

Massachusetts Recipes

Boston Brown Bread

Ingredients:

1 $\frac{2}{3}$ cups all-purpose flour
1 teaspoon baking soda
 $\frac{1}{4}$ cup brown sugar, firmly packed
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{3}$ cup dark molasses
1 cup buttermilk
 $\frac{1}{2}$ cup raisins



Directions:

Preheat oven to 325° F. Generously grease a 1-pound coffee can. Combine the flour, baking soda, salt, and sugar in a mixing bowl. Stir in Molasses and milk. Fold raisins into the batter.

Fill the coffee can with batter. It should come up about $\frac{2}{3}$ of the way. Cover the top with foil and tie securely with a string to make airtight. Place in a deep baking pan and fill pan with boiling water about $\frac{1}{2}$ the way up the sides of the can.

Place in oven and allow bread to steam for 2 hours. Check the water level after 1 hour. Add more boiling water if needed.

Check doneness by sticking a wooden skewer into the bread. When it comes out clean, the bread is done. Remove string and foil and allow bread to cool for 1 hour before removing from pan.

Boston Baked Beans

Ingredients:

1 pound navy beans
1 onion, quartered and separated
½ pound thick cut bacon, cut to 1" pieces
½ cup molasses
⅓ cup brown sugar
1 teaspoon mustard powder
2 teaspoons salt
1 teaspoon pepper
1 clove garlic, smashed and chopped
¼ cup ketchup



Directions:

Soak Beans overnight in 6 - 8 cups water. Boil 2 minutes. Strain and reserve 6 cups liquid. Mix all ingredients with the water, except the beans, bacon, and onions.

In a Dutch oven, layer: bacon/beans/onion/bacon/beans. Pour the sauce over the beans. The liquid should just about cover them. Preheat oven to 300° F. While the oven is heating, bring the beans to a boil on the stove top. Cover and bake in the oven for 6-8 hours.

Cranberry Sauce

Ingredients:

1 cup fresh or frozen cranberries
¼ cup water
2 cups sugar
Fresh lemon juice (about ¼ lemon)



Directions:

Place cranberries in a saucepan with ¼ cup of water and cook over low heat until cranberries are soft and begin to pop. Add the sugar and mix well. Let simmer until mixture begins to thicken. Remove from heat and stir in the lemon juice. Place in serving dish, cover with plastic wrap and let cool.

Corn Muffins

Ingredients:

$\frac{2}{3}$ cup milk
3 tablespoons vegetable oil
1 egg
 $\frac{3}{4}$ cup all-purpose flour
 $\frac{3}{4}$ cup cornmeal
2 tablespoons sugar
1 teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
1 can (7 ounces) whole kernel corn, drained



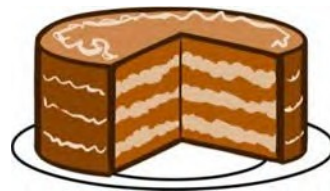
Directions:

Heat oven to 400° F. Grease bottoms only of 8 regular-size muffin cups with shortening, or line with paper baking cups. In medium bowl, beat milk, oil, and egg with spoon. Stir in remaining ingredients except corn, just until flour is moistened. Fold in corn. Divide batter evenly among muffin cups. Bake 18 to 20 minutes or until golden brown. Immediately remove from pan to wire rack. Serve warm or cool.

Boston Cream Pie Poke Cake

Ingredients:

1 box yellow butter cake mix
1 small box French Vanilla instant pudding
1 tub chocolate frosting



Directions:

Bake cake as directed on the box. Prepare the pudding as directed on the box. While the cake is still warm, use the end of a wooden spoon to poke holes randomly through the cake. Spread the pudding over the cake, pushing it into the holes. Refrigerate for one hour.

Remove the lid and seal from the frosting and microwave for about 30 seconds, until the frosting can be poured. Spread the frosting over the cake and refrigerate overnight.

Seafood Newburg

Ingredients:

1 tablespoon butter
1 tablespoon all-purpose flour
 $\frac{3}{4}$ cup chicken stock
 $\frac{3}{4}$ cup light cream
 $\frac{1}{2}$ cup shrimp, diced
 $\frac{1}{2}$ cup lobster meat, diced
 $\frac{1}{4}$ cup scallops, chopped
1 tablespoon sherry
1 large egg yolk



Directions:

Make a rich, medium-thin white sauce from the first four ingredients. Melt the butter and add the flour. Stir using a wire whisk. Constantly stirring, add the chicken stock and cream slowly. Add remaining ingredients and heat to just below boiling. Serve in puff pastry shells or over toast points.

Chocolate Chip Cookies

Ingredients:

1 cup butter
 $\frac{3}{4}$ cup brown sugar
 $\frac{3}{4}$ cup granulated sugar
2 eggs, beaten
1 teaspoon baking soda
 $2\frac{1}{4}$ cups flour
1 teaspoon salt
1 cup chopped nuts
1 bag (12 ounces) Nestle's Semi-Sweet chocolate morsels
1 teaspoon vanilla



Directions:

Cream butter and add sugars and beaten egg. Add baking soda to the mixture. Next, add the flour sifted with salt. Lastly add the chopped nuts, the semisweet morsels, and the vanilla. Drop by $\frac{1}{2}$ teaspoons on a greased cookie sheet. Bake 10 to 12 minutes in a 375°F degree oven.

Boston Clam Chowder

Ingredients:

1 cup chopped onion
1 cup chopped celery
1 cup diced, peeled potatoes
 $\frac{3}{4}$ cup butter
 $\frac{3}{4}$ cup flour
1 quart half and half
1 (6 $\frac{1}{2}$ ounce) can minced clams
1 $\frac{1}{2}$ teaspoons salt



Directions:

Drain the clams and reserve the liquid. In a large pot, place the vegetables and pour the clam juice over the top. Add enough water to barely cover the vegetables. Simmer over medium heat until the vegetables are almost tender, about 5 minutes.

Meanwhile, in a saucepan, melt the butter and add the flour, making a roux with a wire whisk. Constantly stirring, add the half-and-half slowly. Cook and stir until smooth and thickened, without boiling.

When slightly thickened, add the roux to the vegetables and add the clams, salt, vinegar, and pepper to taste.