

French Potato Salad: Tony Hofstede 501-922-0317

4 to 5 lbs of red potatoes. Cook potatoes in jackets until cooked but not soft, peel and slice (1/4 to 3/8 sq.). Marinate 5 minutes in the following: 2/3 cup of cider vinegar, 1-1/2 cup of Mazola oil, 1 T salt, 1/4 t black pepper, 1/8 t garlic powder, 1/8 t paprika and shake well in a jar. After 5 minutes drain and put marinate back into jar and store in refrigerator for next time. Mix the potatoes with 6 sliced hard boiled eggs, 1/4 cup chopped green pepper, 1/4 cup green onions, 1 T chopped parsley and Hillmans mayonnaise.

Refrigerate for an hour or more before serving. Note I leave out the green pepper and you can use sweet onions instead of green onions.

→ Butter Milk Pancakes:

2 eggs separate- Beat whites until stiff peaks form and set aside. In a separate bowl put the yolks and remove the egg springs (in memory of my mother) add 1 cup of butter milk (you can use low fat butter milk although regular buttermilk is better, 1/2 cup flour, 1/2 teaspoon baking soda, and 1/4 teaspoon salt. Mix well and fold in beaten egg whites, cook and serve. I like using an electric frying pan. I cook (4) 3" dia. pancakes at a time. Cook leftover batter into small pancakes & refrigerate. Leftover buttermilk will keep refrigerated for months without going bad. I buy it by the gallon and use 1 cup a week.

Rum Pie: good for Christmas -- makes 2 pies. (4 egg yolks, 1/2 cup sugar, 1/2 teaspoon salt, 1/2 cup hot tap water, 1 envelope Knox gelatin, and 1/4 cup cold tap water). Separate the eggs putting yolks in top of double boiler and whites in a separate bowl. Put gelatin in a cup and pour 1/4 cup of cold water and set aside. Beat yolks lightly with spoon in double boiler while adding 1/2 cup hot water, 1/2 cup sugar, and 1/2 teaspoon salt. Cook until mixture coats spoon.. Add gelatin mixture and continue cooking until gelatin is melted. Set aside and let cool. (4 egg whites, 1/2 cup sugar, 1 teaspoon nutmeg, 2 tablespoons dark rum.) After above mixture is cooled and starts to jell, whip egg whites stiff gently adding sugar and nutmeg. Fold in cooked mixture and rum. Put into 2 Nabisco Villa pie crusts and refrigerate. Before serving cover with whipped cream and sprinkle with nutmeg.

Champagne Punch: 1 bottle of champagne & white soda, 1 6oz can of frozen lemonade & 1 1/2 can of gin.

SENATE BEAN SOUP

Tony Hofstede 501-922-0317

Senate bean soup has been served in the U S senate since 1900.

1 lb. dry navy beans	1/4 cup chopped parsley
1 meaty ham bone, or 1 & 1/2 lbs. ham hocks	1 & 1/2 teaspoon salt
1 bay leaf	1 teaspoon pepper
2 garlic cloves, diced	1 cup chopper celery
1 teaspoon each nutmeg, oregano, and basil.	

2/3 cup dry potato flakes or 1 & 1/2 cups mashed potatoes.

Wash and sort beans in large kettle, cover with 6 to 8 cups hot water. Bring to boil; boil 2 minutes. Remove from heat, cover and let stand 1 hour. Add another 2 quarts of cold water and ham bone. Bring to boil, simmer 1 1/2 hours. Stir in remaining ingredients. Simmer 30 minutes until beans are tender. I add 2 or 3 sliced carrots. Remove ham bone. Makes about 3 quarts

WATERMELON RIND PICKLES

Peel or cut off green rind and cut off most of the red meat. Cut rinds into pieces a suitable size for pickles. Boil until tender then cool thoroughly in cold running water or let stand in ice water until tender.

COOLING IS IMPORTANT Syrup: 1 part white vinegar (1 cup), 3 parts sugar (3 cups), and 1 cinnamon stick, well broken cook until sugar is dissolved, add green food coloring to make pickles look good. Pack into hot sterilized jars, add syrup and cinnamon stick pieces & seal

CORN CASSEROLE

1 15 oz can of corn (drained)	1 15 oz can of cream corn
2 eggs beaten	1 stick melted butter
1 cup of sour cream	1 8.5 oz pkg of corn muffin mix

Put together in order listed, mixing each as being added.

Put in casserole dish uncovered and bake at 350 deg. for 45 min.

TONGUE AND RICE with SPECIAL SAUCE

(the sauce makes it very good)

Slow cook tongue in salted water (t/qt) until tender. Make rice using tongue broth. Sauce: 1 egg yoke, 1 T corn starch, 1 T white vinegar & 1 cup of tongue broth. Cook over low heat until thick (do not boil)