

## **Dinner and A Book Episode #506**

### **Menu:**

A Mount Vernon Tea  
Corn Potato Chowder  
Cucumber spread  
Martha Washington's Pie  
Philadelphia Wine Syllabub  
Tea

### **Recipes:**

#### **Corn Potato Chowder**

3 slices bacon  
2 cups diced uncooked potatoes  
1/2 cup chopped celery  
1/2 cup chopped onion  
1 1-lb. can creams style corn  
2 teaspoons salt  
1 1-lb. can whole kernel corn  
1/2-teaspoon pepper  
2 cups milk  
1-cup water  
1 teaspoon lemon juice

In a 3-quart saucepan, fry bacon until crisp and remove to a paper towel to drain. Add celery and onion to bacon fat and sauté until soft. Add salt, pepper, water and potatoes; cook, covered until potatoes are tender. Mix in corn and milk; heat to serving temperature. Add lemon juice. Stir and ladle into serving bowls, crumble bacon over top. Yield: 6 servings

#### **Cucumber Spread** (Use on sandwiches, bagels, crackers)

8 oz. cream cheese, softened  
1/2-cup sour milk  
1 Tablespoon milk  
1 teaspoon grated onion  
1/4 teaspoon Worcestershire sauce  
1/3 cup finely chopped cucumber

Combine all ingredients except cucumber, mixing until well blended. Add cucumbers. Chill for several hours. Spread on crackers or small circles of bread.

## **Philadelphia Wine Syllabub**

3 tablespoons lemon juice  
1-pint heavy cream whipped  
1/4-cup sugar  
Cinnamon  
1-cup sherry, Madeira or port  
Ground nutmeg

In a cut glass bowl mix the sugar with lemon juice and port. When dissolved, add the whipped cream, folding in carefully. Serve very cold in glasses, first putting a square of wine-soaked sponge cake in bottom of each glass. A sherbet glass is perfect. Sprinkle pinch of cinnamon and nutmeg on top of each glass.

## **Martha Washington's Pie**

Use a prepared piecrust  
1/2-cup butter, softened  
1 cup white sugar  
1 egg, lightly beaten  
1-teaspoon vanilla  
1/2 tablespoon unsweetened cocoa powder  
1-teaspoon baking powder  
1/2-cup milk  
1-cup flour  
3/4 cup golden raisins  
1 cup chopped walnuts

Preheat oven to 375 degrees Mix butter, sugar, egg, vanilla, cocoa and baking powder together until smooth; alternately mix in the milk and flour. Stir in raisins and walnuts. Pour mixture into pastry shell and bake at 375 degrees F. for 60 minutes. Do not under bake.

### **For the frosting:**

Combine 1/2-cup confectioners' sugar, 1/4-teaspoon vanilla extract and 2 tablespoons milk. Spread on pie when it is out of the oven and still warm.

You can present a tea such as what was presented at Mount Vernon at the time of George and Martha Washington. Light candles around the room and imagine these two very famous people.