

HOBBS FAMILY RECIPES

Beef Stew

1 lb. stew beef (shin beef is best)
put in paper bag with 2 tbsp flour, salt & pepper

brown in fat trimmings (slowly, on all sides
1 clove garlic
about 2c water (to cover)
Make sure you get all the brown bits from the pan.
Cook 2 hr. at simmer until beef nearly tender
then toss in everything in the cupboard:
onions, turnip, carrot, and

a bit of ketchup.

Dumplings

1c flour
2 tsp marg
2 tsp baking powder
pinch of salt
cut grease into flour
mix in milk (like pancakes only firmer)

spoon onto stew. Cover, simmer stew until dumplings are done.

Yorkshire Pudding

3 eggs
3/4 cup flour
1c milk (homog)
pinch of salt
dash of nutmeg

Beat well in osterizer.
Refrigerate 3 hrs or so to wet flour.
Beat again.

Take 2 muffin tins, heated, PAMmed, and with a bit of grease in the bottoms. Beef dripping is best, but yellow olive oil is OK. Butter will burn.
Pour 3/4 inch of mixture in the bottoms, bake on bottom shelf of 425 degree oven, bake about 10 minutes until "set"--risen a bit at the edges, and not liquid in the middle--then put it under the broiler for a few minutes to lift them. Cook them less than popovers; they should be pretty brown, but not dried out. If you don't cook them enough, they collapse back into a solid and very eggy mass, which is not appetizing. Properly cooked, these are completely hollow, and open at the bottom. Good Yorkshires have the consistency of a hot croissant or a brioche, except eggier.

Fabulous Chocolate Cake (Bonks' favourite)

1/2 c butter
2c white sugar
2 eggs
2 tsp vanilla
4 oz. chocolate
2 tsp baking powder
2 c flour
1 1/2 c milk
1c chopped walnuts

Icing

1/4 C butter
2c white sugar
2 sq. chocolate
1 egg
1 1/3 C icing sugar
2 tsp vanilla
1 tsp lemon juice
1C nuts

Bake at 350 degrees for 45 min. 10X14 pan

Steamed Ginger Pudding

2 c all purpose flour
1 tsp baking soda
pinch of salt
4 tsp ground ginger
3/4 c unsalted butter
1c packed dark brown sugar
4 eggs
6 oz crystallized ginger, chopped coarsely and lightly dusted with flour to prevent sticking

Sift dry ingredients, cream butter and brown sugar until light, add eggs one at a time, fold in flour mix, 1/3 at a time, and stir in chopped ginger. Put in 1.5 qt buttered bowl, tap to level off, steam 2 hrs porcelain, 1.5 hrs metal.

Ethel's Ice Cream

(Gourmet, Dec. 1974 You Asked For It).

3/4 cup sugar
2/3 cup water
18 oz semisweet chocolate
8 eggs
4 1/2 cups heavy cream

In a heavy enamelled saurcepan, combine 3/4 cup sugar and 2/3 c. water, bring to a boil over moderate heat, boil for 2 minutes. Reduce heat to low, add 18 oz. semisweet chocolate, one ounce at a time, stirring and waiting until each ounce is almost melted before adding the next. Before the last ounce is melted, remove the pan from the heat and let mixture cool, stirring often. Add

8 egg yolks, lightly beaten. Stir them in quickly so they don't cook into lumps. In a chilled bowl, beat 4 1/2 cups heavy cream until it holds soft peaks. Fold in the chocolate mixture. Transfer the mixture to the ice cream freezer and freeze. Makes 3 quarts.

Mincemeat (Bonks' Recipe)

This stuff is half fresh fruit and half other stuff. Pears make better mincemeat than apples, because it's not as sharp.

Start with a 3 gallon enamelled pot (want it half full of pears)
20-40 hard pears or apples, cut into 1/4" cubes and cooked lots. (Maureen and Elizabeth Kelly didn't cook it one year, and it tasted fine but was perhaps not mushy enough).

3 lb. raisins (Muscats are best)
4 lb. currants
1 lb. suet (put in just before freezing)
Osterize 2 oranges, peel and all.
Put in the juice and peel of 2 lemons
1/4 lb citron peel
1/2 lb orange and lemon peel (mixed)

3 tbsp cinnamon
few tbsp salt (DO NOT OMIT!!!)
1 1/2 lb. brown sugar.



to taste

Adjust:
thin with apple juice if necessary
add nutmeg
cloves
coriander !!!
Taste and adjust: raw mince is sharper than cooked.

Bread Sauce

3 cups milk (homog)
2 med onions, chopped (original recipe was quartered)
1 tsp (24 pcs) whole cloves
pinch nutmeg (watch it--just a bit too much and the sauce turns bitter)

Boil milk, cloves, onion. Reduce heat, simmer for 30 min (original recipe was 2 hr., but that overcooks the onions, and modern onions aren't as strong as in the old days.) Remove from heat. Stir in nutmeg, add bread crumbs (1/3 loaf). Put in salt and pepper, and a bit of butter if the taste is too thin.

Pumpkin Pie

2c cooked squash, sweet potato, or pumpkin
4 eggs
1 tin evap milk (8-12 oz depending on how moist the squash is)
1 tbsp cornstarch
1c brown sugar packed
rind of one orange
nutmeg
ginger
eensy weensy bit of cinnamon

Osterize and put into pie crust.

Plum Pudding (Ada Clark Danby (Polar's maternal grandmother))

4 eggs
2 scant cups suet
1c dark brown sugar
1/2 c dark table molasses
2c flour
2c fresh bread crumbs packed lightly
1c fruit juice (osterized canned apricots or peaches work well)
1 tsp almond extract
3/4 lb currants
3/4 lb muscat raisins
3/4 lb seedless raisins
1/4 lb mixed shredded peel
1/4 lb chopped almonds
juice and rind of one orange and one lemon
1/2 tsp salt
1/2 tsp cinnamon
1/2 tsp clove
1/2 tsp nutmeg
1/2 tsp ginger

Mix up in a big pot. Steam 6 hours, then freeze until Xmas. On Xmas, steam for 45 minutes or so. Remember to put a spacer (Mason jar rings work well) under the bowl, and a lid of overhanging tin foil on top of the bowl to prevent water condensed on the lid of the pot from getting into the pudding and turning it into soup.

Shortbread (Bonks')

The secret to melt-in-the-mouth shortbread is to sub sweet rice flour for cornstarch.

To make it lighter, cut flour; heavier, cut grease.

1/2 cup Imperial margarine
1/2 c butter
1c icing sugar or brown sugar

3 3/4 c all purpose flour (don't use unbleached)
1/4 c sweet rice flour

A try at Ettie Crescents:

Use Craig Claiborne's Viennese Crescents, sub almonds for pecans, put in 1C extra flour, 2 eggs beaten, 1 tsp baking powder, orange peel, chocolate chips.

COLD SPICY NOODLES

(Bronwen's favourite)

Serves 4

1 lb dried egg noodles
1 tbsp sesame oil

Sauce:

3 tbsp	sesame paste or peanut butter
2 tsp	chili powder
1-1/2 tbsp	finely chopped garlic
2 tsp	Chili Oil
2 tbsp	light soy sauce
1 tbsp	dark soy sauce
1 tbsp	sesame oil
1 tbsp	chili bean sauce
2 tsp	chopped ginger
1 tsp	salt
2 tsp	sugar

Garnish:

3 tbsp finely chopped scallions

Cook the noodles, then put them in cold water until you're ready to use them.

Mix the sauce ingredients (can be done in advance and refrigerated, as it's supposed to be cold). Drain the noodles, then toss with the sesame oil so that none are sticking together. Arrange the noodles on a platter or in a large bowl. Pour the sauce over top and sprinkle on the scallions. Toss well before serving

===== Other miscellaneous recipes =====

Play Dough

2c flour
1c salt
4tsp cream of tartar
2c water
2 tbsp oil
food colouring

Mix dry ingredients. Add water, oil, and food colouring, and stir well to eliminate flour lumps. Cook over low heat 7-9 minutes, stirring constantly (don't let it stick to the pan!) When the dough pulls away from the side of the pan, it's done. Let cool, and knead before putting in plastic bags. Refrigerate to store. Lasts for months!

Nanaimo Bars

Base

1/2 C butter |
1/4 C white sugar |
1 egg |
5 tbsp cocoa |

2 C graham cracker crumbs
1 C coconut
1/2 C chopped pecans

Mix butter, sugar, egg, and cocoa over boiling water until it looks like a custard. Remove from heat and add crumbs, coconut, and pecans.

Filling

1/4 C butter
3 tbsp milk
2 tbsp Bird's custard powder
2 C sifted icing sugar

Cream to make a smooth mixture. Spread over the base and let harden.

Topping

4 squares bittersweet or bitter chocolate
1 tbsp butter

Melt chocolate and butter over boiling water. Spread over filling, and refrigerate.

Date Squares (Matrimonial Squares)

Crumbs

2 C sifted all purpose flour
1/4 tsp salt
1 tsp baking powder
3/8 tsp soda
2 1/2 C rolled oats
1/2 C brown sugar
1 C butter

Filling

1 1/2 C hot water
1 1/2 lbs dates
1 tbsp lemon juice

Sift flour, salt, baking powder, and soda. Add oats and brown sugar. Cut in butter to make coarse crumbs. Pat half of the crumb mixture into a 12 inch square pan. Cook cut-up dates with water until thick and soft. Add lemon, and cool. Spread the filling over crumb layer and cover with remaining crumbs. Bake at 350F for 45-60 minutes.

Chocolate Chip Cookies

1c butter
1c white sugar
1c brown sugar
4 eggs
1 tbsp vanilla
1 tsp lemon juice
2 tsp baking soda
1.5 tsp salt
1/4 tsp ground cinnamon
1/2 c rolled oats
3 c flour
24 oz semi-sweet chocolate chips
2 c walnuts

Mix together, bake at 350 degrees.