

Colonial Gingerbread

Try this recipe for Gingerbread, as served at Mount Vernon's Christmas dinner in 1787.
(adapted to modern use)

Set oven to 350

Use a square baking pan, 8x8 or 9x9. Grease well or line with parchment paper.

1/2 c. soft butter

1/2 c. dark brown sugar

1 c. molasses

1 large egg

1 tsp. vanilla

- ◆ Cream butter and brown sugar until silky smooth.
- ◆ Add molasses and stir well.
- ◆ Add egg and vanilla.
- ◆ Set aside.

In a separate bowl, thoroughly blend;

2 1/2 c. flour

1 1/2 tsp. baking soda

1 tsp. cinnamon

1/4 c. freshly grated ginger root, -or- 1 t. ginger

1/2 t. ground cloves

3/4 tsp. salt

Gradually add the above to the wet ingredients.

Finally, carefully add until smooth;

1 c. boiling water

Pour batter into the prepared baking pan and bake for 40 minutes, or until a toothpick inserted comes out clean, or with just a few moist crumbs.

Serve with whipped cream topping.



Apricot Glaze for Chicken or Turkey

Here is a tasty and easy glaze that works great on oven-roasted poultry. We found it in the 1787 [Complete American Housewife](#). It also works well on turkey breast.

Per one cut up roasting chicken (5-6#s of poultry);

- Mix 1/2 cup apricot preserves (or other jellies such as orange marmalade)
- with 1/4 cup balsamic (or other flavored) vinegar
- Salt and pepper the poultry, then top with the glaze.
- Oven roast at 350-degrees until done (1—1:15 hour).
- At 15 minute intervals, turn the chicken pieces in the sauce.

Correct Terms for Carving a Bird

Should you be roasting fowl for your meal and not wish to appear coarse, here are the correct terms to discuss carving a bird;

Cut up a turkey

Rear a goose

Unbrace a Mallard (a duck)

Unlace a coney (a rabbit)

Wing a partridge or quail

Allay a pheasant

Dismember a hern (a heron)

Thigh a woodcock

Display a crane

Lift a swan