

Free Old Time Cooking Recipes

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CHRISTMAS RECIPES



Cured Brisket of Beef for Christmas

Ingredients :

14 pounds of brisket of beef

1 ounce of saltpetre

1/2 pound sugar

4 handfuls common salt

suet

Preparation :

At night rub fourteen pounds of brisket of beef, with one ounce of saltpetre pounded very fine.

The next morning mix together half a pound of sugar, and four handfuls of common salt, and rub the beef well over with it. Let it remain in the pickle two weeks, turning and rubbing it every day.

Then take it out, and put it into an earthen pan, with some suet chopped fine to cover the bottom of the pan, and the same on the top of the beef, with a little water to keep the pan from burning. Bake it slowly for six hours. Eaten cold.

Broiled Mackerel

Select two medium-sized or three small mackerel and place in a large pan to soak early the day before Christmas. Place the skin side up and cover with warm water.

Just after the evening meal, drain the mackerel, cover again with warm water and let stand overnight. This will remove the excess salt.

In the morning, place in a large baking pan, set in the broiler or hot oven and baste every four minutes with boiling water. Cook for fifteen minutes for a large mackerel and about ten minutes for small fish. Lift to a hot platter and cover with

Parsley Butter

Two ounces of butter,
One-half cup of finely chopped parsley,
One tablespoon of grated onion,
One tablespoon of Worcestershire sauce.

Work to a smooth mass, then spread on the fish and serve with a lemon cut in wedge-shaped pieces.

Gooseberry Vinegar

Take gooseberries when they are full ripe, bruise them in a marble mortar or wooden bowl, and to every upheap'd half peck of berries take a gallon of water, put it to them in the barrel, let it stand in a warm place for two weeks, put a paper on the top of your barrel, then draw it off, wash out the barrel, put it in again, and to every gallon add a pound of coarse sugar; set it in a warm place by the fire, and let it stand whilst christmas.

"Hutzel Brod"

2 pounds dried pears
2 pounds dried prunes
2 quarts juice of fruit and water
1 pound dried currants
1 pound seeded raisins
1 pound blanched and shredded almonds
1 pound chopped English walnut meats
11 ounces finely-shredded citron
11 ounces orange peel
1 ounce chopped figs
1 ounce ground cinnamon
1 ounce ground cloves
21 ounces anise seed
6 pounds flour (warmed and sifted)
2 cakes compressed yeast
11 cups sugar
1 large tablespoon butter
1 tablespoon salt
4 tablespoons brandy or sherry

The whole recipe will make 12 loaves of bread.

This delicious German bread was usually made by "Aunt Sarah" one week before Christmas. It may be kept two weeks, and at the end of that time still be good. It is rather expensive as regards fruit and nuts, but as no eggs are used, and a very small quantity of butter; and as bread containing fruit is so much more wholesome than rich fruit cake. I think American housewives would do well to bake this German bread occasionally. Mary took one-fourth the quantity of everything called for in the recipe, except yeast. She used 3 of a cake of Fleischman's yeast and 1 of each of the other ingredients, and from these baked three loaves of bread. The prunes and pears should be covered with cold water at night and allowed to stand until the following morning, when, after stewing until tender, the juice should be drained from the fruit and water added to the fruit-juice to measure two quarts. Remove pits from prunes, cut pears and prunes in small pieces; stand aside. Clean currants and raisins, blanch and shred almonds, chop walnut meats, citron, orange peel and figs; add cinnamon, cloves and anise seed. Mix together flour and one quart of the fruit juice; add the compressed yeast cakes (dissolved in a little warm water), knead well, set a sponge as for ordinary bread; when raised, add the remaining quart of fruit juice, sugar, butter and salt. A small quantity of brandy or sherry may be added, but if not liked, fruit juice may be substituted.

Add the remaining ingredients, and knead thoroughly. Allow dough to raise from two to three hours and when light form into loaves and allow to stand an hour, when bake. This quantity of dough should be made into twelve small loaves. Should the flour and liquid used be warmed before mixing, the dough will raise more quickly. It simplifies the work if the fruits and nuts be prepared the day before the bread is baked.

Christmas Pudding

Ingredients :

2-1/2 c. stale bread crumbs
1/2 c. milk
1 c. beef suet
1/2 c. sugar
1/2 c. molasses
2 eggs
1 c. chopped raisins
1/2 c. chopped citron
1/2 c. chopped nuts
1 c. flour
1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
1/3 c. fruit juice

Preparation :

Soak the bread crumbs in the milk.

Work the suet with the hands until it is creamy, and to it add the sugar, molasses, and well-beaten eggs.

Mix with the milk and bread crumbs, and add the fruit and nuts.

Mix the dry ingredients and sift them into the mixture. Add the fruit juice, turn into a buttered mold, and steam for 3 hours.

Serve hot with hard sauce or any other desired sauce.

(*Sufficient to Serve Twelve*)

Christmas Plum Pudding

One quart seeded raisins, pint currants, half pint citron cut up, quart of apples peeled and chopped, a quart of fresh and nicely chopped beef-suet, a heaping quart of stale bread-crumbs, eight eggs beaten separately, pint sugar, grated nutmeg, tea-spoon salt; flour fruit thoroughly from a quart of flour, then mix remainder as follows:

In a large bowl or tray put the eggs with sugar, nutmeg and milk, stir in the fruit, bread-crumbs and suet, one after the other until all are used, adding enough flour to make the fruit stick together, which will take about all the quart.

Dip pudding-cloth in boiling water, dredge on inside a thick coating of flour, put in pudding and tie tightly, allowing room to swell, and boil from two to three hours in a good-sized pot with plenty of hot water, replenishing as needed from tea-kettle.

When done, turn in a large flat dish and send to table with a sprig of holly, or any bit of evergreen with bright berries, stuck in the top. Serve with any pudding-sauce.

This recipe furnishes enough for twenty people, but if the family is small, one-half the quantity may be prepared, or it is equally good warmed over by steaming.

For **sauce**:

Cream a half pound sweet butter, stir in three-quarters pound brown sugar, and the beaten yolk of an egg.

Simmer for a few moments over a slow fire, stirring almost constantly.

When near boiling add a half pint bottled grape-juice, and serve after grating a little nutmeg on the surface.

Christmas Cake

Prepare fruit first:

Cut small half a pound of homemade citron drained from syrup, wash and seed one pound raisins, pick, wash and dry one pound currants, mince a teacup of any firm preserve - quince, peach or pear, or use a cupful of preserved cherries whole. Shred fine four ounces of homemade candied peel, also four ounces of preserved ginger, add a cupful of nutmeats - pecans or English walnuts, or even scalybarks, cutting them in bits, mix all well together, then pour upon them the strained juice of three oranges, and three lemons, also add the grated yellow peel.

Next pour on half a pint of whiskey, a gill of rum, and a tumbler of cordial - peach or blackberry, and homemade if possible. Let stand overnight, in a warm place - the fruit should take up the most part of the liquor. A glass of tart jelly is held an improvement by some. I do not put it in - the preserves suit my palate better.

Cream a full pound of butter with four cups sifted sugar, beat into it one at a time, ten large fresh eggs. After them put in four cups dried and sifted flour, mix smooth, then put in the fruit, drained from the liquor and lightly dredged with hot, sifted flour. Mix well, then add the liquor drained from the fruit, along with a tablespoonful of lemon essence, and as much vanilla or rose water. If the batter is too stiff to stir well, thin with either a little sweet cream or boiling water, or cordial.

Pour into pans buttered and lined with five thicknesses of buttered paper, set the pans in other pans of hot water inside a warm but not brisk oven, shield the tops with double paper, and let rise half an hour. Increase heat then, but the baking must be slow. Four to five hours is required, according to the size of pans. Keep covered until the last half hour - then the heat may be sensibly increased. Test with straws - when they come out clean, take up, set pans on racks, cover with thick cloth and let cool thoroughly.

Frost next day, with either plain or boiled frosting. By baking the cake in rather small square molds, set close in a larger pan, the squares can be cut without waste and frosted to make individual cakes.

Fruit Cake

Ingredients :

3/4 c. raisins
1/2 c. milk
3/4 c. currants
2 c. flour
1/2 c. finely cut citron
1/2 tsp. soda
1/2 c. butter
1 tsp. cinnamon
3/4 c. sugar
1/2 tsp. allspice
2 eggs
1/4 tsp. nutmeg
1/2 c. molasses
1/4 tsp. cloves

Preparation :

First prepare the fruits for the cake:

Cream the butter, stir in the sugar gradually, add the eggs unbeaten, and continue beating.

Add the molasses, milk, and flour with which the soda and spices have been sifted, and then fold the fruits, which have been prepared, into this mixture.

Another way of adding the fruit is to pour a layer of the cake mixture into the cake pan, sprinkle this generously with the fruit, then another layer of dough and another layer of fruit, and finally a layer of dough with just a little fruit sprinkled on top. Whichever plan is followed, prepare the pan by covering the bottom with 1/2 inch of flour and then placing a piece of greased paper over this. This heavy layer of flour prevents the cake from burning.

Put the cake in a very moderate oven and bake for about 2 hours. If a fruit cake without a heavy crust is desired, the mixture may be steamed for 3 hours in an ordinary steamer and then placed in the oven just long enough to dry the surface.

Berlingoes

Ingredients :

1 1/2 pounds of flour
1 pound of sugar
9 ounces of fresh butter
5 eggs
grated peel of a lemon

Preparation :

Cream the butter, add the eggs one by one, sugar, and lemon peel, and at last the flour. Out of this dough form small wreaths which are put not too close together into a buttered pan, and dusted with a little flour. They must be baked to a light brown color.

They can also be spread with the white of an egg, coarsely pounded almonds, sugar and cinnamon, which makes them very nice.

Christmas Cookie

To three pound flour, sprinkle a tea cup of fine powdered coriander seed, rub in one pound butter, and one and half pound sugar.

Dissolve three tea spoonfuls of pearl ash in a tea cup of milk, kneed all together well, roll three quarters of an inch thick, and cut or stamp into shape and size you please.

Bake slowly fifteen or twenty minutes; tho' hard and dry at first, if put into an earthen pot, and dry cellar, or damp room, they will be finer, softer and better when six months old.

Parisian Sweets

Chop equal parts of figs, dates, or raisins, and nuts together.
Knead on a board dredged with confectioner's sugar, until well blended.
Roll to 1/3 inch thickness, cut into cubes or rounds, and dip each piece in confectioner's sugar.
Store in tin boxes.

Fudge

2 cupfuls sugar
1/2 cupful water or milk
1/2 cupful corn sirup
2 ounces chocolate
2 tablespoonfuls butter
1 teaspoonful vanilla
1/4 teaspoonful salt

Mix the sugar with the liquid. Add the chocolate and sirup. Boil gently to a "soft ball" stage. Just before removing from the fire, add the butter. (The butter may be omitted.)

Cool, then beat the mixture until it thickens. Add the vanilla and salt and pour into a buttered pan. Cut into squares; when cool the fudge is ready for serving.

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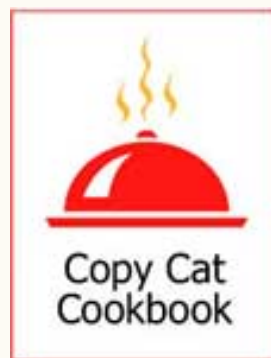
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