

Dinner and A Book Episode 613

Menu:

Deviled Eggs
Julienne Soup
Salad of Mixed Garden Stuff
Stove Top Peas
Chicken in Herb Sauce
Civil War Gingerbread

Recipes:

Deviled Eggs

Hard boil 6 eggs. Cut in half lengthwise. Scoop out yolks and mask with 2 generous tablespoons of butter. Add 1 tablespoon finely chopped onion. Salt and pepper to taste. Sprinkle on cider vinegar to taste. After stirring, beat with a fork to fluff. Fill shells. You can also add 1 teaspoon of prepared mustard. Also, you can add chopped green or red peppers.

Julienne Soup

6 cups beef broth
2 carrots cut in julienne strips
1 medium potato, peeled and cut in julienne strips
1 small turnip, peeled and cut in julienne strips
1 small onion cut in thin wedges
12 teaspoon dried marjoram, crushed
1/4-teaspoon salt.

In a saucepan bring the broth, carrots, potatoes, turnips, onion, marjoram and salt to a boil. Cover and reduce heat. Simmer till vegetables are tender, 15-20 minutes. Top with seasoned croutons, if desired. Serves 8.

Salad of Mixed Garden Stuff

1 head Bibb lettuce
1 bunch watercress
1 small head iceberg lettuce
1 small head chicory
A few sprigs of tender spinach leaves
1 tablespoon chopped chives or scallions

Wash the greens in ice water; drain and pat dry. Tear apart and place in the refrigerator to crisp. Toss with Monticello Dressing. Monticello Dressing: combine 1 small clove of garlic (crushed), 1-teaspoon salt, 1/2-teaspoon white pepper, 1/3-cup olive oil, 1/3-cup sesame oil, and 1/3-cup tarragon or white vinegar. Place in a covered jar and shake.

Stove Top Peas

1-tablespoon olive oil or more
1 cup snow peas, trimmed
1-cup sugar snap peas
1 cups frozen peas (8 oz)
1/2 teaspoon lemon zest
1 1/2 teaspoon dried tarragon
1-teaspoon butter
Salt to taste

Heat oil in skillet over medium heat. Add snow peas and sugar snap peas and cook stirring occasionally for about two minutes. Stir in frozen peas and cook stirring occasionally until heated through, about three minutes. Remove from heat. Stir in lemon zest juice, tarragon and butter. Season with salt. Serves 6-8.

Chicken in Herb Sauce

1/2 cup chopped celery
1/4-cup butter
1/4-cup flour
1 teaspoon snipped chives
3/4 teaspoon dried rosemary, crushed
1/4 teaspoon dried chervil, crushed
1/4 teaspoon dried tarragon, crushed
1-cup milk
1-cup chicken broth
2 cups cubed cooked chicken
Toast points or frozen patty shells, baked.

Cook the celery in butter till tender, about 10 minutes. Stir in the flour, chives, rosemary, chervil, and tarragon. Add the milk and broth. Cook and stir till thickened and bubbly. Stir in the chicken. Season to taste with salt and pepper. Heat through. Serve on toast points or in patty shells. Serves 4.

Civil War gingerbread

Sift together and set aside:
2 3/4 cups flour
2 teaspoons baking powder
1/2-teaspoon cloves
1/2-teaspoon soda
1-teaspoon ginger
2 teaspoons cinnamon

Cream:

1 1/2 cup sugar
1/2 cup shortening

1-teaspoon salt
Blend in 1-cup molasses.
Add 2 eggs and beat well.

Add flour mixture alternately with 1-cup hot water till all is used. Blend well. Bake at 350 degrees for 50 minutes.