

Holiday Nights Recipes 2018

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

Eagle Tavern

Chicken & Noodles (serves 8)

8 pieces chicken breast (4 ounces each)
Salt and pepper
Olive oil
¼ pound butter
4 cups chicken broth
2 pounds home-style noodles

Preheat oven to 350 F.

Generously season the chicken with salt and pepper.

Preheat large sauté pan. Brown the chicken in the pan with small amount of olive oil. Keep turning until evenly browned. Place in the oven and cook until 165 degrees, 5-10 minutes (varies with the size of the chicken). **For the noodles:** In a saucepot, bring chicken broth and butter to boil.

Put noodles in stock and cook until done. Remove from pot, place directly onto plate.

To serve: Place chicken next to the noodles with some of the broth.

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

Honey Ginger Cake (1 cake)

½ pound margarine
1 cup sugar
4 eggs
1 cup molasses
2 ½ cups flour
1 teaspoon cinnamon
1 teaspoon ginger
2 teaspoons baking soda
1 cup buttermilk

Cream together margarine and sugar.

Add eggs to creamed mixture and mix.

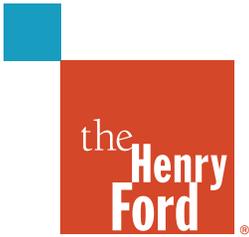
Add molasses and stir.

Combine and sift dry ingredients.

Add this alternately with the buttermilk.

Pour into a greased 9-by-12-inch pan or large Bundt pan

Bake at 350 F. for 25–30 minutes.



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Pork and Apples (Serves 8)

3-4 pound pork loin roast
Salt and pepper
Olive oil
4-5 apples, peeled and diced
¼ pound butter
1 cup fresh apple cider

Preheat oven to 350 F.

Generously season the pork roast with salt and pepper.

Preheat large sauté pan. Brown the pork in the pan with small amount of olive oil. Keep turning until evenly browned. Place in the oven and cook until 145 degrees, 30-45 minutes (varies with the size of the roast). **For the apples:** In a saucepot, add diced apples, butter and cider. Simmer for 15-20 minutes until tender. **To serve:** After the pork has rested for 15 minutes out of the oven, slice thin and lay onto plate. Top with apples.

Potatoes and Vegetables (Serves 8)

4-6 pounds Yukon Gold potatoes, washed and quartered
Olive oil
Salt and pepper
1 pound carrots, peeled and cut
1 pound parsnips, peeled and cut

Preheat oven to 375 F.

Generously oil the potatoes and season with salt and pepper.

Place in the oven and cook until tender, 45-60 minutes (varies with the size of the potato).

Generously oil the carrots and parsnips and season with salt and pepper.

Place in the oven and cook until tender, 45-60 minutes (varies with the size of the carrots and parsnips).



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Roast Beef and Brown Gravy (serves 8)

1 onion, chopped
2 carrots, chopped
4 stalks celery, chopped
1 teaspoon garlic, chopped
4-6 pound sirloin of beef roast
Olive oil
Salt and pepper

For the gravy:

1 cup red wine (cabernet works best)
4 ounces tomato paste
4 cups beef stock, homemade or canned
Cornstarch
Cold water
Salt and pepper

Preheat oven to 350 F.

Place the onion, carrots, celery and garlic in the bottom of a roasting pan.

Coat the roast with olive oil and liberally season with salt and pepper; place on top of the vegetables.

Put in oven, top rack, and gently roast until desired temperature (see chart).

Remove from pan, cover with foil and let rest 15 minutes.

For the gravy:

Place the vegetables from the roast in a stainless-steel saucepot.

Add the red wine and tomato paste; cook on high until nearly dry.

Add the beef stock and simmer. Reduce down to desired taste; this will vary based on the beef stock.

Strain the vegetables out, pour liquid back into the saucepot, return to heat and thicken with a mixture of cornstarch and cold water until desired consistency. Add salt and pepper as needed.

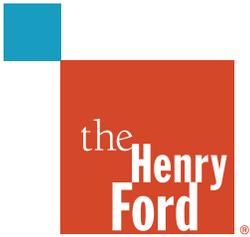
To serve:

Slice beef thinly and lay onto plate.

Pour gravy over top.

Temperature Chart

Rare - dark red	115
Medium rare - red	125
Medium - pink	135
Medium well - a little pink	145
Well - cooked through	155+



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Sally Lunn Rolls (Serves 8)

4 tablespoons milk
½ cup butter
¼ ounce yeast
3 ¼ cups bread flour
¾ cup sugar
½ teaspoon salt
1 egg

Heat milk and butter. Mix in yeast. Combine in mixing bowl flour, sugar, salt and egg. Add yeast mixture to flour. Place dough on floured work surface. Allow to double in size. Cut into desired size for rolls. Arrange on baking tray, cover and let rest 1 hour. Bake at 350 F. until golden brown, 15-20 minutes. Bake longer if rolls are larger.

Butternut Squash Soup (Serves 8-10)

1 cup Spanish onion, medium dice
3 tablespoons butter
2 ½ pounds diced winter squash (butternut or acorn)
5 cups vegetable broth
1 tablespoon brown sugar
¼ teaspoon nutmeg
¼ teaspoon cinnamon
½ cup cream or milk (optional)

Cook onions in the butter in a heavy-gauge pot until soft. Add diced squash and broth and bring to a simmer. Cook until squash is tender and add brown sugar and spices. Simmer for 20 minutes and add cream if desired. Puree mixture with emersion blender if available or in a blender or food processor.