



SMOKED SALMON TEA SANDWICHES

Margaret's Recipes

Even though we don't have traditional teatime here in the United States, tea sandwiches are a delicious snack any time of day.

Ingredients You'll Need:

1 cup of soft cream cheese
20 slices of bread (any variety)
1/2 cup of capers
12 ounces of thin sliced smoked salmon
Juice of 1 lemon
Black pepper, to taste

Directions:

Spread the cream cheese on one side of each slice of bread. Arrange the smoked salmon on 10 of the bread slices and brush with lemon juice. Pepper each generously. Top with the other 10 slices and then remove the crusts and cut into fourths.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Voyage on the Great Titanic

1.

Makes 40 Tea Sandwiches



CUCUMBER TEA SANDWICHES

Margaret's Recipes

Even though we don't have traditional teatime here in the United States, tea sandwiches are a delicious snack any time of day.

Ingredients You'll Need:

1 large cucumber, peeled and sliced very thin
Salt
3/4 cup of butter, softened
2 teaspoons minced fresh garlic
20 slices of bread (any variety)
1 tablespoon of lemon juice
1 tablespoon of olive oil
Black pepper, to taste

Directions:

Lightly salt the cucumber slices and place them in a colander to drain for 1 to 2 hours. Spread the butter and garlic and on one side of each slice of bread.

In a small bowl, stir together the lemon juice, olive oil, and pepper. Add the cucumber slices, coating them well. Arrange the cucumber on 10 of the bread slices, top with the other 10 slices, remove the crusts, and quarter. Serve immediately.

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2.

Makes 40 Tea Sandwiches



BANGERS & MASH

Margaret's Recipes

This English dish has been popular for nearly a century. Traditionally considered a working class dish, it is often found on pub menus throughout England. Although it was a favorite of Margaret's, she probably wouldn't have found it in Titanic's luxurious first class dining room.

Ingredients You'll Need:

8 large baking potatoes, peeled and quartered
2 teaspoons of butter, divided
1/2 cup of milk, or as needed
Salt and pepper, to taste
1 1/2 pounds of beef sausage
1/2 diced onion
1 package of dry brown gravy mix
1 cup of water, or as needed

Directions:

Preheat the oven to 350°F. Place the potatoes in a saucepan with enough water to cover them. Bring to a boil, and cook until tender, about 20 minutes. Drain and mash with 1 teaspoon of butter and milk until creamy. Season the mashed potatoes with salt and pepper.

In a large skillet over medium heat, cook the sausage until heated through. Remove the cooked sausage from the pan and set aside. Add the remaining teaspoon of butter to the skillet and fry the onions over medium heat until tender. Mix gravy mix and water as directed on the package and add to the skillet with the onions. Simmer, stirring constantly to form a thick gravy.

Pour half of the gravy into a square casserole dish so that it coats the bottom. Place the sausages in a layer over the gravy (you can butterfly the sausages if you wish) then pour the remaining gravy over them. Top the sausages with the prepared mashed potatoes. Bake uncovered for 20 minutes in a preheated oven, or until the potatoes are evenly browned.

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Voyage on the Great Titanic

3.

Makes 32 Servings



VICHYSOISE or COLD POTATO SOUP

Margaret's Recipes

This delicious soup would have been considered very fashionable and high-class to the Titanic passengers. Louis Diat, a famous chef from the Ritz-Carlton in New York City, is often called the creator of the dish. He named it after his hometown in France, Vichy, for the soup was inspired by one of his mother's delicious recipes.

Ingredients You'll Need:

2 leeks, chopped
1 onion, chopped
2 tablespoons of unsalted butter
3/4 cup of thinly sliced potatoes
2 1/3 cups of chicken stock
Salt and black pepper, to taste
1 1/8 cup of heavy whipping cream

Directions:

In a saucepan, cook the chopped leeks and onion in the butter. Do not allow them to brown. Add the potatoes and the chicken stock to the saucepan. Salt and pepper to taste. Bring to a boil and simmer gently for 30 minutes.

Remove the soup from the heat and puree it in a blender or food processor until smooth. Allow the soup to cool completely. Right before serving, stir in the heavy cream.

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4.

Makes 5 Servings



TOFFEE

Margaret's Recipes

Margaret would have bought her toffee in a penny candy store as a special treat. You could probably buy toffee at the store as well, but this homemade variety is a delicious way to impress your friends and satisfy your sweet tooth.

Ingredients You'll Need:

2 cups of butter
2 cups of sugar
1/4 teaspoon of salt
2 cups of semisweet chocolate chips
1 cup of finely chopped walnuts

Directions:

In a large, heavy-bottomed saucepan, combine the butter, sugar, and salt. Cook over medium heat, stirring until the butter is melted. Allow the mixture to come to a boil. Continue to cook until the mixture becomes a dark amber color and the temperature has reached 285°F, as shown on your candy thermometer. If you don't have a candy thermometer, you can estimate. 285°F is the soft-crack stage. If you get a small bowl of cool water, you can drop a small drip of the candy mixture into the water. In the soft-crack stage, you should see the mixture solidify into threads that are flexible to the touch, not brittle. Stir occasionally.

While the toffee is cooking, cover a large baking sheet with aluminum foil or parchment paper. As soon as the toffee has reached the proper temperature, pour it into the prepared baking sheet. Sprinkle the chocolate chips over the top and let them set for a minute or two to soften. Spread the chocolate over the toffee in a thin layer once it has melted. Sprinkle the nuts over the chocolate and press in slightly. Putting a plastic bag over your hand will minimize the mess.

Place the toffee in the refrigerator to chill until set. Break into pieces and store in an airtight container.

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5.

Makes 32 Servings



HOT CHOCOLATE

Margaret's Recipes

This homemade hot chocolate is probably close to what Margaret drank in her grand Titanic stateroom. Lucky for us, we now have packaged hot chocolate mixes that are easily prepared in minutes. This recipe, however, would be an extra special treat on a chilly evening

Ingredients You'll Need:

3 cups of milk
1/3 cup of semisweet chocolate, grated
1 tablespoon of sugar
1/2 teaspoon of ground cinnamon (optional)
1 egg

Directions:

Place the milk in a microwave-safe container and cook in the microwave on high for 2 minutes. Carefully remove the milk and mix in the chocolate, sugar, and cinnamon. In a separate bowl, whisk an egg until smooth. Add a tablespoon of the chocolate mixture to the egg and continue to whisk. Slowly add the egg mixture into the chocolate, spoonfuls at a time.

Return the mixture to the microwave and cook on high for three to four minutes until foamy (be mindful not to let the chocolate boil). Whisk the mixture until smooth and pour into 3 mugs. Garnish with a sprinkle of cinnamon, if desired.

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6.

Makes 3 Servings