

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.