

Hibiscus Tea Punch

Kathryn Harris June 3, 2022

Ingredients (serves 8)

8 hibiscus or Red Zinger tea bags
4 cups boiling water
1 1/2 cups sugar or honey
One 25.4-ounce bottle sparkling
cider, chilled
Lemongrass or lemon wedges to
garnish

Directions

Place the tea bags in a large container. Add the boiling water and let steep 10 minutes. Remove the tea bags; add the sugar or honey while the tea is hot.

Refrigerate until ready to use.

Add the sparkling cider.

Serve in tall glasses over ice.

Garnish with lemongrass or lemon wedges.

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**Lincoln Land
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Culinary Arts

Red Velvet Cake

Kathryn Harris June 3, 2022

Ingredients (serves 8)

2 cups cake flour
3 tbsp unsweetened cocoa powder
2 tsp baking powder
1 teaspoon salt
3/4 cup (1 1/2 sticks) butter, softened
1 3/4 cups sugar
4 large eggs
1 cup milk
3 teaspoons red food coloring
1 teaspoon vanilla extract

Buttercream frosting

6 cups powdered sugar
1 cup (2 sticks) butter, softened
4 to 6 tablespoons heavy cream
2 teaspoons vanilla extract

Directions

Preheat the oven to 350 degrees. Grease and flour two 9-inch cake pans. In a large bowl, stir together the flour, cocoa, baking powder, and salt. In another large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. In a small bowl, combine the milk, food coloring, and vanilla. Using a spatula, fold into the egg mixture the flour mixture alternating with the liquids, ending with the dry ingredients. Pour the batter into the pans and bake about 30 to 35 minutes. Test with a toothpick until it comes out clean. Cool in the pans 5 minutes before turning out onto racks.

To make the frosting, mix all the ingredients together until light and fluffy.

When the cakes are completely cool, frost with Buttercream Frosting between the layers, on the sides, and on top of the cake.

Cucumber Salad

Chef Michael Higgins June 10, 2022

Ingredients (6-8 servings)

2 large or 4 medium cucumbers
1 teaspoon salt
10 green onions, peeled and thinly sliced into rings
3/4 cup white or cider vinegar
Juice of 1/2 lemon (2 to 3 tablespoons)
1/8 teaspoon ground cayenne pepper
1/8 teaspoon ground ginger

Directions

Pare the cucumbers, cut in half and remove the seeds. Chop into about a 1/2-inch dice. Place in a nonreactive bowl and mix with the salt. Let stand for at least an hour. You may keep the cucumbers salted down for about 4 hours at the most. Drain off the accumulated juices and rinse well under cold water. Add the sliced green onions to the cucumbers.

In a small saucepan, mix the vinegar, lemon juice, cayenne and ginger. Heat to boiling and pour over the vegetables. Let stand for at least 3 hours before serving; overnight is better. Store in a covered container in the refrigerator for up to 4 days.

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Cucumber Catsup

Chef Michael Higgins June 10, 2022

Ingredients (makes 2 cups)

3 large cucumbers (about 2 pounds),
peeled, seeded and grated
1 small onion, peeled and minced
1 tablespoon salt
2 ½ teaspoons freshly ground black pepper
1 ½ cups white vinegar

Directions

Mix the cucumbers and onions with salt. Put the vegetables into a cheesecloth-lined colander and let stand for 1 hour. Pour out drained juices and gently squeeze the vegetable mixture until dry. If you want to reduce the salt content, you may rinse off the vegetable mixture before you squeeze it dry.

Mix the salted vegetables, pepper and vinegar in a heavy 3- to 4-quart pot. Cook gently until the mixture is hot and has turned somewhat yellow, about 5 to 10 minutes. Process with an immersion blender (or cool and then carefully process in a food processor or regular blender until smooth.) Return the puree to the pot and simmer until thick, about 20 minutes, stirring to prevent sticking as it reduces and thickens. Pour into clean, sterilized jars and seal. Keeps for a month in the refrigerator. Recipe may be doubled and the catsup may be canned or frozen.

Lemon Drop Candies

Bob Bunn Sarah Adams June 17, 2022

Ingredients

1 c. sugar
½ c. water
½ tsp. cream of tartar
½ tsp. lemon extract
2 tsp. citric acid These two could be
replaced with 1 tbsp lemon juice to
make more "historical"
¼ tsp. yellow gel coloring (optional)
1 c. powdered sugar

Directions

Heat sugar, water, and cream of tartar in saucepan over medium heat to 300 degrees. At 300 degrees, immediately remove pan from heat and pour onto parchment paper-lined sheet pan. Mix in lemon extract, citric acid, and gel coloring with oiled spatula. The candy will start to cool quickly.

When cool enough to handle, mold the sugar into a rope. Using oiled kitchen shears, cut rope into individual pieces. Let fall into pan of coating sugar to prevent the pieces from sticking to one another.

Sift excess sugar and allow candy to cool completely. It will harden after some time.

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French Almond Cake

Jolene Lamb June 24, 2022

Ingredients (8-10 servings)

4 large eggs, separated
½ cup granulated sugar, pulverized
¾ teaspoon pure almond extract
¼ teaspoon pure lemon extract
3 ounces blanched slivered almonds,
finely crushed or chopped into
¼-inch pieces
1/4 cup unbleached all-purpose flour,
sifted 3 times

Directions

Preheat oven to 350°F. In a deep, large (3-quart) bowl beat egg whites until they stand in stiff peaks, then set aside. In a second large bowl, using an electric mixer, beat egg yolks until they are thick and have turned into a light yellow color. This could take as long as 5 minutes. With the mixer running, begin adding the sugar about a tablespoon at a time. Continue beating until the sugar is fully incorporated and the batter is thick. Stir in the almond and lemon extracts and then the almonds. Stir in the flour. With a flexible rubber spatula, fold about one-third of the beaten egg whites into the egg yolk batter to lighten it up. Then gently fold this lightened batter into the remaining egg whites. Pour the batter into an ungreased tube pan. Bake until the cake is firm and lightly browned on top, about 25 to 30 minutes. Invert the pan over a bottle to cool completely before removing the cake from the pan.

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French Almond Cake

Jolene Lamb June 24, 2022

Tips for success

There are a few tricks to making this cake successfully. Nineteenth-century white sugar came in a compressed cone . Cooks snipped off what they needed with sugar shears and then pulverized it into fine crystals. For the French almond cake recipe, I put the ½ cup of granulated sugar in a plastic bag and pulverized it by pressing my rolling pin over it a few times. The resulting finer sugar blends more easily with the egg yolks. Stiffly beaten egg whites provide structure for this cairn.

It is lightest when baked until light brown in an ungreased angel food cake pan, then turned upside down until it is completely cool. I have also baked it in an antique tube pan with fluted sides. To get it out successfully, I greased just the bottom of the pan (top of cake), turned it upside down to cool completely, and then gently pressed against the cake, pulling it away from the sides. You can grease and flour the sides of the baking pan and cool the cake right side up. But the resulting cake, while delicious, will not be nearly as light.

Makes one 10-inch-diameter cake to serve 8 to 10

Source: "Abraham Lincoln In The Kitchen" Rae Katherine Eighmey

Beer

Ian Hunt July 1, 2022

Ingredients

15 gallons of water
¼ pound of hops
1 gallon molasses
Yeast

Directions

Boil half the water with the hops, then add it to the other half in the tun, and well mix it with one gallon of molasses and a little yeast. Ferment.

"I am a firm believer in the people. If given the truth, they can be depended upon to meet any national crisis. The great point is to bring them the real facts, and beer." ABRAHAM LINCOLN

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Fricasseed Chicken

Chef Howard Seidel July 8, 2022

Ingredients

2 to 3 fryers, cut up
Salt and pepper to taste
Lard or shortening
½ pint cream
¼ teaspoon nutmeg
¼ teaspoon mace
1 small piece of butter, rolled in a
little flour
Parsley sprigs

Directions

Cut chickens into pieces. Wipe pieces dry, season with salt and pepper and dredge lightly with flour. Melt lard or shortening in frying pan, add chicken and fry until brown on all sides. When done, transfer to a covered pan and keep warm.

Skim the drippings in the frying pan and add the cream. Season with nutmeg, mace, salt and pepper. Thicken gravy with the small bit of butter rolled in flour. Stir carefully to be sure that the mixture is smooth. Bring to a good boil, then pour it over the hot chicken. Add a little more lard or butter into the frying pan. Fry the parsley sprigs but keep it green and crisp. Garnish the chicken with parsley.

From an address Isaac Arnold gave before the Illinois State Bar Association in Springfield on January 7, 1881: "Mrs. Lincoln's table was famed for the excellence of many rare Kentucky dishes, and in season, it was loaded with venison, wild turkeys, prairie chickens, quail and other game, which was then abundant."

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Oyster Stew

Chef August Mrozowski July 15, 2022

Ingredients

3 medium leeks (white portion only),
chopped
1/4 cup butter, cubed
2 medium potatoes, peeled and diced
2 cups hot water
3 teaspoons chicken bouillon granules
2 cups whole milk
2 cups half-and-half cream
4 cans (16 ounces each) oysters, drained
1/4 teaspoon cayenne pepper
Salt and pepper to taste
Minced fresh parsley

Directions

1. In a Dutch oven, sauté leeks in butter for 10 minutes or until tender. Add the potatoes, water and bouillon; cover and simmer 20 minutes or until potatoes are tender. Cool.
2. Pass thru a sieve. Cover and process until blended. Return to the pan; stir in the milk, cream, oysters, cayenne, salt and pepper. Cook on low until heated through (do not boil). Garnish with parsley.

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Pickled Beets

Chef August Mrozowski July 15, 2022

Directions

Boil them in a porcelain kettle until they can be pierced with a silver fork. When cool, cut lengthwise to size of a medium cucumber. Boil equal parts of vinegar and sugar with half a tablespoon ground cloves tied in a cloth to each gallon; pour boiling hot water over the beets.

Celery Vinegar

Pound two ounces of celery seed in a mortar and steep it for a fortnight in a quart of vinegar then strain and bottle.

Milk Bread No. 1

Charlyn Fargo Ware July 22, 2022

Ingredients

1 pint milk, scalded and cooled
1 tablespoonful butter, melted in the
hot milk
1 tablespoonful sugar
1 teaspoonful salt
1/2 cup yeast
6 or 7 cups flour

Directions

Measure the milk after scalding and put it in the mixing-bowl; add the butter, sugar and salt. When cool, add the yeast and then stir in the flour, adding it gradually after five cups are in, that it may not be too stiff. Use just enough to knead it. Knead until smooth and elastic. Cover and let it rise until light. Cut it down; divide into four parts; shape into loaves or biscuit. Let it rise again in the pans. Bake 40-50 minutes.

"Bread is one of the earliest, the most generally used, and the most important forms of food adopted by mankind. Nothing in the whole range of domestic life more affects the health and happiness of the family than the quality of its daily bread. With good bread, the plainest meal is a feast in itself; without it, the most elaborately prepared and elegantly served menu is unsatisfactory."

from "Mrs. Lincoln's Cookbook" written by Mary Johnson Lincoln-Published 1883

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Pork Roast/Vegetables

Chef Sean Keeley July 29, 2022

Ingredients

6-8 lb. pork loin roast
Salt
Pepper
Marjoram (or sage)
Shortening, melted for basting

Vegetables:

Potatoes
Carrots
Turnips
Onion
Parsnips

Directions

Make a rub of salt, pepper and marjoram and lightly season roast. Cut the roast down the middle. Fill with dressing and secure with skewers or tie with a string. Place in 500° oven. Immediately reduce heat to 350°. Bake 25-30 minutes per pound or until juices run clear. If baking in a reflector oven or on a spit, baste with melted shortening until the roast begins to make its own juices.

Parboil any combination of the vegetables in the amount needed for the number of people to serve. Boil them only half way. When roast has created its own juices in the bottom of the tin oven, add the vegetables and let them cook in the broth and under the roast. Since the vegetables were parboiled, they will not absorb a major portion of fat.

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Onion Dressing

Chef Sean Keeley July 29, 2022

Ingredients

1 c. onion, chopped
2 c. grated bread crumbs
¼ tsp. pepper
½ tsp. salt
½ tsp. sage (optional)
½ tsp. marjoram
¼ tsp. parsley
1 egg, beaten
3 T. butter, melted

Directions

Combine onion, bread crumbs, pepper, salt, sage (if using), marjoram and parsley. Add egg and melted butter. Add another egg or water to make dressing the proper consistency. Use to stuff roast.

Note: For a gourmet appearance, after the roast is cut in half, slice each half from the center to about one inch from the edge of the half. Layer dressing on each piece, fold the thin slice over the dressing and then layer the dressing between the halves. This gives a spiral appearance when the cooked roast is sliced.

Eliza Leslie (1787–1858), frequently referred to as Miss Leslie, was an American author of popular cookbooks during the nineteenth century. She also wrote household management books, etiquette books, novels, short stories and articles for magazines and newspapers.

Roasted Duck

Chef Ty Bergman August 5, 2022

Ingredients

Two 4-5 lb ducks
Salt and pepper
Boiling water
Roasting pan

Directions

Season ducks with salt and pepper (inside and out) Roast 1 hour

Remove. Pour boiling water over ducks to tighten the skin

Place in roasting pan and into the oven until 165 degrees, about 1 hour

Cool completely and break down/slice into 1 oz portions and store

Reheat to 165 degrees

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Hoe Cakes

Chef Ty Bergman August 5, 2022

Ingredients

1 cup self-rising flour
1 cup self-rising cornmeal mix
1 tablespoon sugar
 $\frac{1}{4}$ teaspoon salt
 $\frac{3}{4}$ cup buttermilk
2 large eggs
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup vegetable oil

Directions

Combine flour, cornmeal mix, sugar, and salt in a medium bowl.

Measure buttermilk in a glass measuring cup. Add eggs to measuring cup and whisk eggs and buttermilk together. Pour into bowl with flour mixture.

Pour water and vegetable oil into bowl and mix everything together.

Heat a cast iron pan or nonstick skillet or griddle.

Pour batter into pan to form hoe cakes, using about 2 tablespoons of batter for each one. I use a $\frac{1}{4}$ cup measuring cup and fill it about half way.

Cook until bubbles form on top, flip over and cook until bottom is golden.