

Breads
Butters
Rolls

BREAD BOX

A giant brioche or loaf of bread, hollowed and filled with miniature sandwiches decoratively shaped and imaginatively filled, makes a splendid centerpiece for any kind of buffet. Cut off the top of the loaf with a serrated knife and reserve the top. Pull out the soft interior crumb of the bread, being careful to leave the crust intact, and save crumb for another use or discard. With a rolling pin, flatten slices of thin sandwich bread and then cut into shapes using cookie cutters. Make sandwiches with your choice of fillings, spreads of flavored butters, and arrange inside the hollow loaf. Set the top back on, wrap and refrigerate until serving.

BUFFET SANDWICHES

Put thinly sliced roast veal and spread with Anchovy Mayonnaise on black bread. Sprinkle with capers.

Try smoked Filet of Beef, equal parts of Roquefort and cream cheese, and sprigs of watercress on pumpernickel rolls.

Spread country pate on a green apple slice with Brie cheese on a French roll.

Stack steak and thinly sliced red onion on black bread roll. Grind on lots of black pepper.

Mix lump crab meat, diced green pepper and cream cheese to spreadable consistency, and spread on a bagel.

Layer Carpaccio with Rovigo Butter on black bread. Sprinkle with chopped parsley.

Purée equal parts of cooked shrimp and softened butter; season to taste with salt, pepper, and lemon juice; spread on whole wheat bread and top with a slice of cherry tomato.

Make egg salad, top with asparagus tips, and sprinkle with chopped fresh dill.

Combine smoked red caviar, onions, lemon juice, cream cheese and dill.

Put prosciutto on a pear slice with a spread of Gorgonzola cheese.

Arrange thinly sliced chicken breast, tarragon mayonnaise, walnuts and watercress on black bread.

Spread Pecan Cream Cheese on Banana Bread.

Southern Cornbread

2 eggs (beaten)	3 packages Sweet & Lo
2 cups buttermilk	1/2 cup grated onion
1 teaspoon soda	1 medium carrot, grated
1 teaspoon salt	1 small squash grated
1 cup corn meal	1/2 cup cheddar cheese, grated
1/2 cup flour	1/2 cup whole kernel corn
1/2 cup stone ground cornmeal	

Beat the first 4 ingredients; add meal and flour and mix. Then add all of the remaining ingredients and stir well. Bake in 10-9inch greased hot iron skillet at 450°F for 30 minutes.

Dorothy Joe Ficken

Poppy Seed Bread

1 box Berry Crocker Butter Pecan Cake mix	1/2 cup cooking oil
1 small box Jell-O toasted coconut Instant pudding*	1 cup hot water
	4 eggs
	1/3 cup poppy seeds

*Hard to find, coconut cream will also work.

Mix all ingredients together. Pour into 3 small or 2 regular bread pans, ungreased.

Bake 325°F 45 minutes

Shirley Cain

Pumpkin-Pecan Bread

1-3/4 cups flour	1/2 teaspoon nutmeg
1 teaspoon baking powder	3/4 cup canned pumpkin
1/2 teaspoon soda	1/3 cup skim milk
1/4 teaspoon salt	1/3 cup vegetable oil
1/2 cup sugar	1/2 cup egg substitute
3/4 teaspoon cinnamon	1/2 cup chopped pecans
1/2 cup stone ground cornmeal	

Combine flour, baking powder, soda, salt, sugar, cinnamon, and nutmeg. Combine pumpkin, milk, oil, egg substitute and pecans. Add to dry ingredients, stirring until moistened. Spoon into loaf pan coated with cooling spray.

Bake 350°F 55-60 minutes or until done.

Cool in pan 10 minutes before removing.

Ann Cobb

Strawberry Nut Bread

Sift together ...	Combine, mixing well...
3 cups flour	4 eggs, beaten
1 teaspoon salt	2 cups frozen strawberries
1 teaspoon soda	thawed and sliced
1 tablespoon cinnamon	1-1/4 cups chopped pecans
2 cups sugar	1-1/4 cups vegetable oil

Make well in center of dry ingredients. Add liquid mixture, stirring just enough to moisten dry ingredients. Pour into six greased 6x3x2 foil pans or two greased 9x5x3 pans.

Bake 350°F 40 minutes for foil pans ... 60 minutes for larger pans

Remove from oven and let cool five minutes before removing from pans.

Lucy Anne Burt

Janet's Sampler Rolls

1-1/2 packages yeast	1/2 cup sugar
3 tablespoons warm water	1 teaspoon salt
2 eggs	1 cup warm water
1/2 cup shortening	4 cups flour

Dissolve yeast in warm water. Beat eggs. Cream shortening and sugar. Add yeast, eggs, and salt. Alternately add warm water and flour. Mix well after each addition. Knead lightly and place in greased bowl. Cover and let rise overnight in refrigerator. Punch down. Roll out, and make Parker House rolls or place in muffin tins that have been greased. Let rise again.

Bake 400°F 8 minutes or until lightly browned
Makes 40 rolls (These are really very quick and easy.)

Linda Frances Stoltz

Double Corn Fingers

1/2 cup margarine	1 cup corn muffin mix (yellow)
1-1/4 cup Bisquick	1 cup cream style corn

Melt margarine in 13x9x2 cookie sheet in hot oven (425°F). Pour off 1/4 cup and reserve. Combine remaining ingredients, mix until just well blended. Turn out on floured surface to form a 3-inch rectangle. Cut in 3/4 inch strips. Arrange on cookie sheet. Pour reserved margarine over strips.

Bake 425°F 20 minutes

Mary Simpson

Melted Bisquicks

2 cups Bisquick mix	Mix
8 ounces sour cream	Bake 350°F
1 stick margarine, melted	15-20 minutes
Use <u>Tiny</u> muffin tins.	

Faine Wistrand

Doughnuts Gregory

Elias Gregory was a sea captain from Portland, Maine. His mother, Elizabeth, was a famous local sea front cook and the originator of the doughnut. In 1803 fried pastries such as fried cakes, Bismarck's, long johns, crullers, and beignets were widely made. Mrs. Gregory made up a dough recipe for deep frying that was very original yet typical of her background. It contained nutmeg and cinnamon which she was very familiar with, as her son hauled these items as cargo regularly on his shop. The recipe also contained lemon rind. Lemons were the most important thing in a ship's stores in those days, as fresh lemons or limes kept the crew from getting scurvy and colds on long voyages. Mrs. Gregory made the recipe with the idea that it could be taken aboard ship and kept safely for long voyages without spoiling and that would help prevent scurvy and colds. They are meant to be eaten by dunking them in hot black tea or coffee. Mrs. Gregory put nuts in the center of the pastry as she was afraid that they might not cook all the way through in the center. She called the pastry doughnuts which was exactly what they were. Her son, Elias, took fifteen hundred of them on board for a voyage. The crew as well as himself were very fond of them. No one on the voyage developed either scurvy or a cold. Elias Gregory was a wise captain and knew the value of a penny. When he docked at Portland again he went straight to the tinsmith. He had him make a cutter in a circular shape with a small hole in the center. He took the cutter to his mother and had her make up some doughnuts with the center out eliminating the necessity of using expensive nuts. His crew exulted the great goodness and medicinal qualities of doughnuts at sea and although on the next voyage the doughnuts had no nuts they still were highly praised. Soon doughnuts were the most popular pastry through out America and still are today.

"The discovery of a new dish does more
for the happiness of man than the
discovery of a star."

Unknown

Doughnuts Gregory

(Original Recipe of Elizabeth Gregory)

2 eggs, beaten	4 teaspoons baking powder
1 cup sugar	1/4 teaspoon nutmeg
1 cup milk	1/4 teaspoon cinnamon
5 tablespoons melted butter	1/2 teaspoon salt
4 cups sifted white flour	

Beat eggs well. Add, slowly, beating constantly, sugar. Stir in milk. Stir in melted butter. Add baking powder, nutmeg, cinnamon and salt to sifted flour. Sift it all again. Stir dry ingredients into egg mixture, until well blended. Put about one-third of the mixture on a floured board. Turn and knead slightly. Roll out to 1/4 inch thick. Cut out with a doughnut cutter. Add the trimmings to half of the remaining dough, roll and cut as before. Heat vegetable oil to 370°F. Try to keep the grease at an even temperature. Add doughnuts. When the doughnuts are brown on one side, with a fork carefully turn over to brown on the other side. Remove by putting fork through center. Put on paper towels to drain.

Coating

1/2 cup powdered sugar ...	1teaspoon cinnamon
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Put powdered sugar and cinnamon in a paper sack and shake to mix. When warm enough to handle, coat doughnuts with powdered sugar by shaking gently in sack with sugar/cinnamon mixture.

Judy Cobb

Reminder ... These doughnuts are intended to be eaten after dunking them in hot black tea or coffee.

Parker House Rolls

The Parker House is one of Boston's oldest and most distinguished hotels. These rolls become popular throughout New England and were generally called pocketbook rolls. This is their story. One of Mr. Parker's first guests was a lady from London who misplaced her diamonds. "The chambermaid," she cried, "has stolen my diamonds!" And she went screaming through the hotel. The pastry chef, who was in love with the chambermaid, heard the commotion and was so angry he just picked up pieces of dough in his fists and slammed them into the oven. There was no time to make more rolls so they were served as they were, dented in the middle. Everyone loved the rolls for their crisp outside and soft inside. Meantime, the lady found her diamonds. But from that day to this, Parker House rolls have been dented in the middle.

Parker House Rolls

1/2 cup scalded milk
1/2 cup boiling water
1 teaspoon salt
1 tablespoon butter
1 teaspoon sugar

1 package yeast
(dissolved in 1/4 cup lukewarm water)
3 cups flour
1/2 cup butter (melted)

Place milk, boiling water, salt, butter, and sugar in mixing bowl and mix well. Add flour until dough is stiff enough to knead. Cover and let rise until double in bulk (about 20 minutes).

Shape into balls, place in buttered pans. Cover with clean cloth. Let rise in a warm place for 15-20 minutes until again doubled.

Before placing in oven, flour the handle of a wooden spoon and press handle against balls until they are cut almost in half. Brush one half with melted butter. Fold over other half and press together like a pocketbook. Let rise once more (15-20 minutes).

Bake 400°F 15 minutes, brush tops with butter after baking.

Judy Cobb

Note: To protect dough from draft when rising I put it in the microwave oven. (Judy)

Steamed Brown Bread

1 cup cornmeal
1-1/2 teaspoons salt
1 cup raising
3/4 cup dark molasses

1-1/2 teaspoons soda
2 cups whole wheat flour
2 cups buttermilk

Sift together cornmeal, soda and salt. Add to whole wheat flour and raisins. Mix well. Mix together molasses and buttermilk. Add to dry ingredients, stirring enough to moisten. Fill greased cans to within 1-inch of top. Cover with aluminum foil and steam 2 hours. (Water should be at least 1/2 way up sides of cans during steaming.) Use 3 or 4 one pound coffee cans or several smaller cans.)

Clean dry coffee cans (vegetable cans too for smaller sizes), make ideal containers for gift breads.

Heat a knife in hot water, dry off quickly, for ease in slicing fresh breads.

Flavored Butters

Try these instead of plain butter in sandwiches and with fish, meat and vegetable dishes. For each flavored butter, either combine the ingredients in the bowl of a good processor fitted with a steel blade and process until smooth, or cream them together in a small bowl. Cover and refrigerate until ready to use.

Start with 8 tablespoons (1 stick) sweet butter then add:

Anchovy Butter: 1 tablespoon capers, drained, 2 tablespoons anchovy paste (or to taste).

Basil-Mustard Butter: 1/4 cup prepared Dijon-style mustard, and 1/4 cup coarsely chopped fresh basil leaves.

Curry Chutney Butter: 1/4 cup mango chutney, 1 teaspoon curry powder.

Dill Butter: 3 tablespoons chopped fresh dill, 1/2 teaspoon lemon juice, 1/2 teaspoon prepared Dijon-style mustard.

Herb Butter: 1 tablespoon finely chopped fresh herb of your choice.

Rovigo Butter: 1 tablespoon capers, drained, 1 heaping tablespoon each of chopped shallots, chopped fresh parsley, and tarragon (thoroughly rinsed of all vinegar), 1 tablespoon snipped chives, 1/2 teaspoon lemon juice.

Strawberry Butter

Whip until light (w/electric mixer)
1/2 pound unsalted butter
1 tablespoon honey

Gradually beat in (high speed):
1/2 cup thawed, frozen sliced strawberries
In syrup.

Store in refrigerator. Can keep for 4 weeks.

Renée Plata