

Chefs offer old, new specialties for holiday

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HE GAVE HIS RECIPES for Cumberland sauce, which he plans to serve Easter day with baked Virginia ham. John Anbut, owner of the Botford Inn, says the Cumberland sauce in this recipe is not easy to make but is worth the effort. "You can prepare the sauce ahead of time. It keeps well in the refrigerator," he says. Anbut points out that Cumberland sauce also is excellent on Cornish hens, other poultry, pork or venison. "The key to this sauce is to use

real currants. Some people try to substitute cranberries, but that doesn't work," Anbut suggests making enough so there is some left over for future meals. He says it will keep for a few months in the refrigerator. In addition to the special meals at the Kingsley Inn, Botford Inn and Machus Sly Fox, numerous restaurants around town will serve holiday feasts. Because some restaurants close in observance of Easter and those that stay open may be busier than normal, it's best to call ahead.

4 ounces tomato puree
2 teaspoons rosemary leaves
5 ounces flour
to taste, salt and pepper

Purchase your lamb shoulder rolled and tied. Preheat oven to 325 degrees. On the stove top, brown tied meat on all sides in salad oil and then place meat in roast pan with cover. Add onions, celery, carrots, beef stock, tomato puree and mushroom leaves. Cover and place in oven for two hours or until tender. Remove meat, untie roast and skim off excess fat, leaving stock in pan. Strain stock and place back in pan. Put on stove top on medium to high heat. Add flour and whisk briskly to make sauce. Strain, add salt and pepper to taste. Slice and serve with sauce.

PEA BOATS
6 medium summer squash
4 cups frozen peas and pearl onions
4 tablespoons butter
to taste, salt and pepper

Cut summer squash in half, lengthwise and scoop out seeds and pulp until you have a boat with 1/4-inch to 1/2-inch walls. In a pot of salted water, boil boats until slightly tender. Do not overcook. In a separate pan, saute frozen peas and pearl onions in the butter. Add salt and pepper to taste. When ready to serve, drain boats, and put about 1/2 cup of the peas and onions in each. Serve on plate with red skin potatoes and lamb roast. Makes 12 servings.

for 10 minutes. Drain and discard water. Squeeze the juice from the oranges and lemons, reserve juice. Have all equipment and ingredients handy. Place the currants and 1/2 gallon of water in a sauce pot. Simmer slowly until the currants are slightly soft. Dissolve the cornstarch in 1/2 cup of water in a small bowl. Pour it slowly into the boiling currant mixture, stirring constantly with a kitchen spoon until slightly thickened and clear. Add the brown sugar, orange and lemon juice and blend into the simmering sauce. Blend in the jelly, wine and poached julienne peel. Check seasoning and remove from the range. Pour into a stainless steel container. Serve 2-1/2 ounces per portion, using ladle. Recipe makes approximately 1/2 gallon sauce. Precautions and Safety Measures: Do not overcook the currants. Stir constantly when adding the cornstarch.

HERB ROASTED CHICKEN, MIDWEST BOUNTY

From Michael D. Russell, CMC Executive Chef, Kingsley Inn

2 frying chickens — 2 1/2 pounds average
1/4 cup butter or oil
2 tablespoons fresh tarragon and thyme, chopped
as needed, salt
as needed, fresh ground black pepper
2 cups rice, cooked, hot
1/2 cup almonds, sliced, sauteed golden brown
1 1/2 cups asparagus, cut in 1 1/2 inch pieces, cooked
1/2 cup shiitake or other mushrooms, sliced, sauteed
12 slices carrots, cooked
1 1/2 cups natural pan gravy from the chicken

KINGSLEY INN KEY LIME PIE
1 9-inch baked pie shell
1 package unflavored gelatin
1/2 lime juice
2 egg yolks
1 can Eagle Brand milk
1 tablespoon clarified butter
2 egg whites
1/2 sugar
1 teaspoon grated lime rind
1/2 teaspoon pure vanilla
1/2 cup heavy cream

Prepare pie shell. Sprinkle gelatin in cold lime juice. Heat in oven until the gelatin is well dissolved. Cool the mixture in an ice bath while whipping vigorously. Place egg yolks in a fan mixing bowl. Add Eagle Brand milk, butter and cooled gelatin-lime juice mixture. Beat until smooth and thick at high speed. In another bowl beat egg whites until foamy. Add 1/4 of sugar, grated lime rind and vanilla, then beat meringue until stiff and glossy. In another mixing bowl beat whipping cream and 1/2 of sugar until it peaks. Fold whipping cream and meringue into green mixture. Pour into baked pie shell and refrigerate until firm. Top with whipped cream and garnish with lime slice.

PREHEAT OVEN TO 350 DEGREES. Wash the chickens and dry with paper towels. Mix the herbs and butter or oil; coat the chicken inside and out. Sprinkle with salt and fresh ground pepper. Place chickens on a wire rack with the breast side up and roast until done but not dry; approximately 1 1/4 hours. Check by twisting the leg bone — if it twists freely the chicken is done; also check the thigh joint — it's underdone if it is pink and done if the meat is white. Remove from the oven and turn the chicken so it is breast side down and the juices drain from the back area to the breast; this gives you nice, moist white meat. Allow to "rest" for about 10 minutes in a warm spot. In the meantime, heat your vegetables and season. Mix the asparagus and mushrooms; mix the rice and almonds. Season everything to taste. Make the pan gravy or use the natural drippings by first removing the fat and then seasoning the broth. To serve, remove the dark meat and place on the plate. Slice the breast and lay the slices in a "fan" shape over the dark meat. Place your vegetables neatly on the plate; the asparagus/mushrooms in a nice mound and the carrots in a nice shape. Pour the gravy over the chicken and serve hot. Makes four servings.

WAGNER'S RED SKIN POTATOES
3-4 pounds red skin potatoes
1/2 stick butter or margarine
1/2 chopped parsley
to taste, salt and pepper
1/2 cup chicken stock

While the roast is cooking, with a vegetable peeler cut one complete stripe around each potato. Boil potatoes in salted water until tender. Drain. (This can be done a day ahead of time and potatoes kept in refrigerator until it is time to heat and serve.) About 1/4 hour before the lamb is ready to serve, place potatoes in a casserole and add the remaining ingredients. Cover casserole and set in the 325-degree oven with the lamb roast. Bake until hot and steamy, about 30 minutes. When ready to serve, remove potatoes from casserole and arrange on platter with sliced lamb roast and a pea boat. Makes 12-15 servings of three to four potatoes each.

CUMBERLAND SAUCE FOR HAM OR OTHER MEATS

From Alan Galanty, Executive Chef, Botford Inn

Cumberland sauce is a partly sweet sauce, although a slight tartness can be detected. It complements such items as baked ham, roast venison and roast Cornish hen.

1 orange
1 lemon
5 ounces currants
1/2 gallon water
2 ounces cornstarch
1/2 cup water
5 ounces dark brown sugar
1 1/2 ounces red currant jelly
2 ounces red port wine

Peel very thin layers of skin from the oranges and lemons (zest) using a vegetable peeler. The skin should be free of all membrane. Cut these layers of skin julienne using a French knife. Cover with water and poach

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