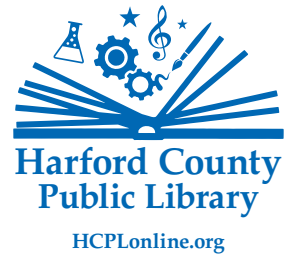




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I CAN'T BELIEVE IT'S NOT CRAB, CRAB CAKES – (MOCK CRAB CAKES)

SERVES 4

INGREDIENTS

2 cups coarsely grated zucchini – let drain in a colander for 30 minutes

1 cup bread crumbs, plus additional for coating

2 eggs or 1 tbs Energy Egg Replacer mixed well with 4 tbs warm water

1 tsp Old Bay

1 tsp Dijon mustard

2 rounded tbs mayo or Veganaise (or any eggless mayo)

¼ tsp Tabasco

Juice of ½ lemon

¼ cup fresh parsley

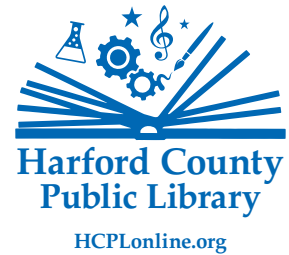
Vegetable oil for frying

DIRECTIONS

- 1** | Mix the zucchini & breadcrumbs together in a bowl.
- 2** | In another bowl mix together the egg or egg replacer, Old Bay, mustard, mayo, lemon juice & parsley. Beat well.
- 3** | Combine both mixtures and fold together well.
- 4** | Form into cakes, dust in breadcrumbs, and pan-fry in hot oil, until well browned on both sides.



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FARMER JOAN'S PASTA & GREENS

SERVES 4-6

When approaching the One Straw Farm stall at the local farmers' markets you will always find a line. Yes, their produce is amazing and beautiful, and did I mention organic? And they are the largest organic farm in Maryland. But the line is not always about the greens, or radishes, or broccoli, but rather to speak with Farmer Joan.

Joan is the grand dame of the local farmers' movement and she holds court at the market. She is amazing to behold. Joan rattles off rapid-fire recipes for just about everything she grows and sells. Better bring a notepad, because it's all verbal. She loves this recipe for families with small children who often struggle with getting their kids to eat their greens. Joan says this is a sure-fire one and she has used it first hand on her own, now-grown, brood.

You can use all types of greens in this dish, like spinach, beet greens, or chard. And Joan suggests if you would like some meat or seafood in the pasta to just cook a little sausage or shrimp when sautéing the olive oil and garlic. Another friend told me she adds some wedges of tomatoes to the pasta water and greens, along with some sliced black olives and pecans when tossing the pasta. As you can see this is another EZ basic recipe on which you can build.

INGREDIENTS

1 large bunch kale (about 1 ½-2 pounds)

1 pound good quality dry pasta

2 tbs minced garlic

¼ cup extra-virgin olive oil

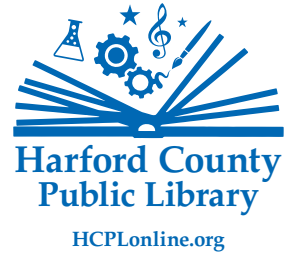
½ cup freshly grated parmigiano-reggiano or 1 cup crumbled feta

DIRECTIONS

- 1** | Wash kale well in cold water and remove the leaves from the stems. Tear the leaves into small pieces and set them aside.
- 2** | Bring a large pot of generously salted water to a boil and begin cooking the pasta. While the pasta is cooking, heat a pan with the olive oil and gently sauté the garlic, for about a minute, taking care not to burn. Remove from heat. When the pasta is approaching the al dente stage, add the pieces of kale. Cook for several minutes until the pasta is just done, and still a bit firm, do not overcook. **(cont.)**



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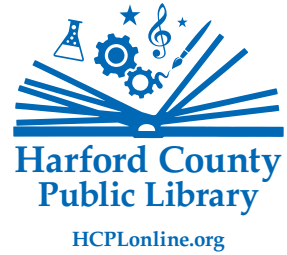


FARMER JOAN'S PASTA & GREENS (CONT.)

- 3** | Drain the pasta and kale in a colander and place in a large serving bowl. Pour the olive oil evenly over top the pasta and sprinkle in the grated cheese or the crumbled feta. Toss all together well and serve immediately, with extra cheese on the side.



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PB&J HUMMUS

INGREDIENTS

1 (19-ounce) can of garbanzo beans,
Reserve half of the liquid in the can

4 tbs local honey or maple syrup

½ cup creamy peanut butter

½ tsp salt

1 tbs canola oil,
or neutral tasting oil

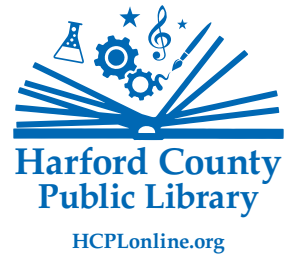
½ cup strawberry or raspberry
preserves (or any preserves of your
liking)

DIRECTIONS

- 1** | Place the garbanzo beans in a colander and rinse well with cold water. Place them into a blender or food processor. Add the reserved liquid, honey or maple syrup, peanut butter, and salt. Process until quite creamy and smooth.
- 2** | Transfer the mixture to a bowl. Add the preserves and with a spoon or spatula, swirl the preserves into the “hummus.” This is great for sandwiches and as a dip with toasted pita bread.



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LOTS A HERBS RANCH DRESSING

INGREDIENTS

1 tsp minced garlic, or more if you like it real garlicky

3 tbs finely minced flat parsley-aka Italian parsley

3 tbs finely minced fresh chives

2 tbs finely chopped fresh dill

2 tbs finely chopped fresh basil

1 cup mayonnaise

½ cup sour cream

½ cup buttermilk

1 tbs apple cider vinegar

Salt & freshly ground pepper, to taste

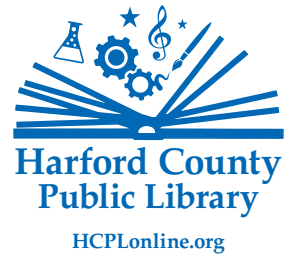
Pinch of cayenne pepper, to taste (optional)

DIRECTIONS

- 1** | Mix all the ingredients together in a bowl. Store in the refrigerator until ready to use. It will keep well up to 3 days.



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BLACK ROCK ORCHARD SLAB PIE

SERVES 8

Emily Zaas knows her apples and is a master of pies. This is a very cool technique and I was much impressed when she first served it to me, and even more so when I tasted it. The slab pie definitely is a change of pace from the classic apple pie, and I find it so much fun to prepare. If memory serves me well, there was ice cream involved with the warm pie.

INGREDIENTS

Pie dough for a 2 crust pie
(recipe follows)

12-18 tart pie apples (Ira Red, Red
Winesap or Stayman Winesap are
preferred), peeled and cored

1 cup sugar

1 generous tsp ground cinnamon

¼ cup (½ a stick) butter, cut into
small pieces

1 ½ cup crushed cereal flakes
(wheat flakes, corn flakes etc.)

¼ cup milk

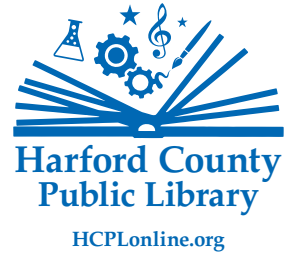
Sprinkles, for decoration

DIRECTIONS

- 1** | Prepare pie dough and refrigerate for at least 30 minutes.
- 2** | Preheat the oven to 400° F.
- 3** | Set aside a 15 ½ jelly roll pan, or a 13 x 9-inch cake pan. A larger pan and a flatter pie are good. Slice the apples into a mixing bowl. Add the cinnamon and sugar. And mix well. Add the butter pieces into the apple mixture and stir together well..
- 4** | Roll out half of the pie dough to fit the bottom of your pan. Sprinkle the cereal flakes over the dough, to within a ½ inch of the edge. Spoon the apple mixture over the cereal flakes. Roll out the remaining dough and fit over the apples. Seal the edges by pinching the dough together. Brush the dough with a little milk.
- 5** | Bake for 20 minutes, and then lower the temperature to 350° and bake for 50 minutes longer, until top crust is nicely browned.
- 6** | This can be made as individual small pies or pocket pies. Top with sprinkles for the kids. (Of all ages) Serve warm or cold.



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PASTRY DOUGH FOR A DOUBLE PIE CRUST

MAKES PASTRY FOR 1-DOUBLE-CRUST 9-INCH PIE

INGREDIENTS

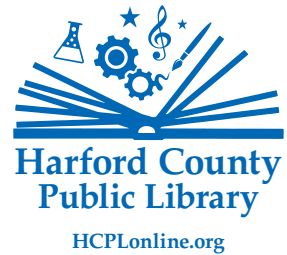
2 ½ cups all-purpose flour
1 tsp salt
1 cup vegetable shortening, or ½
cup shortening and ½ cup butter,
cut into small pieces
6 to 8 tbs very cold water

DIRECTIONS

- 1** | Sift together the flour and salt into a mixing bowl. Work the shortening (and butter if using) into the flour with your fingertips, or a pastry blender, until the mixture is the consistency of a coarse meal.
- 2** | Add the water, 1 tbs at a time, mixing with a fork after each addition. The dough should not be wet, but just moist enough to hold together.
- 3** | Form the dough into a ball. Wrap and refrigerate for at least 15 to 30 minutes before rolling.
- 4** | Divide dough into 2 pieces, one slightly larger than the other. Roll out the larger piece on a lightly floured board to ⅛-thick and line the bottom of the pie pan.
- 5** | Roll the second piece to the same thickness and use it to top the pie.



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EZ PIZZA SAUCE

YIELDS ABOUT 3 CUPS

INGREDIENTS

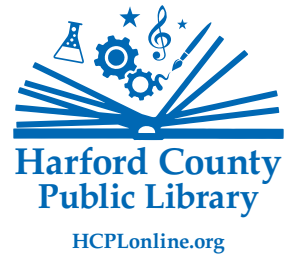
1 tbsp olive oil
3 to 4 cloves garlic, minced
¼ tsp red pepper flakes,
or more to taste
4 cups chopped local tomatoes,
that have been cored and lightly
seeded
1 tsp dried oregano
1 tsp dried basil
1 tsp kosher salt
1 tsp local honey or maple syrup

DIRECTIONS

- 1** | Heat olive oil in a saucepan over low heat. When hot, add the garlic and red pepper flakes.
- 2** | Sauté for 1 or 2 minutes taking care not to burn the garlic. Add the rest of the ingredients and bring to a boil.
- 3** | Lower the heat and continue cooking for about 10 to 15 minutes, or until the sauce is slightly reduced. Adjust seasonings as needed and allow to cool before using. This sauce can be made ahead and also freezes well.



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HOMEMADE RICOTTA CHEESE

YIELDS ABOUT 4 CUPS

INGREDIENTS

1 gallon goat, or cow's milk (do not use "ultra-pasteurized" milk)

2 tsp salt

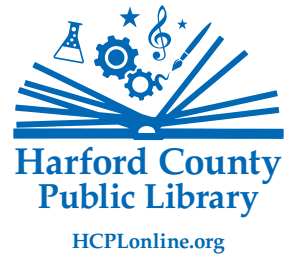
3/4 cup freshly squeezed lemon juice, or vinegar - or combo of juice and vinegar

DIRECTIONS

- 1** | Pour milk into a non-reactive pot (glass, enamel, ceramic, stainless - no aluminum!). Add the salt and stir until dissolved. Heat milk, stirring occasionally to prevent sticking, to 192°F.
- 2** | Reduce the heat to medium-low, and add the lemon juice or vinegar. Turn off the heat.
- 3** | Cover and allow to sit for 15 to 30 minutes. The greenish whey will separate from the curds. Strain through cheesecloth. The longer you allow the cheese to strain, the drier the cheese will be. Place into storage containers, cover, and refrigerate. Can be kept chilled for up to 3 to 5 days.



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PIZZA DOUGH

YIELDS 2 CRUSTS

INGREDIENTS

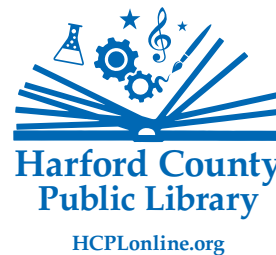
- 1 ¼ cups warm water (110–115°F)
- 2 tsp sugar
- 1 package active dry yeast (¼ ounce)
- 3 ½ to 4 cups all-purpose flour or bread flour
- 1 tsp kosher salt
- ¼ cup extra-virgin olive oil

DIRECTIONS

- 1** | In a small bowl mix the warm water, 1 teaspoon of the sugar, and yeast. Give a quick stir until dissolved and allow to rest until bubbles form.
- 2** | Place 3 cups of flour, salt, and the remaining teaspoon of sugar into a large bowl. Make a well in the center of the flour mixture and add the yeast mixture and the olive oil. Stir well until a smooth dough is formed. Add the additional flour to form a soft dough.
- 3** | Turn the dough onto a floured surface and knead for about 5 to 7 minutes, adding additional flour as needed, until the dough is no longer sticky. Place in a large greased bowl and turn to grease both sides. Cover the bowl with a cloth towel and set in a warm spot. Allow to rise for 30 to 35 minutes. At this point you can punch down the dough and roll it out with a rolling pin, or place the dough in the fridge overnight and use the following day.



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CORN, CRAB, & RED PEPPER SALAD

SERVES 6

This recipe makes a refreshing summer salad from some of Maryland's most famous foods - sweet corn and crab. Simply serve this salad on a bed of butter lettuce, or as a party appetizer, place into a decorative bowl with fresh tortilla chips on the side and it magically transforms into a marvelous dip.

INGREDIENTS

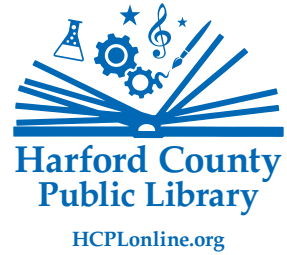
3 tbsp extra-virgin olive oil
1 tbsp sherry vinegar
1 large garlic clove, peeled, and
mashed
Juice of 1 lime
½ pound fresh or pasteurized
backfin crabmeat, picked over for
shells
1 small red onion, peeled and finely
minced
1 medium red bell pepper, cored,
seeded, cut in fine dice
4 cups fresh Silver Queen (or other
sweet corn) corn kernels
3 tbsp fresh cilantro leaves
¼ tsp Old Bay or seafood seasoning
Salt and freshly ground black
pepper

DIRECTIONS

- 1** | Combine oil, vinegar, garlic, lime juice, and whisk thoroughly.
- 2** | Place crab, red onion, red pepper, corn, and cilantro together in a bowl and toss gently, taking care not to break up the lumps of crab. Pour the lime dressing over top and gently toss again.
- 3** | Season with Old Bay, salt, and pepper to taste. Cover and chill for at least one hour before serving.



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EZ LEMON ICE CREAM

INGREDIENTS

1 can (14-ounce each)
sweetened condensed milk

2 cups whole milk

2 cups half and half

3 tsp dehydrated lemon,
or to taste

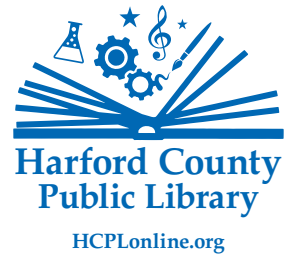
8 pieces Lemon Head candy,
or to taste - crushed into a
fairly fine mixture

DIRECTIONS

- 1 | Whisk all ingredients together and place in the ice cream freezer. Process according to manufacturer instructions.



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MISS LORRAINE'S BARBECUED CHICKEN

SERVES 5-6

Miss Lorraine is famous for her Rappahannock River cookouts. She used to love getting her grill hot and loading it up with chicken while sipping beer. Once, when she piled too much chicken on the grill, the flames shot up and her wig caught fire, which she recalls as “quite the sight.” Due to her now-jangled nerves, she’s adapted the recipe for the oven.

For you outdoor barbecuers, don’t pile too much chicken on at one time, and only baste the chicken with the sauce during the last ten to fifteen minutes. Once you start basting, keep the chicken moving, as it tends to burn.

INGREDIENTS

Barbecue sauce:

- ½ cup ketchup
- ¼ cup apple cider vinegar
- 1 tbsp brown sugar
- ¼ cup water
- 1 tbsp Worcestershire sauce
- 2 tbsp fresh lemon juice
- 2 tbsp grated onion
- 1 tsp chopped garlic
- 2 tsp dry mustard
- ¼ tsp cayenne
- Tabasco Sauce, to taste

Chicken:

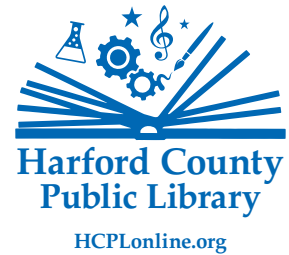
- 2 frying chickens (3 to 4 pounds each), cut into quarters
- Vegetable oil or melted butter

DIRECTIONS

- 1** | Combine all the barbecue sauce ingredients in a small pot. Simmer for 15 minutes. Remove from the heat and let stand for at least 1 hour before using.
- 2** | Meanwhile, preheat the oven to 400°F.
- 3** | Put the chicken in a roasting pan and brush the skin with oil. Place in the oven and roast for about 1 hour. Baste the chicken occasionally with the pan juices during the first 40 minutes. Baste it with the barbecue sauce for the last 20 minutes. Serve with plenty of napkins for sticky fingers.



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BALTIMORE PEACH CAKE

SERVES 8-10

This peach cake is the thing that memories are made from. Every Baltimore neighborhood bakery had their signature peach cake recipe, and customers were fiercely loyal to their favorites. My grandmom made a fine peach cake, but I could not find her recipe after she passed. After searching for many years, I came up with a version I think Grandma Gertie would be pleased with.

I futzed with an old recipe from the *Baltimore Sun* and here is the resulting butter-enriched dough that holds and envelops the ripe summer peaches. This recipe calls for an optional addition of food coloring to the glaze. This is a nod to the bakeries of yesteryear that added a bright red sheen to their peach cakes. For a “natural” non-chemical red color, add a pinch of beet root powder to the glaze.

INGREDIENTS

- 3 ½ cups flour
- ½ cup sugar
- 1 tsp salt
- 2 packages dried yeast
- 6 tbsp softened butter
- 1 cup warm water (120-130°F)
- 2 eggs

For the topping:

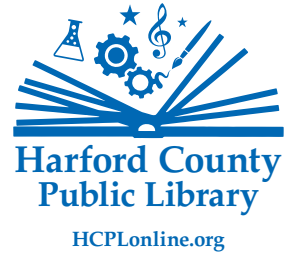
- 4-6 cups fresh, peeled, sliced peaches
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 cup apricot jam
- 2 drops red food coloring (optional)

DIRECTIONS

- 1** | In a large mixing bowl, thoroughly mix 1 cup flour, sugar, salt, and the undissolved yeast. Beat in the butter and slowly add the very warm water. You can mix this dough in a mixer using a dough hook, but I prefer to mix the dough in a bowl with a sturdy wooden spoon for about 5 minutes.
- 2** | Add the eggs and 1 cup flour, just enough to make a thick, but not stiff, batter. Vigorously stir the dough batter for another 5 minutes while gradually adding the remaining flour.
- 3** | Spread the batter into a greased 13 x 9 x 2 inch baking pan. Arrange the peaches evenly on top of the batter. Sprinkle with the combined cinnamon and sugar. Cover the pan with a tea towel and let rise for about 1 hour or until doubled in bulk. **(cont.)**



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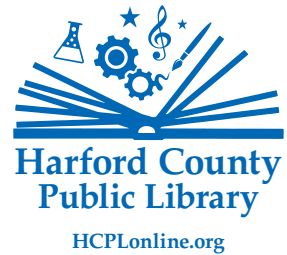


BALTIMORE PEACH CAKE (CONT.)

- 4** | Preheat oven to 375°F.
- 5** | After the dough has completed its rise, bake for about 25 to 35 minutes or until done.
- 6** | Remove the pan from the oven and let sit for about 15 minutes. Heat the apricot jam over low heat and add the food coloring (if using). Gently brush the glaze on the warm peaches.



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PEACH AND CHERRY ENCHILADAS

SERVES 3-6

Wow, what summertime fun we have going on here. Peaches and cherries are generally both in good supply at the summer farmers' markets, and they pair up beautifully in this Hispanic-themed, crepe-like dessert.

INGREDIENTS

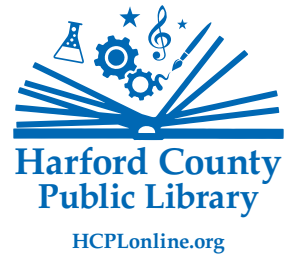
4 tbsp white sugar
1 tsp cinnamon
3 cups sliced or diced peaches
2 cups pitted cherries, quartered
6 (8-inch) flour tortillas
½ cup softened butter
½ cup honey
½ cup brown sugar
¼ cup dark rum
¼ cup heavy cream
Whipped cream or ice cream for
topping

DIRECTIONS

- 1 | Preheat the oven to 350°F.
- 2 | Mix together the white sugar and cinnamon. Place the peaches and cherries in a bowl and toss with the sugar-cinnamon mixture.
- 3 | Place a tortilla on a plate and spoon one-sixth of the fruit along the middle. Roll up the tortilla and place, seam side down, in a lightly buttered baking dish. Repeat for the other five tortillas.
- 4 | In a small pot, combine the softened butter, honey, brown sugar, rum, and heavy cream and bring to a boil, whisking constantly. Reduce heat and, stirring frequently, continue cooking for 3 minutes.
- 5 | Pour sauce evenly over the tortillas. Cover the baking dish with aluminum foil and bake for 15 minutes. Remove foil from the baking dish and bake for another 5 minutes.
- 6 | Serve enchiladas warm, topped with ice cream or lightly whipped cream.



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PEACH PATCH

SERVES 1

INGREDIENTS

2 ounces peach-infused
Lyon White Rum (*see note*)

5 mint leaves

1 ounce lime juice

Ginger beer

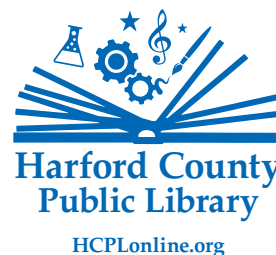
DIRECTIONS

- 1 | Put 2 ounces of peach rum, mint leaves, and lime juice into a cocktail shaker. Put the top on the shaker and shake well. Strain into a glass with ice. Top with ginger beer.

Note: To make your peach-infused rum, fill a 1-quart canning jar with freshly sliced Maryland peaches and add rum to cover. Allow to steep for 1 week, shaking the jar every day. After a week, strain through a coffee filter into a container and refrigerate until ready to use.



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BLUE CATFISH “CATTIES”

MAKES 20 TO 24 CATTIES

These are a take on the ubiquitous Baltimore “coddie.” We use house-made salt-catfish, and transform the tasty invasive species into a regional fish cake. My latest obsession is making “salt-cat”. I’ve always been a big fan of salt cod and love the classic dishes made from it, like bacalao and the famous Baltimore-style, Coddies. Salting cod was an old timey preservation technique that is still used to this day. It is a staple in Mediterranean cooking and found widely in recipes from New England. The salt cod is usually soaked overnight in water and then soaked a half a day longer, changing the soaking water often. The same is true of our salt-cat.

INGREDIENTS

1 pound dried salt-catfish (see note)

2 pounds white potatoes, peeled and cut into quarters

3 eggs, beaten

3 tbsp grain mustard

2 tbsp melted butter or olive oil

1 small onion, finely diced

4 tbsp minced chives

1/3 cup finely chopped parsley

2 tbsp chopped dill

Salt and freshly ground pepper to taste

Oil for frying

Saltine crackers, for serving

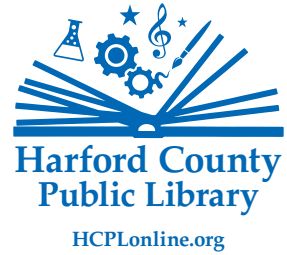
Yellow mustard of your choosing, for serving

DIRECTIONS

- 1** | Soak the salt-catfish in a bowl of cold water for 6 hours, changing the water approximately every 2 hours. When ready to prepare the recipe, place the salt-catfish in a pan and cover with water, bring to a boil, reduce the heat and simmer for 15 minutes. Drain and break up the fish into flakes with a fork. Cool.
- 2** | Cook the potatoes in lightly salted water until tender, drain and mash well. Let the potatoes cool.
- 3** | Heat the oil or butter in a pan and gently sauté the onion for 5 minutes, taking care not to brown. Place the catfish and potatoes into a bowl and mix together with the additional ingredients. Form the cattles into small balls and flatten to about 1/2-inch thick.
(cont.)



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BLUE CATFISH "CATTIES" (CONT.)

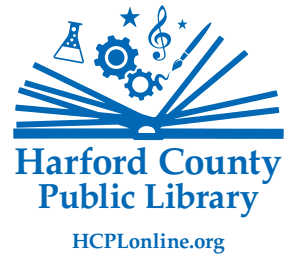
- 4 | Pour oil into a heavy skillet to a depth of about 1 ½-inches. Heat the oil and fry the catties a few at a time, until golden brown, about 3 minutes on each side. Remove with a slotted utensil to paper towels to drain. The catties can be served hot, warm, or at room temperature.

- 5 | Serve on crackers with mustard on the side.

Note: To make salt-catfish place a layer of kosher salt (about ½-inch deep) in the bottom of a large pyrex dish. Lay out a single layer of catfish and completely cover the catfish with kosher salt. Wrap the tray with plastic wrap and store in refrigerator for 48 hours. Remove fish from salt and rinse lightly with cold water. Dry the fillets very well. Refrigerate until ready to make the catties.



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CRAB IMPERIAL MARYLAND STYLE

SERVES 4

INGREDIENTS

4 tbs (1/2 stick) butter
2 tbsp diced green pepper
2 tbsp diced red bell pepper, or
pimento
½ cup chopped mushrooms
¾ cup mayonnaise
1 tbsp Dijon mustard
1 tbsp Worcestershire sauce
¼ tsp Tabasco sauce
1 tsp capers, drained and chopped
½ tsp freshly ground black pepper
1 tsp Old Bay seasoning
1 pound jumbo or lump crab meat,
picked over

Imperial topping:

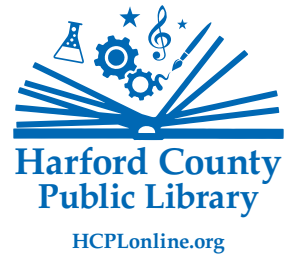
1 egg, beaten
¼ cup mayonnaise
pinch of paprika
1 tbsp chopped parsley

DIRECTIONS

- 1** | Preheat the oven to 350 degrees.
- 2** | Melt the butter in a small skillet and sauté the bell peppers and mushrooms and set aside.
- 3** | Combine the mayonnaise, mustard, Worcestershire, Tabasco, capers, black pepper and Chesapeake seasoning in a small bowl and mix well. Add the sautéed peppers and mushrooms.
- 4** | Place the crab meat in a mixing bowl and pour the mixture over it. Toss gently. Spoon the mixture into 4 individual gratin dishes or well-cleaned crab shells. Bake for 20-25 minutes.
- 5** | Meanwhile, prepare the topping. Combine all ingredients and mix well.
- 6** | Remove the casseroles from the oven. preheat the broiler. Spoon the topping mixture evenly over each casserole. Place under the broiler for 1 - 2 minutes, until nicely browned. Serve immediately.



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SINGLE-FRIED OYSTERS

SERVES 4

“Single” refers to each oyster being fried individually, as opposed to a fritter, which contains several oysters in a batter.

INGREDIENTS

1 pint shucked oysters
1 cup fine yellow cornmeal
1 cup all-purpose flour
1 tbsp salt
1 tbsp Old Bay seasoning
1 tsp black pepper
Vegetable oil, for frying
Salt and freshly ground black pepper, to taste
Horseradish Sauce or Tartar Sauce, for dipping (recipe follows)

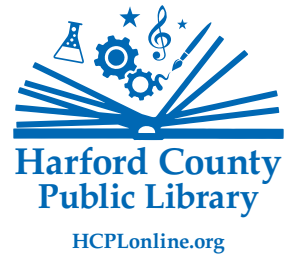
DIRECTIONS

- 1** | Drain the oysters, reserving the liquor, if desired (see Note). Combine the cornmeal and flour, salt, Old Bay, and pepper. Dust the oysters in the flour/cornmeal mixture, one at a time. Set aside the oysters for several minutes to dry.
- 2** | Pour oil into a frying pan to a depth of ½ inch. Heat the oil and saute the oysters for about 5 minutes, or until golden brown. Do not overcrowd the skillet. Add more oil as needed. Remove the oysters with a slotted utensil to paper towels and drain well. Season with salt and pepper.

Note: Oyster liquor may be added to dishes for heightened flavor.



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HORSERADISH SAUCE

MAKES 1 $\frac{3}{4}$ CUPS

INGREDIENTS

1 cup sour cream
½ cup ketchup
3 tbsp prepared
horseradish, drained
1 tbs chopped parsley
Freshly ground black pepper, taste
Cayenne, to taste

DIRECTIONS

- 1** | Combine all the ingredients in a small bowl and mix well. Cover and refrigerate for at least 1 hour before serving.

TARTAR SAUCE

MAKES 1 $\frac{1}{2}$ CUPS

INGREDIENTS

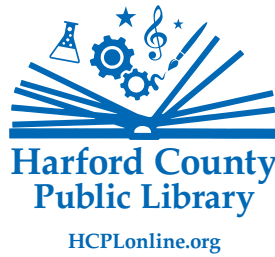
1 cup mayonnaise
¼ cup minced sweet pickles
1 tbsp sweet pickle juice
1 small shallot, minced
1 tbsp chopped chives
2 tbsp minced parsley
1 tbsp minced tarragon
1 tbsp drained capers, minced

DIRECTIONS

- 1** | Combine all the ingredients in a small bowl and mix well. Cover and refrigerate for at least 1 hour before serving.



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APPLE BUTTER

INGREDIENTS

4 pounds apples, combo of
tart & sweet i.e. Granny Smith,
Gravenstein, Pink Lady, quartered

¼ cup apple cider vinegar

1 ¾ cups water, or combo water
and apple cider

3 to 4 cups sugar

2 teaspoons cinnamon

½ teaspoon allspice

½ teaspoon ground cloves

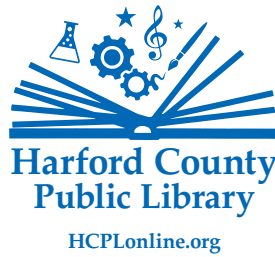
Juice of 1 lemon

DIRECTIONS

- 1** | Place the quartered apples in a pot and add the apple cider vinegar and water/apple cider. Bring to a boil, reduce the heat to medium, and cook the apples, covered, for about 10-15 minutes, stirring often. When the apples are quite soft, transfer to a food mill, and process into a coarse puree.
- 2** | Preheat the oven to 325° F.
- 3** | Place the apple mixture into an oven-proof pot, and stir in 3 cups of the sugar. Add the cinnamon, allspice, cloves, and lemon juice and mix well. Bring to a boil, then reduce heat to a simmer. Taste the mixture to see if you would like it sweeter. If so, gradually add the remaining sugar, until the mixture reaches the desired sweetness.
- 4** | Place the pot into the oven and bake for about 1 hour, or until thickened. Stir the pot every 15 minutes during the baking process to ensure the apple mixture does not scorch.
- 5** | Allow apple butter to cool and then transfer into containers or jars.



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CAJETA (GOAT MILK Caramel)

INGREDIENTS

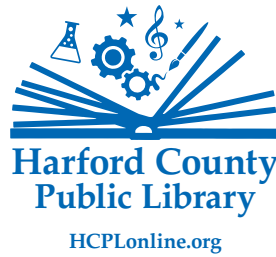
1 gallon goat milk
2 teaspoons vanilla extract
5 cups sugar
Generous pinch of salt
Generous pinch baking soda

DIRECTIONS

- 1** | Heat milk in a 5 quart stainless steel pot. When milk is very warm, add all ingredients. Stir until combined.
- 2** | Heat on medium low until mixture starts to simmer. Turn heat down to low and let cook for 6-8 hours. Mixture needs to be stirred every half hour or so. If heat is too high and mixture isn't stirred constantly, it will burn on the bottom.
- 3** | When mixture starts to thicken after 6-8 hours, strain through a chinois and cool in the refrigerator before pouring into jars.



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OLD BAY® PEANUT BRITTLE

MAKES ABOUT 2½ POUNDS

I love my Old Bay® seasoning. Of course, I was (along with everyone else in the Chesapeake Bay region) raised on it. I also enjoy putting together sweet and slightly hot, spicy tastes. And that combination makes a truly enjoyable savory brittle.

This is the master recipe, but feel free to play around a little. For instance, you could turn it into a pecan or hazelnut brittle, or adjust the amount of “heat” by adjusting the cayenne and Old Bay®. Take care when stirring, pouring, and stretching the brittle. We are talking about a hot molten liquid. I don’t normally make a lot of candy, but it really feels satisfying when you have made a batch of this brittle and are able to hand out small tins as gifts.

INGREDIENTS

Vegetable oil, for greasing cookie sheets

1 tablespoon Old Bay® seasoning

½ teaspoon cayenne pepper

1 teaspoon baking soda

1 teaspoon vanilla

3 cups sugar

1¼ cups white corn syrup

1 cup water

2 tablespoons butter

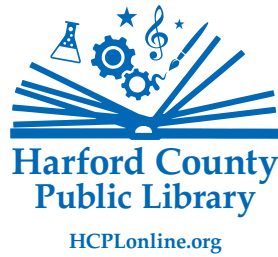
4 cups shelled and peeled roasted peanuts

DIRECTIONS

- 1** | Generously oil three cookie sheets.
- 2** | Mix the Old Bay®, cayenne, baking soda, and vanilla together in a small container. Set aside.
- 3** | Place the sugar, corn syrup, water, and butter into a heavy-bottomed saucepan and bring to a boil. Continue cooking over high heat, brushing down any crystals that may form on the side of the pan with a pastry brush moistened with water, until the syrup reaches hard crack stage (295-300°F) on a candy thermometer.
- 4** | Remove from heat and add the peanuts. Return the saucepan to heat and bring back to a full boil. Remove from heat again and carefully (it may foam up a little) stir in the Old Bay® mixture. **(cont.)**



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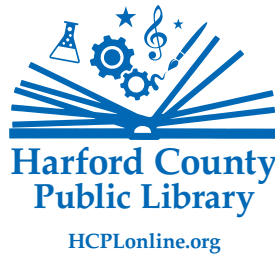


OLD BAY® PEANUT BRITTLE (CONT.)

- 5** | Working quickly, pour a third of the peanut mixture onto each of the well-oiled cookie sheets. Spread out with a greased spatula, making sure the peanuts are distributed evenly.
- 6** | When the brittle is beginning to cool and congeal but is still very hot, put on a pair of clean garden gloves. Lightly grease the fingers and palms of the gloves, grasp the brittle, and turn it over. Allow to cool slightly, and then grasp the sides of the brittle and gently stretch until it is very thin between the nuts. If you do not have heat-resistant gloves use the tongs of two forks to spread the mixture. When the brittle is totally cool, break it into pieces.
- 7** | I store my brittle in small tins lined with wax paper and covered with a tight-fitting lid. It may also be stored in plastic bags, but store it in a dry place.



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STUFFED CABBAGE ROLLS (GALUMPKIS)

Makes About One Dozen Rolls

We'd like to give a hardy shout out to Tyler Florence for this great recipe for a Kraut Fest favorite.

INGREDIENTS

Sweet and Sour Tomato Sauce:

2 tablespoons extra-virgin olive oil
2 garlic cloves, smashed
1 ½ quarts crushed tomatoes
2 tablespoons white wine vinegar
1 tablespoon sugar
Kosher salt and freshly ground black pepper

DIRECTIONS

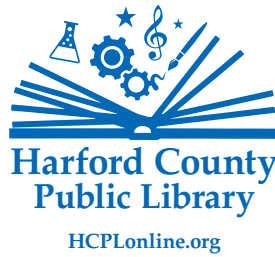
Sweet and Sour Tomato Sauce:

- 1** | Coat a 3-quart saucepan with the oil and place over medium heat. Add the garlic and sauté for 1 minute. Add the tomatoes and cook, stirring occasionally, for 5 minutes. Add the vinegar and sugar; simmer, until the sauce thickens, about 5 minutes. Season with salt and pepper and remove from the heat.

(Cont.)



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STUFFED CABBAGE ROLLS (GALUMPKIS) (CONT.)

INGREDIENTS

Cabbage Rolls:

2 tablespoons extra-virgin olive oil
1 yellow onion, chopped
2 garlic cloves, minced
2 tablespoons tomato paste
Splash dry red wine
2 tablespoons chopped fresh flat-leaf parsley
1 pound ground beef
1 pound ground pork
1 large egg
1 ½ cups steamed white rice
Kosher salt and freshly ground black pepper
2 large heads green cabbage, about 3 pounds each

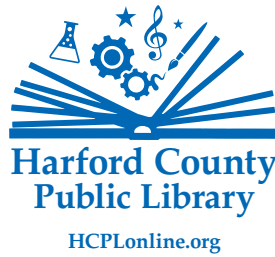
DIRECTIONS

Cabbage Rolls:

- 1** | Preheat the oven to 350° F.
- 2** | Place a skillet over medium heat and coat with 2 tablespoons of the olive oil. Sauté the onion and garlic for about 5 minutes, until soft. Stir in the tomato paste, a splash of wine, parsley, and ½ cup of the prepared sweet and sour tomato sauce, mix to incorporate and then take it off the heat.
- 3** | Combine the ground meat in a large mixing bowl. Add the egg, the cooked rice, and the sautéed onion mixture. Toss the filling together with your hands to combine, season with a generous amount of salt and pepper.
- 4** | Blanch the cabbage leaves in the pot of boiling water for 5 minutes, or until pliable. Run the leaves under cool water then lay them out so you can assess just how many blankets you have to wrap up the filling.
- 5** | Next, carefully cut out the center vein from the leaves so they will be easier to roll up. Take the reserved big outer leaves and lay them on the bottom of a casserole pan, let part of the leaves hang out the sides of the pan. This insulation will prevent the cabbage rolls from burning on the bottom when baked. Use all the good looking leaves to make the cabbage rolls.
(Cont.)



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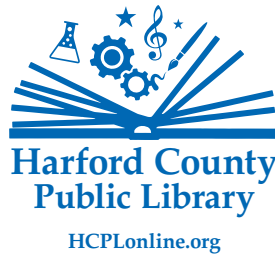


STUFFED CABBAGE ROLLS (GALUMPKIS) (CONT.)

- 6** | Put about ½ cup of the meat filling in the center of the cabbage and starting at what was the stem-end, fold the sides in and roll up the cabbage to enclose the filling. Place the cabbage rolls side by side in rows, seam-side down, in a casserole pan.
- 7** | Pour the remaining sweet and sour tomato sauce over the cabbage rolls. Fold the hanging leaves over the top to enclose and keep the moisture in. Drizzle the top with the remaining 2 tablespoons of olive oil. Bake for 1 hour until the meat is cooked.



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BRAISED CHAMPAGNE CABBAGE AND APPLES

SERVES 8

INGREDIENTS

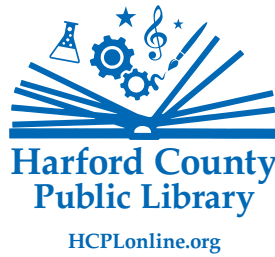
6 tablespoons butter or olive oil
2 slices bacon, cut into one half inch pieces (optional)
1 small onion, thinly sliced
2 tablespoons minced fresh ginger
1 teaspoon minced garlic
3 tart apples, peeled, cored, and thinly sliced
2 jars (2 pounds each) sauerkraut, rinsed in cold water several times and drained
2 cups dry champagne
1 teaspoon caraway seed
Salt and black pepper to taste

DIRECTIONS

- 1** | In a heavy oven-proof pot, melt the butter, and, if using, render the bacon for a few minutes. Add the onion, ginger, and garlic. Sauté for 4 minutes. Add the apples and sauté for 2 minutes longer.
- 2** | Place the rinsed sauerkraut into the pot. Pour in the champagne, caraway seed, salt, and pepper. Toss together and bring to a boil. Cover tightly, reduce the heat, and simmer for 45 minutes. Alternatively, bake in an oven preheated to 350° F for 1 hour.



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DOUBLE CHOCOLATE SAUERKRAUT CAKE

INGREDIENTS

Cake:

- 1 cup butter
- 2 ¼ cups sugar
- 1 ½ tablespoons vanilla
- 6 eggs
- ¾ cup cocoa powder
- 1 ½ teaspoons baking powder
- ¼ teaspoon salt
- 1 ½ teaspoons baking soda (sifted)
- 3 ⅓ cups flour (sifted)
- 1 ½ cups water
- 1 cup sauerkraut, drained and rinsed thoroughly, then chopped

Cocoa Buttercream Frosting:

- 1 ½ cups cocoa powder
- ⅛ teaspoon salt
- 4 cups powdered sugar
- 1 cup butter, softened
- 2 ½ teaspoons vanilla
- 1 ½ cups whipping cream

DIRECTIONS

Cake:

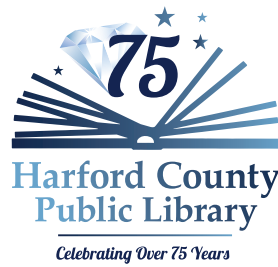
- 1** | Preheat the oven to 350° F. Grease and flour two 9-inch pans.
- 2** | With an electric mixer, cream the butter and sugar until smooth. Add the vanilla and eggs, one at a time.
- 3** | Sift dry ingredients together.
- 4** | Add the flour and water, alternately, into the butter/sugar mix. Mix together and fold in sauerkraut.
- 5** | Pour the batter evenly into the prepared pans. Bake for 30 minutes, or until a wooden toothpick comes out clean. Cool on a rack. When the cake is cool, frost with the Cocoa Buttercream Frosting.

Cocoa Buttercream Frosting:

- 1** | Combine the cocoa, salt, and sugar.
- 2** | With an electric mixer, cream the butter and vanilla together. Add the whipping cream.
- 3** | Combine the sugar mixture and the cream mixture, a little at a time, then beat for 2 minutes at high speed in the mixer. Spread on cooled cake.



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SEXY ARUGULA & NEOPOL SMOKED SALMON SALAD

INGREDIENTS

Salad:

Fresh arugula
Neopol's smoked salmon
Fresh apples, cored and cut into thin slices
Pomegranate seeds
Pinenuts, toasted
Goat cheese, crumbled
Honey-Basil Vinaigrette (recipe follows)

Honey-Basil Vinaigrette:

¼ cup white wine vinegar
1 small shallot, minced
1 scant teaspoon Dijon mustard
2 teaspoons honey
¼ cup chopped fresh basil
Pinch salt
1 cup extra-virgin olive oil

DIRECTIONS

Salad:

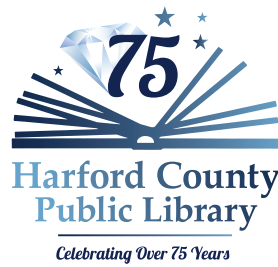
- 1** | Place the arugula in a large bowl. Top with the sliced apples, pomegranate seeds, toasted pinenuts, and goat cheese crumbles. Toss with Honey-Basil Vinaigrette to taste.
- 2** | Mound on serving plates. Top each with smoked salmon. Drizzle with more Honey-Basil Vinaigrette if desired.

Honey-Basil Vinaigrette:

- 1** | Mix together the vinegar, shallot, mustard, honey, basil, and salt in a bowl. Whisk the oil in very slowly, a little at a time whisking all the while.
- 2** | Adjust seasoning if necessary.



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MARYLAND OYSTER PUDDING

SERVES 4

INGREDIENTS

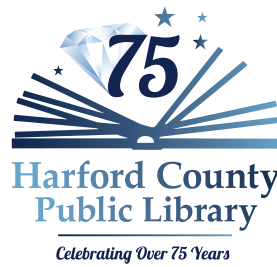
6 slices bread, buttered and cubed
4 ounces sharp cheddar cheese,
shredded
1 pint shucked oysters, drained
(reserve liquid for another use)
2 eggs
2 tablespoons grated yellow onion
¼ cup finely chopped green onions
1 teaspoon salt
¼ teaspoon freshly ground black
pepper
3 cups milk
⅛ teaspoon Tabasco sauce
3 tablespoons butter, for topping

DIRECTIONS

- 1** | Preheat oven to 325°F.
- 2** | Butter a 2-quart casserole dish. Place half of the buttered bread cubes in the bottom of the dish. Add the grated cheese on top. Distribute the oysters in the casserole and top with remaining bread cubes.
- 3** | Beat the eggs, yellow and green onions, salt, pepper, milk and Tabasco together in a bowl. Pour over the casserole. Dot the top of the casserole with butter and bake for 1 ¼ hours, or until a thin-bladed knife inserted in the middle comes out clean.
- 4** | Serve warm.



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FROZEN PROFITEROLES AU AMARETTO-CHOCOLAT

YIELD 12 SERVINGS

INGREDIENTS

Frozen Profiteroles au Amaretto-Chocolat:

36 baked, cooled cream puffs
(recipe follows)

3 pints vanilla or chocolate ice
cream, or a mixture, slightly
softened

1 ½ cups warm Amaretto chocolate
sauce (recipe follows)

Cream Puffs:

Yield 36 small puffs

¼ pound (1 stick) unsalted butter,
plus butter for the baking pan.

½ teaspoon salt

½ teaspoon sugar

1 cup all-purpose flour, plus more
for the baking pan

4 large eggs at room temperature

DIRECTIONS

Frozen Profiteroles au Amaretto-Chocolat:

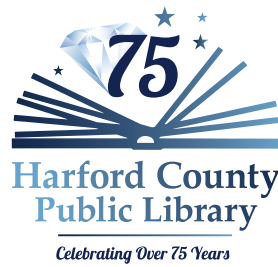
- 1 | Spit cream puffs in half horizontally. Place a small scoop of ice cream inside each and replace tops. If desired, filled puffs can be frozen until ready to serve, or served at once.
- 2 | To serve, place three puffs on each chilled dessert plate. Spoon chocolate amaretto fudge sauce over and around and serve.

Cream Puffs:

- 1 | Preheat the oven to 425°F.
- 2 | Place 1 cup water in a heavy saucepan. Add butter, salt and sugar and bring to a boil. Add flour all at once, stirring vigorously and thoroughly with a wooden spoon until the mixture forms ball that clears the sides of the pan.
- 3 | Add the eggs, one at a time, beating vigorously and rapidly with each addition. Alternatively, the flour mixture can be placed in a food processor. With the machine running, add the eggs through the feed tube one at a time, waiting until each is incorporated before adding the next.
(cont.)



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FROZEN PROFITEROLES AU AMARETTO-CHOCOLAT (CONT.)

- 4 | Lightly butter and flour a large baking sheet.
- 5 | Using a #6 pastry tube, or two teaspoons dipped in cold water, pipe or form ping-pong ball sized mounds of paste spaced out all over the baking sheet. A wet pastry brush can be used to smooth out the pastry rounds.
- 6 | Place in a preheated oven and bake for 30 minutes, until the puffs are golden brown and firm. Remove from the oven and allow the puffs to cool completely. Once cooled, they are ready to slice and fill.

Chocolate Amaretto Fudge Sauce: **Yield 3 ½ cups**

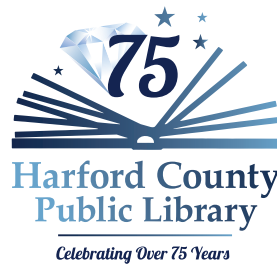
1 ¼ cups sugar
1 cup heavy cream
¾ cup milk
¾ cup light corn syrup
4 tablespoons (½ stick) unsalted butter
½ pound unsweetened chocolate, chopped
⅓ cup amaretto
1 tablespoon vanilla

Chocolate Amaretto Fudge Sauce:

- 1 | In a heavy saucepan, over medium heat, combine sugar, cream, milk, corn syrup and butter. Cook, stirring frequently, for about 20 minutes, until the mixture reaches 220° on a candy thermometer and becomes a pale caramel color.
- 2 | Remove from the heat and stir in the chocolate until it melts. Stir in ⅓ cup amaretto and vanilla. Serve warm, or at room temperature.



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INDIAN PUDDING

SERVES 6-8

Early colonists brought with them to America a fondness for British “hasty pudding,” a dish made by boiling wheat flour in water or milk until it thickened into porridge. Since wheat flour was scarce in the New World, settlers adapted by using native cornmeal, dubbed “Indian flour,” and flavoring the resulting mush to be either sweet (with maple syrup or molasses) or savory (with drippings or salted meat). In time, Indian pudding evolved into a dish that was resoundingly sweet, with lots of molasses and additional ingredients such as butter, cinnamon, ginger, eggs, and sometimes even raisins or nuts. Recipes for Indian pudding began appearing in cookery books in the late 1700’s.

INGREDIENTS

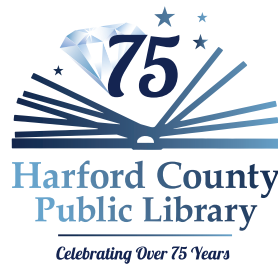
4 cups whole milk
½ cup cornmeal
½ cup molasses
¼ cup pure maple syrup
2 tablespoons unsalted butter,
softened, plus more for baking dish
2 large eggs, beaten
1 teaspoon table salt
2 teaspoons granulated sugar
½ teaspoon ground cinnamon
½ teaspoon ground ginger
⅛ teaspoon freshly grated nutmeg

DIRECTIONS

- 1 | Preheat the oven to 300° F and grease a 1 ½-quart baking dish.
- 2 | Bring milk to a simmer in a double boiler over high heat. Slowly add the cornmeal, whisking to combine. Continue to cook, whisking constantly, for 15 minutes.
- 3 | Slowly add molasses, then remove from heat. Add maple syrup and the rest of the ingredients and stir until smooth.
- 4 | Pour mixture into the prepared baking dish and bake until the pudding is set and the top is browned, about 2 hours. Serve hot or cold, topped with vanilla ice cream or whipped cream.



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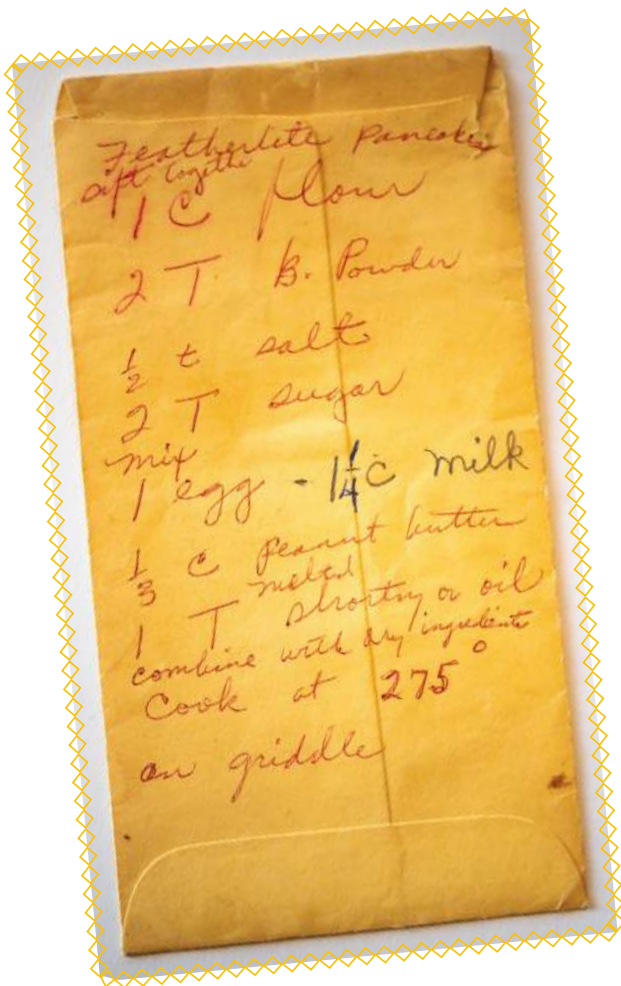


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ROSA PARKS' FEATHERLITE PEANUT BUTTER PANCAKES

MAKES 6 (4-INCH) PANCAKES



INGREDIENTS

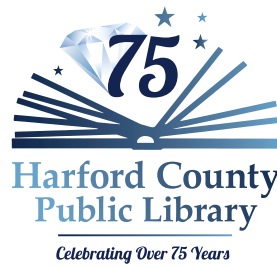
- 1 cup flour
- 2 tablespoons baking powder
- ½ teaspoon salt
- 2 tablespoons sugar
- 1 egg
- 1 ¼ cup milk
- ⅓ cup peanut butter, warmed
- 1 tablespoon liquid shortening or oil

DIRECTIONS

- 1 | Sift together the flour, baking powder, salt, and sugar.
- 2 | Beat together the egg, milk, warmed peanut butter, and oil in a mixing bowl. Stir in the dry ingredients. Do not overmix.
- 3 | Cook on a 275 degree (medium heat) griddle, flipping pancakes over when they begin to set and form bubbles.



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ST. MARY'S COUNTY STUFFED HAM

SERVES 6-8, WITH SOME LEFTOVER

Stuffed ham is a grand culinary tradition of southern Maryland. And no one did it better than the late William Taylor, The Dinner Designer of Hollywood, Maryland. Here is his recipe, and detailed instructions, for the perfect stuffed ham. If a corned ham is not available from the butcher (as detailed below), substitute a fresh ham (pork). A fresh ham is the same cut of meat as a corned ham, only the latter has been cured in a brining solution.

Stuffed ham is served cold and sliced very thin; however, ham slices may be placed on small biscuits or rolls, slathered with mayonnaise, and then heated very slightly in a moderate oven. Because this recipe makes such a large quantity, it is best suited for a well-attended party or large family gathering.

INGREDIENTS

2 to 2 ½ pounds of kale, thick stems removed

½ medium cabbages, cored and cut into wedges

3 bunches of wild field cress, if possible, or watercress, tough stems removed

3 bunches of green onions

4 stalks of celery

2 tablespoons salt

1 ounce mustard seed

1 tablespoon crushed red pepper

1 corned, brined, or fresh boneless pork roast (3 to 4 pounds), fat removed, and tied

1 clean, large white cotton T-shirt or cheesecloth

Bunches of watercress and sliced ripe tomatoes, for garnish

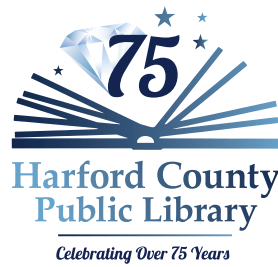
DIRECTIONS

1 | Clean and coarsely grind or chop all the vegetables. Put them in a large deep bowl and work in the salt, mustard seed, and red pepper with your hands. Place the pork roast on a large baking sheet or tray with an edge. With a boning knife, cut deep half-moon slits in the ham. Starting at the one end, make a row with 4 slits, about 2 inches apart, across the ham. Move about 2 inches down and make a second row across with 3 slits, making sure the slits are not parallel to the first row. The following row below will have 4 slits, and the next row 3 and, if room, a final row with 4 slits. It will create a checkerboard effect. With your fingers, poke some of the vegetables into the holes, filling them. Turn the roast over and repeat the process of cutting the slits and filling them.

Cont.



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ST. MARY'S COUNTY STUFFED HAM (CONT.)

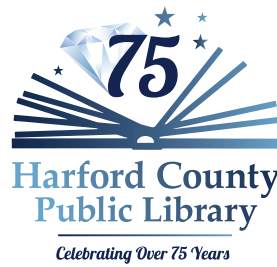
DIRECTIONS

- 2** | Spread out the T-shirt or cheesecloth on a clean tray. With scissors cut it up the front and lay it open. Spread half of the remaining vegetables on the T-shirt and place the stuffed ham on the vegetables. Pack the rest of the vegetables over the top of the ham. Bring up the T-shirt over the ham, stretching it. Tie the ham round and round with strong twine, adding a loop for lifting.
- 3** | Put a small rack in the bottom of a deep canning kettle and half fill the kettle with cold water. Put in the pork roast and add additional water to cover. Put a lid on the kettle and bring to a boil. Lower the heat and simmer slowly for 2 hours. After 2 hours, remove from the heat and take the lid off the kettle. Leave the ham in the pot liquor until cooled to room temperature.
- 4** | Refrigerate for 1 day. To serve, cut away the T-shirt or cheesecloth and lift the roast onto a large platter. Scoop up any vegetables remaining on the shirt and pat them all over the top of the roast and around the edges. Decorate the platter with watercress and tomatoes. Carve the pork into thin slices, exposing the green veining. Serve cold or slightly warm with the extra greens.

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ST. MARY'S COUNTY STUFFED HAM (CONT.)

TO CORN A HAM

INGREDIENTS

1 (8-10-lb.) fresh shank-end ham,
(or a 3 pound pork roast) rinsed and
dried

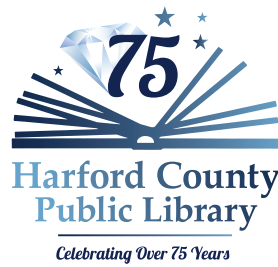
¼ cup kosher salt

DIRECTIONS

- 1** | Insert a knife into either end of the ham or pork roast, making 3"-deep incisions in each end. Fill the incisions and rub the outside of the meat with salt. Collect and reserve any salt that doesn't cling to the meat; store in a container in the refrigerator. Place ham or roast in a nonreactive pan and cover with plastic wrap, then aluminum foil; let chill.
- 2** | Turn ham or roast every 1–2 days, re-rubbing with remaining salt, for 7 days. (Pour off any juice that collects in the pan.) Wash the ham or roast under cold running water; be sure to flush out the salted incisions. Transfer ham or pork roast to a large, clean container and cover with cold water; let chill overnight. Drain.



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ROAST CHICKEN WITH HERB BUTTER ROASTED FINGERLING POTATOES

SERVES 6

INGREDIENTS

1 roasting chicken (5 to 6 pounds)
Salt and freshly ground black pepper, to taste
3 tablespoons butter, softened
1 tablespoon finely chopped mixed herbs
1 ½ pounds fingerling potatoes
Olive oil, as needed
Salt & pepper

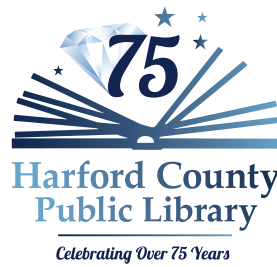
DIRECTIONS

Roast Chicken with Herb Butter:

- 1** | Preheat the oven to 400°F.
- 2** | Wash the cavity of the chicken with cold water and dry with paper towels. Sprinkle the cavity with salt and pepper. Insert your index finger between the skin and breast to separate. Mix together the butter, herbs, salt, and pepper in a small bowl. Push the butter under the skin covering the breast.
- 3** | Cut fingerling potatoes in half lengthwise. Place in a bowl and lightly toss with some olive oil and salt and pepper. Place the potatoes in the roasting pan and place chicken on top.
- 4** | Place in the oven and immediately reduce the heat to 350°F. Bake for 20 minutes per pound, basting occasionally.
- 5** | When finished cooking, loosely cover the chicken with aluminum foil and let stand 10 minutes before carving. If desired, make gravy.



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SPRING PEA SOUP WITH RAMPS & ASPARAGUS

SERVES 4-5

INGREDIENTS

Spring Pea Soup with Ramps & Asparagus:

2 teaspoons butter or olive oil
2 teaspoons minced shallot
½ cup thinly sliced green onion
2 cups freshly shelled peas (frozen will work if fresh not available)
4 cups Sweet Pea Stock (recipe follows)
1 teaspoon kosher salt
½ teaspoon sugar
Salt and freshly ground black pepper, to taste
1 cup or so sautéed wild ramps
½ cup blanched asparagus tips
Thinly sliced green onions for garnish

Sweet Pea Stock:

1 bunch scallions, washed and chopped
1 stalk celery, chopped
3 cups cleaned pea pods
½ teaspoon kosher salt

DIRECTIONS

Spring Pea Soup with Ramps & Asparagus:

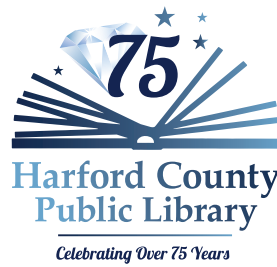
- 1** | In a soup pot, melt the butter. Add the shallot and green onion and sauté over low heat for about 3 minutes or until softened. Add the peas, stock, salt, and sugar. Bring to a boil and then simmer for 5 minutes.
- 2** | In batches, transfer the soup to a blender and purée. Return to the pot and season with salt and pepper to taste. Serve immediately in bowls and drizzle with a touch of sautéed ramps & blanched asparagus tips.

Sweet Pea Stock:

- 1** | In a 2-quart stockpot, combine all the ingredients with 5 cups of cold water. Bring to a boil, reduce the heat, and simmer covered for 20 minutes, then strain.



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STRAWBERRY RHUBARB SHORTCAKE

SERVES 8

INGREDIENTS

Strawberry Rhubarb Shortcake:

1 pound rhubarb, lightly peeled and cut into 1-inch pieces

½ cup sugar

¼ cup water

2 quarts strawberries, hulled and sliced

2 tablespoons sugar

2 cups heavy whipping cream, very cold

1 teaspoon vanilla extract

3 tablespoons powdered sugar

Shortcake Biscuits (recipe follows)

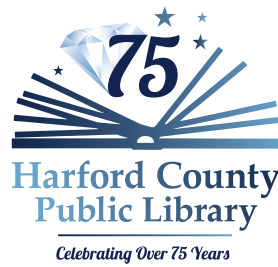
DIRECTIONS

Strawberry Rhubarb Shortcake:

- 1 | Combine the rhubarb with the sugar and 1/4 cup water in a medium pot. Bring to a simmer over medium heat and continue to cook, stirring, until the rhubarb cooks down into a thick purée, about 18 to 20 minutes. Cool completely, and then fold in half of the strawberries. Stir the 2 tablespoons of sugar into the remaining berries and chill slightly.
- 2 | In a chilled mixing bowl, combine the whipping cream, vanilla, and powdered sugar. Whisk vigorously until soft peaks are formed. An electric mixer can be used for whipping the cream.
- 3 | Cut the shortcake biscuits in half and place a large dollop of the strawberry-rhubarb mixture on the bottom half of the biscuit. Top generously with whipped cream and sliced strawberries.
- 4 | Replace the top of the biscuit and garnish with more whipped cream and strawberries. Repeat for each serving. Or if it's a casual party, you can put the strawberry-rhubarb mixture, sliced strawberries, and whipped cream in separate bowls and let the guests make their own.



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STRAWBERRY RHUBARB SHORTCAKE (CONT.)

Shortcake Biscuits:

1¼ cups whole wheat pastry flour
1 cup white flour
1 tablespoon baking powder
2 tablespoons sugar
½ teaspoon salt
1 cup canned coconut milk
½ teaspoon vanilla extract

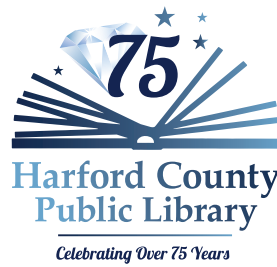
Shortcake Biscuits:

- 1** | Preheat oven to 425°F.
- 2** | Sift together the flours, baking powder, sugar, and salt into a mixing bowl. Make a well in the middle and stir in the coconut milk and vanilla extract. Stir together until everything is combined into a shaggy-looking dough. If you need more liquid, add a tablespoon or two more of coconut milk.
- 3** | Turn the dough out onto a floured board and pat it into a rectangle about 1½ inches thick. Using a biscuit cutter, cut out all the biscuits possible, with 8 being the desired number. Place the biscuits on a baking sheet and bake for about 12 to 15 minutes or until nicely browned. Place on a wire rack and allow to cool before using.

Note: Shortcake Biscuits recipe is adapted from my new favorite cookbook, *Thug Kitchen*.



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CRISPY ROCKFISH TACOS WITH LIME-JICAMA SLAW AND AVOCADO CREAM

Serves 4

INGREDIENTS

Rockfish Tacos:

Lime-Jicama Slaw (*recipe follows*)

1 pound rockfish filet

1 cup flour

2 teaspoons salt

1 teaspoon cumin

1 teaspoon garlic powder

½ teaspoon chipotle powder

½ teaspoon paprika

¼ teaspoon cayenne pepper

¼ teaspoon freshly ground black pepper

Oil for frying

16 fresh corn tortillas

Avocado Cream (*recipe follows*)

Salsa Fresca (*recipe follows*)

Julienned radish, for garnish

Lime wedges, for garnish

DIRECTIONS

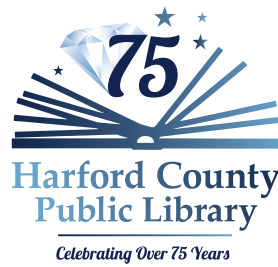
Rockfish Tacos:

- 1** | Prepare the Lime Jicama Slaw and refrigerate 1 hour before serving.
- 2** | Cut the rockfish filets into 1 ½-inch chunks. In a bowl mix the flour and the seasonings and blend well. In a large skillet, pour oil to the depth of 1 ½-inches and heat until quite hot. Dust the rockfish pieces in the flour and shake off excess. In batches, fry the fish until golden brown, and cooked through, turning once. Remove the pieces of fish with a slotted utensil and allow to drain on paper towels. Keep warm.
- 3** | While cooking fish, heat a dry (not oiled) cast iron skillet and warm the tortillas for about 30 seconds on each side. Wrap tortillas in a damp towel and keep warm while heating the rest of the tortillas.
- 4** | To assemble the tacos, place a spoonful of slaw in the center of each tortilla, followed by several pieces of fish, and a dollop of Avocado Cream. Garnish with a teaspoon of salsa, and julienned radish. Serve lime wedges on the side.

(Cont.)



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CRISPY ROCKFISH TACOS WITH LIME-JICAMA SLAW AND AVOCADO CREAM (CONT.)

INGREDIENTS

Lime-Jicama Slaw:

1 cup shredded cabbage
½ cup shredded or julienned jicama
¼ cup chopped green onion
¼ cup julienned carrots
2 tablespoons chopped cilantro
Juice of 2 limes
3 tablespoons mayonnaise

Avocado Cream:

2 ripe avocados, peeled and pit removed
½ cup sour cream
Juice of ½ lime
Pinch of ground cumin
Salt to taste

Salsa Fresca:

3 large ripe tomatoes, cored, seeded and diced
½ red onion, finely diced
1 Serrano chili, seeded and minced
1 Jalapeno chili, seeded and minced
Juice of 1 lime, or more to taste
1 teaspoon salt
¼ cup finely chopped cilantro

DIRECTIONS

Lime-Jicama Slaw:

- 1** | Mix ingredients together in a bowl. Cover and refrigerate 1 hour before serving.

Avocado Cream:

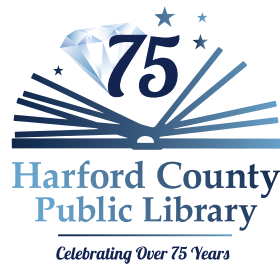
- 1** | Place avocados in a bowl and mash well. Stir in remaining ingredients and mix well. Cover and refrigerate until ready to use.

Salsa Fresca:

- 1** | Mix all ingredients together in a bowl. Cover and refrigerate until ready to use.



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SALSA FRESCA

INGREDIENTS

3 large ripe tomatoes, cored,
seeded, and diced

½ red onion, finely diced

1 serano chili, seeded and minced

1 jalapeño chili, seeded and minced

Juice of 1 lime, or more to taste

1 teaspoon salt

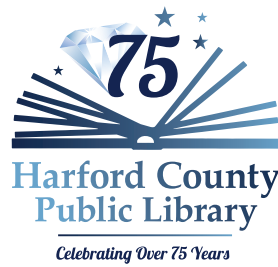
¼ cup finely chopped cilantro

DIRECTIONS

- 1** | Mix all the ingredients into a bowl and allow to sit for about an hour before using.



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STRAWBERRY PALOMA

INGREDIENTS

1 ½ to 2 ounces tequila blanco

¼ cup freshly squeezed grapefruit juice or lime juice

¼ cup strawberries, chopped, plus extra for garnish - whole and sliced

Grapefruit soda or club soda/
grapefruit infused sparkling water/
plain sparkling water with a little
simple syrup as desired (instead of
simple syrup you can use honey
or agave nectar as an alternative
sweetener)

Coarse salt for the glass rim
(optional)

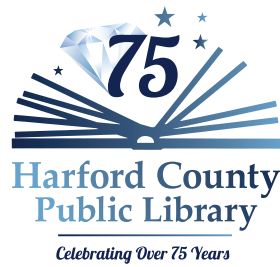
Ice

DIRECTIONS

- 1 | Along the rim of the cocktail glass, run a grapefruit slice. Coat the rim of the glass with salt by dipping onto a small plate with coarse salt. Set aside.
- 2 | In a cocktail shaker, muddle the tequila, grapefruit juice, strawberries and simple syrup or sweetener.
- 3 | Fill the glasses. halfway with ice and a few strawberry slices. Pour the strawberry paloma mix in the cocktail shaker over the ice. Use a strainer to pour over to catch any strawberry debris that was muddled. Top with grapefruit soda or sparkling water. Stir to combine.
- 4 | Garnish with a strawberry.



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BLUEBERRY COMPOTE

INGREDIENTS

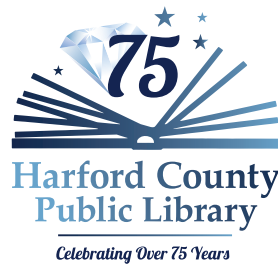
2 cups fresh or frozen blueberries
3 tablespoons water
¼ cup sugar or maple syrup
1 ½ teaspoons freshly squeezed lemon juice
Zest of ½ lemon

DIRECTIONS

- 1 | Place 1 cup of blueberries, water, sugar or maple syrup, and lemon juice in a saucepan. Place over medium-high heat and bring almost to the boil. Cook for 3 minutes. Reduce the heat and add the additional cup of blueberries and lemon zest. Simmer for 5 minutes and then remove from heat.



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CLASSIC BEIGNETS RECIPE

MAKES ABOUT 24 BEIGNETS

INGREDIENTS

1 pack dry yeast (1 ½ teaspoons)
1 ½ cups warm water
½ cup sugar
1 cup milk
2 eggs, beaten
2 teaspoons vanilla extract
4 tablespoons butter, melted
6 ½ to 7 cups flour
Vegetable oil for frying
Confectioners sugar for dusting

DIRECTIONS

- 1** | In a large bowl, dissolve yeast in warm water. Let sit for 5 minutes to allow the yeast to bloom.
- 2** | Add sugar, salt, eggs, milk, melted butter and mix well. Slowly add 4 cups of the flour and beat until smooth. Slowly beat in the remaining 2 ½ to 3 cups of flour, until it is a soft, not too sticky dough.
- 3** | Place the dough into a lightly oiled bowl, cover with a towel or plastic wrap and allow to rise for about 2 hours or doubled in bulk. Or, if desired, the dough can be covered and chilled in the refrigerator for up to 24 hours. Make sure to bring chilled dough to room temperature before rolling.
- 4** | On a well floured surface, roll out dough into rectangles, ⅛ inch thick. Cut into 2 ½ inch squares. Cover the cut out beignets with a towel or plastic and allow to rest for about 30 minutes.
- 5** | Fry in 360°F (180°C) hot oil. When nicely browned, remove with a slotted utensil onto paper towels to drain off excess grease. Dust generously with sifted confectioners sugar and serve.



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MRS. O'LINDER'S CRABBY (OR NOT) DEVILED EGGS

YIELDS 16 PIECES

Not so much plant-foward, but more like little protein bombs, Mrs. Joanne Linder, of Towson, Maryland is famous for her deviled eggs. And what's better than some local, lump crab lacing a dill-infused, old-fashioned deviled egg? Joanne doesn't call for it in this recipe, but I'm sure she wouldn't object to just a light sprinkle of Old Bay atop the eggs before serving, if you are not feeling crabby, this recipe makes awesome deviled eggs, sans crustacean.

INGREDIENTS

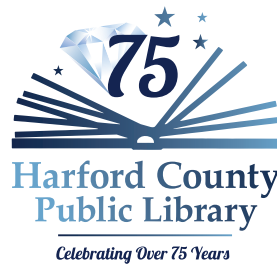
8, hard cooked eggs
1/3 cup sour cream, more if necessary
3 tablespoons minced chives
2 tablespoons white wine vinegar
1/2 teaspoon salt
Pinch of white pepper
2 tablespoons chopped dill
1/2 pound lump crabmeat
Dill sprigs for garnish, optional

DIRECTIONS

- 1** | Slice the hard cooked eggs in half lengthwise, and remove the yolks to a small bowl. Set the whites of the eggs on a tray or platter to await the filling.
- 2** | Mash the yolks well with a fork. Stir in the sour cream, chives, vinegar, salt, pepper and dill and mix together thoroughly. Using a rubber spatula, gently fold in half of the lump crabmeat, reserving the larger lumps for garnish.
- 3** | Spoon the mixture evenly into the egg whites. Top each one with a beautiful lump or two of crabmeat. Garnish with a small sprig of dill, if desired.



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AFRICAN-INSPIRED SWEET POTATO AND PEANUT SOUP

SERVES 8-10

Our regional Chesapeake cuisine owes much of its heritage to the cooking of Africa. The spice blends of the Caribbean and a touch of spiciness take the humble sweet potato and peanut and transforms them into a complex, hearty soup. To make this dish a complete meal, I often add a couple of extra sweet potatoes for a thicker, more stew-like consistency and serve it over brown rice or whatever grain I may have on hand.

INGREDIENTS

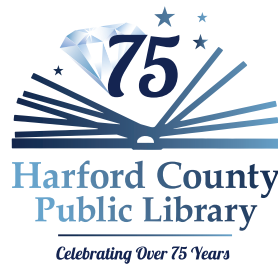
2 tablespoons olive oil
1 large onion, diced
½ teaspoon hot pepper flakes
4 cloves garlic, minced
3 tablespoons fresh minced ginger
2 teaspoons ground cumin
2 teaspoons ground cinnamon
1 ½ teaspoons ground coriander
¼ teaspoon ground cloves
4 ripe medium tomatoes, cored and diced
or one 14 ½ ounce can diced tomatoes
2 pounds sweet potatoes, peeled and
coarsely chopped
2 medium carrots, peeled and diced
5 cups water or veggie stock
2 tablespoons local honey
1 teaspoon salt
½ cup chopped, unsalted, roasted peanuts
¼ cup creamy peanut butter
Chopped cilantro, for topping
Chopped toasted peanuts, for topping

DIRECTIONS

- 1** | Heat the olive oil in a large pot and sauté onions until lightly browned, about 6 to 8 minutes. Add the hot pepper flakes, garlic, ginger, cumin, cinnamon, coriander and cloves. Sauté for 5 minutes longer.
- 2** | Stir in the tomatoes, sweet potatoes and carrots. Pour in the water or stock, honey and salt. Bring to a boil, reduced the heat, and simmer for about 40 minutes, or until the sweet potatoes are tender.
- 3** | Remove from heat and stir in the chopped peanuts. Take out ½ of the soup and set aside. Puree the remaining soup and then pour back in the reserved soup. Reheat the soup and whisk in the peanut butter and adjust seasonings.
- 4** | Serve in bowls and top with cilantro and chopped peanuts.



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CHARM CITY EGGS

SERVES 4

INGREDIENTS

Charm City Eggs:

Gertie's Crab Cakes (recipe follows)

Vegetable oil, for frying

4 English muffins, split, lightly
toasted, and buttered

8 eggs, poached

Chesapeake Hollandaise Sauce
(recipe follows)

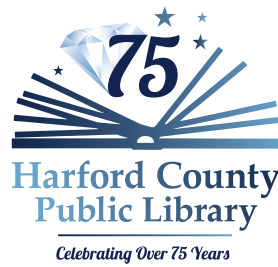
DIRECTIONS

Charm City Eggs:

- 1** | Prepare the crab cake mixture and gently form 8 crab cakes to fit on the muffin halves. They will be flatter and thinner than regular crab cakes.
- 2** | Fry the crab cakes in a little oil in a skillet until golden brown on both sides, or slip them under a preheated broiler and cook until browned, turning once.
- 3** | Place the cakes on the buttered muffin halves and top with eggs. Spoon warm hollandaise sauce over the top. Serve immediately.



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CHARM CITY EGGS (CONT.)

Gertie's Crab Cakes:

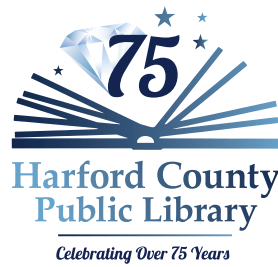
- 1 egg
- 2 heaping tablespoons mayonnaise
- 1 teaspoon dry mustard
- ½ teaspoon freshly ground black pepper
- 1 teaspoon Old Bay seasoning
- 2 teaspoons Worcestershire sauce
- Dash of Tabasco Sauce
- 1 pound lump crabmeat, picked over
- ¼ to ½ cup saltine cracker crumbs
- Vegetable oil, for frying (optional)
- Clarified butter (see Note) and/or olive oil, for sautéing (optional)

Gertie's Crab Cakes:

- 1** | Mix the egg, mayonnaise, mustard, pepper, Old Bay seasoning, Worcestershire, and Tabasco together in a blender or mixing bowl until frothy.
- 2** | Place the crabmeat in a bowl and sprinkle on the cracker crumbs. Pour the egg mixture over the top. Gently toss or fold the ingredients together, taking care not to break up the lumps of crabmeat.
- 3** | Form the cakes by hand or with an ice cream scoop into 8 mounds about 3 inches in diameter and ¾ inch thick. Do not pack the mixture too firmly. The cakes should be as loose as possible, yet still hold their shape. Place the cakes on a tray or platter lined with wax paper, cover, and refrigerate for at least 1 hour before cooking.
- 4** | Pour oil into a heavy skillet to a depth of about 1 ½ inches. Heat the oil and fry the crab cakes, a few at a time, until golden brown, about 4 minutes on each side. Remove with a slotted utensil to paper towels to drain. Or broil the cakes: Slip them under a preheated broiler until nicely browned, turning to cook evenly, about 4 to 5 minutes on each side. Or sauté the cakes: Heat a small amount of clarified butter or olive oil, or a combination, in a skillet and sauté the cakes, turning several times, until golden brown, about 8 minutes total cooking time.



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CHARM CITY EGGS (CONT.)

Gertie's Crab Cakes:

Note: To clarify butter, place solid unsalted butter into a heavy-bottomed pot and slowly melt over a low heat. When the butter is completely melted, remove from the heat. There will be three distinct parts of the butter remaining: a foam on the top; a clear, golden-colored liquid in the center; and a milky liquid on the bottom. The trick is to separate the golden liquid from the foam and milky solids.

First, skim off the foamy topping and discard. Next, with a small ladle, carefully remove the golden liquid to a clean, dry container, being careful not to take up any of the milky solids from the bottom. The clear, golden butter is clarified butter and is excellent for most sautéing needs.

Chesapeake Hollandaise Sauce:

8 egg yolks (pasteurized egg yolks are best and safest)

½ teaspoon Old Bay seasoning

2 dashes of Tabasco sauce

2 dashes of Worcestershire sauce

Juice of 1 lemon

½ pound (2 sticks) butter, melted and kept hot

Hot water, if needed

Salt, to taste

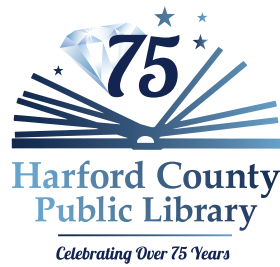
Chesapeake Hollandaise Sauce:

Makes about 2 cups

- 1 | Place the egg yolks, Old Bay seasoning, Tabasco, Worcestershire, and lemon juice in a blender. Blend until well mixed. With motor running, pour in the hot butter in a fine, steady stream, blending until thick. If the sauce is too thick, thin with a little hot water. Add salt to taste, if needed.



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DIRTY GERTIE

SERVES 1

INGREDIENTS

1 ½ ounces vodka
1 tablespoon fresh lemon juice
1 tablespoon Worcestershire sauce
¼ teaspoon Old Bay seasoning
Dash of freshly ground black pepper
½ teaspoon prepared horseradish
3 dashes of Tabasco sauce
2 parts tomato juice
1 part clam juice, fresh or bottled
Celery stick, for garnish

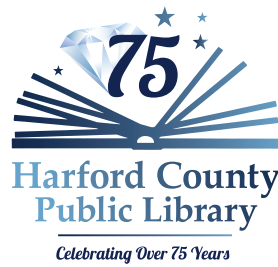
DIRECTIONS

- 1** | Fill a tall glass with ice. Pour in the vodka, lemon juice, Worcestershire, Old Bay seasoning, black pepper, horseradish, and Tabasco. Stir.
- 2** | Fill the glass with a mixture of tomato and clam juice. Stir well.
- 3** | Garnish with the celery stick —or, for the ultimate in drink garnish, hang a peeled, deveined, and steamed jumbo shrimp on the glass.

Note: To regulate chest hair growth, increase or decrease the amounts of horseradish and Tabasco accordingly.



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EZ BROOM'S BLOOM ROASTED PEACH ICE CREAM

INGREDIENTS

1 pound barely ripe peaches,
peeled, pitted and diced

1 ½ teaspoons cinnamon

1 can (14-ounce) sweetened
condensed milk

2 cups heavy cream

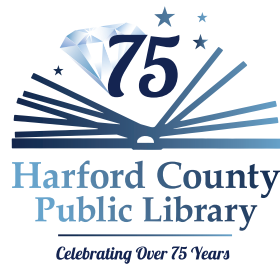
2 cups half and half

DIRECTIONS

- 1** | Preheat the oven to 375-degrees F.
Convection works best.
- 2** | Toss the peaches with cinnamon and place
on a lightly greased baking sheet. Place in
the oven and roast for about 15 minutes.
Remove from the oven and set aside to cool
completely.
- 3** | Whisk all ingredients together and place
in an ice cream freezer. Process according
to manufacturer's instructions. Normally the
process takes about 25 minutes or until
it sounds as if the motor is straining and the
canister begins to slow.
- 4** | Transfer ice cream to a bowl, cover tightly
with a lid or plastic wrap and freeze until
ready to serve.



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HONEST TO GAWD FRENCH FRIES

SERVES 8

INGREDIENTS

3 lb scrubbed, but not peeled,
Russet potatoes, cut vertically into
French fry size of your choice

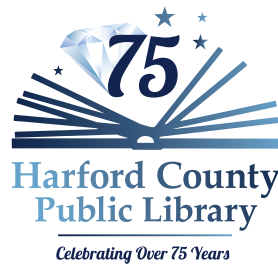
Oil for frying

DIRECTIONS

- 1** | Put the cut fries into cold water, then strain and pat dry with a towel.
- 2** | Blanch in oil at about 300 degrees F for several minutes, then drain and refrigerate until quite cold.
- 3** | Crank the fryer to 375 F and cook the fries until nice and crisp.



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BLUEBERRY KETCHUP

MAKES 12 SERVINGS

INGREDIENTS

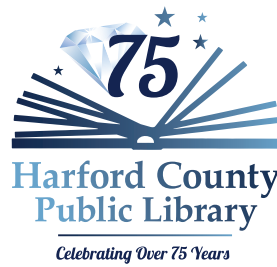
1 pint blueberries
½ cup apple cider honey
(Bragg® makes a blend)
4 tablespoons brown sugar
½ teaspoon ground cinnamon
¼ teaspoon ground ginger
¼ teaspoon ground allspice
¼ teaspoon ground black pepper
½ teaspoon salt
½ teaspoon chopped garlic

DIRECTIONS

- 1** | Place all ingredients in a heavy-bottomed pot. Bring to a boil. Reduce heat and simmer for 30 minutes. Strain through a fine sieve. Cool and store in a plastic bottle with a fine tip.
- 2** | This sauce should be made a day in advance so the flavors can be fully developed.



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HUTZLER'S CHEESE BREAD

MAKES 2 LOAVES

Many of us have fond recollections of the big department stores of our youth. During the twentieth century, Hutzler's was the premier department store in Baltimore, Maryland. The downtown flagship location was legendary for its local Chesapeake fare and its refined tearoom. The crowds went wild for Hutzler's cheese bread, waiting in line to secure a loaf or two to take home. When the local chain went dark, locals were devastated by the culinary blow, and many wondered if anything could replace such a delicious local favorite.

Well, folks, the waiting is over. I found a reputed copy of the recipe and have adapted it for home use. A good, sharp local cheddar makes a world of difference, and I wouldn't have my feelings hurt if you decided to add a couple extra ounces of cheddar.

INGREDIENTS

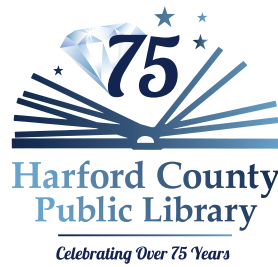
- 1 package (¼ ounce) dry yeast
- ½ cup lukewarm water
- 4¾ cups all-purpose flour
- 1½ teaspoons salt
- 2 tablespoons sugar
- 1 cup milk
- 8 ounces sharp cheddar cheese, divided
 - 4 ounces shredded,
 - 4 ounces cut into small chunks
- 2 tablespoons butter, melted

DIRECTIONS

- 1 | Preheat the oven to 325°F.
- 2 | Dissolve the yeast in lukewarm water and let it sit until dissolved and foamy, about 10 minutes. Transfer to a large mixing bowl. Add the rest of the ingredients and mix well. Knead the dough on a floured surface or breadboard for about 10 to 15 minutes, adding more flour as necessary.
- 3 | Place the dough into an oiled bowl, turning the dough to lightly coat on all sides. Cover the bowl with a damp dish towel and set aside in a warm place to rise until double in bulk, about 2 hours.
- 4 | Grease two 4 x 8 inch bread pans. Divide dough into two parts and tuck it into bread pans, seam side down. Cover with a towel and let rise again, for about 30 to 40 minutes.
- 5 | Bake for 1 hour. Remove loaves from bread pans and place on a wire rack to cool completely.



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HUTZLER'S POTATO CHIP COOKIES

MAKES 2-3 DOZEN COOKIES

INGREDIENTS

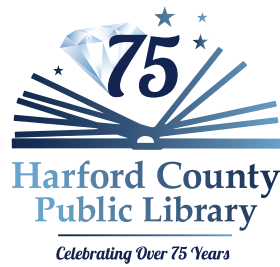
1 cup softened butter
½ cup sugar
1 egg yolk
1 teaspoon vanilla
1 ½ cups flour
¼ teaspoon salt
½ cup chopped nuts
½ cup crushed potato chips
Confectioner's sugar, if desired

DIRECTIONS

- 1** | Preheat oven to 350°F.
- 2** | With a hand mixer, cream together butter and sugar until smooth. Add egg yolk and vanilla, mixing until fully incorporated. Mix in flour, salt, and nuts. Fold in potato chips.
- 3** | Drop cookie dough by tablespoonful onto an ungreased baking sheet. Bake on center rack for about 30 minutes, or until edges are golden brown.
- 4** | Cool completely on a wire rack and, if desired, dust liberally with powdered sugar.



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HEX RUM MANHATTAN

INGREDIENTS

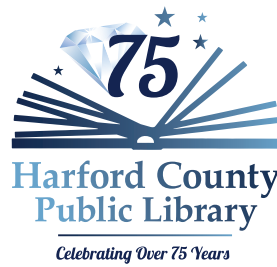
2 parts aged rum (or whiskey)
1 part sweet vermouth
½ part maple syrup
2 parts HEX Ginger Kombucha
Cherry as garnish

DIRECTIONS

- 1 | Stir rum/whiskey, vermouth, and maple syrup together to blend.
- 2 | Shake over ice, strain into glass, and top with HEX Ginger Kombucha and a cherry.
- 3 | Make a toast!



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SPICY SWEET POTATO CAKES WITH APPLE AND FIG CHUTNEY "CRÈME FRAICHE"

SERVES 4

A great little pass-around appetizer featuring the ubiquitous Chesapeake region's sweet potato. I'm always baking extra sweet potatoes to have around as a snack, and any leftovers you might have on hand will make preparing this dish a breeze. You can play with the "fire" of the chilies however you please, always remembering that the "fire" is in the seeds. If you want the chili flavor but not as much heat, remove some or all of the seeds.

The Apple and Fig Chutney "Crème Fraiche" pairs nicely with these spicy little cakes. The sauce is really an easy method for crème fraiche, which normally requires some longer-term fermenting. I substitute a thick, Greek yogurt as the base, but should you be at a specialty grocer and find authentic crème fraiche, that would be fabulous.

INGREDIENTS

2 pounds sweet potatoes, roasted, peeled, and mashed
2 cups panko bread crumbs
½ cup flour
⅓ cup roughly chopped cilantro, plus whole leaves for garnish
4 scallions, roughly chopped
2 small red Thai chilies or ½ a serrano chili, minced
1 egg, beaten
Kosher salt and freshly ground black pepper, to taste
Canola oil for frying
Apple and Fig Chutney "Crème Fraiche" (recipe follows)

DIRECTIONS

- 1** | Mix the potatoes, 1 cup of the panko, flour, chopped cilantro, scallions, chilies, egg, salt, and pepper in a bowl.
- 2** | Heat the oil in a 12-inch skillet over medium heat. Using oiled hands, divide potato mixture into sixteen 2-ounce patties about ½-inch thick. Coat lightly with remaining panko.
- 3** | Pour oil in a skillet to a depth of about ¼ inch and heat until quite hot, but not smoking. Working in batches, fry the cakes, adding more oil if needed, flipping once, until golden and crisp, about 2 to 3 minutes.

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SPICY SWEET POTATO CAKES (CONT.)

DIRECTIONS

- 4** | Drain on paper towels and season with additional salt and pepper, as needed. Top each pancake with a dollop of the "crème fraiche" and garnish with cilantro leaves.

APPLE AND FIG CHUTNEY "CRÈME FRAICHE"

Feel free to use just about any chutney you have available. An apple chutney from an Indian grocer makes an excellent substitute. Makes 1 cup.

INGREDIENTS

½ cup thick plain Greek yogurt
½ cup Apple Fig Chutney (recipe follows)

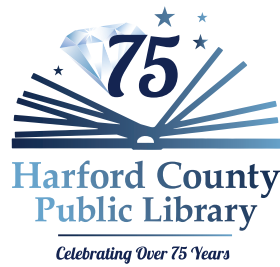
DIRECTIONS

- 1** | In a small bowl, whisk the yogurt until smooth.
- 2** | Fold in the chutney, cover the bowl, and refrigerate for at least 1 hour before using.

Cont.



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SPICY SWEET POTATO CAKES (CONT.)

APPLE FIG CHUTNEY

INGREDIENTS

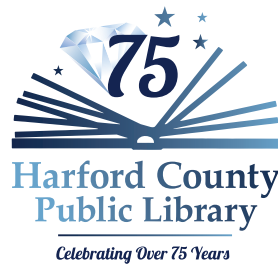
2 cups coarsely chopped Gala apples,
peeled and cored
¼ cup dried figs, chopped
1 cup sugar
½ cup apple cider vinegar
¼ cup finely chopped slivered almonds
¼ cup raisins
1 teaspoon ground cinnamon
1 teaspoon ground fennel seed
½ teaspoon ground allspice
Zest of 1 orange
Juice of 1 orange

DIRECTIONS

- 1** | Add all the ingredients to a pan and bring to a boil. Reduce heat, and simmer on low for 35 minutes.
- 2** | Pack into jars and process according to hot water bath method for 20 minutes.



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WARM LENTIL SALAD WITH MEDALLIONS OF CLAGETT FARM TENDERLOIN & CHERRY BALSAMIC REDUCTION

SERVES 4

INGREDIENTS

1 cup green or brown lentils
Chicken Stock or water
6 tablespoons extra-virgin olive oil
¼ cup finely diced onions
¼ cup finely diced celery
¼ cup finely diced carrots
1 teaspoon minced garlic
½ green bell pepper, finely diced
½ red bell pepper, finely diced
3 tablespoons aged sherry wine vinegar
⅓ cup sliced green onions
Salt and freshly ground black pepper
6 ounces arugula, chopped
6 ounces local goat cheese
Cherry Balsamic Reduction (recipe follows)
1½ pounds center-cut tenderloin of beef, roasted (see note)

DIRECTIONS

- 1** | Rinse the lentils in cold water in a strainer. Place in a pot and cover with water or Chicken Stock or a combination of both. Bring to a boil, reduce heat, and simmer until tender, about 20 minutes.
- 2** | While the lentils are cooking, heat 3 tablespoons of the olive oil in a sauté pan and add the onions. Sauté for 3 minutes and then add the celery, carrots, and garlic. Sauté gently for 5 minutes. Add the bell peppers and sauté 5 minutes longer. Turn off the heat and add the remaining olive oil and sherry wine vinegar.
- 3** | Drain the lentils and place them in a bowl. Pour the olive oil and vegetable mixture over the top and mix well. Stir in the green onions and season the mixture with salt and pepper to taste. Fold in the arugula and crumbled goat cheese.

Cont.



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WARM LENTIL SALAD (CONT.)

DIRECTIONS

Note on roasting tenderloin:

Place on a rack and rub the tenderloin with a little olive oil, salt, pepper, and sugar. Roast in a preheated 425°F oven for about 35 to 40 minutes. For medium-rare, a meat thermometer should read 135-140°F when you take it out. Let meat rest 15 minutes before slicing.

- 4 | Divide the lentils between 4 dinner plates, mounding in the center of each plate. Arrange 4 tenderloin medallions around each mound of lentils. Drizzle the meat with some Cherry Balsamic Reduction and serve at once.

CHERRY BALSAMIC REDUCTION

INGREDIENTS

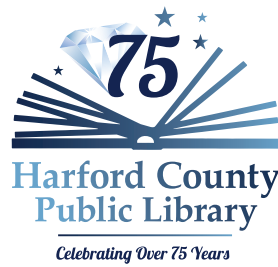
2 cups balsamic vinegar
3 Tbsp brown sugar
½ cup chopped pitted cherries and their juice (fresh or frozen – no canned)

DIRECTIONS

- 1 | Place all the ingredients to a pan and bring to a boil. Reduce heat to medium-high and allow to reduce by half.
- 2 | Pour the reduction through a fine strainer. If it's not as thick as you may like, return to heat and reduce just a little more. Remove from heat and let stand until ready to use.



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SINGLE-FRIED OYSTERS

SERVES 4

“Single” refers to each oyster being fried individually, as opposed to a fritter, which contains several oysters in a batter.

INGREDIENTS

1 pint shucked oysters
1 cup fine yellow cornmeal
1 cup all-purpose flour
1 tbsp salt
1 tbsp Old Bay Seasoning
1 tsp black pepper
Vegetable oil, for frying
Salt and freshly ground black pepper,
to taste
Horseradish Sauce or Tartar Sauce for
dipping

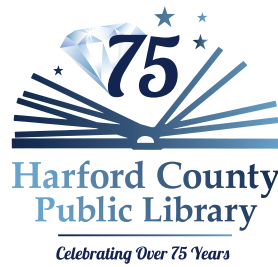
DIRECTIONS

- 1** | Drain the oysters, reserving the liquor, if desired. (See Note). Combine the cornmeal, flour, salt, Old Bay and pepper. Dust the oysters in the flour/cornmeal mixture, one at a time. Set aside for several minutes to dry.
- 2** | Pour oil into a frying pan to a depth of a ½ inch. Heat the oil and sauté the oysters for about 5 minutes, or until golden brown. Do not overcrowd the skillet. Add more oil if needed. Remove the oysters with a slotted utensil to paper towels and drain well. Season with salt and freshly ground black pepper.

Note: Oyster liquor may be added to dishes for heightened flavor.



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OYSTER CORN BREAD STUFFING

MAKES 3 CUPS

INGREDIENTS

4 tbsp (½ stick) butter
½ cup diced onion
½ cup diced celery
½ cup diced carrot
2 tbsp chopped bacon
½ cup dry sherry
1 cup chopped oysters
¼ cup chopped parsley
2 cups crumbled Two O’Clock Club Corn Bread (recipe follows)
Salt and freshly ground black pepper, to taste

DIRECTIONS

- 1 | Melt the butter in a skillet and sauté the onion, celery, carrot and bacon until the onions are transparent, about 5 minutes. Add the sherry, oysters and parsley. Remove the skillet from the heat and mix in enough corn bread to reach a firm, yet somewhat moist texture. Season with salt and freshly ground black pepper.



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TWO O'CLOCK CLUB CORN BREAD

INGREDIENTS

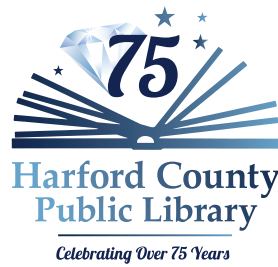
1 cup yellow cornmeal, preferably stone ground
1 cup all-purpose flour
¼ cup sugar
3 tsp baking powder
½ tsp salt
2 eggs, lightly beaten
1 ¼ cups milk
3 tbsp butter, melted and cooled

DIRECTIONS

- 1 | Preheat the oven to 435°F. Grease and flour an 8-inch square baking pan.
- 2 | Mix together the cornmeal, flour, sugar, baking powder and salt in a bowl. In another bowl, combine the eggs, milk and butter. Add to the dry ingredients and mix thoroughly without overbeating. Pour into the pan.
- 3 | Bake for 30 minutes, or until a toothpick inserted into the center comes out clean. Let corn bread rest for a few minutes before cutting. Cut into 2-inch squares and serve.



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CREAMY MARYLAND OYSTER – POTATO – LEEK SOUP

SERVES 6

INGREDIENTS

2 tbsp unsalted butter
4 leeks, thinly sliced including an inch of the green
1 medium onion, thinly sliced
3 medium russet potatoes, peeled and diced
3 cups chicken stock
1 tsp fine sea salt
¼ tsp white pepper
⅛ tsp nutmeg
½ cup half & half
18 freshly shucked oysters and their liquor
4 slices crisp cooked bacon, crumbled
Snipped fresh chives

DIRECTIONS

- 1** | Melt butter in a Dutch oven or stock pot over medium heat. Add leeks and onion. Cover and cook 5 minutes, or until softened. Add potatoes, broth, salt, pepper, and nutmeg and simmer for 15 minutes, or until potatoes are tender. Puree in a blender or food processor.
- 2** | Using a fine sieve, strain soup back into the pot. Add half & half and oyster liquor and bring to a simmer. Taste and correct seasoning with salt and pepper if needed. Add oysters to hot soup and cook for just 1 minute.
- 3** | Scoop out oysters and place 3 in each bowl. Ladle in hot soup. Top with crumbled bacon and chives.



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OYSTERS CANVASBACK

SERVES 12

INGREDIENTS

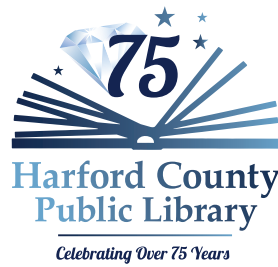
36 oysters, on the half shell
½ stick butter, cut into small cubes
¼ cup brandy
Freshly cracked black pepper
1 tsp thyme
½ lb bacon, cut into 2-inch slices
½ cup Parmeggiano-Reggiano cheese

DIRECTIONS

- 1 | Preheat oven to 425°F.
- 2 | Place the oysters on a cookie sheet. Top each with a cube of butter, a sprinkle of brandy, pepper, thyme and a slice of bacon. Bake for 10-12 minutes or until the bacon cooks.
- 3 | Top with Parmeggiano-Reggiano cheese and finish in oven for 1 more minute.



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SMOKY APPLE CIDER MARGARITA

MAKES 1 DRINK

INGREDIENTS

Cinnamon sugar and flaky sea salt,
for the rim

2 oz tequila or mezcal

½ oz orange liquor

4 oz (½ cup) apple cider

Juice from ½ a lime

1-2 tsp maple syrup, use more or less to
your taste

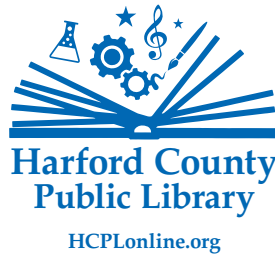
Apple slices, rosemary sprigs, and
cinnamon sticks, for serving

DIRECTIONS

- 1** | If desired, rim your glass in salted cinnamon sugar. Mix equal parts cinnamon sugar and sea salt. Run a lime wedge around the rim of the glass and coat in sugar.
- 2** | Combine the mezcal or tequila, orange liquor, apple cider, lime juice, and maple syrup in a cocktail shaker. Add ice and shake to combine. Strain into the glass. Garnish with apple slices, rosemary sprigs, and cinnamon sticks. If desired light the cinnamon on fire for a smoky effect.



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ALMOND & ORANGE BISCOTTI

MAKES 11 BISCOTTI

Almond is one of the earliest versions of biscotti. This recipe is based on the 14th century Biscotti di Prato from Tuscany, where almonds are abundant. Instead of forming into logs, we prefer the lighter texture achieved by baking in a loaf pan. The recipe makes 1 9x5 loaf or a batch of 11 biscotti

INGREDIENTS

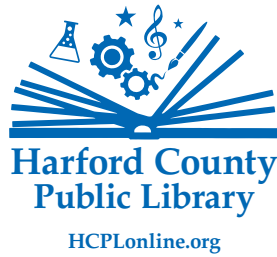
- 2 large eggs
- 1 cup flour, pastry or all purpose
- 2 tablespoons sugar
- ¼ cup brown sugar
- 1 teaspoon baking powder
- ¼ cup olive oil
- Pinch of salt
- ½ teaspoon Amaretto
- ⅔ cup almonds, toasted and then chopped, less than the size of peas (skins are fine)
- ½ teaspoon orange zest

DIRECTIONS

- 1 | Line a 9x5 loaf pan with parchment. Set oven to 325°F. In a regular mixing bowl, combine the flour, salt, baking powder, orange zest and chopped almonds.
- 2 | Using the whisk attachment, combine eggs and sugars on high speed until very light and fluffy. This should take several minutes of whipping. Turn down the mixer and gradually add the olive oil. This mixture should begin to look like mayonnaise, very thick and fluffy. Add the amaretto and incorporate.
- 3 | Turn off the mixer and, using a rubber spatula, gently fold in the dry flour/nuts mixture. Once fully mixed, pour into pan and bake for 20-25 minutes, until golden brown on top.
- 4 | Once baked, remove from the oven and let cool completely, at least a couple hours.
- 5 | Using a sharp knife (preferably serrated), slice the biscotti evenly, with steady back and forth motions instead of just pressing down with the knife. Lay the pieces on a baking sheet and bake for a second time at 325°F, until dry to the touch, toasted and golden. Then flip and toast the other side.
- 6 | Allow to cool and keep them in a nice jar. They last for a very long time.



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MOM GILLIGAN'S HOMEMADE HOLIDAY IRISH CREAM

MAKES ABOUT 3 QUARTS

Stays fresh, refrigerated for up to 3 months

INGREDIENTS

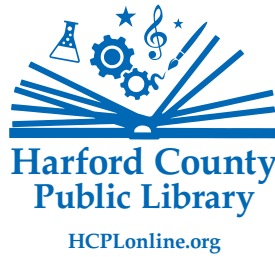
Equivalent of 8 eggs
(either pasteurized or Energy Egg Replacer)
1 can (14-ounce) sweetened condensed milk
1 teaspoon vanilla extract
¼ teaspoon almond extract
⅓ cup chocolate syrup
1 cup light rum
1 cup Crème de Cacao
2 cups vodka
1 quarts of half & half
1 cup heavy whipping cream

DIRECTIONS

- 1** | Mix all the ingredients together well.
Serve either: over ice, chilled, warm, in coffee, or in hot chocolate



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MARSALA WINE BISCOTTI

MAKES 11 BISCOTTI

This is a simple interpretation of versatile, old world biscotti. Originally, biscotti were not just for coffee but also served with alcohol. In the past, biscotti were been popular with sailors because of their dryness and ability to stave off mold on a long sea journey. Marsala wine was widely traded through antiquity making it an accessible ingredient to many people. The recipe makes 1 9x5 loaf or a batch of 11 biscotti.

INGREDIENTS

2 large eggs
1 cup flour, pastry or all purpose
1/3 cup sugar
1 teaspoon baking powder
1/4 cup olive oil
Pinch of salt
1/8 cup plus 1 tablespoon dry Marsala wine reduction (see recipe below)
1/2 teaspoon lemon zest

MARSALA WINE REDUCTION:

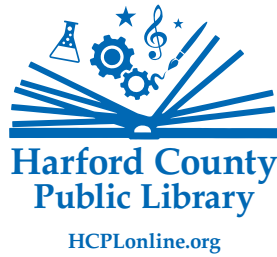
To reduce wine, place 1 cup in a small saucepan and simmer on low until reduced by about half. Save remaining reduction covered in the refrigerator for future batches.

DIRECTIONS

- 1** | Line 9x5 loaf pan with parchment. Set oven to 325°F.
- 2** | In a regular mixing bowl, combine the flour, salt, baking powder, and lemon zest. Using the whisk attachment, combine eggs and sugar on high speed until very light and fluffy. This should take several minutes of whipping. Turn down the mixer and gradually add the olive oil. This mixture should begin to look like mayonnaise, very thick and fluffy. Add the cooled wine and incorporate.
- 3** | Turn off the mixer and, using a rubber spatula, gently fold in the dry flour mixture. Once fully mixed, pour into pan and bake for 20-25 minutes, until golden brown on top.
- 4** | Once baked, remove from the oven and let cool completely, at least a couple hours.
- 5** | Using a sharp knife (preferably serrated), slice the biscotti evenly, with steady back and forth motions instead of just pressing down with the knife. Lay the pieces on a baking sheet and bake for a second time at 325 F, until dry to the touch, toasted and golden. Then flip and toast the other side.
- 6** | Allow to cool and keep them in a nice jar. They last for a very long time.



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POTS DE CREME – VEGAN

MAKES APPROXIMATELY 1 QUART

Stays fresh, refrigerated for up to 3 months

INGREDIENTS

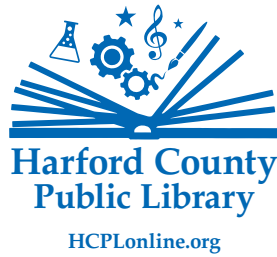
¾ cup cacao powder
1 ½ cup raw cashews
½ cup melted coconut oil
1 ¼ cup water
2 cups raw blue agave nectar
½ teaspoon salt
1 tablespoon cinnamon
1 tablespoon ginger
¼ teaspoon cayenne
splash of vanilla extract

DIRECTIONS

- 1** | Add all ingredients to a high-powered blender. Blend until very smooth. Pour into chilled jars. Chill in refrigerator until firm. Enjoy!



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S'MORES

INGREDIENTS

FOR EACH:

One marshmallow

Two graham crackers (each, 3 inches)

One square of Jinji's dark chocolate (1 oz)

DIRECTIONS

- 1 | Skewer your marshmallow and roast until charred.
- 2 | Stack one graham cracker, one square of dark chocolate, charred marshmallow, and top with second graham cracker. Careful layering in the charred marshmallow! It gets quite gooey during roasting!