

Holiday Nights Recipes 2017

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

Roast Turkey (Without Stuffing)

Place turkey to roast in a rack within a dripping-pan; spread with bits of butter, turn and baste frequently with butter, pepper, salt and water; a few minutes before it is done glaze with the white of an egg; dish the turkey, pour off most of the fat, add the chopped giblets and the water in which they were boiled, thicken with flour and butter rubbed together, stir in the dripping-pan, let boil thoroughly and serve in a gravy-boat.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 249

Bubble and Squeak

½ cup fat
1 medium-sized cabbage, finely shredded
4 medium-sized potatoes, peeled and sliced
1 cup hot water
Salt and pepper to taste

Melt fat in large skillet over medium heat. Add cabbage and potatoes. Season to taste with salt and pepper. Add hot water and reduce heat to low. Cover dish and cook for 40 minutes to an hour, stirring occasionally, until potatoes are cooked through. Serve with strip of bacon, sausages or thin pieces of boiled corned beef placed across it.

Adapted from The Country Kitchen, Della Lutes, 1935, p. 180

Chicken Pie

One chicken — place in hot water enough to cover, boil until tender; cool and debone. Place bottom paste in pan (soda biscuit recipe below). Put in part of chicken, season with salt, pepper and butter, lay a few thin strips or squares of dough, add the rest of the chicken and season as before; some add five or six fresh eggs hard boiled and sliced or a few new potatoes in their season sliced; season liquor in which the chicken was boiled with butter, salt, and pepper; add a part of it to the pie, cover with crust a quarter of an inch thick, with a hole in the center the size of a tea-cup. Keep adding the chicken-liquor and hot water if needed, since the fault of most chicken pies is that they are too dry. There can scarcely be too much gravy. Bake one hour in a moderate oven, having the heat turned to the bottom, as great care is necessary to have the bottom crust well baked.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 243

Soda Biscuit

Put one quart of flour, before sifting, into sieve, with one teaspoon soda and two of cream tartar (or three of baking powder), one of salt, and one table-spoon white sugar; mix all thoroughly with the flour, run through sieve, rub in one level table-spoon of lard or butter (or half and half), wet with half pint sweet milk, roll on board about an inch thick, cut with a biscuit cutter, and bake in a quick oven fifteen minutes. If you have not milk, use a little more butter, and wet with water. Handle as little as and make as rapidly as possible.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 24

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Plum Pudding

½ lb. beef suet	1 cup raisins
1 cup currants	1 teaspoon ginger
1 teaspoon cloves	1 heaping teaspoon cinnamon
¼ cup candied lemon	¼ cup candied orange
1 cup breadcrumbs	2 eggs
½ cup milk	¼ cup brandy
Muslin cut to fit melon mold	2 cups flour
½ cup brown sugar	Butter
1 teaspoon nutmeg	
1 heaping teaspoon salt	

In a large pot on stove — place a small plate turned over inside the pot — water covering plate, plus ½ inch. Boil water. Start a second pot of water boiling for replacement water. In a large bowl have chopped ½ lb of suet and mix with ½ cup brown sugar. In a separate bowl: 1 cup each of raisins and currants, and cover with warm water to plump. Soak for 10 minutes and drain. In a separate bowl: Mix 2 cups flour, 1 teaspoon each of ginger, nutmeg, cloves, and heaping teaspoons of salt and cinnamon. Add ¼ cup each candied orange and lemon, raisins/currants to suet mixture. Mix well. Add flour mixture to suet mixture. Coat all of suet and raisins. Mix with hands. Add 1 cup breadcrumbs. Mix well. Separate bowl: beat two eggs. Add ½ cup milk and ¼ cup brandy to mixture. Mix with hands. You will have stiff dough. Butter/flour mold. Press dough into mold (1" head space). Put cover on mold. Wrap mold in muslin, handle side down, and tie on both sides. Set mold in boiling water (water should be below the upper edge of the bottom of the mold) for 5 hours.

Adapted from The Country Kitchen, Della Lutes, 1935, pp. 250-252

Hard Sauce

Take two cups powdered sugar; add a half cup of butter slightly warmed, so that the two can be worked up together. When they are well mixed, beat in a grating of nutmeg and the juice of a lemon. Whip smooth and light, mound neatly on a dish and set in the cold to harden.

The Household (of the Detroit Free Press): A Cyclopaedia of Practical Hints for the Modern Home, May Perrin Goff, 1881, p. 568

Pyramid Pound Cake

One pound sugar, one of butter, one of flour, ten eggs; bake in a dripping-pan one inch in thickness; cut when cold into pieces three and a half inches long by two wide, and frost top and sides; form on the cake stand in pyramid before the icing is quite dry by laying, first in a circle, five pieces with some space between them; over the spaces between these lay five other pieces, gradually drawing in the column and crowning the top with a bouquet of flowers.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 58.



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Mincemeat Pie

Two bowls chopped apples, one of chopped meat, with one-fourth pound suet, grated rind and juice of one lemon, two teacups molasses, one large teaspoon each of cinnamon and cloves, one nutmeg, one pound raisins, half pound currants, one-fourth pound citron cut fine, one quart cider, and sugar and salt to taste.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 189-190

Centennial Cake

Two cups pulverized sugar, one of butter rubbed to a light cream with the sugar, one of sweet milk, three of flour, half cup corn starch, four eggs, half pound chopped raisins, half a grated nutmeg and two tea-spoons baking powder.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 45

Charlotte Russe

One ounce gelatin, one pint sweet milk, one of cream, four eggs, sugar to taste; beat the sugar and yolks of eggs together until light, boil the gelatin in the milk and strain over the eggs and sugar; whip the cream, which must be very cold, to a nice froth and add to the above; flavor with vanilla. Line the dish you wish to serve it in with the sponge-cake, and pour the mixture in, then set it on ice till wanted.

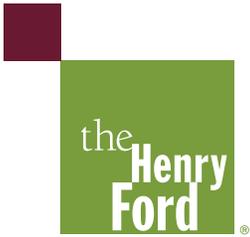
Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 85

Sponge Cake for Charlotte Russe

3 eggs	2 teaspoons cream of tartar
1 lemon	1 teaspoon soda
1½ cups powdered sugar	2 cups sifted flour
½ cup cold water	

Mix together sifted flour, cream of tartar and soda. Grease a dripping pan. Separate the eggs. Set egg whites aside. In a separate bowl, add powdered sugar to egg yolks. Beat thoroughly. Squeeze half a lemon and add juice to ½ cup of water; add to sugar/yolk mixture. Beat egg whites to a froth; stir into egg and sugar mixture. Fold dry ingredients into wet ingredients. Stir without beating only long enough to get the flour well-mixed. Pour into the pan and bake in a moderate oven.

Adapted from Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 59



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White Mountain Cake

Two cups pulverized sugar, half cup butter beaten to a cream; add half cup sweet milk; two and a half cups flour, two and a half tea-spoons baking powder, whites of eight eggs; bake in jelly-tins and put together with icing made by boiling a half tea-cup of water and three tea-cups sugar till thick; pour it slowly over the well-beaten whites of three eggs, and beat all together till cool. Beat before putting on each layer. Sprinkle each layer thickly with grated cocoa-nut, and a handsome cocoa-nut cake will result.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 73

Ladies Fingers

One and one-eighth pound of flour, one of powdered sugar; ten eggs; beat eggs and sugar as light as for sponge-cake; sift in with flour one teaspoon baking powder and stir slowly. Make a funnel-shaped bag of heavy ticking or strong brown paper; through the hole in the small end push a funnel-shaped tin tube, one-third inch in diameter at small end and provided with a flange at the other to prevent it from slipping quite through; tie the small end of bag firmly around the tube, and you have a funnel-shaped sack with a firm nozzle projecting slightly from the small end. Into this bag, pour the batter, over which gather up the bag tightly so that none will run out, press and run the dough out quickly through the tube into a pan lined with light brown paper, making each about a finger long, and about as thick as a lead-pencil, being careful not to get them too wide. Sprinkle with granulated sugar, bake in a quick oven, and when cool, wet the underside of the paper with a brush, remove and stick the fingers together back to back.

Buckeye Cookery and Practical Housekeeping, edited by Estelle Woods Wilcox, 1877, p. 87

Cranberry Sauce

Pour scalding water upon them, as this will make it much more easy to separate the defective ones from the good, than if they are washed in cold water. Measure fruit, and allow two quarts of sugar for five of fruit. Stir them very often. When they are soft add the sugar, and boil gently as possible for half an hour more. They are very liable to burn, and therefore should be carefully attended to. If you like cranberry sauce very sweet, allow a pound of sugar for a pound of fruit. Cranberries keep very well in a firkin of water in the cellar, and if so kept, can be stewed fresh at any time during the winter.

Young Housekeeper's Friend, 1859, Mary Hooker Cornelius, p. 104



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Roast Goose with Potato Stuffing

Singe, remove pinfeathers, wash and scrub a goose in hot soapsuds; then draw [which is removing inside contents]. Wash in cold water and wipe. Stuff, truss, sprinkle with salt and pepper, and lay six thin stripes fat salt pork over breast. Place on rack in dripping-pan, put in hot oven and bake two hours. Baste every fifteen minutes with fat in pan. Remove pork last half-hour of cooking. Place on platter, cut string, and remove string and skewers. Garnish with watercress and bright red cranberries, and place Potato Apples [cheesy, spiced mashed potatoes] between pieces of watercress. Serve with apple sauce.

Potato Stuffing

2 cups hot mashed potatoes	1/3 cup butter	1 teaspoon sage
1 1/4 cups soft stale breadcrumbs	1 egg	1 finely chopped onion
1/4 cup finely chopped fat salt pork	1 1/2 teaspoons salt	

Add to the potato, breadcrumbs, butter, egg, salt, and sage; then add pork and onion.

Adapted from Fannie Farmer Cook Book, Fannie Merritt Farmer, 1896, p. 228

Leek and Potato Soup

Leek and potato soup is another of the same French-woman's dishes. Cut several leeks, or, if they cannot be had, an onion or two, into pieces, and fry them without browning in butter. Add potatoes cut into dice and a seasoning of salt and pepper, and boil. When they are soft push them through a colander, and thicken with a tablespoonful of flour and a tablespoon of butter. For two small onions, four potatoes and a quart of water will be wanted. Instead of using the water in which the potatoes have boiled, milk may be used.

Cooking in the Old Creole Days, Celestine Eustis, 1904, p. 2

Christmas Stollen

1 pack dry yeast	3/4 cup warm milk	3/4 cup candied fruit
1/4 cup sugar	1 teaspoon salt	1/2 chopped almonds
4 tablespoons soft butter	2 eggs	1 tablespoon grated lemon rind
3 cups white flour		

Dissolve yeast in 1/4 cup warm water. Let stand 5 minutes. Mix milk, sugar, salt, butter, eggs, in large bowl. Add yeast. Add 1 1/2 cups flour-beating until smooth. Let stand 1 hour in a warm place. Add remaining flour so that dough is easy to handle. Put in cool place 30 minutes. Turn out on floured board and knead in fruit, nuts and lemon rind. Put dough on floured board; roll to 1/4 inch thick oval. Fold dough in half lengthwise-not quite to the edge. Press down along edge to secure. Butter cookie sheet and place dough on it, let rise until double in bulk. Bake 35 minutes.

Glaze

1 cup confectioner's sugar
2 tablespoons lemon juice

Glaze while cake is still warm. Decorate with fruit and nuts.

Everyday Cook Book, Good Housekeeping, 1904, p. 221

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Mrs. Clarke's Plum Pudding

Use one quart of bread crumbs, one-half cup of molasses, one-half cup of sugar, one cup of raisins, a small piece of citron, one nutmeg, one teaspoon of cinnamon, one-half teaspoon of cloves, three eggs, one cup of sour milk and one-half cup of suet. Steam for three hours.

Everyday Cook Book, Good Housekeeping, 1904, p. 138

Twelfth Cake

1 pound of butter (2 cups)	1 pound of sugar (2 cups)
1 pound of flour (4 cups)	Juice of two oranges
1 level tablespoonful of ground allspice	1 level tablespoonful of cinnamon
1 tablespoonful of ginger	1 teaspoonful of coriander seeds
1 nutmeg (grated)	½ pound of citron
9 eggs	2 level teaspoonfuls of baking powder

Beat the butter to a cream; add the sugar; beat for fifteen minutes. Sift the spices and baking powder with the flour. Beat the eggs without separating until very light, add them with the flour alternately, and beat at last twenty minutes, by time. Add the orange juice and the citron; cut into thin slices. Line a fruit-cake pan with buttered paper, pour in the mixture and bake in a slow oven four hours.

Mrs. Rorer's Cakes, Icings and Fillings, Sarah Tyson Rorer, 1912, p. 23

Wine Cake

1 cup butter, 2 cups sugar, 2 cups flour, ½ teaspoon Royal Baking Powder, 1 gill wine, 3 eggs. Rub butter and sugar to light cream, add eggs, 1 at a time, beating 5 minutes after each addition; add flour sifted with powder, and wine; mix into medium, firm batter; bake in shallow square cake-pan, in moderate oven, 40 minutes; when taken from oven carefully ice with transparent icing.

Royal Baker and Pastry Cook, Royal Baking Powder Company, 1911, p. 16

Citron Cake

2 eggs	A little lemon peel
2½ cups brown sugar	Pinch of salt
1 cup (heaping) butter and lard mixed	1 teaspoon cinnamon
1 cup sour milk	1 teaspoon nutmeg
1 cup citron	1 teaspoon soda
1½ cups currants	4 cups Five Roses flour
1½ cups raisins	

Mix and bake as you would for any cake.

Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1915, p. 97

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Snowballs

2 cups sugar
 1 cup sweet milk
 3 cups Five Roses flour
 3 teaspoons baking powder
 5 eggs (whites)

Mix and beat well. Bake in deep square tin. Cut in 2 inch squares. Remove outside. Frost on all sides, then roll in freshly grated coconut.

Five Roses Flour Cook Book, Lake of the Woods Milling Company, p. 121

White Almond Cake

One-half cup butter, one and one-half cups sugar, one teaspoon almond extract, one-half cup milk, one and one-half cups pastry flour, one-half cup cornstarch and two teaspoons baking powder, stiffly beaten whites of five eggs. Sift together the flour, cornstarch and baking powder and add alternately with the milk. Mix in the order given and bake in a moderate oven.

Everyday Cook Book, Good Housekeeping, 1913, p. 46

Ginger Balls

1/3 cup melted lard	1 teaspoon cinnamon
1/3 cup sugar	1/2 teaspoon cloves, ginger, and salt
1 cup light molasses	1 teaspoon soda dissolved in 1 teaspoon hot water
1 egg (beaten)	3 cups Five Roses flour.

Mould into balls, roll in granulated sugar and bake.

Five Roses Flour Cook Book, Lake of the Woods Milling Company, 1913, p. 135

Rose Leaves

1 cupful sugar	1/4 teaspoonful salt
6 tablespoonfuls Crisco	1 teaspoonful rose extract
2 eggs	2 cupfuls flour

Cream Crisco, adding sugar gradually, then stir in eggs well beaten; add salt, extract, and flour. The dough should be soft. Now chill dough, then roll very thin, using sugar instead of flour, to dust rolling-pin and board. Cut out with small fancy cutter. Place on tins greased with Crisco and bake in moderate oven eight or ten minutes or until slightly browned. Sufficient for fifty small cakes.

The Story of Crisco, The Procter & Gamble Company, 1915, p. 110

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Queen Cakes

3 oz. butter	2 eggs
3 oz. sugar	4 oz. flour
½ teaspoon baking powder	2 oz. currants
1 oz. candied peel	½ grated lemon

Beat the butter and sugar to a cream; add the eggs one at a time and stir in the flour lightly; lastly add fruit, lemon and baking powder. Grease 12 queen cakes tins and flour them; half fill them with the mixture and bake a delicate color for 20 minutes.

Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 220

German Cakes

2½ cups brown sugar	2 large spoons brandy
3 eggs well beaten	3 cups flour
2 teaspoons cinnamon	1 teaspoon salt
1 teaspoon cloves	1 cup walnuts broken in pieces
¼ teaspoon soda	1 cup citron chopped fine

Sift flour, spices, soda and salt together, spread in tins ½ thick. When taken from oven have ready a frosting as follows: 3 tablespoons of cream well beaten with ¾ cup powdered sugar. Let stand until partly cold. Cut in lines. When cold remove.

Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 219

Chocolate Hermits

½ cup butter	½ cup raisins
2-3 cups sugar	¼ teaspoon salt
2 eggs	2 teaspoons baking powder
¼ cup grated chocolate	1¾ cups flour
2 tablespoons hot water	1 teaspoon cinnamon

Cream butter; add sugar, eggs, raisins, flour in which baking powder has been sifted, chocolate melted in water, salt and cinnamon. Drop from spoon in buttered pan; put raisin in each. Moderate oven.

Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 217

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Rich Fruit Cake

½ pound of butter (1 cup)	1 nutmeg (grated)
8 eggs	½ gill of grape juice
¾ pound of raisins	½ pound of pulverized sugar (1 cup)
¼ pound of citron	½ pound of sifted flour (2 cups)
¼ ounce of mace	¾ pound of sultanas
¼ ounce of cinnamon	½ pound of candied or preserved cherries
⅛ ounce of cloves	½ pound of candied or preserved gages [plums]
½ gill of orange juice	½ pound of candied or preserved apricots
	½ pound of candied orange and lemon peel

Stem and seed the raisins. Pick over the sultanas. Shred the orange and lemon peel and the citron very fine. Cut all the remaining fruit into tiny dice; mix and flour with a half cupful of extra flour. Beat the butter to a cream, add the sugar gradually, and give a thorough beating. Beat the eggs without separating until creamy, add them to the butter and sugar, then gradually add the flour and spices sifted together; beat well. Add the orange and grape juice, mix, and then stir in the fruits. Line fruit cake pans with greased paper, turn in the mixture, smooth with a knife, stand the pans in a steamer, steam continuously three hours, and bake in a moderate oven one hour. Let them stand in the pans over night to cool. Next day remove them from the pans, take off the paper, and puncture them from top to bottom with a skewer. Mix one tumbler of currant jelly, the juice of three oranges, with a half pint of brandy and a half pint of sherry; baste the cakes thoroughly with this mixture, put them in a granite or earthen pot and let them rest for one month. Then boil together one cupful of sugar and a half cupful of water, until the syrup spins a light thread. Add to this when cold a half pint of rum. Baste the cakes again with this mixture, cover the crock closely for another month, and they are ready to use. This quantity will fill three, three-pound cake molds or one nine-pound mold.

Mrs. Rorer's Cakes, Icings & Fillings, Sarah Tyson Rorer, 1912, p. 19

Stuffed Dates I.

Make a cut the entire length of dates and remove stones. Fill cavities with castanea [chest]nuts, English walnuts, or blanched almonds, and shape in original form. Roll in granulated sugar. Pile in rows on a small plate covered with a doily. If castanea nuts are used, with a sharp knife cut off the brown skin which lies next to shell.

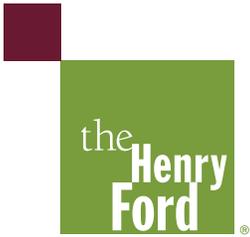
Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896 p. 444

Creamed Walnuts

White 1 egg.	¾ teaspoon vanilla.
½ tablespoon cold water.	1 lb. confectioners' sugar.
English walnuts.	

Put egg, water, and vanilla in a bowl, and beat until well blended. Add sugar gradually until stiff enough to knead. Shape in balls, flatten, and place halves of walnuts opposite each other on each piece. Sometimes all the sugar will not be required.

Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896, p. 452



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Brandied Cherries

Large ripe Royal Anne cherries; leave half stem on each, wash, drain and pack in jars; place in steamer and when hot through pour over them a hot syrup made with a little sugar, lemon juice, red fruit coloring and water sufficient to cover cherries; pour 3 or 4 tablespoons of brandy over each quart of the hot cherries; fill with hot syrup and seal. Do not steam too long or the fruit will shrivel.

Portland Woman's Exchange Cook Book, Oregon Historical Society, 1913, p. 234

Ginger Punch

1 quart cold water.
1 cup sugar.
½ lb. Canton ginger.
½ cup orange juice.
½ cup lemon juice.

Chop ginger, add to water and sugar, boil fifteen minutes; add fruit juice, cool, strain, and dilute with crushed ice.

Boston Cooking School Cook Book, Fannie Merritt Farmer, 1896, p. 47

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Mangoes

Cucumbers used for this purpose must be of the largest sort, and taken from the vines before they be too ripe, or yellow at the ends. Cut a piece out of the side, and take out the seeds with an apple-scraper or tea-spoon. Then put them into very strong salt and water for eight or nine days, or till they be very yellow. Stir them well two or three times each day, and put them into a pan, with a very large quantity of vine leaves both over and under them. Beat a little roach-alum [alum] very fine, and put it into the salt and water they came out of. Pour it on your cucumbers, and set it upon a very slow fire for four or five hours, till they be pretty green. Then take them out, and drain them in a hair sieve, and when they be cold, put to them a little horse-raddish, then mustard seed, two or three heads of garlic, a few pepper-corns, a few green cucumbers sliced in small pieces, then horse-raddish, and the same as before mentioned, till you have filled them. Then take the piece you cut out, and sew it on with a large needle and thread, and do all the rest in the same manner. Have ready the following pickle: To every gallon of allegar [vinegar] put an ounce of mace, the same of cloves, two ounces of sliced ginger, the same of long pepper, Jamaica Pepper, and black pepper; three ounces of mustard-seed tied up in a bag, four ounces of garlic, and a stick of horse-raddish cut in slices. Boil them five minutes in the allegar, then pour it upon your pickles, tie them down, and keep them for use.

The London Art of Cookery, John Farley, 1783, p. 252

Everlasting Syllabub

Take five half pints of thick cream, half a pint of Rhenish [red wine], half a pint of sack [fortified white wine], and the juice of two large Seville oranges; grate in just the yellow rind of three lemons, and a pound of double-refined sugar well beat and sifted; mix all together with a spoonful of orange-flower water; beat it well together with a whisk half an hour, then with a spoon take it off, and lay it on a sieve to drain, then fill your glasses: these will keep above a week, and are better made the day before. The best way to whip syllabub is, have a fine large chocolate mill, which you must keep on purpose, and a large deep bowl to mill them in: it is both quicker done, and the froth stronger; for the thin that is left at the bottom, have ready some calf's-foot jelly boiled and clarified, there must be nothing but the calf's-foot boiled to a hard jelly; when cold take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear which you saved of the syllabubs; sweeten it to your palate, and give it a boil, then pour it into basons, or what you please: when cold, turn it out, and it is a fine flummery.

The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, p.327

Boiled Plum Pudding

Take a pound of suet cut in little pieces not too fine, a pound of currants, and a pound of raisins stoned, eight eggs, half the whites, half a nutmeg grated, and a teaspoonful of beaten ginger, a pound of flour, a pint of milk: beat the eggs first, then half the milk, beat them together, and by degrees stir in the flour, then the suet, spice and fruit, and as much milk as will mix it well together very thick. Boil it five hours.

The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, p.101



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To Roast Rabbits

Baste them good with butter, and drudge [coat] them with a little flour. Half an hour will do them, at a very quick, clear fire; and if they are very small, twenty minutes will do them. Take the liver with a little bunch of parsley and boil them, and then chop them very fine together. Melt some good butter, and put half the liver and parsley into the butter; pour into the dish, and garnish the dish with the other half — let your rabbits be done of a fine light brown; or put the sauce in a boat.

The Art of Cookery Made Plain and Easy, Hannah Glasse, 1796, p. 27.

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Eastern Shore Crab Cakes

1 lb. crab meat, salt and pepper to taste, 1 egg, ¼ lb. butter, 1 Tbsp. lemon juice, 1 hard-boiled egg (cut up), 1 Tbsp. Worcestershire sauce, bread crumbs

Put crab meat in a bowl and season to taste with salt and pepper. Add slightly beaten egg, melted butter, lemon juice, hard-boiled egg, and Worcestershire sauce. Then add just enough soft bread crumbs to make it into cakes (2-3 slices). Fry the cakes a golden brown.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 57

Aurora Sauce

1½ cups mayonnaise, ⅓ cup heavy cream, whipped; ⅓ cup chili sauce, 2 teaspoons Worcestershire sauce, 1 teaspoon lemon juice.

Combine all ingredients and serve well chilled.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 211

Baked Shrimp and Rice

⅓ cup chopped onion	2 tablespoons butter
1 or 2 cloves garlic	1 pound cooked shrimp
1 cup rice	3 cups stewed tomatoes
2 cups chicken stock	1 bay leaf
3 tablespoons chopped parsley	¼ teaspoon cloves
½ teaspoon marjoram	1 teaspoon chili powder
2 teaspoons salt	⅛ teaspoon pepper
Dash of cayenne	

Brown onion in butter with garlic, which has been put through a press. Mix with shrimp and add all other ingredients in a large baking dish. Cover tightly and bake for 1½ hours in 350 degree oven.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 69

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Maid of Honor Cakes

1 cup butter	½ tsp. salt
½ cup sugar	3 tsp. baking powder
3 eggs	2 cups strawberry jam
3 cups flour	½ cup walnuts or pecans (chopped)
Whipped cream	

Cream butter and sugar, add eggs and beat very light. Stir in flour, salt and baking powder (sift together). Form into small balls the size of walnuts. Place in greased muffin tins or gem pans. Dip the bottom of a glass (slightly smaller in diameter than the muffin tins) lightly in flour and press down in center of dough to form a cup. Fill center with jam and nuts mixed. Bake in quick oven, 400 degrees. For fifteen minutes. Take from pans while warm, and when cool, decorate tops with whipped cream, Makes 3 dozen.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 291

Christmas Gift Fruit Cake

½ pound chopped citron	1 pound dried figs
¼ pound lemon peel	¼ pound orange peel
1 pound pitted dates	1 pound raisins
1 pound currants	¼ pound walnut meats
1 glass strawberry preserves	1 pound butter
1 pound sugar	1 dozen eggs
1 pound flour	3 tablespoons molasses
1 teaspoon baking soda	Brandy

Chop citron, lemon and orange peels; halve dates and cut up figs. Flour all fruits and nuts, Cream butter and sugar and beat in eggs. Mix all ingredients; use brandy with discretion until mixture is right consistency. Bake in buttered pans of desired size for 2 to 3 hours at 275 degrees. Makes about eight pounds of cake. This receipt may be halved or quartered.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 276

Little Sponge Cakes

3 eggs, 1 cup of sugar, juice of ½ lemon, grated rind of 1 lemon, ½ cup flour

Separate eggs and beat yolks very light. Add sugar, lemon juice and rind and beat some more, then add flour. Be sure to use only ½ cup flour. Beat whites until stiff and add last. Spoon into muffin tins, unbuttered, and bake about 30 minutes in a slow oven.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 293

Holiday Nights Recipes 2017

Try these seasonal favorites, and you just might change the way you pick your menus year-round.

Cherry Pudding

4 eggs	1 cup hot milk
2 cups sugar	2 cups flour
1 tsp. almond flavoring	2 tsp. baking powder

Beat eggs until thick and creamy, add sugar gradually, then flavoring. Add hot milk alternately with flour to which baking powder has been added. Bake in three layers in 9 inch cake pans in moderate oven.

Filling and frosting: 1½ pounds almonds, 2 cups heavy cream, 2 tbsp. sugar, 1 tsp. almond flavoring. Shell and blanch almonds, dry and thoroughly grind. Whip cream, add sugar and flavoring. Add almonds and spread between layers and over cake.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 250

Paste Royal for Patty Pans

½ lb. unsalted butter	4 egg yolks
2½ cups all-purpose flour	4 Tbsp. Dry white wine
¼ cup superfine sugar	

Grate or chop butter into the flour and sugar. Rub this mixture through a sieve until a fine crumb is formed. Make a hole in the center. Beat the yolks and wine and pour into the hole. Take a large wooden fork and work this into a dough, handling it as little as possible. Roll out the dough on a surface lightly dusted with flour, or between sheets of wax paper, and line the tartlet pans. For small patty pans and tartlets, this dough will bake in 20 to 25 minutes when the oven is preheated to 350 degrees. This rule of thumb applies to most fillings.

The Christmas Cook: Three Centuries of American Yuletide Sweets, William Woys Weaver, 1990, p. 95

Cranberry Tarts

1 batch paste royal	Grated zest of 1 orange
4 cups (1 lb.) cranberries	2 tsp. grated nutmeg
1 cup water	Rum flavored whipped cream for garnish
2 cups brown sugar	¼ cup lemon juice

Preheat the oven to 425 degrees. Line a pie dish with the paste royal. Simmer the cranberries with the water, sugar, lemon juice, orange zest, and nutmeg for 15-20 minutes, or until the berries begin to soften. Fill the pie shell with the stewed fruit mixture. Cover with a latticework crust or crumb topping. Bake in the preheated oven 40 to 45 minutes. Allow the pie to cool after baking so that it will set. Serve cold with rum flavored whipped cream. If you choose to bake in tartlet shells — which I prefer for this recipe — will allow approximately 15 minutes of baking time at 425 degrees.

The Christmas Cook: Three Centuries of American Yuletide Sweets, William Woys Weaver, 1990, p. 90

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Lemon Tarts

1 cup sugar	1 tablespoon melted butter
1 heaping tablespoon cornstarch	Juice and grated rind of lemon
3 egg yolks	Pinch of salt
1 cup water	3 tablespoons powdered sugar

Mix sugar, cornstarch and egg yolks together. Then add the butter, lemon juice and rind, salt and water. Cook in a double boiler till thick and smooth. Pour into baked tart shells which have cooled.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 231

Spread Almond Fancies

½ cup butter	1 cup powdered sugar
½ cup milk	Pinch of salt
1 cup flour	¼ tsp. almond extract
¾ cup or more chopped almonds	

Cream butter and sugar, add milk and salt, then flour and almond extract. Spread as thin as possible on buttered cookie sheet and sprinkle on the nuts. Bake in a slow oven. Take from oven, cut in small squares.

Maryland's Way, edited by Mrs. Lewis R. Andrews and Mrs. J. Reaney Kelly, 1963, p. 289

Porcupine Pudding

Take a flat sponge cake, stick blanched almonds all over it, and pour over it a rich custard, not to cover the almonds.

To Make Sponge Cake

Take twelve fresh eggs, put them in the scale and balance them with sugar: take out half, and balance the other half with flour; separate the whites from the yolks, whip them up very light, then mix them, and sift in, first sugar, then flour, til both are exhausted; add some grated lemon peel; bake them in a paper case or little tin molds.

To Make A Plain Boiled Custard

Beat six eggs very light, and mix them with a quart of sweet milk; add four ounces of powdered sugar, and a little grated lemon, set it over a bed of coals, and stir it steadily til it comes to a boil; then remove it from the fire or it will curdle.

The Confederate Housewife, edited by John Hammond Moore, 1997, p. 68

Holiday Nights Recipes 2017

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A Beef Steak Pie

Butter a deep dish, and line it with rather a thick sheet of pie paste. Cut some small thin slices from the thick part of a loin of fresh beef, and beat them tender, but do not tear nor break them into pieces; season them with salt and pepper and put a layer of them on the paste in the bottom of the dish. Remove the hard part from an equal proportion of oysters to that of steaks, and mince them fine; season them with pepper and nutmeg, and if they are fresh ones, add a little salt; put a layer of them over the steaks, dispersing among them some broken bits of butter, rolled in flour, and some small thin squares of paste. Do this til the dish is full, strain on a little of the oyster liquor and fill the dish with water; then put a sheet of paste over the top, notch and ornament it handsomely with paste leaves and flowers and bake it in a moderate oven. Another mode is to substitute for the oysters fresh beef's marrow, or minced suet, and for the dumplings, white potatoes, neatly scraped and sliced.

The Kentucky Housewife, Lettice Bryan, 1839, p. 40

Shrewsberry Cakes No. 2

Four eggs, a pound of flour, three quarters of a pound of sugar, half a pound of butter, a dessert-spoonful of powdered mace or cinnamon, as liked best; mix well together, make it into little cakes, and bake on tin sheets.

The Carolina Housewife, Sarah Rutledge, 1847, p. 193

Onion Soup

Chop up twelve large onions, boil them in three quarts of milk and water equally mixed, put in a bit of veal or fowl, and a piece of bacon with pepper and salt. When the onions are boiled to pulp, thicken it with a large spoonful of butter mixed with one of flour. Take out the meat, and serve it up with toasted bread cut in small pieces in the soup.

The Virginia Housewife, Mary Randolph, 1824, p. 19

Egg Nog

Break six eggs, separating the white from the yolks; beat the whites to a stiff froth, put the yolks in a bowl and beat them light. Stir into it slowly, that the spirits may cook the egg, half a pint of rum, or three gills of common brandy; add a quart of rich sweet milk and half a pound of powdered sugar; then stir in the egg froth, and finish by grating nutmeg on the top.

The Kentucky Housewife, Lettice Bryan, 1839, p. 408

Holiday Nights Recipes 2017

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Calves Feet Jelly

Boil two calves feet in a gallon of water till it comes to a quart, then drain it, let it stand till cold, skim off all the fat clean, and take the jelly up clean. If there is any settling in the bottom, leave it; put the jelly into sauce-pan, with a pint of mountain wine, half a pound of loaf-sugar, the juice of four large lemons; beat up six or eight whites of eggs with a whisk, then put them into a sauce-pan, and stir all together well till it boils; let it boil a few minutes; have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear, then have ready a large china bason, with the lemon peels cut as thin as possible, let the jelly run into that bason; and the peels both give it a fine amber colour, and also a flavor; with a clean silver spoon fill your glasses.

The Art of Cookery Made Plain & Easy, Hannah Glasse, 1796, p. 329

New Year's Cake

Take 14 pound flour, to which add one pint milk and one quart yeast; put these together overnight, and let it lie in the sponge till morning, 5 pound sugar and 4 pound butter, dissolve these together, 6 eggs well beat, and carraway seed; put the whole together, and when light bake them in cakes, similar to breakfast biscuit, 20 minutes.

American Cookery, Amelia Simmons, 1796, p. 45

Aspick

Take a knuckle of veal, a knuckle of ham, a thick slice of beef, and if they will not make your jelly stiff enough, add two calf's feet or some swards of bacon rasped; put them into a sauce-pan with a pint of rich stock and sweat it over a stove till reduced to a glaze, then moisten it with stock, boil and skim it well. Put to it two onions, two carrots, salt, parsley, scallions, four cloves, two bay leaves and a clove of garlic; let the whole stew for seven hours, then strain off the liquor or consommé. Break four eggs into a stewpan and put to them the consommé when cold, the juice of two lemons and two spoonfuls of tarragon, and beat it with a whisk over the fire till near boiling, and when it does so, remove your stewpan to a smaller fire, and place fire on the lid for half an hour; then pass it through a wet napkin doubled. If the jelly is not sufficiently clear, clarify it a second time. Put a layer of this jelly, about half an inch thick, at the bottom of an aspick mould, garnish it with truffles, white of eggs, sprigs of parsley, according to your taste, pour in another half inch of the jelly, while liquid, with great care, so as not to discompose your garnish, then put either calf's brains, breasts of fowl, veal sweetbreads, cocks' combs, kidneys, fat livers, or game. Be sure to lay whatever you may use, as equal and smooth as possible, then fill up your mould with jelly, and let it stand till set. When wanted, dip the mould in hot water an instant, place your dish on the top and turn it over.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 10

Holiday Nights Recipes 2017

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Scots Christmas Buns

Take four pounds of raisins stoned, two and a half of currants well-cleaned and dried, half a pound of almonds blanched, of candied orange and lemon-peel a quarter of a pound each, cut small; of pounded cloves, pepper, and ginger, half an ounce each, four pounds of flour, and twenty-two ounces of butter. Then rub the butter with the flour, til well mixed together; add a little warm water, and a quarter of a pint of fresh good yeast, and work it into a light smooth paste; cut off nearly one-third of the paste, to form the sheet or case, and lay it aside; with the rest work up the fruit, sweetmeats, and spices; make it into a round form like a thick cheese. Roll out the sheet of paste, lay the bun in the centre, and gather it all round, closing it at the bottom every here and there, and prick the top with a fork. Double and flour a sheet of gray paper, and lay the bun upon it; bind a piece round the sides, also doubled and floured, to keep the bun in a proper shape. Bake it in a moderate oven.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 38

Queen Cake

Beat one pound of butter to a cream, with some rose water, one pound of flour dried, one pound of sifted sugar, twelve eggs; beat all well together; add a few currants washed and dried; butter small pans of a size for the purpose, grate sugar over them; they are soon baked. They may be done in a Dutch oven.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 50

Bitter Almond Rolls

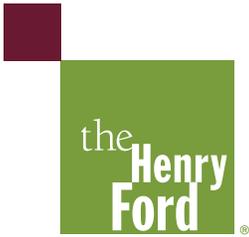
Blanch and pound eight ounces of almonds (five of sweet and three of bitter) to a very fine paste; then place eight ounces of flour on your slab; make a hole in the middle, and put into it eight ounces of powder-sugar, the yolks of four eggs, and a grain of salt; mix them all well together into a firm smooth paste, roll it out and cut it into four equal parts; roll each piece to the same length; cut them into pieces about the size of a walnut, and form them to the shape of a wild turnip, and as you do them put them on a baking-tin lightly buttered; dorez (egg-wash) them and bake them in a moderate oven. When they are taken from the oven, let them stand a little while to dry.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 3

Cherry Jelly

Take the stones and stalks from two pounds of fine clear ripe cherries, mix them with a quarter of a pound of red currants, from which the seed have been extracted; express the juice from these fruits, filter and mix it with three-quarters of a pound of clarified sugar and one ounce of isinglass.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 50



Holiday Nights Recipes 2017

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Bishop Punch

The day before you want to use the liquor, roast four large oranges till they are of a pale brown. You may do them either before a clear fire or in the oven of a stove. Dissolve half a pound of loaf-sugar in half a pint of claret. When the oranges are roasted, quarter them without peeling. Lay them in the bottom of a bowl or a tureen, add two beaten nutmegs and some cinnamon, and pour on them the wine and sugar. Cover it, and let it stand till next day. Then having heated the remainder of the bottle of claret till it nearly boils, pour it into a pitcher, and having first pressed and mashed the pieces of orange with a spoon to bring out the juice, put them with the sugar, &c. into a cloth, and strain the liquid into hot claret. Serve it warm in large glasses.

Directions for Cookery in Its Various Branches, Eliza Leslie, 1851, p. 406

Maccaroons

Half a pound of shelled almonds, a quarter pound of shelled bitter almonds, the whites of three eggs, twenty-four large tea-spoonfuls of powdered loaf-sugar, a tea-spoonful of rose-water, a large tea-spoonful of mixed spice, nutmeg, mace, and cinnamon

Blanch and pound your almonds, beat them very smooth, and mix the sweet and bitter together; do them, if you can, the day before you make the maccaroons. Pound and sift your spice. Beat the whites of three eggs till they stand alone; add to them, very gradually, the powdered sugar, a spoonful at a time, beat it very hard, and put in by degrees, the rose-water and spice. Then stir in, gradually, the almonds. The mixture must be like a soft dough; if too thick, it will be heavy, if too thin, it will run out of shape. If you find your almonds not sufficient, prepare a few more, and stir them in. When it is all well mixed and stirred, put some flour in the palm of your hand, and taking up a lump of the mixture with a knife, roll it on your hand with the flour into a small round ball; have ready an iron or tin pan, buttered, and lay the maccaroons in it, as you make them up. Place them about two inches apart, in case of their spreading. Bake them about eight or ten minutes in a moderate oven; they should be of a pale brownish colour. If too much baked, they will lose their flavour; if too little, they will be heavy. They should rise high in the middle, and crack on the surface. You may, if you choose, put a larger proportion of spice.

Seventy-Five Receipts for Pastry, Cakes, and Sweetmeats, A Lady of Philadelphia, 1828, p. 55

Holiday Nights Recipes 2017

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Crullers

Half a pound of butter, three-quarters of a pound of powdered white sugar, six eggs, or seven, if they are small, two pounds of flour, sifted, a grated nutmeg, a tea-spoonful of powdered cinnamon, a table-spoonful of rose-water.

Cut the butter into the flour, add the sugar and spice, and mix them well together.

Beat the eggs, and pour them into the pan of flour, etc. Add the rose-water, and mix the whole into dough. If the eggs and rose-water are not found sufficient to wet it, add a very little cold water. Mix the dough very well with a knife.

Spread some flour on your paste-board, take the dough out of the pan, and knead it very well. Cut it into small pieces, and knead each separately. Put all the pieces together, and knead the whole lump. Roll it out into a large square sheet, about half an inch thick. Take a jaggging-iron, or, if you have not one, a sharp knife; run it along the sheet, and cut the dough into long narrow slips. Twist them up in various forms. Have ready an iron pan with melted lard. Lay the crullers lightly in it, and fry them of a light brown, turning them with a knife and fork, so as not to break them, and taking care that both sides are equally done.

When sufficiently fried, spread them on a large dish to cool, and grate loaf-sugar over them. Crullers may be made in a plainer way, with the best brown sugar (rolled very fine) and without spice or rose-water.

They can be fried, or rather boiled, in a deep iron pot. They should be done in a large quantity of lard, and taken out with a skimmer that has holes in it, and held on the skimmer till the lard drains from them. If for family use, they can be made an inch thick.

Seventy-Five Receipts for Pastry, Cakes, and Sweetmeats, A Lady of Philadelphia, 1828, p. 69

Coloring for Jellies, Cakes, Etc.

For a beautiful red, boil fifteen grains of cochineal in the finest powder, with a drachm and a half of cream of tartar, in half a pint of water very slowly, half an hour. Add, in boiling, a bit of alum the size of a pea. Or use beet-root sliced, and some liquor poured over. For yellow yolks of eggs, or a bit of saffron steeped in the liquor, and squeezed. For green, pound spinach-leaves, or beet-leaves, express the juice, and boil a tea-cupful in a saucepan of water, to take off the rawness.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 71

Cochineal Prepared

Pound an ounce of cochineal to a very fine powder, pound also an ounce of cream of tartar and two drachms of alum; put these ingredients into a saucepan with half a pint of water; when it boils take it from the fire, and let it cool; pour it off into a bottle, as free from sediment as possible, and set it by for use.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 68

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China Orange Jelly

To two ounces of isinglass, boiled down very strong by itself, put one quart of orange-juice, with a little cinnamon, mace, as much sugar as you find requisite, the whites of eight eggs, boil all together about ten minutes pretty fast, run it through a bag; and after it is cleared, take some of the skin of the orange, cut small like straws, and put into it.

N. B. — It is a great improvement to add the juice of two Seville oranges.

The Art of Cookery Made Plain & Easy, Hannah Glasse, 1796, p. 330

Isinglass, To Clarify

Take an ounce and quarter of the best isinglass, cut it into small pieces, and wash them several times in warm water. Put the isinglass into a preserving pan, with five glasses of filtered water, set it on the fire, and, as soon as it boils, place it at the side of the stove, so as to keep up the boiling; take off the scum directly it rises; and when the whole is reduced to three-quarters, strain it through a cloth into a basin for use. Some add, in clarifying isinglass, lemon-peel, to remove its disagreeable taste; but as good isinglass ought to have no flavor, and as the lemon-peel is certain to give a yellow tinge to that, it is much better left out.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 68

Twelfth Cake

Two pounds of sifted flour, two pounds of sifted loaf sugar, two pounds of butter, eighteen eggs, four pounds of currants, one half pound of almonds blanched and chopped, one half pound of citron, one pound of candied orange and lemon peel cut into thin slices, a large nutmeg grated, half an ounce of ground allspice; ground cinnamon, mace, ginger, and coriander, a quarter of an ounce of each, and a gill of brandy. Put the butter into a stewpan, in a warm place, and work it into a smooth cream with the hand, and mix it with the sugar and spice in a pan, (or on your paste board) for sometime; then break in the eggs by degrees, and beat it at least twenty minutes; stir in the brandy, and then the flour, and work it a little; add the fruit, sweetmeats, and almonds and mix all together lightly, have ready a hoop cased with paper [large round cake tin], on a baking plate, put in the mixture smooth it on the top with your hand, dipped in milk; put the plate on another, with saw dust between, to prevent the bottom from coloring too much; bake it in a slow oven four hours or more and when nearly cold ice it with icing. This mixture would make a handsome cake, full twelve or fourteen inches over.

The Cook's Own, Mary Middleton Rutledge Fogg, 1832, p. 68