

A selection of recipes from Schumacher Farm Park 2017 Holiday Teas
Courtesy of Steve Keip

DATE BALLS

1# Pitted Dates, cut up
1/2 Cup Butter
1/2 Cup Granulated Sugar
1 Egg

Combine all of the above, cooking over low heat until smooth and evenly textured. Add:

1/2 Teaspoon Vanilla
2 1/2 Cups Rice Krispies

Mix well, and form into walnut sized balls. Roll in coconut or chopped nuts. Cool completely.

AUNT BESSIE McKINLEY'S SCOTTISH SHORTBREAD

1 ½ Cups All-purpose Flour
½ Cup Rice Flour
1 Cup Butter, room temperature
½ Cup Granulated Sugar

Preheat oven to 325 degrees F.

Beat Butter until fluffy. Add Sugar, beat well. Gradually add Flours, beating well. Knead with hands dusted in Rice Flour. Shape into balls the size of golf balls and place on ungreased cookie sheet. Press with the bottom of a glass until ½” thick. Bake in 325 degree preheated oven for 25 – 30 minutes or until golden.

This recipe originated in Dundee, Scotland in the nineteenth century. No electrical appliances were available, only a wooden spoon, a cookie sheet and a mold were used. Substitution of margarine will cause the delight of this delicacy to be lost in the gram of fat saved.

PECAN COOKIES

1/2 Pound Butter or Margarine
4 Tablespoons Powdered Sugar
2 Cups Flour
1 Cup Chopped Pecans
2 Teaspoons Vanilla Extract
1/2 Teaspoon Salt

Combine all ingredients and mix until the dough holds together. Shape into oblongs about 2" long and 1/2" inch around. Bake in preheated 350 F oven for 15 minutes, until lightly browned. Roll in Powdered Sugar while still warm.

CHICKEN ALA KING

2 Tablespoons Cup Butter or Margarine
1/2 Cup diced Green Pepper
1/2 Cup diced Onion
4 Ounces Fresh Mushrooms, sliced
1/2 Cup All-purpose Flour
1/2 Teaspoon freshly Ground Black Pepper
2 Cups Milk
2 Tablespoons Granular Chicken Bouillon
2 Cups cut up cooked Chicken
1 2 Ounce Jar Pimento, drained
1/2 Cup Frozen Green Peas

Melt Butter in 3 quart saucepan and sauté Green Pepper, Onion and Mushrooms until Bell Pepper is tender-crisp.

Stir in Flour, Pepper and Chicken Bouillon. Cook over medium heat, stirring constantly until bubbly. Stir in Milk and heat to boiling, stirring constantly until thickened. Stir in Chicken, Pimento and Peas, heat to temperature. Serve over Rice, Buttered Toast, or in Puff Pastry Shells.