

PORK AND ROOT VEGETABLE STEW

4 Strips bacon, diced
4# Pork Shoulder, cut into approx. 1" cubes
4 Parsnips
4 Carrots
2 Ribs Celery
10 New Potatoes
4 Turnips
1 Medium Onion
Salt and Pepper

In a large dutch oven, fry the Bacon until browned and the fat has rendered. Remove Bacon from the pan. Place the Pork into the hot fat cook over high heat until browned on all sides. Cook only a few pieces at a time, being careful not to overcrowd the pot. Once the Meat is all browned, place back into the pot and cover with water. Cover and bring quickly to a boil. Reduce heat to a simmer and simmer for one hour.

Check the meat for doneness and tenderness, season with Salt and Pepper. Add the Vegetables. Parsnips and Carrots should be cut into 1" chunks, Turnips quartered or into 8's if larger, Onions diced. Potatoes if small can be left whole, otherwise quartered. Vegetables should be the same approx. size as the Pork. Add fried Bacon back to the pot. At this point you can add more water if you want more gravy. Cover and return to a simmer. Simmer for 20 minutes and check the Vegetables for doneness. Taste again for Salt and Pepper. If the Gravy seems thinner than you like it, it can be thickened with a little Flour and Water.

CHICKEN PATTIES

½ Cup Milk
2 Tablespoons Mayonnaise
1 Egg
1 Teaspoon Poultry Seasoning
2 Cups Torn up Fresh Bread
1 Cup Cooked Chicken Meat
Salt and Pepper to taste

Mix all ingredients and form into patties. Fry in butter until browned. Serve with Chicken Gravy.

To make the Gravy. Heat stock to boiling and thicken with Flour and Water. Taste to correct seasonings.

ONION PIE

Pastry:

2 Cups Flour
1 Egg, beaten
½ Teaspoon Salt
¾ Cup Cold Butter, cut in cubes
1 Teaspoon Milk

Combine the Flour and Salt. Cut in the Butter and work with your fingers until like coarse meal. Add the Egg and blend until the dough comes together. If it seems dry add the Milk. Work lightly, pat the dough into the bottom and sides of a 8" round cake pan.

Filling:

2 Cups Green Onions, White and Green parts chopped
1 Cup Whole Milk
6 Slices Bacon, diced
1 Tablespoon Flour
4 Eggs, lightly beaten
1 Cup Grated Cheese
Salt and Pepper

Cook Bacon until almost crisp, add the Onions and cook until Onions are soft. Blend in the Flour and stir to coat. Remove from the heat. Add the Milk to the Eggs and stir until combined. Add a little of the Bacon mixture to the Eggs to temper them, then combine the two. Stir in the Cheese. Season with Salt and Pepper. Pour the Filling into the Crust. Bake in a 375 degree F oven until the crust is golden and the filling is set, about 35 minutes.

Recipe adapted from Old World Wisconsin 1860 German Farm

BRAISED KALE

1 Tablespoon Bacon Fat
1 Medium Onion, thinly sliced
1 Teaspoon Salt
Freshly Ground Black Pepper
2 Tablespoons Minced Garlic
8 cups stemmed and torn Kale
Chicken Stock

Heat the Bacon Grease, add the Onions and Garlic, Salt and Pepper, sauté for two minutes. Add the Kale and Stock, stirring occasionally, about 10 minutes or until Kale has completely collapsed and Stock has reduced. Serve with a splash of Cider Vinegar if desired.

BAKING POWDER BISCUITS

2 Cup All-purpose Flour
1 Teaspoon Salt
3 Teaspoon Baking Powder
1/3 Cup Vegetable Shortening
3/4 Cup Milk

Mix Flour, Baking Soda and Salt. Cut in shortening until mixture looks like coarse meal. Add Milk and stir until just blended. Turn Dough onto a floured board and push and pat the dough into a cohesive round. The more you work the Dough, the tougher the final Biscuits will be. Roll out to 1/2" thickness, and cut into rounds with a floured cutter. Bake on an ungreased cookie sheet at 425F degrees for 12 - 15 minutes, or until golden brown.

PINEAPPLE UPSIDE DOWN CAKE

For the Topping:

- 1 20 ounce can Crushed Pineapple, drained
- 3 Tablespoons Butter
- 1 Cup Brown Sugar

For the Cake:

- 2 Cups Flour
- 1 Cup Sugar
- 1.5 Teaspoons Salt
- 1 Teaspoon Baking Powder
- ½ Cup Butter, melted
- 3 Eggs, lightly beaten
- 1 Teaspoon Vanilla Extract
- 1 Cup Milk

In a heavy 8" iron frying pan, melt the Butter, add the Brown Sugar and stir until the Brown Sugar is melted and bubbling. Add the Pineapple and stir to combine, be careful of spattering, Sugar mixture is hot!! Set aside while you make the Batter.

In a separate mixing bowl place Flour, Sugar, Salt and Baking Powder. stir to combine. To the Milk add the Eggs, melted Butter, and Vanilla, stir to combine. Add the liquids to the Dry ingredients, stirring to create a thick batter. Batter may be lumpy, but do not over mix. Pour the batter over the Pineapple Mixture.

Bake 45 minutes in a 325 F oven. Remove and let stand for 10 minutes. Run a knife around the edge of the pan and invert the cake onto a serving plate.