

# Collected Voysey & Co. Recipes

Ian Voysey

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# Contents



# Chapter 1

## Alcohol

Glögg

SCA Cordials

1 hour

2 bottles wine  
2 bottles port  
1 bottle brandy  
2 orange peels  
2 cups sugar  
    clove  
    cinnamon  
    cadamom  
    nutmeg  
    black pepper  
    almonds or rasins  
    *(optional)*

Heat in a slow cooker or on the stove, keeping it below boiling.

Irish Cream

SCA Cordials; Graham Voysey

1 weeks

3 large eggs, beaten  
1 pint heavy whipping cream  
1 can sweetened condensed milk  
1 tbsp honey  
1 tbsp chocolate syrup  
1 cup Jameson's Whiskey

Mix eggs, condensed milk, and cream thoroughly. Add honey and chocolate to taste. Add the whiskey last. Mix until totally smooth, taking care to whip the fat in the cream. You must age the cream for at least a week in the fridge; it must always be kept cold. You should shake it daily to ensure that it stays well mixed.

*See Joy of Cooking chocolate syrup recipe. Damn shame to use something like Hershey's after all that work. This yields about 1.3 quarts, depending on the size of the eggs, how carefully you measure things, how much evaporates during the aging process, and how much is lost to daily mixing.*

Jo Bartley's Christmas Punch

Kingsley Amis

20 mins

3 bottles dry or medium-dry white wine	If you feel like throwing the unfinished drinks from last night, nobody will notice.
2 bottles dry gin	Mix everything together and serve from jugs
1 bottle brandy	that have some ice in them. Remember GP4
1 bottle sherry	and cut all the corners you can: Spanish
1 bottle dry vermouth	white, cocktail gin, non-cognac but not non-
5 quarts medium-sweet cider	French brandy, British sherry and British
ice	vermouth; the cider will cover them and
	blend them into a splendid new whole. De-
	spite the potency that lurks behind its seem-
	ing mildness, I have never known anybody
	to suffer while or after drinking it.

## Chapter 2

# Baked Goods

### Molasses Ginger Cookies

Jillifer's Emporium

25 Hours

1 pound butter  
2 cups brown sugar  
0.25 cups water  
1.5 teaspoons salt  
0.75 cup molasses  
3 large eggs  
6.5 cups flour  
1 tablespoon baking soda  
1 tablespoon cinnamon  
2 teaspoons cloves  
2.25 teaspoons ginger

Cream butter, brown sugar, water, salt, and molasses. Beat in eggs one at a time. Sift remaining dry ingredients together and add the creamed mixture. Mix well. Cover and refrigerate for twenty-four hours. Roll in to balls approximately 2" in diameter. Flatten slightly on to cookie sheet. Bake at 350°F for 15-18 minutes.

*The brown sugar can be substituted for 2 cups of white sugar, or .75 cups of honey as desired. Blackstrap honey can be used instead of molasses*

### Beer Bread

Graham Voysey

1 Hour

12 oz beer  
3 cups self-rising flour  
3 tbsp sugar

In a large bowl, mix together sugar and flour. Add beer and continue to mix, first with a wooden spoon, then hands. Pour into a 9 × 5 greased loaf pan. Bake at 350 for 50 to 60 minutes. The top should be crunchy.

*An excellent way to dispose of unwanted beer. Works very differently with different beers: Victory Moonglow isn't at all bad, Penn Pilsner is very fluffy; most stouts are heavy and bitter.*

## Lebanese Flatbread

Vincent Zeng

1 hour

1 12 lb flour  
1 tsp salt  
1 78 cup warm water with yeast

In a large bowl, mix dry ingredients. Make a well and pour in yeasty water, gently mixing a little with a fork until most of the water is mixed in. Roll up your sleeves. Knead firmly until the dough feels homogenous and tight; this shouldn't take more than 15 minutes. Cover with a damp cloth and let rise in a warm, quiet place (I recommend in the oven with only the oven light on). Rise times vary depending on yeast and environmental factors; instant yeast can take as little as 4 hours, while live yeast can take up to 12. Rise times beyond 18 hours are not recommended, as the yeast will eventually consume so much flour that the dough will not hold together.

Separate the dough into twelve roughly equal chunks. Roll on a well-floured surface; the thinner the dough, the more it will puff up and get crunchy. It should not be so thin that it doesn't hold together. Lay the rolled dough onto a foil or parchment paper covered wire rack and broil on high for about 5-10 minutes, until the tops rise and become golden brown. Remove from the baking surface immediately and flip them upside-down to cool.

*Serve fresh, or wrap in a cloth and store in a breadbox for a few days.*



## Bran Muffins

Helen Voysey

1.5 Hours

3 cups	wheat bran	Cut margarine into bran until seedy. Add water until melted and mixed. Combine milk, yogurt, and eggs into mix. Stir in baking soda, powder, and salt. Add sugar, then lastly mix in the flour.
12 cups	margerine	
1 cups	boiling water	
1 cups	milk	
1 cups	yogurt	
2	eggs	
2 12 cups	flour	
1 cups	sugar	
1 12 tsp	baking powder	
1 12 tsp	baking soda	
1 tsp	salt	

*This mix will last upto four weeks in a sealed container in the fridge.*

## All-Purpose Scones

SCA Mirriam

20 Mins

1 lb	flour	Optionally, wet and briefly heat currants to plump them. Add together dry ingredients and currants. With a fork, add in butter until evenly distributed. Add milk in 2 oz increments, slowly stirring. Stop once all the dry ingredients have been absorbed; dough should be pliable, but still pretty wet and sticky. Split dough in half, and mush each half in to a flattened cylinder. Cut 6 isosceles wedges from each. Bake at 450°F for 10 mins, or until golden brown.
2 tbsp	sugar	
4 tsp	baking powder	
14 tsp	salt	
1 stick	softened butter	
5 oz	currants	
≤10 oz	milk	

*Note that most anything can be used instead of currants: walnut halves; dried cherries, blueberries, or cranberries; cinnamon chips; &c.*

## Cornbread

Moosewood Cookbook

Half hour

1 cup	unbleached flour	Beat together egg, buttermilk, and honey in a large bowl. Mix the dry ingredients together. Combine the dry and wet ingredients with the melted margarine. Spread batter into a greased 8" square pan, and bake for twenty minutes (or until golden brown) at 425°F for twenty minutes.
1 cup	yellow corn meal	
2 tsp	baking powder	
12 tsp	baking soda	
12 tsp	salt	
3 tbsp	melted margarine	
1 cup	buttermilk	
14 cup	honey	
1	large egg	

*It's easy to add things to this batter, such as jalapeño peppers, whole corn, onions, or candied ginger.*

## Gingerbread Scones

Jillifer's Emporium

1 Hour

2 cups	unbleached flour	In a large bowl, combine the flour, brown sugar, baking powder, ginger, baking soda, salt, and cinnamon. Cut in margarine until mixture resembles coarse meal. In a small bowl, combine the molasses, milk, and egg yolk until smooth. Stir into the flour mix until just moistened. Turn out on to a floured surface, and knead 6-8 times. Pat into a round mound about 8" in diameter. Cut into 12 wedges, and place them on a baking sheet. Beat egg whites until frothy, and brush over wedges. Sprinkle with sugar. Bake for 12-15 mins, or until golden brown, at 400°F.
3 Tbs	brown sugar	
2 tsp	baking powder	
12 tsp	baking soda	
12 tsp	salt	
1 tsp	ground ginger	
12 tsp	cinnamon	
14 cup	cold margarine	
13 cup	molasses	
14 cup	milk	
1 large	egg, separated	

# Chapter 3

## Beef

Meatballs		Helen Voysey
		1 hour
1.5 lbs	lean ground beef	Mix the above thoroughly, using enough milk to absorb into the bread crumbs. Make the meatballs not too big, and don't pack them tightly. Put them on a broiler pan, baking at 350°F until brown.
13 cups	bread crumbs	
1	egg	
	basil	
	parsley	
	garlic powder	
	onion powder	
	milk	



## Chapter 4

# Casseroles

Mac & Cheese

Helen Voysey

1 hour

	elbow macaroni
8 oz.	extra-sharp cheddar
13 cup	margarine
	garlic powder
	onion powder
	basil
	black pepper
3 Tbsp	white flour
1 cup	milk

Grate the cheddar. Boil the macaroni until it's a little chewy (no longer crunchy). While that's boiling, liquify the margarine. Once it's clear, add the garlic powder, onion powder, basil, ground pepper, and flour. Heat for a few minutes so the flour absorbs the grease. Add the milk. Mix this vigorously so that it doesn't get lumpy. You'll end up with a spice gravy.

Mix the gravy in with the cooked macaroni. Alternate layers of this mixture with layers of cheese in a casserole dish, starting with the macaroni and ending with cheese. Sprinkle some bread crumbs on top, and put a few pats of margarine. Bake at 350°F for about a half hour.

*The above is a very ad-hoc recipe, so there are a lot of substitutions that can be made. Real garlic can be used instead of the powdered kind; in this case, use a teaspoon. Real onion can be used instead of the powder; it should be sauteed in the margarine until it's clear. Butter can be used instead of margarine.*



## Chapter 5

# Chicken

### Berber Chicken

GEV

3 hours

1 whole chicken  
1-2 fresh lemons  
2 tsp ground cumin  
1 tsp tumeric  
1 tsp ginger  
2 tsp paprika  
12 tsp garlic  
12 tsp cinnamon  
12 tsp pepper  
1 tsp salt  
12 tsp cayenne

Thoroughly clean chicken. Stuff with quartered lemons. Oil and spice rub the whole outside. Bake uncovered at 425°F until done and crispy.

### Beer Can Chicken

Mel Hunter

3 hours

$n$  whole chickens  
 $n$  cans beer

Thoroughly clean chickens. Open and insert one can of beer into each bird, and grill in a tray for 2 hours, or until golden brown.

## Chicken Cacciatore

Lea

1 hour

1 clove    garlic  
            olive oil  
            chicken breasts  
1 can      crushed tomatoes  
            basil  
            oregano  
            cumin  
            salt & pepper

Heat a small amount of olive oil in a deep pan. Fry the garlic in the oil, being careful not to burn it. Brown both sides of the chicken in the same pan. Put in the crushed tomatoes, mixing with water so that the chicken is totally covered. Add spices to taste. Bring the whole mixture to a boil, put a lid on it, and let it simmer for a half hour. Serves well with rice.



## Chapter 6

# Deserts

### Apple Pie Filling

Sara Swift

1.5 Hours

7-8 large	tart apples (Empire, Cortland)	Peel and slice apples. Toss the apple slices with lemon juice. Combine all dry ingredients. Toss apples with flour mixture, and let stand for 10-15 mins. Pour apple mixture in to the pie shell, shaving in butter before the top crust. Moisten the rim of the bottom crust with water, place on the top crust, fold under, and crimp. Brush top crust with milk, and sprinkle with sugar. Cut 6 or so heat vents in the top crust. Wrap the outer edge of the crust with an aluminium collar. Bake at 425°F for 50 mins, or until golden brown.
1 tsp	cinnamon	
12 tsp	allspice	
14 cup	unbleached flour	
13 cup	sugar	
2 tsp	lemon juice	
1 Tbsp	butter	
few oz.	milk	

*One may use as much as one-third of a cup of flour, and one-half of a cup of sugar, to taste*

### Standard Pie Crust

Helen Voysey

10 minuets

1 cup	unbleached flour	Mix the salt and flour. Cut Shortening into the flour mixture until no longer visible; it should resemble coarse meal. Add club soda to this 1 Tbsp at a time. The dough should be pliable and easy to manage, and you can adjust that by adding more club soda. Roll out on to a floured sheet of wax paper. Peel paper off the back as you drape dough over your arm.
12 tsp	salt	
113 tbsp	hard shortening	
2-3 cold	club soda or seltzer	

*If you are making a double crust, do not attempt to double these numbers. Make two separate batches. This crust fits an 8 or 9 inch pie pan.*

## Chapter 7

# Fish

Very Simple Salmon

Helen Voysey

20 Mins

$n$	salmon steaks rosemary olive oil	Clean salmon. Drench in oil, and liberally sprinkle with rosemary leaves. Grill for about 5 mins on the scale side, and 2 mins on the spiced side, until done.
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*This preparation goes profoundly well with Corsendonk Abbey Brown Ale.*



## Chapter 8

# Pork

### Mustard Pork Chops

Helen Voysey

20 mins

2 whole pork chops  
1/2 Tbs white wine  
1 Tbs oil  
salt & pepper  
1 Tbs parsley  
1 Tbs dijon mustard  
frying oil  
fresh mushroom  
caps

Mix wine, measured oil, salt, pepper, and mustard. Smear mixture over chops and leave for one hour. Preheat oil in a frying pan, and cook chops for 5 minutes per side. Add mushroom caps and parsley, cover, and cook until mushrooms are tender.

### Weiner Schnitzel

Anca Diana Drăgan

20 mins

$n$  whole pork cutlets  
eggs  
bread crumbs  
frying oil

Beat the cutlets with a meat hammer until thin. Dredge the cutlets first in egg, then bread crumbs. Fry in oil. Goes well with boiled potatoes.



## Chapter 9

# Vegetables

Artisanal Unleavened Flatbread with Legume  
Compote

Ian Voysey

5 mins

2 tortilla  
2 tbsp peanut butter

Spread the peanut butter on one tortilla.  
Garnish with an extra tortilla and serve.

Bean Thing

Hayley Finley

20 Mins

black-eyed peas  
onion  
diced green chilies  
garlic

Soak the beans in cold water with a the  
vinegar over night. Cook as indicated on  
the package, adding other things as desired.  
Goes very well with Spanish style rice and  
corn bread.