



HAPPY HOLIDAYS!

Please enjoy these free recipes as my way of saying
thanks for being a devoted reader!
Each of these dishes are mentioned in:

[The Ellises, Book 1: A Place to Call Home.](#)

Happy Holidays from my home to yours,



Natasha L. Polak



MRS. BARTON'S 1 JAR PICKLED BEETS

Don't cut off the roots! – Tip from Arthur's Home Magazine, circa 1869

1 ½ lbs. beets (for small chunks, use 3 lbs. & double recipe ingredients)*

¼ cup of water ½ cup of sugar ¼ cup of vinegar

½ tsp. of salt 2-3 cloves

1. Wash beets and boil from cold water
2. Cook until beets are pliable to the touch
3. Allow beets to cool before removing skin by hand
4. *Cut beets into desired-sized chunks to fit in 1-2 pint jars
5. Place cloves in jar, followed by beets
6. Boil water, vinegar, sugar, and salt and then pour over beets



FUNERAL COOKIES FOR RICHARD

Traditionally served at funerals, these cookies also make yummy tea-treats!

1 cup butter ¾ cup sugar 1 egg ½ cup molasses

2 ½ cups flour 1 tsp. baking soda 2 tsp. ginger

1. In a bowl, cream butter & sugar. Add egg & molasses
 2. In second bowl, mix dry ingredients
 3. Combine dry ingredients with wet
 4. Preheat oven to 350°F
 5. Cut dough into circles
 6. Bake 10-12 minutes
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TILLY'S BUTTER CAKE

The quintessential poundcake

3 c. sifted white or cake flour 2 c. butter 1 tsp. mace 9 eggs
1/4 tsp. salt 2 c. sugar 1 tsp. baking powder 2 tbs. cognac

1. Grease a 10 inch loaf pan & dust with flour
2. Sift flour, mace, salt & baking powder; set aside
3. Cream butter, adding sugar until fully combined & smooth
4. Separate eggs & beat yolks until creamy; stir into butter
5. Stir in flour slowly; mix until fully incorporated
6. Beat egg whites into stiff peaks; fold with cognac into batter
7. Bake at 350°F for 35 min; lower to 325°F for 25 min. more



BOARDINGHOUSE VEGGIE SOUP

Popular recipe for feeding large groups

1 1/2 lbs. beef bone w/ meat 1 1/2 lbs. cubed brisket 3 celery stalks
3 carrots 2 onions 1 large can tomatoes (1lb. 13 oz.)
1/2 tsp. basil 1/2 tsp. thyme 1/2 tsp. marjoram 1/2 c. parsley
1 1/2 tbs. salt 1/2 tsp. pepper 1/2 lb. peas 3 ears fresh corn
1/2 lb. Lima beans

1. Place bone and brisket in large pot; cover with water
2. Boil, then add chopped celery, carrots, and onions
3. Stir in tomatoes and seasonings.
4. Cover; simmer 3 hrs.; add peas, corn, beans; cook 30 min.



LARD BISCUITS BY DORIS

Lard is what makes this recipe so good!

2 cups of white flour 4 tsp. of baking powder
1/2 tsp. of salt 3 tbs. of lard 3/4 cup of milk

1. Preheat oven to 450°F and grease a baking sheet
2. Mix flour, baking soda, & salt in a bowl
3. Cut in lard and mix until crumbly
4. Stir in milk; mix until dough is sticky
5. Knead dough for 15 seconds; roll onto floured surface
6. Make dough 1/2 inch thick and cut into 2 inch circles.
7. Bake 12 min.

