat Pate en Croute 113  
 Moussaka--Chicago House at Luxor 110  
 Penny's Lasagne 116  
 Pepper Steak 109  
 Reindeer Beef Torni 108  
 Rump Roast Braised in Wine with Vegetables 101  
 Seti's Sloppy Joes 116  
 Steak Diane 109  
 Teriyaki Sauce 114

**VEAL**

Cold Sliced Veal with Pesto Mayonnaise 122  
 Sauteed Veal Scallops with Lemon Sauce 120  
 Stuffed Veal with Morel Herb Sauce 121  
 Veal Marengo 118  
 Veal Roast 120  
 Veal Scallopine with Lemon 119  
 Viennese Veal Goulash 119

**LAMB**

Armenian Shish Kebob 131  
 Butterflied Leg of Lamb, BBQ 132  
 Great Wall Canned Chinese Lamb Spaghetti 123  
 Kebbeh with Cracked Wheat 125  
 Kubideh Kebab 125  
 Lamb Stew with Artichoke Hearts in Egg Lemon Sauce 133  
 Lamb with Dill Sauce 129  
 Leg of Lamb in Herb Pastry 130  
 Lube Ah Lahma (Green Beans with Lamb) 131  
 Mohammed's "Tell es Sultan" 124  
 Pilau--a 17th Century Recipe 84  
 Quo Vadis Rack of Lamb Persilles 134  
 Sara's Marinated Lamb Kabobs 132  
 Simplified Couscous 126  
 Stuffed Lamb en Ballon 127

**PORK**

Choucroute Garnie 136  
 Fast Pork and Sauerkraut Casserole 138  
 Holden's Baked Ribs with Family Secret BBQ Sauce 137  
 Italian Rice Casserole 139  
 Pork Fillets in Mustard Sauce 136  
 Pork Roast Marinade 138  
 Pork Tenderloin with Apple Brandy 135  
 Pork Tenderloin with Prunes, Apricots and Almonds 137  
 Terrine of Ham, Pork, and Chicken 140

**CHICKEN**

- Braised Beatific Midget Drums 149
- Breast of Chicken en Papillote 150
- Breast of Chicken in Caper Sauce 148
- Cerkes Tavugu (Circassian Chicken) 154
- Chicken Breasts in Champagne 141
- Chicken Breasts en Croute with Hazelnut and Port Wine Cream Sauce 147
- Chicken Breasts with Sweet Red Peppers 151
- Chicken Gumbo 142
- Chicken in Red Wine and Vinegar Sauce 156
- Chicken Paprika 142
- Chicken Parisienne 155
- Chicken Stir-Fry 157
- Chicken with Herb Mousseline Sauce 146
- Chicken with Tomato Tarragon Sauce 155
- Chilled Chicken Breasts with Green Peppercorn Sauce 152
- Chinese Style Chicken 148
- Cold Chicken Chasseur 157
- Curried Chicken 141
- Djaaj Mahshi (Stuffed Chicken) 146
- Hawaiian Chicken 151
- Indonesian Chicken with Peanut-Garlic Sauce 153
- Jeff's Lemon BBQ Chicken 147
- Mediterranean Tart 143
- Mulligatawny Soup 144
- Paella de Mantana les Panalles 145
- Poulet Dijonnaise 149
- Sirke Paprikas (Chicken Paprika with Sour Cream) 153
- Szechwan Chicken 152
- Terrine of Chicken and Ham 158

264

- Squash Gratin 179
- Stuffed Tomatoes 176
- Stuffed Zucchini 167
- Su Casa Dressing 193
- Tomatoes Rockefeller 176
- Tree House Salad Dressing 193
- Vegetable Casserole 178
- Vegetable Melange Salad 165
- Zucchini Casserole 166
- Zucchini and Carrots in Gorgonzola Walnut Sauce 165

**SALADS**

- Asperges a la Vinaigrette de Framboises 183
- Cabbage and Grape Salad 184
- Carrot Salad 190
- Cranberry Relish with Cointreau 183
- Cucumber/Scallion Mold 191
- Endive Salad with Blue Cheese Dressing and Walnuts 189
- Fresh Vegetables a la Grecque 180
- Lentil Salad 186
- Lentils with Tomatoes 191
- Moroccan Carrot Salad 184
- Mushroom Salad 189
- Quick Tabbouleh 185
- Smoked Herring Salad Antipasto 192
- Spicy Chickpea Salad 185
- Spiced Aspic 182
- Tomato Avocado Aspic 190
- Tabooly (Suff-Sooft)--Traditional Lebanese 188
- Tomato and Green Pepper Salad Fez Style 187

**VEGETABLES**

- Acorn Squash with Prune Stuffing 179
- Baked Spinach 175
- Beets a la Creme 167
- Broccoli Rice Bake 171
- Bulgur Pilaf 177
- Carrot-Turnip Gratin 164
- Carrots Vichy 164
- Carrots with Grapes 161
- Chickpea Casserole 162
- Clafouti of Peas 163
- Cognac Carrots 161
- Company Rice Casserole 171
- Coni's Potato Souffle 172
- Eggplant Parmigiana 175
- Esau's Lentils Mugaddaiah 162
- Fried Rice with Bean Sprouts 172
- German Potato Pancakes 170
- Green Beans and Potatoes 169
- Green Beans au Gratin 168
- King's Spinach 174
- Lima Bean Casserole 169
- Lima Beans and Corn 168
- Mary Beth's Zucchini 166
- Mousseline de Carotte 161
- Peas McGarvey 174
- Peas with Lettuce 163
- Potato-Cheese Casserole 170
- Rice Pilau 177
- Soybean Noodle Casserole 173
- Spaghetti Squash 178
- Special Salad Dressing 192

- White Gull Inn Cole Slaw 182
- Winter Vegetable Salad with Tarragon Vinaigrette 188

**CAKES**

- Canafax Carrot Cake 209
- Chocolate Torte 198
- Donna's Never Fail Chocolate Cake 201
- Easy Ice Box Cake 202
- Gateau Chocolat 200
- Ida's Coffee Cake 197
- Linzertorte--American Version 211
- Mahony Pound Cake 202
- Mary Jo's Lemon Cake 206
- Mother's Pecan Icebox Cake 197
- Mrs. Ambrose's Dessert 210
- Mrs. Scott's Light Fruit Cake 205
- Mrs. Snow's Chocolate Cake 199
- Nana's English Fruit Cake 211
- Orange Chiffon Cake 207
- Pound Cake 204
- Revani (A Very Sweet Turkish Cake) 203
- Sour Milk Chocolate Cake 201
- Sunday Morning Breakfast Cake 210
- Walnut and Almond Torte 208

**CHEESECAKES**

- Aliber's Old Family Cheesecake 215
- Biba's Lemon Cheesecake 217
- Chocolate Cheesecake 213
- Hawley-Hoffman Family Cheesecake 212
- Orange Cheesecake 213

Pumpkin Cheesecake 214  
 Sue's Cheesecake 214  
 Swiss Chocolate-Almond Cheesecake 216

**COOKIES**

Almond Macaroons 220  
 Apricot Bars 224  
 Butterscotch Oatmeal Bars 229  
 Chocolate Chip Oatmeal Cookies 229  
 Chocolate Mint Sticks 228  
 Cleopatra's Kisses 228  
 Crisp Oatmeal Cookies 219  
 Cylinder Seal Springerle Cookies 227  
 Dede's Delicious Brownies 230  
 Ginger Coin Cookies 231  
 Grandma's Pepparkakor 221  
 Grandmother Purdy's Nova Scotian Shortbread 226  
 Jarmos 220  
 Lambs' Farm Butter Cookies 225  
 Lemon Bars 231  
 Mary's Gingerbread Mummies 222  
 Miriam's Cappuccino Cookies 219  
 Mother's Sugar Cookies 218  
 My Spritz 230  
 Nutmeg Cookies 225  
 Sesame Cookies 221  
 Surprise Cookies 218

**DESSERTS**

Almond Filled Butter Tart 232  
 Almond Tart 235

Baklava--Lebanese 242  
 Blueberry Sauce for Shortcake 247  
 Kaymakli Baklava--Turkish Style 243  
 Beatrice Torte 233  
 Bisquit Tortoni 239  
 Black Forest Strawberries 250  
 Blueberry Soup 246  
 Boccione Dolce (Sweet Mouthful) 252  
 Brandy Ice 241  
 Chocolate Cloud 238  
 Clinch Mountain Vinegar Pie 248  
 Coni's Chocolate Mousse 237  
 Crème Regence 258  
 Derby Pie 253  
 Eleanor's Danish Puff 235  
 Fresh Fruit Torte 247  
 Gibanica--Yugoslavian Cheese Pastry 241  
 Ginger-Cake Log with Lemon Filling 245  
 Heavenly Mud Pie 237  
 Iced Grapes with Honey and Cognac 256  
 Janet's Frozen Lemon Cream 256  
 Joan's Blueberry Tart 248  
 Kifli 234  
 Kolacky 236  
 Lemon Angel Dessert 254  
 Lemon Crepes Souffles 255  
 Lemon Mousse with Fresh Blueberries or Raspberries 253  
 Mary's Strawberries Romanoff 250  
 New Orleans Bread Pudding 240  
 Poached Pears with Raspberry Sauce 257  
 Oranges au Rhum 254

Strawberry Mousse 251  
 Temple de Glace 249  
 Toffee 234  
 Vita's Marquis de Chocolat 238  
 Walnut Log 246  
 Welsh Cakes 236  
 Yogurt Pie 249

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