



Holiday Nights Recipes 2016

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.

Adapted from Buckeye Cookery and Practical Housekeeping, 1881, p. 249-250

Beef Bouilli

This is one of the dishes just now referred to, which come between a soup and a simple boiled meat. It is, in fact, merely a whole stew. Take a nice round of fresh meat. Trim off almost all the fat, -all the gristle and hard, outside, scrappy bits,- and take out the bone. Wash it, and lay it in a deep stew-pan, or soup pot; cover it once and a half with cold water, and set it on the fire where it will come to a quick boil.

Farmers' Complete Encyclopedia, 1883, p. 575-576

Chicken Pie

Cut up two young chickens, place in hot water enough to cover, boil until tender; line a four or five quart pan with a rich baking powder or soda biscuit dough quarter of an inch thick, put in part of chicken, season with salt, pepper and butter, lay in a few thin strips or squares of dough, add the rest of chicken and season as before; some add five or six fresh eggs or a few new potatoes in their season; season liquor in which the chickens were 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 teacup. Bake one hour, keep adding the chicken liquor and hot water if needed, since the fault of most chicken pies is that they are too dry. You can scarcely have too much gravy.

Buckeye Cookery and Practical Housekeeping, 1876, p. 264

Soda Biscuit

Two quarts of flour, four teaspoons cream tartar, two teaspoons soda, one pint of sweet milk, one-half teacup lard.

Soda biscuit must be handled as little and made as rapidly as possible; mix soda and cream tartar or baking powder in the flour, so that the effervescence takes place in the mixture; one teaspoon soda and two of cream tartar, or three teaspoons baking powder, to every three pints of flour, is about the right proportion; bake in a quick oven as soon as made.

Buckeye Cookery and Practical Housekeeping, 1876, pp. 36 and 40

Plum Pudding

½ 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 bread crumbs	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. Add 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 Della Lutes, The Country Kitchen, 1935, pp. 250-252

Hard Sauce with Rum

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.

Detroit Free Press Cook Book (The Household and Ladies Cyclopaedia), 1881, p. 568

Pyramid Pound Cake

1 pound butter	10 eggs
2 cups sugar	3½ cups flour

Cream butter with 2 cups sugar; beat together in another bowl, the 10 eggs and add this to the butter/sugar mixture. Add flour; beat thoroughly, always stirring in one direction. Bake in a tin pan. Frost cake; garnish with a sprig of holly.

Frosting: a good general rule for frosting is 10 heaping teaspoons of powdered sugar to each white of an egg. Beat whites of eggs to a stiff froth. Add powdered sugar gradually, beating all the time... beating well all the while until the icing is perfectly smooth (30 minutes beating ought to be sufficient); lastly add almond extract [¼ teaspoon].

Adapted from Buckeye Cookery and Practical Housekeeping, 1876, p. 249-250



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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, 1877, p. 189-190

Centennial Cake

4 eggs	1 cup sweet milk
½ pound chopped raisins	½ cup cornstarch
½ grated nutmeg	2 cups pulverized sugar
1 cup butter	3 cups sifted flour
1 teaspoon baking powder	

Rub butter and pulverized sugar to a light cream. Add sweet milk, flour, cornstarch, eggs, raisins, nutmeg and baking powder. Bake in a moderate oven.

Buckeye Cookery and Practical Housekeeping, 1877, p. 45

Charlotte Russe

2 tablespoons gelatin	1 cup sweet milk
1 cup cream	2 eggs (separated)
2 teaspoons vanilla	½ cup granulated sugar

Beat egg yolks thoroughly with ½ cup granulated sugar. Heat 1 cup milk. When hot, add gelatin and mix until dissolved. Cool down some and strain through colander into egg/sugar mixture. Flavor with 2 teaspoons vanilla. Whip 1 cup cream; fold into egg/milk mixture. Put a thin layer of jam or jelly on the bottom of the mold. Cut sponge cake into pieces to fit mold. Fill the center with custard. Harden in refrigerator.

Adapted from Buckeye Cookery and Practical Housekeeping, 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, 1880, p. 77



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White Mountain Cake

11 eggs	½ cup sweet milk
Grated cocoa-nut	2 cups pulverized sugar
½ cup butter	2½ cups flour
2½ teaspoons baking powder	3 cups granulated sugar

Two cups pulverized sugar, ½ cup butter beaten to a cream. Add ½ cup sweet milk. Add 2½ teaspoons baking powder to 2½ cups flour. Add to butter/milk mixture. Add the whites of 8 eggs. Bake in jelly tins in moderate oven.

Frosting: Boil ½ teacup water and 3 teacups granulated sugar until thick. Pour slowly over well-beaten whites of 3 eggs. Beat until smooth. Beat before putting on each layer. Sprinkle each layer thickly with grated cocoa-nut.

Buckeye Cookery and Practical Housekeeping, 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, 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, p. 104



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News Eve Cookies

3 eggs
1 teaspoon lemon extract
1 cup milk
½ cup cider
2 cups sugar
1 teaspoon baking powder
Nutmeg
1½ cups butter
2 cups flour

Cream butter and sugar together; add 3 beaten eggs, nutmeg to taste, lemon extract, and flour. Dissolve baking powder in milk; strain and mix with cider. Stir into the cookies; then add flour to make them sufficiently stiff. Form the cookies into little balls. Bake in a quick oven until light brown.

Adapted from Detroit Free Press Cook Book (The Household and Ladies Cyclopeadia), 1881, p. 430

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Roast Goose with Potato Stuffing

Wash goose in cold water, wipe, stuff and truss. Sprinkle with salt and pepper, and lay six thin strips of salt pork over the 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.

Potato Stuffing

2 cups hot mashed potatoes	1 egg
1¼ cups soft stale breadcrumbs	1½ teaspoons salt
¼ cup finely chopped fat salt pork	1 finely chopped onion
⅓ cup butter	1 teaspoon chopped sage

Add together potatoes, breadcrumbs, butter, egg, salt, and sage; then add pork and onion.

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

Cocka Leekie

This is the oldest recipe for soup known, as it dates back to the fourteenth century. Wash and trim 1 dozen leeks, cut them in pieces half an inch long, discarding roots and tops, then fry them in 1 ounce of butter, with 2 stalks of celery and 1 carrot, cut fine. When brown but not burnt, add 1½ quarts of chicken broth and 1 cup of cooked chicken, cut into dice. Simmer, covered, 2 hours, then add salt, pepper, and yolk of an egg, blended with a little of the broth, first, before adding to the soup.

With a Saucepan Over the Sea, 1902, p. 1

Ginger Punch

1 quart cold water, 1 cup sugar, ½ pound Canton ginger, ½ cup orange juice, ½ cup lemon juice

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

Fannie Farmer, The Boston School of Cooking, 1896, p. 47

Mulligatawny Soup

1 cup raw chicken diced, 5 cups of White Stock II, 1 cup tomatoes, ¼ cup onion slices, ¼ cup cubed carrots, ¼ cup cubed celery, 1 pepper finely chopped, 1 apple sliced, ¼ cup butter, ⅓ cup flour, 1 teaspoon curry powder, blade of mace, 2 cloves, sprig of parsley, salt and pepper

Cook vegetables and chicken in butter until brown; add flour, curry powder, mace, cloves, parsley, stock, and tomato, and simmer one hour. Strain, reserve chicken, and rub vegetables through sieve. Add chicken to strained soup, season with salt and pepper, and serve with boiled rice.

Fannie Farmer, The Boston School of Cooking, 1896, p.115

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Christmas Pudding #2

2 eggs, 1½ cups currants, 1½ cups raisins, 1½ cups suet, ½ cup sugar, 1 cup molasses, ½ cup milk, 4 cups flour, 1 teaspoon soda, 1 teaspoon cream of tartar, 1 teaspoon mixed spice

Boil or steam 3 hours. Sauce to taste.

Five Roses Cookbook, 1915, p. 57

Cherry Cake - German

Cream a cup of butter with one and a half cups of sugar; beat in five eggs, one by one, a teaspoon of water, half a glass of brandy and two and a half cups of flour sifted with a teaspoon of baking powder; beat hard and then stir in two pounds of candied cherries. Bake in loaf tin lined with paper, in a moderate oven, and, when cool, cover over with icing. Decorate with cherries and leaves cut from angelica.

Pan Pacific Cookbook, 1915, p. 149

Wild Rose Cake

Make the batter after the receipt given for pond lily cake, flavouring with rose and strawberry instead of peach. Bake in 2-inch deep round tins, and sandwich with pink icing, and the same on top. (Made by substituting finely pulverized pink sugar for white.) When you have put the last layer of pink icing on top, dredge lightly with granulated sugar.

The Royal Baker and Pastry Book, 1911, p. 16

Pond Lily Cake

1 cup butter, 1½ cups sugar, whites of 5 eggs, 1½ pints flour, 1½ teaspoons Royal Baking Powder, 1 cup milk; flavour with essence of peach and a few drops of essence of rose. Bake in 2 cakes, in very deep sponge-tins, and when done put together with freshly grated cocoanut and pulverized sugar between and on top of the cakes, and ice with clear icing.

The Royal Baker and Pastry Cook, 1911, p. 14

Queen Cakes

½ cup sugar, ½ cup Crisco, ½ teaspoon salt, 3 eggs, ¼ cup currants, ¼ cup glace cherries (cut in dice), grate of nutmeg, thin rind of ½ lemon (chopped finely), juice of 1 lemon, 1 cup flour, 4 table-spoons rice flour, and 1 teaspoon baking powder.

Put Crisco and sugar in basin and work with wooden spoon to cream, add salt and eggs 1 by 1, and beat mixture thoroughly. Mix in separate basin fruit, lemon rind, flours, and baking powder. Stir this into other mixture, add nutmeg, and strained lemon juice. Stir mixture several minutes together. Have ready Criscoed gem tins, three-parts fill them with mixture and bake in fairly hot oven for 20 to 25 minutes. Unmold cakes and place on sieve to cool. Cakes may be coated with chocolate or boiled frosting.

The Story of Crisco, 1911, p. 215

Chocolate Bread Pudding

1 cup stale breadcrumbs, 2 cups milk, 1 tablespoon (heaping) butter, 1 tablespoon (heaping) grated chocolate, ½ cup sugar, 1 teaspoon vanilla, 3 eggs (beaten separately)

Put on fire and heat to boiling point the breadcrumbs and milk; then add butter, grated chocolate, sugar and flavoring. Take from fire and cool. Stir in the beaten yolks and, lastly, fold in the stiff whites. Put in a buttered dish and bake. Serve with cream.

Five Roses Cookbook, 1915, p. 56

Pfeffernusse

1 pound sugar, 4 eggs, 1 teaspoon baking powder, 1 teaspoon cloves, 1 teaspoon cinnamon, almonds and citron

Flour enough to make soft dough. Roll in little nut shaped balls and bake.

Highland Park Congregational Church Cookbook, 1915, p. 55

Lebkuchen

2 pounds 5 ounces flour, 2 pounds honey or molasses, ½ pound powdered sugar, 4 eggs, ¼ pound butter, 2 ounces candied lemon peeling, ½ pound chopped almonds, 1 ounce cinnamon, ½ ounce cloves, ½ ounce baking soda, 2 ounces citron, peeling of 1 lemon

Dissolve soda in sweet milk. Warm syrup on stove, add sugar, butter and spices. Take from stove, stir in flour and soda. Let stand over night. Knead well the next day. Roll ¼ inch thick, cut out, sprinkle with almonds and bake. These German Christmas cakes are usually cut about 4 inches long and 2 inches wide.

Highland Park Congregational Church Cookbook, 1915, p. 55

Chocolate Drop Cakes

1 cup sugar, ½ cup butter, 1 egg, 1 cup nuts, 2 squares melted chocolate, 1 cup raisins, ¾ cup sweet milk, 2 cups flour, 2 teaspoons royal baking powder

Drop in small quantities on greased pans and bake in moderate oven.

Highland Park Congregational Church Cookbook, 1915, p. 56

Maple Creams

2 cups maple syrup, whites of 2 eggs, confectioner's sugar, nuts and chocolate

Whip whites of eggs and syrup together, add sugar till stiff enough to mold into shapes. May contain nuts and be covered with chocolate.

Highland Park Congregational Church Cookbook, 1915, p. 66

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Fruit Drop Cakes

1 cupful sugar, ½ cupful Crisco, 2 cupfuls flour, 2 teaspoonfuls baking powder, 1 teaspoonful salt, 4 tablespoonfuls currants, 4 tablespoonfuls chopped nut meats, 2 tablespoonfuls chopped candied citron peel, 3 eggs, ⅔ cupful milk, 1 teaspoonful vanilla extract

Cream Crisco and sugar together, add yolks of eggs well beaten. Beat whites stiffly and add alternatively with milk. Add sifted flour, baking powder and salt, then fruits, nuts and extract. Divide mixture into Criscoed and floured gem pans, and bake twenty minutes in moderate oven. Sufficient for eighteen drops of cakes.

The Story of Crisco, 1911, p. 103

Snowballs

2 cups sugar, 1 cup sweet milk, ½ cup butter, 3 cups flour, 3 teaspoons baking powder, 5 egg whites

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

Five Roses Cookbook, 1915, p. 121

Mocha Frosting No. 2

3 ounces fresh butter, 6 ounces icing sugar (sifted), 2 tablespoons coffee extract

Put two layers of icing between cake layers and cover cake all over with the remainder, smoothing the sides with a warm knife and garnishing the top with a forcing pipe. Sprinkle with freshly chopped pistachio nuts.

Five Roses Cookbook, 1915, pp. 86-87

Butter Tarts

1 egg, 1 cup brown sugar, 1 cup currants, butter size of a walnut, flavor to taste

Beat all until full of bubbles. Drop from teaspoon into lined patty tin, and bake in quick oven. One cup dates may be added if desired.

Five Roses Cookbook, 1915, p. 76



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Twelfth Cake

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

Adapted from Mrs. Rorer's Cakes, 1905, p. 23

Stuffed Dates

Make a cut the entire length of dates and remove stones. Fill cavities with castanea 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.

OR

Remove stones from dates and fill cavities with Neufchatel cheese.

Fannie Merritt Farmer, The Boston Cooking-School Cook Book, 1896, p. 535



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To Make Lemon Syllabubs

Take a quart of cream, half a pound of sugar, a pint of white wine, the juice of two or three lemons, the peel of one grated; mix all these, and put them in an earthen pot (mixing bowl), and milk (whip) it up as fast as you can till it is thick, then pour into your glasses.

Eliza Smith, The Compleat Housewife, 1758, p. 194

Boiled Plumb 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.

Adapted from The Art of Cookery Made Plain and Easy, 1896, p. 101



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To Roast Rabbits

Baste them good with butter, and drudge 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, 1805, p. 27

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Kenneth Dukes Bean Soup

1 country ham bone with a little meat left on it, 1 pound of navy beans, ½ red pepper pod (take out seeds), 1 large onion, 2 cups stewed tomatoes, several stalks celery, salt if needed

Cover ham bone with water, add beans which have been soaked overnight, red pepper pod, sliced onion, tomatoes, and celery. Simmer until beans are soft. This soup is better the second day. It will thicken, so dilution may be necessary.

Maryland's Way, 1995, p. 13

Eastern Shore Crab Cakes

1 pound crab meat, salt and pepper to taste, 1 egg, ¼ pound butter, 1 tablespoon lemon juice, 1 hard-boiled egg (cut up), 1 tablespoon Worcestershire sauce, breadcrumbs

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 breadcrumbs to make it into cakes (2-3 slices). Fry the cakes a golden brown.

Maryland's Way, 1995, p. 57

Baked Shrimp and Rice

1/3 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	1/8 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, 1995, p. 69

Maryland Beaten Biscuits

Take one quart of flour; add one teaspoonful of salt, one tablespoonful of lard, half tablespoonful of butter. Dry rub the lard and butter into the flour until well creamed; add your water gradually in mixing so as to make dough stiff, then put the dough on pastry board and beat until perfectly moist and light. Roll out the dough to thickness of third of an inch. Have your stove hot and bake quickly. To make more add twice the quantity.

Mrs. Fisher Knows About Old Southern Cooking, 1881, p. 26

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Maid of Honor Cakes

1 cup butter	½ teaspoon salt
½ cup sugar	3 teaspoons 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 15 minutes. Take from pans while warm, and when cool, decorate tops with whipped cream. Makes 3 dozen.

Maryland's Way, 1995, 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, 1995, p. 276

Cream Almond Cake

4 eggs	1 cup hot milk
2 cups sugar	2 cups flour
1 teaspoon almond flavoring	2 teaspoons 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.

Fillings and frosting: 1 ½ pounds almonds, 2 cups heavy cream, 2 tablespoons sugar, 1 teaspoon 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, 1995, p. 250

Cherry Pudding

Mix together six well-beaten eggs, six ounces of grated bread, six of sugar and half a pound of chopped suet, rubbing in it a very little salt; add a grated nutmeg, a glass of wine, and a pound of cherries, having first extracted the seeds; then stir in enough cream or sweet milk, to make the whole the consistency of good pudding batter, and put it in a buttered dish, lay round it a small rim of puff paste, lay a few small pieces of twisted paste over the top, and bake it with moderate heat. Eat it warm, with melted butter, sugar, and wine.

The Kentucky Housewife, 1839, p. 245

Cranberry Tarts

1 batch Paste Royal	¼ cup lemon juice
4 cups (1 pound) cranberries	Grated zest of 1 orange
1 cup water	2 teaspoons grated nutmeg
2 cups brown sugar	Rum-flavored whipped cream for garnish

Preheat the oven to 425F. 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 – allow approximately 15 minutes of baking time at 425F.

Paste Royal for Patty Pans

½ pound unsalted butter	4 egg yolks
2½ cups all-purpose flour	4 tablespoons 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, handling as little as possible.

Roll out 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 350F. This rule of thumb applies to most fillings.

The Christmas Cook, 1990, pp. 90 and 95.

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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, 1995, p. 231

Apple Fritters

The yolks of three eggs, beat up with wheat flour to a batter; the whites beaten separately, and added to it. Pare your apples; core and cut them into slices, lay them in a bowl, in brandy and sugar, about three hours before dressing them; dip each piece in the batter, and fry in lard. Sprinkle white sugar over them.

Sarah Rutledge, The Carolina Housewife, 1847, p. 119

Egg Nog Supreme

12 eggs, 2 cups sugar, 1 quart whiskey, 2 ounces rum, 1 quart cream, 1 quart whipping cream

Break and separate eggs. Put egg whites in one wooden mixing bowl, yolks in another. Beat egg whites until they are stiff and fluffy. Beat egg yolks in other bowl until light while blending in the sugar. Next stir in the whiskey very slowly along with rum. Then add the cream and stir lightly. Fold in the stiff egg whites. Lastly, whip the whipping cream until it doubles in bulk. Add this to the mixture.

Civil War Period Cookery, 2002, p. 106

Little Sponge Cakes

3 eggs, 1 cup 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, 1995, p. 293

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Whiskey Nut Cookies

1 cup butter, $\frac{3}{4}$ cup sugar, 2 eggs, 2 cups flour, $\frac{1}{2}$ pound pecans – ground, $\frac{1}{2}$ cup whiskey, powdered sugar, cinnamon

Put butter in mixing bowl and work soft with hands. Add sugar and cream smooth; add eggs, working in with hands; add part whiskey and part flour. Mix about half of flour with pecans. Alternately add the flour, pecans and whiskey until dough is stiff enough to roll out. Then roll thin and cut in strips. Bake in slow oven – do not brown. When cold, dip in mixture of powdered sugar and cinnamon. These will keep indefinitely.

Maryland's Way, 1995, p. 298

Spread Almond Fancies

$\frac{1}{2}$ cup butter, 1 cup powdered sugar, $\frac{1}{2}$ cup milk, pinch of salt, 1 cup flour, $\frac{1}{4}$ teaspoon almond extract, $\frac{3}{4}$ 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 slow oven. Take from oven, cut in small squares.

Maryland's Way, 1995, 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, 1863, p. 68



Holiday Nights Recipes 2016

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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, 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 caraway seed; put the whole together, and when light bake them in cakes, similar to breakfast biscuit, 20 minutes.

Amelia Simmons, American Cookery, 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 til 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 til 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 note 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 til set. When wanted, dip the mould in hot water an instant, place your dish on the top and turn it over.

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

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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.

Mary Middleton Rutledge Fogg, The Cook's Own, 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.

Mary Middleton Rutledge Fogg, The Cook's Own, 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.

Mary Middleton Rutledge Fogg, The Cook's Own, 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.

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



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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.

Eliza Leslie, Directions for Cookery in Its Various Branches, 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.

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

Holiday Nights Recipes 2016

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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 jagging-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.

A Lady in Philadelphia, Seventy-five Receipts, for Pastry, Cakes, and Sweetmeats, 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.

Mary Middleton Rutledge Fogg, The Cook's Own, 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.

Mary Middleton Rutledge Fogg, The Cook's Own, 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.

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

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