

it on the top of the stove. Tilt to coat all sides with butter. The extra butter will settle in the bottom of the pan. Sprinkle evenly over the bottom of the pan:

$\frac{3}{4}$ cup packed brown sugar

Place 1 pineapple ring in the center of the pan and arrange 6 more around it. Place any of the following, best side down, in the center of each ring and in the spaces between them:

19 maraschino cherries or 19 pecan halves

Whisk together in a small bowl with a fork:

2 large eggs

2 tablespoons buttermilk

$\frac{1}{2}$ teaspoon vanilla

Whisk together in a mixer bowl or other large bowl:

1 cup all-purpose flour

$\frac{3}{4}$ cup sugar

$\frac{3}{4}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon baking soda

$\frac{1}{4}$ teaspoon salt

Add:

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, softened

6 tablespoons buttermilk

Beat on low speed just until the flour is moistened, then increase the speed to medium, or high if using a hand-held mixer, and beat for exactly $1\frac{1}{2}$ minutes. The batter will be stiff. Add one-third of the egg mixture at a time, beating for exactly 20 seconds and scraping the bowl after each addition. Scrape the batter over the fruit in the pan and spread evenly. Bake until a toothpick inserted in the cake comes out clean, 35 to 40 minutes. Remove the cake from the oven and tilt the pan in all directions to detach it from the sides of the pan. Let cool for 2 to 3 minutes before unmolding. Invert a serving platter on top of the pan. Cover your hands with oven mitts and turn the cake onto the platter. Lift off the pan. If any fruit or nut pieces are askew, use a fork to push them back into place. If any brown sugar is left in the pan, scrape it up and spoon it over the cake. Serve warm or cool.

APPLE OR FRUIT CRISP

6 to 8 servings

Select a tart, crisp apple to balance the sweetness of the topping. Gravenstein, Pippin, and Braeburn are good choices, but local apples in season may be the best choice of all.

Preheat the oven to 375°F. Have ready an unbuttered 2-inch-deep 2-quart baking dish. Peel, core, and cut into 1-inch chunks:

8 medium apples (about 2 $\frac{1}{2}$ pounds)

Or use the same amount of:

Peaches, slightly sugared rhubarb or pitted cherries

Spread evenly in the baking dish.

Combine in a bowl:

$\frac{3}{4}$ cup all-purpose flour

$\frac{3}{4}$ cup white or packed brown sugar

$\frac{1}{2}$ teaspoon salt

1 to 1 $\frac{1}{2}$ teaspoons ground cinnamon

($\frac{1}{4}$ teaspoon grated or ground nutmeg)

Add:

$\frac{1}{2}$ cup (1 stick) cold unsalted butter, cut into small pieces

Using a pastry blender or 2 knives, cut the butter into the dry ingredients until the mixture resembles coarse bread crumbs. (This may also be done with a mixer or in a food processor, taking care not to blend the butter too thoroughly.) Scatter the topping evenly over the fruit. Bake until the topping is golden brown, the juices are bubbling, and the apples are tender, 50 to 55 minutes. Serve hot or cold with:

Whipped Cream, 754, or sour cream

APPLE ALMOND CRISP

Add **$\frac{1}{2}$ cup sliced almonds**, coarsely crumbled in your hand, with the flour.

QUICK CHERRY CRUNCH

One 9-inch square

A well-flavored, easy cherry dessert.

Butter a 9-inch square pan. Preheat oven to 350°F. Mix and let stand 15 minutes:

$\frac{1}{2}$ cup cherry juice

1 $\frac{1}{2}$ tablespoons quick-cooking tapioca

Melt in a large pan:

$\frac{1}{2}$ cup unsalted butter

Mix with:

1 to 1 $\frac{1}{2}$ cups packed brown sugar

1 cup all-purpose flour

1 cup quick-cooking oatmeal

$\frac{1}{4}$ teaspoon baking powder

$\frac{1}{4}$ teaspoon salt

$\frac{1}{4}$ teaspoon baking soda

Put half of this mixture into the baking pan. Scatter over it:

2 cups drained canned red cherries

and the juice and tapioca mixture. Cover the fruit with the other half of the pastry mixture. Bake 30 to 35 minutes or until brown.

APPLE BROWN BETTY

One 8-inch square

This also works well with peaches or pears, though the baking time may need to be adjusted.

Preheat the oven to 350°F. Have ready an unbuttered 8-inch square baking dish.

Peel, core, and slice:

1 pound apples (about 3 medium)

Stir together with a fork:

1 $\frac{1}{2}$ cups dry bread crumbs

6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted

Whisk together:

1 $\frac{1}{4}$ cups packed dark brown sugar

1 teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon grated or ground nutmeg

$\frac{1}{4}$ teaspoon ground cloves

**1/2 teaspoon dried rosemary or 1 1/2 teaspoons
chopped fresh rosemary**
Pinch of grated or ground nutmeg
Salt and black pepper to taste

Reduce the heat to low and cook, stirring occasionally, until thickened, about 5 minutes. Transfer to a greased 9-inch pie plate or 8 x 8-inch baking dish. Spread the mashed potatoes over the top, making peaks with a fork. Scatter over the top:

2 tablespoons butter, cut into small pieces

Bake until the potatoes are browned and the dish is heated through, 30 to 35 minutes. Let cool slightly, then serve directly from the baking dish.

CHICKEN OR TURKEY POTPIE

6 to 8 servings

Leftover or store-bought, precooked chicken or turkey breast is perfect here.

Prepare:

**Creamed Chicken or Turkey, 445, made with 1/2 cup
flour, or Quick Creamed Chicken or Turkey, 446**

Prepare the dough for:

**Rolled Biscuits, 638, Buttermilk Biscuits, 639, Quick
Drop Biscuits, 639, 1/2 recipe Basic Pie or Pastry
Dough, 665, or 1/2 recipe Deluxe Butter Pie or
Pastry Dough, 665**

Set aside. Position a rack in the upper third of the oven. Preheat the oven to 400°F. Grease a 13 x 9-inch baking dish. Heat in a large skillet over medium-high heat:

2 tablespoons butter

Add and cook, stirring often, about 5 minutes:

1 medium onion, chopped

3 medium carrots, sliced

2 small celery ribs, sliced

Stir the vegetables into the creamed chicken, along with:

3/4 cup frozen peas, thawed

3 tablespoons minced parsley

Pour the mixture into the prepared dish. If using rolled biscuit dough, cut the dough into biscuits and arrange on top of the chicken, overlapping the biscuits if necessary. If using drop biscuit dough, simply drop the dough in walnut-sized pieces on top. If using pie dough, roll it out into the shape of the dish, place on top of the chicken, and tuck the edges down in against the dish sides. Brush the top with:

2 tablespoons beaten egg (1/2 large)

Bake until the sauce is bubbling and the topping is browned, 30 to 40 minutes.

BEEF POTPIE

6 to 8 servings

Prepare:

Beef Stew, 479

**1/2 recipe Basic Pie or Pastry Dough, 665, 1/2 recipe
Deluxe Butter Pie or Pastry Dough, 665,
Rolled Biscuits, 638, Buttermilk Biscuits, 639, or
Quick Drop Biscuits, 639**

Position a rack in the upper third of the oven. Preheat the oven to 400°F. Grease a 13 x 9-inch baking dish and add the stew. If using rolled biscuit dough, cut the dough into biscuits and arrange on top of the stew, overlapping the biscuits if necessary. If using drop biscuit dough, simply drop the dough in walnut-sized pieces on top. Roll the dough out into the shape of the dish, place on top of the stew, and tuck the edges down in against the sides of the dish. Brush the top with:

2 tablespoons beaten egg (1/2 large)

Bake until the pie is bubbling and the crust is nicely browned, 30 to 40 minutes.

DISHES USING COOKED MEAT, POULTRY, FISH, OR BEANS

There was a time when the following quick dishes depended on leftovers. Not anymore. Today our grocery stores offer a huge variety of cooked meats, poultry, and seafood—some already chopped. But whether you are using leftovers or store-bought, these recipes are as tasty as they are easy.

BEAN BURRITOS

8 burritos

Preheat the oven to 350°F. Wrap in foil and warm in the oven for 10 minutes:

Eight 10-inch flour tortillas

Have ready:

**Two 16-ounce cans refried beans or 4 cups Refried
Beans, 254**

**2 to 4 cups shredded Cheddar or Monterey Jack
(8 to 16 ounces)**

1/2 to 1 1/2 cups finely chopped onions

**(1/4 to 1/2 cup chopped seeded fresh jalapeño peppers
or drained canned sliced jalapeños)**

Remove tortillas from the oven and slip 1 tortilla out of the foil, leaving the rest wrapped. Place the tortilla on a work surface. Spread with 1/2 cup refried beans, leaving a 1-inch border all around. Sprinkle with 1/4 to 1/2 cup cheese, 1 to 3 tablespoons onions, and, if using, 1 to 2 tablespoons peppers. Fold 1 inch of tortilla over from the bottom. Then, fold sides in and roll up. Place seam side down on a baking sheet lined with aluminum foil. Make 7 more burritos in the same way and heat in the oven. Serve with:



Folding a burrito

BEET SOUP (BORSCHT)*About 5 cups*

For a meat version, see 138, and for our quick blender version, see 149.

Heat in a soup pot over medium-low heat:

1 tablespoon butter

Add and cook, stirring, until softened, about 8 minutes:

2 cups very finely chopped beets

½ cup very finely chopped carrots

1 cup very finely chopped onions

Add, and bring to a simmer, simmer 30 minutes:

2 cups Brown Beef Stock, 117, Poultry Stock, 117, or Vegetable Stock, 119, or broth

1 cup very finely shredded green cabbage

1 tablespoon red wine vinegar or sherry vinegar

Season with:

Salt and black pepper to taste

Serve hot or cold. Garnish each serving with a dollop of:

Sour cream

BUTTERNUT SQUASH SOUP*About 8 cups*

Almost any winter squash can be substituted. For faster preparation, use three 10- to 12-ounce packages frozen cooked squash puree.

Prepare Baked Winter Squash, 308, using:

1 medium to large butternut squash (about 3½ pounds)

Heat in a soup pot over medium-low heat:

3 tablespoons butter or vegetable oil

Add and cook, stirring, until the leeks are tender but not browned, 5 to 10 minutes:

2 large leeks, white part only, chopped

4 teaspoons minced peeled fresh ginger

Scrape the cooled squash flesh from the skin and stir it in along with:

4 cups chicken or vegetable stock or broth

Bring to a simmer. Cook for 20 minutes, stirring and breaking up the squash. Puree the soup in a blender or food processor until smooth. Return to the pot and stir in:

2 cups chicken or vegetable stock or broth

1½ teaspoons salt

Heat through. Serve garnished with:

Chopped parsley or cilantro

Soup Croutons, 151

(Squash seeds, toasted, 1009)

PUMPKIN SOUP*About 5 cups*

Heat in a soup pot over medium heat:

1 tablespoon butter or olive oil

Add and cook until translucent, about 8 minutes:

1 cup minced onions

½ cup minced celery

Stir in:

3 cups canned pumpkin or 2 pounds fresh pumpkin, cooked

3 cups scalded milk, 997, or chicken stock or broth (¾ cup heavy cream or half-and-half if you are using the chicken stock)

(½ cup finely julienned ham)

1 tablespoon sugar or 2 tablespoons brown sugar

(½ teaspoon ground ginger)

(½ teaspoon ground cinnamon)

Salt and black pepper to taste

Heat through, but do not boil. Puree and reheat.

WINTER MELON SOUP*About 8 cups*

In China, the outside of the vegetable called winter melon is delicately carved, and serves as the soup tureen.

Soak in warm water for 20 minutes:

4 dried shiitake mushrooms, 282

Drain and chop. Then heat in a large saucepan with:

4 cups chicken stock or broth

⅓ cup diced cooked chicken

1 cup small peeled shrimp

1 pound peeled, seeded winter melon, cut into 1-inch squares (about 3½ cups)

1 small leek, chopped

One 5-ounce can sliced bamboo shoots, rinsed, drained, and diced

1 teaspoon grated, peeled fresh ginger

Bring to a boil, then cover, lower the heat, and simmer about 15 minutes. Just before serving, add:

⅓ cup diced ham

FRENCH ONION SOUP*About 8 cups*

Heat in a soup pot over medium-low heat until the butter is melted:

2 tablespoons butter

2 tablespoons olive oil

Add and stir to coat:

5 medium onions, thinly sliced

Pinch of dried thyme

Cook over medium heat, stirring occasionally and keeping an eye on the onions so they do not scorch. As soon as they start to brown, about 15 minutes, reduce the heat to medium-low and continue to cook, covered, stirring, until they are a rich brown, about 40 minutes. Stir in:

2 tablespoons dry sherry or Cognac

Increase the heat to high and cook, stirring constantly, until the sherry has evaporated. Stir in:

3½ cups Household Beef Stock, 117, Beef Broth, 121, Rich Vegetable Stock, 119, Vegetable Broth, 121, or Brown Poultry Stock, 118

Bring to a boil, reduce the heat, and simmer, partially covered, for 20 minutes. Season with:

1 teaspoon salt, or to taste

¼ teaspoon black pepper, or to taste

1 tablespoon gelatin

1/3 cup lemon or lime juice

Cook and stir these ingredients over—not in—boiling water until thick. Add:

1 tablespoon grated lemon or lime peel

Chill mixture in refrigerator until it forms little mounds when dropped from a spoon. Whip:

4 egg whites

until stiff, but not dry. Fold in:

1/3 cup sugar

Fold this mixture lightly in turn into the lemon mixture. Fill the pie crust. Chill until set, which may take several hours.

ORANGE CHIFFON PIE

Follow directions for **Lemon or Lime Chiffon Pie, 688**, substituting **fresh orange juice** for the water and lemon juice in the lemon curd, and **orange zest** for the lemon peel. Use only 1 teaspoon gelatin. Proceed as directed.

STRAWBERRY OR RASPBERRY BAVARIAN PIE

One 9-inch pie

Please read Rolling Pastry Dough and Shaping and Trimming Dough, 662–663.

Line a 9-inch pie pan with:

1/2 recipe Basic Pie or Pastry Dough, 665

Bake the crust as directed in About Baking Crusts before Filling, 662–663. When cool, fill with:

Bavarian Berry Cream, 818

BLACK BOTTOM PIE

One 10-inch pie

Please read Rolling Pastry Dough, 662, Shaping and Trimming Dough, 663, and About Crumb and Nut Crusts, 667.

Line a 10-inch pie pan with:

Crumb Crust, 667, preferably made with gingersnaps

Pour into a small cup:

1/4 cup cold water

Sprinkle over the top and let stand for 5 minutes:

1 1/2 teaspoons unflavored gelatin

Place in a small bowl:

6 ounces bittersweet or semisweet chocolate, finely chopped, or 1 cup semisweet chocolate chips

Whisk together thoroughly in a medium heavy saucepan:

1/3 cup sugar

4 teaspoons cornstarch

Gradually whisk in:

2 cups half-and-half or 1 cup milk plus

1 cup heavy cream

Vigorously whisk in until no yellow streaks remain:

4 large egg yolks

Stirring constantly, bring to a simmer over medium heat and cook for 30 seconds. Immediately stir 1 cup of the mixture into the chocolate. Add the softened gelatin to the mixture remaining in the pan and stir for 30 seconds to dissolve the gelatin. Vigorously stir the chocolate mixture

until smooth (if the chocolate fails to melt completely, set the bottom of the bowl in very hot water). Spread the chocolate mixture evenly over the bottom of the piecrust and refrigerate. Stir into the custard in the pan:

2 tablespoons dark rum

2 teaspoons vanilla

Beat in a large bowl until foamy:

3 large egg whites

Add:

1/4 teaspoon cream of tartar

Continue to beat until soft peaks form, then gradually beat in:

1/3 cup plus 1 tablespoon sugar

Increase the speed to high and beat until the peaks are stiff and glossy. Gently fold the egg whites into the custard mixture. Spoon the filling over the chocolate mixture in the piecrust. Refrigerate for at least 3 hours, or up to 1 day. Top with:

Whipped Cream, 754

made with:

1/4 cup confectioners' sugar

1/2 teaspoon vanilla

If you wish, sprinkle with:

(1 ounce bittersweet or semisweet chocolate, grated or shaved)

The pie can be refrigerated for up to 1 day.

PUMPKIN CHIFFON PIE

One 9-inch pie

Please read Rolling Pastry Dough and Shaping and Trimming Dough, 662–663.

Line a 9-inch pie pan with:

1 1/2 recipe Basic Pie or Pastry Dough, 665, or 1 recipe

Crumb Crust, 667, made with graham crackers

Bake the crust as directed in About Baking Crusts Before Filling, 664, or About Crumb and Nut Crusts, 667.

Soak:

1 tablespoon unflavored gelatin

in:

1/4 cup cold water

Lightly beat in the top of a double boiler:

3 large egg yolks

Add:

1/2 cup white or packed brown sugar

1 1/4 cups cooked or canned pumpkin

1/2 cup milk

1/2 teaspoon salt

1/4 teaspoon ground cinnamon

1/4 teaspoon grated or ground nutmeg

1/4 teaspoon ground ginger

Cook and stir over, not in, boiling water until thickened. Stir in the soaked gelatin until dissolved. Chill until the mixture begins to set.

Whip in a large bowl until stiff but not dry, 978:

3 large egg whites

Gradually beat in:

½ cup sugar

Fold into the pumpkin mixture and fill the pie shell. Chill several hours to set.

Serve garnished with:

Whipped Cream, 754

ABOUT FRUIT PASTRIES

Here we include cobblers, deep-dish pies, fresh fruit cakes, upside-down cakes, crisps, brown Betties, slumps, grunts, and buckles. Remember that fresh fruit cakes such as kuchen also lend themselves well to baking for individual servings. This family of desserts is based on biscuit or pie dough, dumplings, bread crumbs, or crumbled toppings; the fruit may be cooked under, over, or inside the dough, or between dough layers. A few are adapted from European pastries, but most are American inventions, simple home cooking.

Deep-dish pies should be baked in dishes that are wide and shallow rather than narrow and deep, so that there is enough crust in relation to fruit. Most are best enjoyed the same day as they're made, and they can be reheated in a 350°F oven for 10 to 15 minutes until warm. Serve with ice cream, whipped cream, or with a pitcher of cream to pour on top.

The 10-inch dishes made expressly for deep-dish pies lack the flared rim of ordinary pie pans and are well suited for recipes made with up to 6 cups of fruit. For recipes with more generous fillings, choose a larger glass or ceramic casserole.

Any fruit pie in this chapter can be baked as a deep-dish pie. Since the filling need not be firm enough to slice—deep-dish pies are served with a spoon—you can reduce the thickening by up to half. For the top crust, use a half recipe of any pastry dough, 665–666, or a full recipe of Cream Cheese Pastry Dough, 666. Roll the dough the same shape as and a little wider than the top of the dish, lay it over the filling, and tuck the edges in against the inside of the dish. Cut steam vents in the top. If you wish, sprinkle the crust with sugar or glaze with an egg yolk beaten with ⅛ teaspoon water. Set the pie on a baking sheet and bake in the center of a preheated 375°F oven until the crust is nicely browned and juices bubble through the vents, about 40 to 60 minutes.

Kuchen is the generic German word for cake, but in America it refers specifically to a breakfast pastry or dessert filled with cheese or fruit and usually made from yeast dough. Our streamlined version, however, is raised with baking powder. Before baking, kuchen is sometimes topped with streusel. A **buckle** is another type of cake, with fruit folded into the batter before baking and a generous crumbly streusel topping. The cake buckles, or crumples, in spots from the weight of the topping before the batter sets, creating pockets of caramelized sugar and butter. Buckles may be kept covered at room temperature for up to 2 days or refrigerated for up to 3 days. (Remove from refrigerator 30 minutes before serving or reheat, cov-

ered with aluminum foil, in a 325°F oven until the center is warm, about 20 minutes.)

For a **crisp**, the flour, butter, and sugar are mixed together—like pie dough before the liquid is added—and the mixture scattered over the top of the fruit like a streusel or crumb topping. An approximate ratio of three parts fruit to one part topping makes a perfect crisp. Nobody remembers who Betty was, but a **brown Betty** is both layered and topped with sweet buttered crumbs. The crumbs should be dry, so that they will absorb the juices in the middle and bottom layers and remain crunchy on the top (for homemade bread crumbs, see 960). Another style of Betty blends a pastry-cream custard with the fruit, then layers the mixture with the crumbs.

APPLE PIE WITH CHEDDAR CRUST

One 9- or 10-inch deep dish pie

Prepare:

½ recipe Deluxe Butter Pie or Pastry Dough, 665
cutting in with the butter:

1 cup shredded Cheddar (about 4 ounces)

Flour the dough lightly, then roll into a 9- or 10-inch round between sheets of wax paper. Slip a cookie sheet beneath the dough and refrigerate until firm, about 30 minutes.

Preheat the oven to 375°F.

Peel, core, and slice ¼ inch thick:

2 pounds apples (4 medium-large)

Heat over high heat in a very wide skillet (not cast iron) until sizzling and fragrant:

6 tablespoons (¾ stick) unsalted butter

Add the apples and cook until just tender, 5 to 7 minutes; reduce the heat if the apples begin to color. Stir in:

(1 cup dark raisins)

½ cup chopped walnuts or pecans

½ cup sugar

Grated zest of 1 large lemon

Strained juice of 1 large lemon

¼ cup brandy or apple cider

½ teaspoon grated or ground nutmeg

¼ teaspoon ground cinnamon

¼ teaspoon ground cloves

½ teaspoon salt

Bring to a boil and boil over medium-high heat, stirring occasionally, until the juices thicken to the consistency of maple syrup. Pour the mixture into a 9- or 10-inch deep-dish pie pan. Peel the top sheet of wax paper off the dough, then flip the dough onto the filling and peel off the bottom sheet. Let the dough soften slightly, then tuck the edges inside the rim of the pan, and cut two 2-inch steam vents.

Place the pie on a baking sheet and bake until the crust is golden brown and the filling is bubbly, 30 to 40 minutes. Let cool slightly before serving.

Accompany with:

Vanilla ice cream

MEAT GLAZE

Prepare:

**Brown Beef Stock, below, Light Veal Stock, below,
or Brown Poultry Stock, 118**

Degrease the stock well and place it in a medium saucepan over medium-high heat. Allow the stock to simmer vigorously, skimming off any foam. When the stock begins to get thicker, lower the heat to avoid burning. The glaze is ready when it coats the back of a spoon, 2 to 4 hours. Remove from the heat, transfer to a bowl or other container, and let cool. The glaze will solidify and feel rubbery to the touch. Cover and refrigerate, or cut into small squares equivalent to 1 tablespoon or more and freeze in a resealable plastic freezer bag.

BROWN BEEF STOCK

4 to 8 cups

Please read Meat and Poultry Stocks, 114.

Preheat the oven to 425°F. Place in a lightly oiled roasting pan and roast for 15 minutes:

5 pounds meaty beef bones

Add:

2 medium unpeeled onions, quartered

2 carrots, cut into 2-inch pieces

2 celery ribs, cut into 2-inch pieces

Roast, stirring occasionally to prevent the vegetables from burning, until the bones are well browned, about 40 minutes longer. Transfer to a stockpot. Carefully pour off the fat from the roasting pan, keeping the caramelized cooking juices, and add to the pan:

2 cups cold water

Scrape up any browned bits, then add the liquid to the stockpot, along with:

Cold water to cover

Bring slowly to a boil over medium heat, and reduce the heat at once. Simmer gently, partly covered, skimming often to remove scum, about 30 minutes. Add:

1 leek, split lengthwise and cut into 2-inch pieces

1 Bouquet Garni, 960, including 1 whole clove

Simmer, uncovered, for 6 to 8 hours, skimming often and adding water as needed to cover. Strain and cool uncovered, then refrigerate covered. Remove the fat when ready to use.

HOUSEHOLD BEEF STOCK

About 4 cups

Place in a large saucepan:

2 cups leftover cooked lean meat and bones

Cold water to cover

Bring just to the boiling point, then turn down the heat and simmer, uncovered, 30 minutes, skimming often to remove the scum. Add:

**1 cup chopped vegetables and herbs: carrots, turnips,
celery, parsley, etc.**

1 small unpeeled onion, chopped

1 cup chopped tomatoes

4 black peppercorns

½ teaspoon sugar

½ teaspoon salt

⅛ teaspoon celery seeds

Continue to simmer, with pot partly covered, about 2 hours, adding water to keep the ingredients covered as necessary, and skimming as needed. Strain the stock, and cool uncovered, then refrigerate covered. Remove the fat before using.

LIGHT VEAL STOCK

About 8 cups

Please read Meat and Poultry Stocks, 114. For **Brown Veal Stock**, begin with roasting as for Brown Poultry Stock, 118, substituting the veal for the chicken.

Blanch 5 minutes, using method II, 1054:

4 pounds veal knuckles

Drain and add:

Cold water to cover

Bring slowly to a boil. Then reduce the heat at once and simmer, uncovered, about 30 minutes, skimming often to remove scum. Add:

1 medium unpeeled onion, chopped

3 celery ribs, chopped

1 medium carrot, chopped

1 Bouquet Garni, 960

8 white peppercorns

6 whole cloves

Continue to simmer, partly covered, skimming often, 2½ to 3 hours, or until reduced by about half. Strain stock and cool uncovered, refrigerate covered. Remove the fat before using or freezing.

POULTRY STOCK

About 10 cups

Please read Meat and Poultry Stocks, 114. Combine in a stockpot over medium heat:

**4 to 5½ pounds poultry parts, or one 4- to 5½-pound
whole bird**

Cold water to cover

Bring slowly to a boil, reduce the heat at once, simmer, uncovered, about 30 minutes, skimming often. Add:

1 unpeeled onion, coarsely chopped

1 carrot, coarsely chopped

1 celery rib, coarsely chopped

8 black or white peppercorns

1 Bouquet Garni, 960

(2 whole cloves)

Simmer, partly covered, for 3 to 4 hours, adding water to cover, if necessary, and skimming. Strain and cool uncovered, then refrigerate covered. Remove the fat when ready to use.

Please read About Dumplings, 334. Combine in a bowl:

- 1½ cups all-purpose flour**
- ½ teaspoon baking powder**
- ¾ teaspoon salt**
- Pinch of grated or ground nutmeg**

Beat together:

- 2 large eggs**
- ½ cup water or milk**

Add to the flour mixture. Beat well with a wooden spoon to create a fairly elastic batter. Bring to a simmer in a large saucepan:

- 6 cups salted water, chicken stock, or chicken broth**

Drop small bits of the batter from a spoon into the bubbling liquid, or force the batter through a spätzle machine or colander to produce strands of dough that will puff into irregular shapes. The spätzle are done when they float to the surface. They should be delicate and light, although slightly chewy. If the first few taste heavy and dense, add a few more drops of water or milk to the batter before continuing. Lift the cooked spätzle from the saucepan with a strainer or slotted spoon. Serve as a side dish, sprinkled with:

- Melted butter or ⅓ cup Browned bread crumbs, 960**

Or remove to a shallow baking dish, and preheat the broiler. Top the spätzle with:

- ¼ cup grated mild cheese**

Broil until the cheese is melted, about 1 minute.

ABOUT BAKED PASTA AND NOODLE DISHES

You can easily bake delicious casseroles by tossing cooked fresh or dried pasta or noodles with sauces, meats, vegetables, or cheese. Try classics like pastitsio, or kugel, or improvise by adding leftovers or other ingredients you have on hand. These are good served hot or just warm. If assembled in advance and refrigerated before baking, ► be sure to add at least 15 minutes to the baking time. If the top of the casserole is browning too quickly, or if you like a moister baked pasta ► cover the baking dish with foil for all or part of the cooking time. Let the baked dish stand for 10 minutes before serving. For baked pastas with fillings, such as lasagne or cannelloni, see pages 339–341.

PASTITSIO

8 to 12 servings

This Greek casserole is a little time-consuming to prepare, but it can be done in stages. In fact, it tastes best when assembled ahead and refrigerated for a day before baking. Please read About Cooking Pasta, 320. Have ready:

- ¾ cups White Sauce I, 550**

Heat in a medium saucepan over medium heat:

- 1 tablespoon olive oil**

Add and cook, stirring, until beginning to soften, about 5 minutes:

- 1 large onion, chopped**

Add:

- 1 pound ground lamb or beef**

- 1½ teaspoons minced garlic**

Cook, stirring to break up the meat, until no longer pink. Stir in:

- One 14½-ounce can whole tomatoes, coarsely chopped, with their juice**

- ½ cup dry red wine**

- 1 tablespoon tomato paste**

- 1 teaspoon ground cinnamon**

- 1 teaspoon dried oregano**

- 1½ teaspoons salt**

- ½ teaspoon black pepper**

Simmer, uncovered, for 15 to 20 minutes. Cool slightly and stir in:

- ¼ cup parsley leaves, minced**

Meanwhile, cook in a large pot of boiling salted water until slightly undercooked:

- 1 pound elbow macaroni, penne, or other small pasta**

Drain and toss with:

- 1 tablespoon olive oil**

Combine the pasta and meat sauce. (The pasta mixture and the white sauce can be covered and refrigerated for up to 2 days before assembling.) Preheat the oven to 375°F. Grease a 13 x 9 x 2-inch baking dish. Spoon the pasta mixture into the dish. Place the white sauce in a large bowl and mix in:

- 4 large eggs, beaten**

- ½ cup grated Parmesan (2 ounces)**

- ½ cup crumbled feta**

Pour the white sauce over the pasta. Sprinkle with:

- ½ cup grated Parmesan (2 ounces)**

Bake until set and golden, 35 to 40 minutes. Let stand for 10 minutes before cutting.

MUSHROOM-WALNUT NOODLE KUGEL

10 to 12 side-dish servings

This kugel or baked pudding can be served as a side dish with meat or poultry or as a main dish for brunch or lunch. If you prefer a dish without a crunchy top, bake covered with foil. Please read About Cooking Pasta, 320. Preheat the oven to 350°F. Grease a 13 x 9 x 2-inch baking pan. Heat in a large skillet over medium-high heat:

- ½ cup vegetable oil**

Add and cook, stirring, until golden brown, about 10 minutes:

- 2 medium onions, thinly sliced**

With a slotted spoon, remove to a bowl. Add to the oil remaining in the skillet:

- 1 large portobello mushroom cap, cut into 1-inch pieces**

- 8 ounces button mushrooms, sliced**

- Salt and black pepper to taste**

Cook, stirring, until the mushrooms are browned, about 10 minutes. Set the pan aside. Meanwhile, cook in a large pot of boiling salted water:

- 12 ounces egg noodles**

Drain and place in a bowl. Add and stir together well:

5 large eggs, well beaten

Stir in the onions and mushrooms, with the oil from the skillet, along with:

$\frac{3}{4}$ cup coarsely chopped walnuts

Pour the noodle mixture into the baking pan. Bake until the noodles are lightly browned, about 35 minutes. Let stand 10 minutes before serving.

SWEET NOODLE KUGEL

12 to 14 side-dish servings

Some varieties of noodle kugel are served at most traditional Jewish holiday meals, and there are countless recipes for them. This one is wonderful hot, warm, or cold. Please read About Cooking Pasta, 320. Preheat the oven to 325°F. Grease a 13 x 9 x 2-inch baking pan. Stir together in a large bowl:

2 cups sour cream

1 pound cottage cheese

1 pound cream cheese, softened

3 large eggs

$\frac{1}{2}$ cup sugar

2 teaspoons vanilla

1 teaspoon ground cinnamon

$\frac{1}{2}$ teaspoon salt

Cook in a large pot of boiling salted water until slightly undercooked:

1 pound egg noodles

Drain, add to the cheese mixture, and stir together well. Pour into the baking pan. Bake for 1½ hours. Meanwhile, stir together in a small bowl with a fork or your fingers:

$\frac{1}{2}$ cup packed dark brown sugar

$\frac{1}{2}$ cup chopped walnuts

2 tablespoons all-purpose flour

2 teaspoons ground cinnamon

2 tablespoons butter, softened

Sprinkle over the top of the casserole. Bake for 30 minutes more. Let stand 10 minutes before serving.

ABOUT STUFFED PASTA

Pasta or noodle dough stuffed or layered with a homemade filling is an impressive dish, whether served with a sauce or floating in a rich broth as a soup. Though making stuffed pasta requires some work, the advantage over store-bought is that you can use fresh ingredients, the filling can be seasoned to taste, and unique combinations can be created, such as fresh whole wheat pasta, 325, with a mushroom filling or spinach pasta, 324, with cheese filling.

To save time, buy ready-made fresh pasta sheets and cut and fill them as if they were homemade. Large dried pasta shapes such as jumbo shells and manicotti are also excellent when stuffed.

In most cases, ➤ the filling and the sauce can be prepared a day in advance and refrigerated until you are ready to stuff the pasta. Stuffed pastas are typically matched with

cream, white sauce, butter, meat, or tomato sauces. Match the pasta to the sauce according to your taste and the rest of the menu. For soups, bite-sized tortellini are ideal.

ABOUT FILLINGS FOR PASTA

Pasta fillings are made from cheese, vegetables, meat, or poultry. Leftovers from a roast or stew can be ground, seasoned, and quickly turned into a pasta filling.

When making filled pasta, ➤ the dough must be filled and shaped while it is still moist, so it is best to have the filling prepared before making the pasta. All of these fillings can be made at least 24 hours in advance. Roll the pasta thin enough so you can see your hand through it and keep the sheets moist by covering them with plastic wrap as you work. ➤ Please read Rolling Out and Cutting Fresh Pasta, 323. For ravioli or tortellini, if the pasta is a little dry, it may be difficult to seal. Dip your fingertip in water and run it halfway around the edge of each piece of dough before pressing the edges together.

Pastas stuffed with firm meat fillings or others that are essentially dry can be stored in the refrigerator overnight and will freeze well.

BOILED STUFFED PASTA

Bring to a boil in a large pot:

4 to 6 quarts water

2 tablespoons salt

Add:

1 pound fresh or frozen stuffed pasta

Be careful not to overcrowd the pot; cook the pasta in batches if necessary. Reduce the heat and simmer gently, uncovered. Most filled pastas will float to the surface when they are done. Frozen pasta will require an extra minute or two.

CHEESE FILLING

About 2 $\frac{1}{4}$ cups

A basic filling for fresh pastas, such as ravioli or tortellini. This is also good as a stuffing for dried pastas such as manicotti or jumbo shells. If you like, add some finely chopped prosciutto. Pasta stuffed with this filling is complemented by tomato sauces, 562–564, meat sauces, 563–564, or a simple butter sauce, 557.

Beat in a bowl until fluffy:

15 ounces ricotta

Beat in one at a time:

2 large eggs

Add:

1 tablespoon chopped parsley

$\frac{1}{2}$ cup grated Parmesan (2 ounces)

Salt and black pepper to taste

MUSHROOM FILLING

About 2 $\frac{3}{4}$ cups

Try it in ravioli, tortellini, or lasagne with a white, tomato, meat, or butter sauce. Please read About Fillings for Pasta, above.

fancy twist-ties made with wire ribbon. (Slip a plastic bag, cut down to size, inside for an airtight liner.) Small, dainty cookies can be tucked into colored candy papers or mini cupcake cups in flat candy boxes. For a special touch, when you tie the ribbon around the gift bag or box, secure a cookie cutter in the bow, and include the recipe.

ABOUT CHRISTMAS COOKIES AND COOKIE ORNAMENTS

Christmas and cookies are inseparable. Stars, angels, bells, trees, and the beloved St. Nick are all time-honored shapes for holiday treats. You may already have a collection of cookie cutters that you use at this special time of year, or you may cut your own shapes.

To prepare a cookie for hanging as an ornament, use the end of a straw to cut a hole through the uncooked shaped dough. Be sure the hole is far enough from the top so that it is strong enough not to break the cookie when it hangs. When the cookie is fully baked and cooled, loop ribbon, string, or lace trim through the hole and tie. If you want a decoration for the table or mantelpiece, the gingerbread house, 781–783, is charming, and a perfect project to do with the kids.

ABOUT BARS OR SQUARES

The quickest and most easily produced cookies are squares and bars. Bake them in greased pans at least 1½ inches deep. ► Pay close attention to the size of the pan called for in each recipe—variations will throw off the baking time and the thickness of the batter in the pan affects texture. A too-large pan will give a dry, brittle result. A pan smaller than indicated in the recipes will give a cakey result—not a chewy one.

For easy removal after baking, line the pan with greased foil, leaving enough overhang on two opposite sides or ends to use as handles. The cooled slab can be lifted from the pan to a board for cutting, making cleanup easy as well. Cool bars completely before cutting with a knife into bars, squares, or triangles. To prepare filled bars, line a 13 x 9-inch pan with two-thirds of the dough, spread the filling over it, see Filled Cookies, 777, and cover the filling with the remaining dough. We suggest using muffin tins for individual servings or pie pans to make larger, festive rounds to be the base for ice cream. See the chart of comparative pan sizes on 700.

BROWNIES COCKAIGNE

About 30 brownies

Almost everyone wants to make this classic American confection. This recipe has appeared in JOY since the original 1931 edition. Brownies may vary greatly in richness and contain anywhere from 1½ cups of butter and 5 ounces of chocolate to 2 tablespoons of butter and 2 ounces of chocolate for every cup of flour. If you want them chewy and moist, use a 13 x 9-inch pan; if cakey, a 9 x 9-inch pan.

Preheat the oven to 350°F. Grease a baking pan lined with foil, 1052. Melt in a small saucepan:

½ cup (1 stick) unsalted butter

4 ounces unsweetened chocolate

Let cool. If you don't, your brownies will be heavy and dry. Beat until light in color and foamy in texture:

4 large eggs

¼ teaspoon salt

Gradually add and continue beating until thick:

2 cups sugar

1 teaspoon vanilla

With a few swift strokes, stir in the cooled chocolate mixture just until combined. Even if you are using an electric mixer, switch to a wooden spoon for this. Stir in just until combined:

1 cup all-purpose flour

Gently stir in, if desired:

(1 cup chopped pecans)

Scrape batter into the prepared pan. Bake about 25 minutes. Cool completely in the pan on a rack. Garnish with:

Whipped Cream, 754, ice cream, 828,

or an icing, 784–800

BOOK CLUB BROWNIES

About 30 brownies

Prepare **Brownies Cockaigne, above**, reducing the sugar to 1¾ cups. Whisk into the flour ½ **teaspoon baking powder** before adding the sugar. Bake until a toothpick inserted near the center comes out almost clean, about 35 minutes.

BUTTERSCOTCH BROWNIES OR BLONDIES

Sixteen 2-inch squares

Preheat the oven to 350°F. Grease an 8-inch square baking pan lined with foil, 1052. Whisk together thoroughly:

1 cup all-purpose flour

¼ teaspoon baking powder

⅛ teaspoon baking soda

⅛ teaspoon salt

In a large heavy saucepan, melt, then boil, stirring constantly, until light golden brown, about 4 minutes:

½ cup (1 stick) unsalted butter

Remove from the heat and stir in until well blended:

⅔ cup packed light brown sugar

¼ cup sugar

Let cool to barely warm. Stir in until well combined:

1 large egg

1 large egg yolk

1 tablespoon light corn syrup

1½ teaspoons vanilla

Stir in flour mixture and, if desired:

(1 cup chopped, toasted pecans, 1001, 1 cup chocolate chips, or ⅔ cup shredded sweetened coconut)

Scrape into the pan. Bake until the top is golden brown and a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool completely in the pan on a rack.

BLACKBERRY FLUMMERY*4 to 6 servings*

This can be eaten for breakfast, with oatmeal and milk, or as a dessert, topped with sweetened cream.

Combine in a large saucepan:

- 1 quart blackberries**
- ½ cup hot water**
- 2 tablespoons to ½ cup sugar**
- 3 tablespoons cold water**
- ¼ teaspoon ground cinnamon**
- Dash of salt**

Bring to a boil over medium-high heat, then reduce the heat and simmer, stirring gently, 5 minutes. Blend into a paste:

- 3 tablespoons water**
- 2 tablespoons cornstarch**

Stir into the berry mixture and cook, stirring until thick, about 3 minutes. Cool, then refrigerate until chilled.

RASPBERRY PUREE*1 cup*

For desserts, poultry, and game birds.

Puree, preferably in a food mill or food processor:

- 1 (12-ounce) package frozen raspberries in light syrup, partially thawed**
- 1½ teaspoons fresh lemon juice**

Strain to remove the seeds. Add:

- Sugar to taste**

RASPBERRY SYRUP*1 cup*

Combine and bring to a boil over low heat:

- 2 cups sugar**
- ½ cup water**

Add:

- 2 cups fresh or unthawed frozen raspberries**

Stir until the sugar is dissolved, about 5 minutes. Add:

- (2 teaspoons orange liqueur, framboise, or kirsch)**
- (½ teaspoon grated orange zest, vanilla, or almond extract)**

Drain in a strainer lined with cheesecloth set over a bowl for 1 to 2 hours. Pour the syrup into a saucepan and reduce syrup by half.

ABOUT CRANBERRIES

Cranberries are most often made into relishes, but they can also be turned into liquid or molded sauces. The tartness of cranberries lends itself to sweet and savory flavors and is delicious with pork, game birds, and venison, in addition to turkey. You can buy cranberries several weeks ahead and refrigerate them in their original plastic bag. They can also go directly into the freezer in their bag and stay frozen for up to 1 year. Wash and dry them after thawing. Fresh cranberries are available in markets from October through early January. To prepare for cooking, pick over, removing any shriveled berries or twigs, then rinse.

CRANBERRY SAUCE AND JELLIED SAUCE*6 to 8 servings*

Wash and pick over:

- 4 cups cranberries (1 pound)**

Place in a saucepan over medium heat and cover with:

- 2 cups boiling water**

As soon as the water comes to a boil again, cover the pan. Boil 3 to 4 minutes, until the skins burst. Put the berries through a ricer, 294, or puree in a blender or food processor. Put the puree in a saucepan and stir in:

- 2 cups sugar**

Bring to a rolling boil. For cranberry sauce, immediately remove from the heat. If you want to mold the mixture for cranberry jelly, boil 5 minutes, skim, and pour into a wet mold. The cooking periods indicated are for firm berries; very ripe berries require a few minutes less.

WHOLE BERRY CRANBERRY SAUCE*6 to 8 servings*

Combine, bring to a boil, and stir until the sugar is dissolved:

- 2 cups sugar**
- 2 cups water**

Boil the syrup 5 minutes. Add:

- 4 cups cranberries (1 pound)**

Simmer the berries in the syrup very gently, uncovered, without stirring, until the berries are translucent, about 5 minutes. Skim off any foam. Add, if desired:

- (2 teaspoons grated orange zest)**

Pour the berries into 1 large or several individual molds that have been rinsed in cold water. Chill until firm. Unmold to serve.

COOKED CRANBERRY RELISH*About 2 ½ cups*

Combine in a large skillet:

- One 12-ounce package cranberries (3 cups)**
- 1 cup sugar**
- ⅓ cup water**
- (2 teaspoons grated orange zest)**
- ⅓ cup orange juice**

Bring to a simmer and simmer, uncovered, over medium heat until the cranberries pop and the relish is somewhat thickened, 7 to 10 minutes. Add, if desired:

- (½ cup slivered almonds)**

Let cool and serve, or refrigerate for up to 1 day.

ADDITIONS TO CRANBERRY SAUCE

Prepare **Cooked Cranberry Relish**, above, adding to the relish as desired:

- Coarse black pepper**
- Ground cinnamon**
- Ground cloves**
- Minced peeled fresh ginger or ground ginger**
- Five-spice powder**
- Fresh or dried thyme or rosemary**

Have ready:

5 tablespoons fresh lemon juice

Spread one-third of the crumb mixture evenly in the bottom of the baking dish. Distribute half of the apples in the dish. Sprinkle with half the sugar mixture, and then with:

1½ tablespoons of the fresh lemon juice

Continue layering until you have used all the lemon juice and have three layers. Cover the dish with aluminum foil and bake until the apples are tender, about 40 minutes. Uncover the dish, increase the oven temperature to 400°F, and bake until browned, about 15 minutes. Serve warm in bowls with:

Vanilla Bean Custard Sauce, 846, or vanilla ice cream

ABOUT COBLERS

A cobbler, first cousin to a deep-dish pie, involves a rich biscuit dough and fruit. While neither tidy nor shapely, it is indisputably delectable, and a great way to get youngsters started on baking. Baked with the fruit either under the dough or occasionally over it, cobblers are usually served with rich cream, or Hard Sauce, 851. Or try warm blackberry cobbler with vanilla ice cream. Although almost any type of fruit or combination of fruits—such as apples, peaches, or plums—may be used, berries are traditional. Unsweetened frozen berries can be substituted when fresh ones are out of season; use them directly from the freezer without thawing, and increase the baking time as needed to cook the dough through.

COBBLER BISCUIT DOUGH

Prepare:

Dough for Rolled Biscuits, 638, Buttermilk Biscuits, 639, or Fluffy Biscuits, 639

Dust the dough with a little flour, then roll or pat it with your hands to the shape of the top of the baking dish and between ¼ and ½ inch thick. Cut the dough into circles, squares, rectangles, or wedges, or into 1-inch-wide strips for a lattice, or just trim the edges and leave it whole. You may also gently roll small pieces of the dough into balls, flatten each one slightly, and place on the fruit. If leaving the dough whole, cut 3 small steam vents. Place the biscuit dough on the fruit. Lightly brush the top with:

1 to 2 tablespoons melted unsalted butter, heavy cream, milk, or lightly beaten egg

Sprinkle with:

2 to 4 teaspoons sugar

Bake as directed in the individual recipe.

CORNMEAL COBBLER BISCUIT DOUGH

Prepare **Cobbler Biscuit Dough, above**, substituting ⅓ cup **cornmeal** for ⅓ cup of the flour.

SOUR CREAM COBBLER BISCUIT DOUGH

Prepare **Cobbler Biscuit Dough, above**, substituting a mixture of ¾ **teaspoon baking powder** and ¼ **teaspoon baking soda** for the baking powder, and a mixture of ½ **cup sour cream** and ¼ **cup heavy cream** for the heavy cream or

milk. Whisk the creams together before adding to the flour mixture.

FRUIT AND BERRY COBBLER

6 to 8 servings

Position a rack in the lower third of the oven. Preheat the oven to 375°F. Have ready an unbuttered enameled cast-iron, earthenware, or glass baking dish of about 2-quart capacity and 2 inches deep.

Combine in any combination, equaling about 6 cups:

Up to 3 pints blueberries, 1¾ pounds ripe peaches, pitted and sliced, and/or, 2 cups fresh or thawed frozen raspberries

Combine and toss with the berries:

½ cup sugar

2 tablespoons cornstarch or ¼ cup all-purpose flour

1 teaspoon grated lime zest

Spread evenly in the baking dish. Prepare:

Any of the Cobbler Biscuit Doughs, above

Roll or pat out and cut into desired shapes or shape into balls as described.

Arrange the dough over the fruit. Brush with a glaze and sprinkle with sugar. Bake until the top is golden brown and the juices have thickened slightly, 45 to 50 minutes. Let cool for 15 minutes before serving.

Serve in shallow bowls with:

Chilled heavy cream, Whipped Cream, 754, or Lemon Sherbet, 838

ABOUT SLUMPS AND GRUNTS

Slumps and **grunts** are steamed fruit topped with dumplings. Grunts are steamed in a mold in a pot of water and inverted when served—somewhat resembling a warm fruit shortcake. Slumps are cooked in a covered saucepan and served dumpling side up in bowls—more like a hot, sweet soup or stew under dumplings. If the grunt is perhaps named for the sound it makes when unmolded, the name “slump” seems to describe the eventual fate of the dumplings. Grunts are best steamed in a soufflé dish, but pudding molds or heatproof bowls work as well; metal molds are not recommended, as they may impart a metallic taste. Cook slumps in stainless steel, enameled cast-iron, or glass saucepans, but make sure the vessel has a tight-fitting lid to contain the steam. If the pan is uncovered before the dumplings are done, they will collapse and be tough.

The origin of **pandowdy** is unknown but may refer to the act of “dowdying” the pastry—slashing or breaking the partially baked crust to submerge it in the juicy filling as it finishes baking.

These desserts are best served right away. If you need to wait 10 minutes or so before serving a slump, cover the saucepan with a clean dish towel, placed under the lid, to absorb excess moisture. Likewise, a grunt can be held in its mold for 30 minutes before unmolding. Serve either dessert in shallow bowls.