



## *Becoming Olive W.*

A Mystery of Grace Family Saga: Book 1, Mini-Recipe Collection.

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## *Christmas* Eggnog

- 3 cups whole milk
- 7 large eggs
- 1 cup sugar
- 2 cups heavy cream
- 1/3 cup bourbon
- 1/3 cup brandy
- 1 teaspoon vanilla
- Garnish: freshly grated nutmeg

Bring milk just to a boil in a 2-quart heavy saucepan. Whisk together eggs and sugar in a large bowl, then add hot milk in a slow stream, whisking. Pour mixture into saucepan and cook over moderately low heat, stirring constantly with a wooden spoon, 6 to 7 minutes.

Pour custard through a fine-mesh sieve or cheesecloth into large bowl. Stir in cream, bourbon, brandy, and vanilla. Cool completely, uncovered, then chill, covered, until cold, at least 3 hours. Drink within 24 hours.

## *Mulled* Apple Cider

- 2 quarts apple cider
- 2 cinnamon sticks
- 2 whole allspice berries
- 2 whole cloves
- 1 orange, thinly sliced

Place all ingredients in a large saucepan and bring to a simmer. Divide among individual mugs and serve hot. Garnish with additional cinnamon sticks, optional.

## *Country* Biscuits

- 3 cups all-purpose flour
- 1 tablespoon baking powder\*
- 1 tablespoon sugar
- 1 teaspoon salt
- ¾ teaspoon cream of tartar
- ¾ cup butter
- 1 cup milk

Preheat oven to 450°F. In a large bowl combine flour, baking powder, sugar, salt, and cream of tartar. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Make a well in the center of the flour mixture. Add milk all at once. Using a fork, stir just until mixture is moistened.

Turn dough out onto a lightly floured surface. Knead dough by folding and gently pressing it for four to six strokes or just until dough holds together. Pat or lightly roll dough until 3/4 inch thick. Cut dough with a floured 2-1/2-inch biscuit cutter.

Place dough circles 1 inch apart on an ungreased baking sheet. Bake for 10 to 14 minutes or until golden. Remove biscuits from baking sheet and serve warm.

## *Peach* **Cobbler**

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- 2 cups peeled peaches; drain if using canned
- 1/4 cup butter
- 1/2 cup flour
- 1 cup sugar (divided)
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup milk
- 1 egg
- 1/4 tsp vanilla
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 cup brown sugar
- ice cream for serving (optional)

Preheat oven to 350°F. While oven preheats, put the butter in a 9-inch glass dish and place in oven until melted. Mix flour, 2/3 cup of sugar, baking powder and salt in large bowl. Add milk and egg to flour mixture and stir to combine. Pour batter over melted butter in glass dish. – DO NOT STIR

Put the peaches in a bowl, add 1/3 cup sugar along with vanilla, cinnamon, and nutmeg. Stir to combine. Spoon, layering peaches gently over batter.

Sprinkle brown sugar over top of peaches and batter.

Bake cobbler for 40-45 mins or until batter is golden brown. Serve warm with vanilla ice cream.

## *Shortbread* **Cookies**

- 1-pound butter
- 1 cup sugar -plus
- 5 cup flour

Cream butter. Add sugar and blend until light and creamy. Blend in flour 1 cup at a time. Press into jellyroll pan, score with a knife. Sprinkle lightly with additional sugar. Bake at 300 ° for 35 minutes.

## *French* Country Cassoulet

- 1 ½ pounds cubed beef
- 1-pound sausage, cut on diagonal (Italian links, kielbasa etc.)
- 1 large onion cubed
- 1 pound mushrooms, sliced
- 1 cup pimento stuffed green olives
- 1 bottle red wine
- Flour for coating meat
- Oil for browning

Preheat oven to 325°. Toss beef and sausage in flour. Using a cast iron Dutch oven, brown meat in oil, in small batches, removing as browned. Brown onions and mushrooms in Dutch oven. Return meat. Add olives. Add red wine so that it just covers of the meat/ vegetables.

Place lid on Dutch oven. Bake at 325° for 2 hours, until meat is tender. Remove lid, bake at 350° for 30 minutes until sauce is thick.

## *Grilled* Ham Sandwiches (for 1 sandwich)

- 2 thick slices homemade bread
- 1 slice country ham
- Apple butter
- Chives, chopped
- Butter

Spread each slice of bread with apple butter. Add ham. Sprinkle with chopped chives. Top with the other slice of bread. In a skillet, melt a generous pat of butter. Brown sandwich on one side. Flip, adding more butter to brown on other side.

## *German* Potato Salad

- ½ pound bacon
- 2 tablespoon flour
- 4 – 6 tablespoon sugar
- 1 teaspoon dry mustard
- 1/3 cup vinegar
- 2/3 cup water
- 1 teaspoon salt

- Dash pepper
- 4 large potatoes cooked and sliced
- ½ cup celery, chopped
- 1/3 cup onion, chopped

Heat oven to 350°. Cook and slice potatoes, set aside. Chop onion & celery.

For dressing: Fry bacon, drain fat and set aside. In skillet, combine 1/3 cup bacon fat, flour, sugar, and mustard. Stir well until smooth. Add vinegar and water and cook over medium heat stirring constantly until thick. Remove from heat; stir in salt & pepper.

In a casserole, arrange half of the potatoes, sprinkle with half of the celery and onions. Top with half of the bacon and dressing. Repeat with second layer.

Bake at 350° for 25 minutes until hot and bubbly.

### *Pickled* **Beets**

- 2 cups cooked, sliced red beets
- 1 medium onion, thinly sliced
- 1 cup water (or beet juice, if using canned/ jarred beets)
- 1 cup vinegar
- ½ cup sugar
- ¼ teaspoon allspice
- ¼ teaspoon cloves
- 1 teaspoon mustard seed
- 1 teaspoon cinnamon

Place beets and onion in glass bowl or container. Heat rest of ingredients until comes to a boil. Pour over beet/onions. Let steep in refrigerator for at least 3 days before eating. You may add hard boiled eggs to mixture to make pickled beets and eggs.

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