

Favorite country inn recipes

BEEF BARLEY SOUP BOTSFORD

2 pounds beef round
oil
7 cups water
1 1/2 ounce can tomatoes
1 onion, chopped
2 beef bouillon cubes
1 cup chopped carrot
1 cup chopped celery
1/2 cup barley
parsley
salt and pepper
1 teaspoon basil
1/2 teaspoon Worcestershire sauce
Brown beef in oil. Stir in water and undrained tomatoes onion and bouillon cubes. Simmer 1 1/2 hours. Add vegetables, barley and seasonings. Simmer until vegetables are tender.

BOTSFORD INN CHERRY COBBLER

Crust:
3 cups pastry flour
1/2 teaspoon salt
1/4 cup butter
1/4 cup shortening
6 tablespoons cold water
Cut butter and shortening into flour and salt. Gradually add cold water and toss lightly. Work into a ball, wrap and refrigerate for 20 minutes. Roll out into a rectangle slightly larger than the top of the deep dish pan.
FILLING:
6 cups frozen plectherries
1/2 cup sugar
1/2 cup brown sugar

1 teaspoon cinnamon
2 egg yolks
Place filling in 13 X 9 inch pan. Cover with pastry and crimp edges. Bake at 375 for 50-60 minutes.

RHAPSODY TORTE Holly Hotel 8 to 10 Servings

Walnut Crust:
1 1/2 cups all-purpose flour
3 tablespoons sugar
1 1/2 tablespoons well-chilled unsalted butter, cut into small pieces
1 cup ground walnuts
1 extra-large egg yolk
1/2 cup seedless raspberry jam
Filling:
1 1/2 cup firmly packed light brown sugar
1 extra-large egg
1 1/4 cup chopped walnuts
1/2 cup shredded coconut
1/4 cup plus 1 tablespoon all-purpose flour
1/2 teaspoon baking powder
pinch of salt
For crust:
Combine flour and sugar in processor. Cut butter using on/off turns until mixture resembles coarse meal. Blend in walnuts. With machine running add yolk through feed tube and mix until dough just comes together. Do not form ball. Gather into ball. Press into bottom and 1/2 up sides of 9-inch springform pan. Spread bottom with 1/2 of jam and chill.
For filling:
Preheat oven to 350 degrees F. Using electric mixer, beat brown sugar and egg in large bowl until very thick, about 10 minutes. Mix in remaining ingredients. Pour into crust. Bake 30 minutes. Reduce oven temperature to 300 F. Continue baking until filling is set, about 25 minutes. Cool completely. Spread with remaining jam. Cut into slices and serve.

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ROAST PARTRIDGE WITH OYSTERS
Holly Hotel
2 partridge
4 slices white bread
2 tablespoons butter
2 egg whites
4 teaspoons toasted pecans
1/2 cup Grand Marnier
salt and pepper
Remove steak from marinade, broil it on a rack of a broiler pan under a preheated broiler about 4 inches from the heat, turning it once, five to six minutes per side for medium rare meat. Alternatively, remove steak from marinade and grill it on an oiled rack over glowing coals, brushing it occasionally with marinade, turning once, 5-6 minutes per side for medium rare.
Transfer flank to cutting board and with a sharp knife held at a 45-degree angle, slice it thin across the grain. Arrange slices (slightly overlapping) on a platter. Top with cheese and melt under broiler. Serve at once.

2 tablespoons heavy cream
2 egg yolks
2 tablespoons chopped scallions
1/4 cup chopped oysters
1/4 cup veal stock
Trim crusts from bread and tear into small pieces. Add cream, oysters, pecans, scallions, salt and pepper. Set aside. In mixing bowl, mix cream, yolks and butter, add to bread crumbs. Whip egg whites until stiff peaks form, add to other mixture and toss lightly to incorporate. Fill cavity of birds with stuffing, and place in a shallow baking pan. Season birds with salt and pepper and roast approximately 1 hour 15 minutes at 350 degree until golden brown. Remove partridge from pan and deglaze with Grand Marnier reducing by half. Add veal stock and again reduce by half. Pour over partridge and serve immediately. Accompany with wild rice if desired.

POTATO SOUP The Kentucky Housewife, 1858

As prepared at The Eagle Tavern, Greenfield Village
1/2 pound margarine
1 small onion, diced
2 stalks celery, chopped
1 medium carrot, diced
4 medium potatoes, cooked (diced or sliced)
1/2 pound flour
3 cups chicken broth, prepared
2 cups milk (or 1/2 and 1/2) scalded
Sauté vegetables in margarine until tender. Add flour to make roux, cook slightly. Add chicken stock and potatoes, whisking. Simmer. Finish with scalded milk. Season to taste.
Yield: 6-8 servings.

Country inn fare always in fashion

Continued from Page 1

that Baker plans to plant an herbal garden on the inn premises this spring.

Country inn cooking expresses itself yet again at the Eagle Tavern, which is scheduled to reopen Saturday, March 12. Like the Botsford, the tavern re-creates the atmosphere and dining experience of the 19th-century traveler. The menu is largely based on careful historical research and reflects both the seasonal nature and local availability of foods.

For example, the tavern's spring entrees might include baked pickerel

with lemon sauce, pork apple pie and roast beef with wine or horseradish sauce. A summertime selection might consist of corned beef with cabbage and boiled potatoes, baked stuffed pickerel and roast pork with stuffing. Fresh greens in summer replace the relishes of spring. For dessert, the offerings drew from old favorites like cherry pudding with cream sauce, apple pie and strawberry shortcake.

Simple foods, steeped in tradition and expertly prepared, are what have given shape to the country inn dining one can find at the Historic Holly Hotel, the Botsford Inn and the Eagle Tavern.

Angus dishes

Continued from Page 1

1 1/2 to 2 lb. certified Angus flank steak
1 cup soy sauce
1 cup pineapple juice
1 cup water
1/2 cup brown sugar
1/2 cup Colby cheese, shredded
Blend soy sauce, pineapple juice, water and brown sugar until sugar is dissolved. Pour mixture over flank steak. Cover and refrigerate overnight.
Remove steak from marinade, broil it on a rack of a broiler pan under a preheated broiler about 4 inches from the heat, turning it once, five to six minutes per side for medium rare meat. Alternatively, remove steak from marinade and grill it on an oiled rack over glowing coals, brushing it occasionally with marinade, turning once, 5-6 minutes per side for medium rare.
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Executive Chef George Dolph of Wellington's at the Embassy Suites Hotel sharpens diners' appetites with his array of certified Angus beef specialties from the evening menu.

Chef's pride: Angus beef

Continued from Page 1

Dave Johnson, food and beverage director for Embassy Suites, Southfield, is sympathetic and supportive of Dolph's position. A graduate in hotel and restaurant management from Ohio State University, Johnson is confident in his product and in his chef.

"Chef Dolph and I think alike. Whether we serve one or 101 people in a night, the food must be top-notch. We don't compromise."

Chef Dolph also has some advice to consumers who will be buying the certified Angus beef at their local supermarkets soon. He cautions that buyers should not be scared away by the higher prices for the beef.

"Even though you may pay \$2-\$3 more per pound for certified Angus, you should remember that

you are also getting a better yield and certainly more flavor for your money than with regular beef."

HE RECOMMENDS cooking the smaller cuts of meat quickly and the larger cuts slowly and at lower temperatures to minimize shrinkage. Turning the meat over only once or twice during the cooking process also will increase the yield factor.

Dolph calls the foods served at Wellington's "American cuisine" and notes that this type of cuisine is finally becoming respected among epicures and restaurateurs. "Why not? When you consider that we have the best foods in the world available in the U.S., it seems natural that we should have a place on the cuisine continuum along with the French and Italians."

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