



Scallop Pie

8 large scallops (or 4 scallops and an equal amount of any white fish)

1¼ cups milk

2 Tbsp. butter

1 Tbsp. flour

½ lb. mushrooms, sliced

4 Tbsp. white wine

1lb. fresh mashed potatoes

Salt and pepper

Clean the scallops and cut in half, then simmer in the milk for 15 minutes. Strain, reserving the liquid. Heat 1 tablespoon of the butter and stir in the flour, cook for about a minute, stirring, then add the milk gradually, stirring all the time to avoid lumps. Season with salt and pepper, add the sliced mushrooms and simmer for about 10 minutes longer; then add the wine and finally the scallops. When hot, transfer to an ovenproof dish and cover with mashed potatoes, making sure they cover the fish right to the edges. Dot with the remaining butter and bake in a 350° oven for 20-30 minutes, or until the top is turning brown.

Irish Scones

1 cup white flour

1/2 teaspoon baking powder

1/4 pound butter, softened

2 ounces sugar

1 egg, slightly beaten

2 ounces milk

Raisins (optional)

Walnut halves (optional)

Mix flour and baking powder. Add butter, blending until mixture is butter-colored. Add sugar and continue to mix well. Add half the beaten egg and all the milk. Add raisins or some nuts, if desired, mixing well to make a sticky dough. Turn dough onto floured board and knead at least 5 minutes or longer. Cut dough into rounds and place on greased baking sheet or hot frying pan. Brush tops of scones with remainder of beaten egg. Place walnut halves on top, if desired. Bake at 350 to 375 degrees for 15 to 20 minutes, or until brown. If preparing over an open fire, heat frying pan till very hot. Place scones in pan and cook 7 to 8 minutes. Turn and cook 7 to 8 minutes more.

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Colcannon

1 lb. cabbage

4 lbs. russet potatoes, peeled and quartered

½lb. leeks, white parts only

2 cups evaporated milk

2 tsp. salt

1 tsp. pepper

1/4 tsp. nutmeg

4 Tbsp. margarine

Core and dice cabbage and put in 3 quart saucepan. Cover with water and bring to boil. Cook until tender, about 45 minutes. Put potatoes in 4 quart saucepan. Cover with water and bring to boil. Cook until tender, about 20 minutes. Thinly slice leeks. Put in 2 quart saucepan, add evaporated milk, salt, pepper, and nutmeg. Boil until tender, about 10 minutes. Drain potatoes and mash. Stir in leek mixture. Fold in drained cabbage. Put in 3 quart greased baking dish, dot with bits of the margarine. Can be stored at refrigerator at this point if preparing ahead of time. Bake for 1 hour at 350 degrees or until golden on top. Serve hot.

Glazed Asparagus and Carrots with Pecans

1 cup water

3 large carrots, sliced diagonally 1/4-inch

1 lb fresh asparagus, trimmed

1/4 cup butter

1 teaspoon cornstarch

3 tablespoons water

1 tablespoon lemon juice

1 teaspoon grated lemon peel

2 tablespoons chopped pecans,

toasted

Place 1 cup water in 10-inch skillet over medium heat. Bring to a full boil; add carrots and asparagus. Cover; continue cooking, stirring occasionally, until carrots and asparagus are crisply tender (7 to 9 minutes). Drain. Set aside; keep warm. Melt butter in same skillet. Stir together cornstarch, 3 tablespoons water and lemon juice in small bowl; stir into butter. Cook over medium heat, stirring constantly, until sauce thickens (2 to 3 minutes). Stir in lemon peel. To serve, spoon sauce over warm carrots and asparagus. Sprinkle with pecans.

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New England Boiled Dinner

5 to 6 lbs. corned beef

½ medium onion

2 cloves garlic, crushed

5 whole cloves

1½ teaspoons pickling spices

2 bay leaves

1 head cabbage, remove outer leaves and cut through stem into 8 wedges

2 small turnips, peeled and cut into one inch chunks

6 large carrots, peeled and cut in one inch chunks

8 medium potatoes, peeled and cut in one inch chunks

Place corned beef in a large pot and cover with cold water. Bring to a simmer, simmer for 5 minutes, then remove and rinse meat, empty the water out of the pan. Place meat back in the pan along with the onion, garlic, cloves, pickling spice and bay leaves. Cover with 12 cups cold water, or more to cover the meat. Bring back to a simmer, partially cover the pan, and simmer for 3 to 4 hours (adding more water as necessary to keep beef covered), until beef is tender, but not falling apart. Remove the beef from the pot, wrap it in foil, and keep warm. Strain the cooking liquid, and add it back to the pot, discarding the onion and spices. Bring the liquid back to a simmer, and add the vegetables in this order : cabbage - give it about 4 minutes, then add turnips – give them about 5 minutes, then add carrots – give them about 3 minutes, and then add potatoes, simmering for about 10-15 more minutes (you should end up with all the veggies in the pot together). They should all be fork tender. Slice corned beef thinly against the grain, place in a shallow soup bowl with vegetables, and ladle about ½ cup stock over all, with mustard and/or horseradish on the side. Serve in dinner plates sliced with veggies on the side.

Baked Mushrooms

16 large mushrooms

½ cup chopped onion

½ cup whole wheat bread crumbs

½ cup sausage meat

1 tsp. chopped sage

Salt and pepper

Wash and peel mushrooms. Remove stalks and discard. Brush mushrooms with melted butter. Fry onions in remaining butter. When tender, mix onion and butter with bread crumbs, sausage meat, herbs and seasonings. Divide among the mushrooms. Place mushrooms in a shallow ovenproof dish, pour 4 tablespoons of water into the bottom of the dish, and bake for 15-20 minutes at 350°.

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