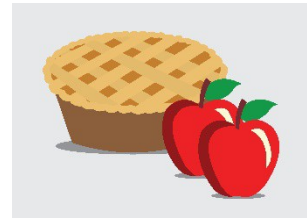


## Presidents Day Recipes

### Michelle Obama's Apple Cobbler

#### Ingredients:

8 Granny Smith apples, peeled and sliced  
1 ½ to 2 cups brown sugar  
1 ½ teaspoons cinnamon  
1 teaspoon ground nutmeg  
½ teaspoon salt  
¼ cup white flour  
3 sheets refrigerated pie crust  
1 stick butter



#### Directions:

Mix first 6 ingredients together in a bowl and let it sit in the refrigerator overnight, so the spice goes all the way through the apples.

Preheat oven at 325° F. Butter and flour the bottom of a large baking dish. Roll out three pie crusts real thin. Layer the bottom of the pan with 1 ½ of the pie crusts and prick a few holes in it. Pour the apples with the liquid into the pie pan. Dot <sup>¾</sup> of a stick of butter around the apples. Use the final 1 ½ pie crusts to cover the apple mixture entirely (let the pie crust overlap the pan).

Pinch the edges of the dough around the sides of the pan so the mixture is completely covered. Melt final ¼ stick of butter and brush all over top of crust. Reduce the oven temperature to 300° F. Bake at 300° for up to 3 hours. Start looking at the cobbler after 2 ½ hours so it doesn't burn. Serve anytime.

## Dwight D. Eisenhower Vegetable Soup

### Ingredients:

1 meat bone  
1 pound beef soup meat  
5 quarts water  
Small piece of garlic  
Vegetables  
Salt  
Black pepper



### Directions:

Buy 2 pounds beef soup meat and a good beef soup bone. Have the bone split down the middle so that all the marrow is exposed.

Put the meat in a big kettle and cover it with water. Add a teaspoon of salt, a bit of black pepper and a touch of garlic. Boil slowly all day long. Keep on boiling till the meat has dropped off the bone. If your stock boils down during the day, add enough water from time to time to keep the meat covered. When the whole thing has practically disintegrated, pour out into another large kettle through the colander. Make sure that the marrow is out of the bones.

Save a few of the better pieces of meat to be diced and put into the soup after it is done. Put the kettle containing the stock in a cool place; let it stand all night.

When ready to finish the soup, add seasonal vegetables of your choice and cook until tender. Serve hot.

## William Taft Deviled Almonds

### Ingredients:

Blanched almonds  
Cayenne  
Butter  
Salt



### Directions:

Put  $\frac{1}{2}$  pound of blanched almonds into a heated skillet with 2 ounces of butter. Sauté the nuts until they are light brown. Remove and place on paper towel. Place the nuts in a serving bowl and sprinkle lightly with cayenne and salt. Stir to spread the seasoning. Serve warm.

## Jimmy Carter Peanut Butter Pie

### Ingredients:

3 (3-ounce) packages cream cheese  
 $\frac{3}{4}$  cup confectioners' sugar  
 $\frac{1}{2}$  cup peanut butter  
2 tablespoons milk  
1 cup whipped cream  
1 (9") graham cracker crust



### Directions:

In a mixing bowl, blend together the cream cheese and confectioner's sugar for about 5 minutes. Add the peanut butter and milk to the mixture and blend again. Fold in the whipped cream and pour the pie filling into the graham cracker crust. Refrigerate the pie to chill for several hours before serving. Serve with additional whipped cream.

## Cherry Pie Cookies

### Ingredients:

1 cup sugar  
½ cup softened butter  
1 egg  
1 teaspoon vanilla  
⅓ cup sour cream  
½ teaspoon salt  
½ teaspoon baking soda  
2 cups flour  
1 can cherry pie filling  
White chocolate, for drizzling on top



### Directions:

Preheat the oven to 350° F. Spray a mini muffin tin with cooking spray. Cream together sugar and butter. Add egg and vanilla. In separate bowl, combine sour cream, salt, and soda. Add flour and sour cream to butter mixture, and beat until smooth. Put 2 tablespoons cookie dough in each mini muffin cup. Bake cookies for 15-18 minutes.

Right after you take them out, use a small spoon to push in the middle of each cookie cup, creating a space for the cherries to go. Let cool in the pan for 10-15 minutes, then gently run a thin knife along the sides to pop them out. Fill each cookie cup with cherries. Drizzle tops with melted white chocolate, if desired.

## Thomas Jefferson Sweet Potato Biscuits

### Ingredients:

1 cup all-purpose flour  
1 tablespoon baking powder  
1 tablespoon granulated sugar  
½ teaspoon fine salt  
¼ teaspoon baking soda  
¾ cup whole milk  
1 cup baked, mashed sweet potato (about 1 medium potato)  
8 tablespoons butter (1 stick), frozen  
Heavy cream, for brushing the tops



**Directions:**

Heat the oven to 400° F and arrange a rack in the middle. Combine all dry ingredients in a large mixing bowl and set aside. In a separate large bowl, mix together milk and mashed sweet potato until evenly combined.

Grate frozen butter through the large holes of a box grater and toss with dry ingredients until butter is coated. Add milk mixture and mix lightly until dough forms a mass.

Turn out mixture onto a floured surface and knead just until it comes together. Pat into a circle and use a floured rolling pin to roll dough to a thickness of about  $\frac{3}{4}$ ". Using a 3" biscuit cutter, cookie cutter, or glass, cut the dough into rounds. Gather leftover dough into a circle, re-roll, and cut until you have 8 large biscuits. Place biscuits on a baking sheet, brush tops with heavy cream, and bake until the bottoms are golden brown, about 12 to 15 minutes.

**Patriotic Trifle****Ingredients:**

- 1 package (3 ounces) blueberry gelatin
- 1 package (3 ounces) strawberry gelatin
- 2 cups boiling water
- 1 cup cold water
- 2 cups cold milk
- 2 packages (3.4 ounces each) instant vanilla pudding mix
- 1 carton (8 ounces) frozen whipped topping, thawed, divided
- 1 pint fresh blueberries
- 1 quart fresh strawberries, quartered
- 1 prepared angel food cake (8-10 ounces), cut into 1" cubes

**Directions:**

In 2 small bowls, combine each gelatin flavor with 1 cup boiling water. Stir  $\frac{1}{2}$  cup cold water into each. Pour each into an ungreased 9" square pan. Refrigerate for 1 hour or until set.

In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in 2 cups whipped topping.

Set aside ¼ cup blueberries and ½ cup strawberries for garnish. Cut the gelatin into 1" cubes. In a 3-qt. trifle bowl or serving dish, layer the strawberry gelatin, half of the cake cubes, the remaining blueberries and half of the pudding mixture. Top with blue gelatin and remaining cake cubes, strawberries and pudding mixture. Garnish with reserved berries and remaining whipped topping.

## Lincoln Log Appetizer

### Ingredients:

1 package (8 ounces) cream cheese, softened  
1 cup (4 ounces) shredded cheddar cheese  
½ cup diced, red onion  
1 tablespoon Worcestershire sauce  
1 teaspoon celery seed  
½ cup chopped walnuts  
1 to 3 fresh rosemary or parsley sprigs  
Assorted crackers



### Directions:

In a bowl, combine the cheeses, onion, Worcestershire sauce, and celery seed; beat until fluffy. Cover and refrigerate for at least 2 hours. Shape into a 7" x 1 ½" log; roll in walnuts. Insert rosemary or parsley sprigs for branches. Serve with crackers.

## Lyndon Johnson's Chili

### Ingredients:

4 pounds ground beef chuck  
1 large onion, chopped  
2 garlic cloves, minced  
1 teaspoon dried oregano  
2 tablespoons chili powder  
1 teaspoon cumin  
Salt, to taste  
6 dashes Tabasco  
2 cups hot water  
1 ½ cups canned whole tomatoes, undrained



**Directions:**

Place the meat, onion, and garlic in a Dutch oven. Cook over medium heat until the meat is lightly browned. Add the oregano, chili powder, cumin, salt, and Tabasco. Pour in the water and tomatoes and bring to a boil. Reduce the heat to a simmer and cook for 1 hour. Serve hot.

**Bill Clinton's Lemon Chess Pie****Ingredients:**

1 unbaked 9" pie shell  
2 cups sugar  
½ cup butter or margarine  
5 eggs  
1 cup milk  
1 tablespoon flour  
1 tablespoon cornmeal  
¼ cup fresh lemon juice  
Rind of 3 lemons – grated

**Directions:**

Cream sugar and butter; add eggs and milk. Beat well. Add flour, cornmeal, lemon juice, and lemon rind. Mix thoroughly. Pour mixture into pie shell; bake at 350° F until done, 35 to 40 minutes.

**Mamie Eisenhower Fudge****Ingredients:**

1 tablespoon plus ½ cup butter, divided  
2 milk chocolate candy bars, broken into pieces  
4 cups (24 ounces) semisweet chocolate chips  
1 jar (7 ounces) marshmallow crème  
1 (12-ounce) can evaporated milk  
4½ cups sugar  
1 cup chopped walnuts



**Directions:**

Line a 13" x 9" pan with foil and butter the foil with 1 tablespoon butter; set aside. In a large, heat-proof bowl, combine the candy bars, chocolate chips, and marshmallow creme; set aside.

In a large, heavy saucepan over medium-low heat, combine the milk, sugar, and remaining butter. Bring to a boil, stirring constantly. Boil and stir for 4½ minutes. Pour over chocolate mixture; stir until chocolate is melted and mixture is smooth and creamy. Stir in walnuts. Pour into prepared pan. Cover and refrigerate until firm.

Using foil, lift fudge out of pan; cut into 1" squares. Store in an airtight container in the refrigerator.

**Ronald Reagan Rancho Rice****Ingredients:**

1 cup onion, chopped  
4 tablespoons butter  
4 cups rice, cooked  
1 cup sour cream  
1 cup cottage cheese  
1 bay leaf, crumbled  
salt and pepper, to taste  
16 ounces whole green chiles (canned)  
2 cups grated Cheddar cheese

**Directions:**

Sauté onions in butter until softened. Add rice, sour cream, cottage cheese, bay leaf, salt & pepper. Mix well. In greased casserole dish, put a layer of rice mixture, a layer of chiles (seeded and cut into strips), and ½ cup cheddar. Repeat (save ⅓ cup cheddar) ending with a layer of rice. Bake for 25 minutes in 375° F oven. Top with remaining cheese and bake 10 more minutes.



## John F. Kennedy's New England Fish Chowder

### Ingredients:

2 pounds Haddock  
2 ounces salt pork, diced  
2 onions, sliced  
4 potatoes, diced  
1 cup celery, chopped  
1 Bay leaf, crumbled  
1 quart milk  
1 tablespoon butter  
1 teaspoon salt  
Freshly ground black pepper



### Directions:

Simmer haddock in 2 cups of water for 15 minutes. Drain and reserve broth. Remove bones from fish. Sauté diced pork until crisp, remove and set aside. Sauté onions in pork fat until golden brown. Add fish, potatoes, celery, bay leaf, salt, and pepper. Pour in fish broth plus enough boiling water to make 3 cups of liquid. Simmer for 30 minutes. Add milk and butter and simmer for 5 minutes. Serve chowder over pork.

## Coolidge Cornmeal Muffins

### Ingredients:

1 egg  
1 cup milk  
2 cups cornmeal  
1 cup flour  
4 tablespoons sugar  
2 tablespoons baking powder  
 $\frac{1}{4}$  teaspoon salt



### Directions:

Preheat oven to 450° F. Beat eggs and add milk. Stir together cornmeal, flour, sugar, baking powder, and salt. Combine into egg-milk mixture. Pour into well-greased muffin tins and bake for 25 to 30 minutes.

## Washington Cherry Pie

### Ingredients:

- 1 cup (2%) low-fat milk
- 2 tablespoons margarine, softened
- ¼ teaspoon almond extract
- 2 eggs
- ½ cup Bisquick baking mix
- ¼ cup sugar
- 21 ounces cherry pie filling



### Streusel

- 2 tablespoons cold margarine
- ½ cup Bisquick baking mix
- ½ cup brown sugar, packed
- ½ teaspoon cinnamon

### Directions:

Put in blender all ingredients except pie filling and Streusel mixture. Blend on high 1 minute or until smooth. Preheat oven to 400° F. Grease a 10" pie plate. Pour batter mixture into prepared pie plate. Spread canned cherries evenly over batter mixture. To make the streusel, cut cold butter, Bisquick, brown sugar, and cinnamon until crumbly. Sprinkle over cherry mixture. Bake 30 to 35 minutes, or until golden brown.

## Ford's Blueberry Banana Bread

### Ingredients:

- 2 cups sugar
- 2 sticks butter
- 5 medium bananas, mashed
- 4 eggs
- 4 cups flour
- 3 tablespoons baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- 2 teaspoons vanilla
- 2 cups blueberries, fresh or frozen



**Directions:**

Preheat oven to 325° F. Grease and flour 2 loaf pans. Cream together butter and sugar. Beat in eggs; add bananas and then 2 cups flour.

Measure 2 cups flour, reserving 2 tablespoons to coat blueberry. Place flour in sifter with remaining dry ingredients. Sift and fold into the banana mixture.

Sprinkle 2 tablespoons flour over the blueberries and coat well; then fold into batter. Divide the batter into prepared loaf pans. Bake for approximately 50 minutes.