

# *Kitchen Pepper*

*½ ounce Nutmeg*

*½ ounce Cloves*

*½ ounce Cinnamon*

*½ ounce Pepper*

*1 ounce Ginger*

*6 ounces Salt*

*Store in an air-tight container.*

*Use sparingly (a little goes a long way).*

# Apple-Pear-Cranberry Chutney

3 medium firm ripe Pears, peeled, cored, and coarsely chopped (3 cups)

3 -4 medium Apples, peeled, cored, and coarsely chopped (3 cups)

1 cup dried or fresh Cranberries

$\frac{3}{4}$  cup Honey or Sugar (or to taste)

$\frac{1}{4}$  cup Cider Vinegar

2 teaspoons finely chopped Gingerroot (or ground Ginger)

$\frac{1}{2}$  teaspoon ground Cinnamon

$\frac{1}{4}$  teaspoon ground Cloves

In a large saucepan, mix all ingredients. Heat to boiling; reduce heat to low. Simmer uncovered for about 1 hour, stirring frequently, until thickened. Cool for 1 hour, stirring occasionally. Serve chutney at room temperature for the best flavor.

# Pound Cake

2-1/4 cups Sugar

1 cup Butter

6 Eggs

1 cup Sour Cream

4 cups Flour

2 teaspoons cream of tartar

1 teaspoon baking soda

1 teaspoon lemon flavoring (lemon zest or lemon juice)

Cream sugar and butter. Add 3 eggs. Sift flour and cream of tartar. Add alternately  $\frac{1}{2}$  flour mixture and  $\frac{1}{2}$  sour cream; mix, then add the rest of the ingredients. Add the last 3 eggs and beat. Add lemon flavoring. Mix well. Bake at 350 for 45 to 60 minutes.

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Cornbread, day-old, crumbled

1 Onion, coarsely chopped

Butter -about ½ stick

Sage

Rosemary

Thyme

Red Pepper flakes

Black Pepper

Chicken or Vegetable broth

- 1) Sauté onions in butter.
- 2) Add the crumbled cornbread and continue to sauté for 5 to 10 minutes.
- 3) Add a little broth to moisten the mixture, then add all the herbs.
- 4) Allow to simmer for 5 more minutes and continue to stir over low heat.

\*\*\*There are no measurements for the amount of herbs, season to your preference.

## Pie Crust

- 1) Sift together:
  - a. 2-1/2 cups of flour
  - b. 1-1/4 tsp. salt
- 2) Add:
  - a. 3/4 cup cold shortening
  - b. 3 tbl cold water
- 3) Mix well into the flour, until coarse.
- 4) Add:
  - a. 6 tbl cold water (more or less) – you want the dough hold together but not too sticky/wet.
- 5) Wrap in plastic wrap and chill for 1/2 an hour.

Makes enough crust for 2 – 9 inch or 2 – 10 inch pies

## Yeast Rolls

½ cup lukewarm water

1 package yeast

1 tsp. sugar

2 cups lukewarm water

1-1/4 tsp. salt

1/3 cup sugar

1-3/4 tbl shortening

7 to 8 cups flour

- 1) Dissolve yeast and sugar in ½ cup lukewarm water.
- 2) Mix 2 cups water, salt, sugar and shortening in another bowl. Add yeast mixture and gradually add the flour.
- 3) Knead until smooth and elastic.
- 4) Place dough in a greased bowl, cover and sit in a warm place until double.
- 5) Punch down and let rise again.
- 6) Divide dough into roll size pieces (or place into 2 large loaf pans or 3 medium loaf pans). Let rise until double again.
- 7) Bake for 30 minutes at 350.