

Dinner & A Book Recipes

Episode #1211

A Lady's Life in the Rocky Mountains

Pickled Eggs

1 c. tarragon vinegar
1 c. water
2 T. sugar
½ t. salt
½ T. celery seed
1 clove garlic, minced
2 bay leaves
12 peeled hard boiled eggs

Combine all ingredients in a saucepan, except eggs.

Bring to a boil and simmer for 30 minutes

Remove bay leaf. Cool

Place eggs in a crock or jar with a lid

Pour brine over the eggs to cover

Cover and refrigerate for 2 to 3 days before eating From: chronicleoftheoldwest.com

Baked Apple Pudding

3 large apples, peeled and grated to make 3 cups

1 c. sugar

½ c. butter, softened

1 egg

1 c. flour

1 t. baking soda

A pinch of baking powder

½ t. cinnamon

1/8 c. nuts, chopped

Preheat oven to 350 degrees

Mix egg, sugar and butter

Add apples and mix well

Mix dry ingredients together and add to the batter. Mix well.

Stir in nuts.

Bake in a 8x8 inch pan , 30-40 minutes or in individual ramekins for 15 minutes.

Serve with cream or white sauce. From: chronicleoftheoldwest.com