

Homemade Good News

A MONTHLY NEWSLETTER FROM DIXIE CRYSTALS

MENU OF
THE MONTH . . .
Stuffed Breast of Veal



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MENU OF THE MONTH

For a special occasion . . .

STUFFED BREAST OF VEAL

Serve this memorable Breast of Veal, stuffed with soft bread crumbs, tangy pork sausage, and herbs, and simmered in wine and stock until absolutely succulent. Served on a bed of buttered noodles, surrounded by baby carrots with fresh dill, it is a landmark in taste. As is our latest dessert invention . . . the Orange Chocolate Cointreau Cake . . . so good it could become a culinary standard.

Wipe the veal with a damp cloth and turn in bone side up. Make a stuffing with the following ingredients: pork sausage, garlic, 1 small chopped onion, the bread (which you have saturated with $\frac{1}{4}$ cup of bouillon), the fine herbs, cream and the lightly beaten egg. Fill the pocket with this mixture, then close it by inserting metal skewers through each end (or use the sharp ended round toothpicks), or sewing it together with a trussing needle and thread. Place the veal, bone side down, in the center of a large roasting pan and spoon the chopped celery, onion, and carrot around it. Lay the bacon strips across the top, sprinkle with pepper, to taste, and pour 1 cup of the bouillon over the veal and vegetables. Cover and cook in the center of the oven for $1\frac{1}{2}$ hours. Then uncover, pour in the remaining

large skillet and bring to a boil. Add baby carrots and cook uncovered for 10 to 15 minutes, or until just tender. Drain off all the water and then add the butter. Toss the carrots in the butter, over a medium flame, until they are well coated. Sprinkle with dill (fresh dill is easy to cut with scissors) and serve once.

Orange-Chocolate Cointreau Cake

1 cup sweet butter, softened
1 cup Dixie Crystals sugar
4 eggs
1 cup ground blanched almonds
 $\frac{3}{4}$ cup flour
 $\frac{1}{3}$ cup milk
1 TBSP Cointreau (orange liqueur)
2 TBSP grated orange rind
Preheat oven to 300° and grease and flour two 8" round cake pans. Cream

Camembert (or Brie) a la Vierge*

- 1 wheel of Camembert or Brie cheese (10 to 12 oz.)
- 1 egg, beaten with 1 TBSP of milk
- $\frac{1}{2}$ cup breadcrumbs, seasoned with salt, pepper

For this appetizer, choose a cheese that is just ripe, not runny. Slice the cheese in half, through the center, so that you have two whole circles. Dip each circle in the beaten egg and then in the seasoned breadcrumbs. Place on a lightly greased baking sheet and bake at 400° for about 5 minutes. Turn and bake 3-5 more minutes, until bottom crust is golden brown and cheese is beginning to melt. Serve immediately with a simple Tossed Salad Vinaigrette.

*Goat Cheese (Chevre) is also delicious prepared in this way. If you can find a log of Montrachet or Bucheron, cut it into rounds about $\frac{1}{2}$ " thick and prepare as above.

Stuffed Breast of Veal

- 1 seven lb. breast of veal
 - 10 oz. ground pork sausage
 - 1 large clove garlic, minced
 - 1 small onion, chopped
 - 8 slices fresh white bread, torn into pieces
 - 2 cups bouillon
 - 3 TBSP fine herbs: parsley, chervil, tarragon
 - 1 egg, lightly beaten
 - 2 stalks celery, coarsely chopped
 - 1 medium onion, coarsely chopped
 - 1 carrot, chopped
 - 6-8 strips bacon
 - pepper, to taste
 - 6 small metal skewers
- Preheat oven to 350° .

Ask your butcher to debone the veal breast and cut a pocket in the wide end of the meat (a natural pocket exists there between the two layers of muscle — you can open it yourself by pulling the layers apart and cutting through the membrane with the tip of a sharp knife).

Orange-Chocolate Cointreau Cake

So good it could become a standard . . .



bouillon, and cook for another hour and fifteen minutes, (uncovered). Remove from oven and let stand fifteen minutes before carving. Strain the pan juices and heat just before serving. Slice the meat thinly and serve with the gravy, over buttered noodles, or alone.

Baby Carrots with Dill

- $1\frac{3}{4}$ cups water
 - $\frac{1}{2}$ tsp. salt
 - 1 tsp. Dixie Crystals sugar
 - 1 lb. baby carrots, peeled
 - 3 TBSP butter
- dill (preferably fresh, dried is o.k., too)
Combine water, salt and sugar in a

the butter and sugar until light. Add the eggs one at a time, beating each in well before adding the next. Stir in $\frac{3}{4}$ of the ground blanched almonds (they grind up very nicely in a blender or food processor), reserving the rest for later. Then add the flour in four parts, alternating each addition with a little milk. When batter is well blended, add in the Cointreau and gently fold in the grated orange rind. Pour the batter into the prepared cake pans and shake them slightly from side to side to make the batter level. Bake for about 1 hour, or until a toothpick inserted in the center

comes out clean. Allow cake to cool a little, then turn out onto racks to cool completely. Spread one layer with the orange-chocolate filling (see recipe below), reserving about 2 Tbsp. Cover it with the other layer and frost the top and sides with orange icing (see recipe below). Using a pastry bag or just a knife, decorate the top with reserved chocolate filling. Store, uncovered, until ready to serve.

Orange Icing

- 1 cup sweet butter, softened
- 1 box *Dixie Crystals* 10X (Confectioners) Sugar
- 3 TBSP orange juice
- 2 tsp. grated orange peel
- 1 tsp. Cointreau

Cream butter and add sugar to it, mixing well. Blend in the orange juice, orange peel and Cointreau. Divide recipe in half; use one half for icing, the other as the base for Orange Chocolate Filling (below).

Orange Chocolate Filling

Melt 4-oz. semi-sweet chocolate bits in the top of a double boiler, or in a bowl sitting over a pan of hot water. Add the melted chocolate to one half of the Orange Icing recipe. Stir to blend, cover, and set aside until ready to use.

BAKED RECIPES

JELLY ROLL CAKE

The Possibilities Are Endless - And Delicious - All Rolled Into One

When the menu calls for a light and airy dessert, what could be more perfect — or more elegant — than this heavenly Jelly Roll Cake? Frosted with a sinfully rich chocolate icing or made lacy by a dusting of powdered sugar, this confection can serve as the star attraction at a luncheon, shower, or tea party or the grande finale to a formal meal.

Jelly Roll

- 4 eggs
- 3/4 cup *Dixie Crystals* granulated sugar
- 3/4 cup All-purpose flour
- 1 tsp. baking powder
- 1 tsp. vanilla extract
- Dixie Crystals* powdered sugar, your favorite jelly or jam or canned pie filling.

Warm the eggs in a bowl of warm water for a few minutes, then dry the eggs and the bowl and break the eggs into the greased bowl. Beat until light and fluffy. Gradually beat in the *Dixie Crystals* granulated sugar. Then gently fold in flour and baking powder which have been stirred together. Add vanilla last. Pour into a well greased and wax-paper lined jelly roll pan (cookie sheet with

sides) and bake in a preheated 400° oven for 10-12 minutes or when top bounces back when lightly touched. Turn out on a kitchen towel that is dusted with powdered sugar. Cut off edges, remove wax-paper and roll up. Let cool.

You can spread the cake with jam or jelly and dust with *Dixie Crystals* powdered sugar. Alternate choice — spread with whipped cream and a layer of canned pie filling. Reroll and frost with more whipped cream or your favorite chocolate frosting.

Mrs. Sandra Smith
North Miami Beach, Fla.

PENNSYLVANIA DUTCH CAKE

For Hard Working People, There Are Heavenly Rewards.

The Pennsylvania Dutch are old-fashioned, hard-working people noted for their adherence to time-honored traditions, one of which is homemade and hearty cuisine. They are as famous for their fabulous chocolate as they are for their otherwise frugal lifestyle. No recipe better exemplifies their enviable culinary heritage than this rich, heavy Pennsylvania Dutch Cake.

Pennsylvania Dutch Chocolate

- 1/4 lb. (1 stick) butter
- 4 squares semi-sweet chocolate
- 1 cup boiling water
- 3/4 cup buttermilk
- 1-1/2 tsp. baking soda
- 2 cups all-purpose flour
- 2 cups *Dixie Crystals* sugar
- 2 eggs
- 1/2 tsp. salt
- 1 TBSP vanilla

Combine and boil until thick the butter, chocolate and boiling water. Stirring constantly. Set aside and allow to cool while you mix the other ingredients. In a cup combine the buttermilk and baking soda, set aside. Stir together flour, *Dixie Crystals* sugar and salt. Make a well in the center and add chocolate. Mix well and then add the eggs. When the eggs are blended completely then add the buttermilk. Add vanilla last. Grease and flour pans — you can use 2, 9" cake pans or one 9x12" pan. Bake in a 350° oven 25 to 30 minutes for 9" pans or 40 minutes for the 9"x12" pan.

Cream Cheese Frosting

- 1 8 oz. cream cheese
- 3 Tablespoons butter
- 1 box *Dixie Crystals* 10X
- 1 tsp. vanilla
- Tablespoons milk

Cream butter and cream cheese until smooth. Gradually add *Dixie Crystals* sugar. Add vanilla. Add milk as needed to make the frosting spreadable and smooth.

PASTA *Not Just Noodles, B Pasta-Making Ha*

To most Americans, the word pasta means spaghetti, macaroni, ravioli, and maybe lasagne. Period. But to an Italian, the word pasta conjures up visions of literally dozens and dozens of different kinds of noodles, to be boiled and baked, boiled and fried, or just plain boiled. I know of seventy-some-odd varieties, and I'm sure there must be many more besides. Just as Americans associate maple syrup with New England and cane syrup with the South, it seems only natural to an Italian that flat ribbon-like noodles (pasta bolognese) predominate in Northern Italy, whereas round, tubular noodles (pasta napoletana) are peculiar to Southern Italy.

Italian is a beautiful, musical language, and Italian pasta has a perfectly marvelous collection of colorful and descriptive names. For example, "cannelloni" means "big pipes". What most of us call "bow ties" the Italians know as "farfalle" or "butterflies". The same shape pasta sometimes comes in several different sizes: seashells are either "conchiglie" ("conch shells") or "conchigliette" ("little conch shells") depending upon whether they are casserole size or soup size. Not as appealing, perhaps, but very graphic, is "vermicelli" or "little worms", and the corkscrew shaped noodles that we call "twists" bear the delightful appellation of "tortiglioni" in Italy. Even if you can't translate it, the word *sounds* all twisty-curly and contorted, doesn't it?

Homemade pasta is easier to make than most people think, and tastes so much better than store-bought that once you have tried it, you'll find it hard to go back to eating the kind that comes out of a box. (It's kind of like getting used to baking your own bread or making your own mayonnaise.) Use semolina flour (made from durum wheat) if you can get it. Pasta made with this granular, high gluten flour has a superior flavor and texture and holds its shape well during cooking. If you can't get semolina flour, don't worry, all-purpose flour also produces a quite satisfactory product. Just don't use a soft, Southern flour. It makes the best biscuits, but won't do for pasta. A note on cooking time — homemade pasta requires less cooking time than commercially produced pasta, so be careful not to boil it too long! Pasta should be cooked "al dente", which means soft, yet still ever-so-slightly resistant to the tooth when you bite into it.

Guidelines for boiling one pound of pasta: use 7-8 quarts of water, 2 TBSP salt, 1 TBSP olive oil. Boil fresh pasta 3-5 minutes, dried pasta about 7 minutes. Pasta made with semolina flour takes a minute or two longer to cook than pasta made with all-purpose flour.

TO MAKE ABOUT 1 LB. OF EGG NOODLES

- 2 cups semolina or all-purpose flour
- 3 eggs if using semolina flour, 2 eggs if using all-purpose
- 1 tsp. salt
- 1 TBSP olive oil
- lukewarm water as needed - about 1 TBSP

In a food processor: Combine flour and salt in work bowl of food processor fitted with the steel cutting blades. With the motor running, add the eggs, one at a time, the oil, and the water. Blend the mixture until it forms a ball around the blade. Remove the dough from the work bowl and knead it on a floured board or pastry cloth for 1 minute. Form the dough into a ball and let it rest for an hour lightly covered with a linen tea towel (or turn a bowl upside down over the dough).

In a bowl: Sift the flour into a bowl. Make a well in the center of the flour and into it put the eggs, oil, and salt. Mix thoroughly with fingers or fork. Add lukewarm water as needed, a few drops at a time, to form a firm ball of dough. Let the dough rest for an hour covered with an inverted bowl or a cloth.

These directions are for kneading and rolling by hand. If you have a pasta machine, by all means use it to do these jobs for you.

Knead the dough on a floured board or pastry cloth for about 10 minutes. The dough should be smooth, shiny, and elastic. Divide it into two equal parts and set one aside. Use your hands to flatten the other one out on a large, well-floured board or pastry cloth. It should be about 1" thick before you start rolling it out. Dust it very lightly with flour before rolling it out with the rolling pin. Roll out the dough very carefully until it becomes a large, paper-thin (about 1/16") sheet. This a very time-consuming process, but absolutely necessary! Dust it very lightly with flour and let it rest for at least 10 minutes. Then, very carefully, roll up the dough into a cylindrical "log" — like a jelly roll. Use a very sharp knife to cut crosswise slices. Unroll the slices as you go along — just as soon as you cut them.

If you don't do it right away, the layers will all stick together, and you won't be able to unroll them at all. Hang them on a drying rack or drape them over the backs of your kitchen chairs to dry for 30 minutes. The width of the slices depends upon what kind of noodles you're making. Fettucine should be about 1/4" wide, which is not too difficult, even for a beginner. (Lasagne is the easiest — anywhere from 1 1/2"-2" wide!) When you've finished with the whole roll, repeat the entire rolling, shaping, slicing, unrolling procedure with the other lump of dough.

Fettucine Al Burro
also called **Fettucine Alfredo**

- 1 lb. fettucine or other flat noodles
 - 2 sticks (1 c.) butter, softened
 - 2 c. freshly grated imported Parmesan cheese
 - 1 c. heavy cream
 - salt and freshly ground pepper to taste
- In a large bowl, cream the butter until it is light and fluffy. Gradually beat in the heavy cream. Add the cheese a little bit at a time and mix well. Season with a little salt and a generous amount of freshly ground black pepper. Boil the pasta until tender. Drain well. Return noodles to the empty cooking pot or place in a warm serving dish. Add the sauce and toss gently with fettucine until every noodle is completely coated. Serve at once.

Baked Pasta With
Tomato Sauce and Cheese

- 1 onion, chopped
- 2 garlic cloves, minced
- 1/4 cup olive oil
- 2 cups well-drained canned "Italian style" tomatoes, coarsely chopped
- 2 TBSP fresh oregano or 2 tsp. dried (from-a-spice-jar) oregano
- 2 TBSP fresh basil or 2 tsp. dried (from a spice jar) basil
- 1/2 tsp salt
- 1/4 tsp pepper
- 1/4 tsp Dixie Crystals sugar
- 16 oz ziti, zitoni, penne, pennini, or other tubular macaroni
- 3 TBSP butter, softened
- 1/2 c. freshly grated imported Parmesan cheese
- 1-1/2 cups ricotta cheese
- 1 cup freshly grated imported Romano cheese

Saute the onion and garlic in the olive oil for about 5 minutes, or until the onion is softened. Add tomatoes and spices. Simmer sauce for 25-30 minutes. Boil and drain the ziti or other noodles. Put the pasta back in the empty cooking pot and add the butter, then the Parmesan cheese. Toss well in mix. Layer the ingredients in a large, greased casserole as follows: ziti, noodles, ricotta cheese, tomato sauce, Romano cheese,

and repeat in the same order until you've used them all up. Bake at 375° for 25-30 minutes. SERVES 6.

Not Italian, but a great husband and child pleaser.

Three Cheese Casserole

- 1-1/2 lbs. ground round (if using a cheaper grade of hamburger, increase quantity accordingly)
- 2 small cans tomato sauce
- 1 cup cottage cheese
- 1 pkg cream cheese, softened (8 oz.)
- 1 cup sour cream
- 2 TBSP. chopped chives or 1 TBSP chopped scallion + 1 TBSP chopped green pepper
- 8 to 10 oz. fettucine or other pasta

Brown meat. Drain off all the fat. Add tomato sauce. Season with salt and pepper to taste. In a large bowl, mix together the three cheeses and the chives (or the scallion/green pepper mixture). Boil and drain the noodles. Mix thoroughly with the cheeses and chives. Layer the meat sauce and the pasta mixture in a greased casserole or baking dish, beginning and ending with the meat mixture. Bake at 375° for 25-30 minutes. (Serves 8)

One of my family's favorites — again not Italian, but very tasty.

Chipped Beef Casserole

- 6 oz. macaroni (elbows, shells, or twists)
- 1/4 lb. dried beef
- 1/4 cup green pepper, finely diced
- 1/4 cup onion, finely diced
- 3 TBSP. butter
- 3 TBSP. flour
- 1-1/2 cups milk (room temperature)
- 1 cup sharp cheddar cheese, grated or chopped very finely

Shred the dried beef up in little pieces. Put them in a colander and pour boiling water over them to take some of the salt out. Dry the beef with paper towels. Frizzle the beef bits in butter. Add peppers and onions and saute until soft. Add flour (sprinkle over top) and blend. Add milk gradually and slowly to make a white sauce. Cook until thickened stirring constantly. Add 1/4 cup cheddar cheese.

Meanwhile, boil and drain the noodles. When the cheese has melted, combine the sauce and the pasta, pour into a buttered casserole or baking dish, and top with the remaining 1/4 cup cheddar. Bake at 350° for 30-40 minutes, or until golden brown and bubbly. (Serves 4)

STEAMED PUDDINGS *Shades of Dickens, The "Real" Pudding Returns With Seven Wonderful Sauces.*

If someone were to ask you what "pudding" was and you told them it was a soft, creamy dessert made with milk as its principal ingredient, cooked until thick, then chilled and served cold, you'd be right, of course. But if you said it was a warm, cake-like dessert, steamed in a steamer (or baked in a bain-marie in the oven) and served warm, usually with an accompanying sauce, you'd also be right. There was a time when no cookbook would have been considered complete without a section devoted to steamed puddings. These old-fashioned desserts are sadly neglected and sometimes entirely overlooked in modern cookbooks, which is a shame, because they are so simple to prepare, and they make such delightful desserts for company dinners as well as for everyday family meals.

Here's how you do it: grease a mold and fill it or a large, smooth-sided can $\frac{2}{3}$ full of batter. Cover it loosely, using aluminum foil or a double thickness of buttered cooking parchment, tied tightly with string. (If you have a real pudding mold, of course, it has its own lid.) Use a steamer if you have one. If not, a large cooking pot with a tightly fitting lid will do just fine. Put a rack or trivet in the big pot. Put the covered mold on top of it. The boiling water should come halfway up the sides of the mold. Cover the steamer. As soon as you see steam beginning to escape from around the edges of the lid, reduce the heat, but make sure the water continues to boil — not furiously, but at a steady simmer — throughout the steaming process. Remove the pudding mold lid as soon as the pudding is done. To test for doneness, press down gently on the surface of the pudding with the bowl of a spoon. If you meet with some resistance, the pudding is done. Let it stand for a few minutes before unmolding. You can keep a pudding warm in the oven until serving time. Nothing to it!

Steamed Ginger Pudding

1- $\frac{1}{4}$ cups *Dixie Crystals* brown sugar
1/2 lb. (2 sticks) butter
5 eggs
2- $\frac{1}{2}$ cups sifted flour
2 TBSP. ground ginger
1- $\frac{1}{2}$ tsp. baking soda
1 cup crystallized ginger, finely chopped
1/3 cup toasted almonds, finely chopped
1 TBSP. brandy

Cream butter and sugar together until light and fluffy. Add slightly beaten eggs and beat well. Sift the sifted flour,

the ground ginger, and the baking soda together. Add the crystallized ginger and nuts to the other dry ingredients and mix. Add dry ingredients to wet ingredients and beat until well blended. Add brandy last and stir in mix. Butter a pudding mold and sprinkle ever-so-lightly with sugar. Pour in the batter and cover the mold closely, either with its own lid or with heavy duty aluminum foil carefully crimped, pressed, crumpled, tucked and tied with string to form a tight seal. Place the mold on a rack or trivet in a large heavy pot of boiling water. The water should come halfway up the sides of the mold. Cover the pot and steam the pudding for 1 $\frac{1}{2}$ hours. Turn the pudding out onto a serving plate. Serve warm with dollops of whipped cream.

Steamed Cottage Pudding

1/4 c. butter
2/3 c. *Dixie Crystals* sugar
1 egg, well beaten
1 c. milk
2- $\frac{1}{4}$ c. sifted flour
4 tsp. baking powder
1/4- $\frac{1}{2}$ tsp. salt
1 tsp. vanilla

Cream butter. Add sugar and vanilla. Mix. Add the egg. Mix some more.

Sift together the flour, baking powder and salt. Add the dry ingredients alternately with the milk to the first mixture, beginning and ending with the sifted ingredients. Pour batter into a buttered mold and steam for one hour. Serve with orange, lemon, or chocolate sauce.

Steamed Chocolate Cottage Pudding

Same as above, only add 2 $\frac{1}{2}$ squares of melted baking chocolate before you add the vanilla, and increase the sugar to $\frac{3}{4}$ cup. Throw in $\frac{1}{2}$ cup chopped nuts at the last if you so desire. Serve with hard sauce or whipped cream.

Steamed Fruit Pudding

Use 1 cup of canned, dried, or fresh fruit — berries, cherries, dates, figs, prunes, apples, apricots, or whatever. If using dried fruit, cook it first, then chop it. Follow recipe and procedure for Cottage Pudding only reserve 2 TBSP of the flour. Mix the reserved 2 TBSP flour with the 1 cup of finely chopped fruit and stir it in at the last.

Steamed Cranberry Pudding

2 c. fresh ripe cranberries
1/2 c. blanched almonds
1- $\frac{1}{4}$ c. *Dixie Crystals* sugar

2 TBSP flour
big pinch cinnamon
big pinch cloves
big pinch ginger
dash nutmeg
2 c. stale dry white bread crumbs
1/2 c. melted butter
1/2 c. milk
2 eggs, well beaten
2 tsp. baking powder
1/2 tsp. salt

Wash, sort, and pick over cranberries. Chop the cranberries and almonds together coarsely. Combine $\frac{3}{4}$ cup of the sugar with flour and spices and then stir in the cranberries and almonds. Combine the breadcrumbs with the remaining $\frac{1}{2}$ cup sugar, butter, milk, eggs, baking powder, and salt. Combine the two mixtures. Mix thoroughly. Butter and flour a pudding mold. Pour in the batter (up to $\frac{2}{3}$ full). Cover tightly. Steam for 2 hours. Serve warm with hard sauce.

Snow Caps

1 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. *Dixie Crystals* sugar
1/4 c. butter, softened
1/3 c. milk
3 egg whites
1 tsp. vanilla

Sift dry ingredients together. Add butter and milk, and beat until batter is well blended. Add egg whites and vanilla, and beat for a few minutes more. Butter individual custard cups or souffle dishes. Fill $\frac{2}{3}$ full of batter. Cover and steam for 30-35 minutes. Turn out and cool. Sprinkle with powdered sugar. Serve with caramel nut sauce.

Caramel Nut Sauce

2 TBSP cornstarch
1 c. *Dixie Crystals* brown sugar
1 c. water
1/2 c. pecans, chopped
2 TBSP. butter, softened

Cook cornstarch, brown sugar, and water in a saucepan until thick and clear. Add pecans and butter. Serve hot.

Steamed Orange Pudding

1- $\frac{1}{2}$ cups scalded milk
1 cup bread crumbs
2 TBSP butter
3 eggs
1/3 cup *Dixie Crystals* sugar
the grated rind and strained juice of 2 oranges

Put bread crumbs in bowl. Pour scalded milk over them. Add butter and let mixture stand for 10 minutes. Beat eggs thoroughly. Add sugar to eggs and beat again. Add eggs and sugar to milk, butter, and bread crumb mixture. Stir in the orange juice and rind. Beat well.

Pour into greased mold. Cover closely, and steam for one hour. Serve with orange or lemon sauce.

Ginger Pudding #2

- 1/4 c. butter
- 1/4 c. Dixie Crystals brown sugar
- 1 egg, well beaten
- 1/2 c. buttermilk
- 1/2 c. molasses
- 1-1/2 c. flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- 1 tsp. ginger
- 1/2 tsp. cinnamon
- 1/2 tsp. salt

Cream butter. Add sugar and vanilla, then egg. Sift dry ingredients together. Combine buttermilk and molasses. Add dry ingredients alternately with wet ingredients to creamed mixture, beginning and ending with the dry ingredients. Pour into greased pudding mold. Steam for one hour. Serve with hard sauce or whipped cream.

Steamed Rice Pudding

- 2 eggs
- 1/2 c. Dixie Crystals sugar
- 1/2 tsp. salt
- 2 c. milk
- 1 tsp. vanilla
- 2 c. cooked rice
- 1/4 tsp. nutmeg + a few gratings of nutmeg.

Beat eggs slightly. Add all the other ingredients in the order given. Pour into buttered pudding mold. Sprinkle with a few gratings of nutmeg. Steam 45 minutes.

Marmalade Pudding

- 1 c. stale bread crumbs
- 2/3 c. Seville orange marmalade
- 2 eggs
- 1-1/2 c. milk

Butter a pudding mold. (That's the easy part.) In it place thin layers of bread crumbs and marmalade. (Alternating bread crumbs and marmalade is the hard part.) Beat the eggs lightly. Add the milk to the eggs. Pour over the layers of bread crumbs and marmalade and let the whole thing stand for 10 minutes. Cover the mold tightly and steam for one hour. Serve hot with lemon sauce.

- 2 TBSP cornstarch moistened with cold water to make a paste
 - 1 egg white, stiffly beaten
- Put jam, lemon juice and water into saucepan and bring to boiling point. Stir in cornstarch paste. Cook for 5 minutes, stirring constantly. Pour over stiffly beaten egg white, still stirring constantly. Serve at once.

Chocolate Sauce

- 2 oz. unsweetened baking chocolate
- 2 c. Dixie Crystals sugar
- 3/4 c. water
- 2 TBSP butter
- 1 tsp. vanilla

Break or cut chocolate into small pieces. Put in saucepan with sugar and water. Cook and stir over direct heat until sugar has dissolved. Continue to cook until mixture spins a thread (about 228°F). Remove from heat and add butter. Cool to lukewarm. Add vanilla. Stir to mix well.

Orange Sauce

- 1 c. cold water
- 2 TBSP cornstarch
- 1/4 tsp. salt
- grated rind of 1 orange
- 2 TBSP butter
- 1 c. Dixie Crystals sugar
- 2 eggs, separated
- 1 c. freshly squeezed orange juice, strained
- 2 TBSP lemon juice

In top half of double boiler, mix water, cornstarch, salt and grated orange rind. Stir and cook over direct heat for 5 minutes. Add the butter, sugar, beaten egg yolks and mix thoroughly. Place top half of double boiler over bottom half of double boiler. Stir and cook the sauce until thickened. Remove from heat. Beat egg whites until stiff. Fold egg whites into hot sauce. Add orange and lemon juices and mix well.

Custard Sauce

- 1-1/2 c. milk
- 1/4 c. Dixie Crystals sugar
- 2 eggs
- 1/8 tsp. salt
- 1/2 tsp. vanilla

Scald milk in double boiler. Cool to lukewarm. Beat eggs well. Add sugar, eggs. Add sweetened eggs slowly to scalded milk. Return to heat. Cook over hot, not boiling water, stirring constantly until sauce is thickened. Remove from heat and add salt and vanilla. Chill.

Lemon Sauce

- 1 c. Dixie Crystals sugar
- 2 TBSP cornstarch
- 2 c. boiling water
- 4 TBSP butter
- 4 TBSP lemon juice
- 1/4 tsp. salt

Mix sugar and cornstarch. Add water gradually, stirring constantly. Boil for 5 minutes. Remove from heat and add butter, lemon juice, and salt.

Hard Sauce

- 1/2 c. butter
- 2 c. Dixie Crystals 10X powdered confectioners' sugar
- 1 tsp. vanilla or rum or brandy
- dash salt

Cream butter. Sift confectioners' sugar into butter, a little at a time. Add flavoring and salt.

Apricot Sauce

- 1/2 lb. dried apricots (to yield 3/4 c. strained apricot pulp)
- 1/3 c. Dixie Crystals sugar
- 6 TBSP water
- 1 TBSP lemon juice

Soak apricots in a pan of water and cook slowly until tender. Drain. Force through a strainer. Add the sugar and water to the pulp. Cook slowly for 5 minutes. Add the lemon juice. Serve hot.

Homemade
Good News

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SAUCES FOR STEAMED PUDDINGS

Apricot Sauce or Orange Sauce

- 3 TBSP apricot jam or orange marmalade
- juice of 1 lemon
- 1 c. boiling water