

New Hampshire Recipes

Seafood Chowder

Ingredients:

½ pound sliced bacon, diced
2 medium onions, chopped
6 cups cubed peeled potatoes
4 cups water
1 pound bay or sea scallops, quartered
1 pound lobster meat, cut into 1" pieces
1 pound cod, cut into 1" pieces
1 pound haddock, cut into 1" pieces
1 pound uncooked medium shrimp, peeled and deveined
½ cup butter, melted
4 teaspoons salt
4 teaspoons minced fresh parsley
2 quarts milk
1 (12-ounce) can evaporated milk



Directions:

In a Dutch oven, cook bacon over medium heat until crisp. With a slotted spoon, remove bacon and place on paper towels. Reserve drippings and sauté onions in drippings until tender. Add potatoes and water; bring to a boil. Cook for 10 minutes.

Add the scallops, lobster, shrimp, cod, and haddock. Cook for 10 minutes or until scallops are opaque, shrimp turn pink, and fish flakes easily with a fork. Add the butter, salt, and parsley. Stir in milk and evaporated milk; heat through. Garnish with bacon.

Apple Cider Doughnuts

Ingredients:

1 cup granulated sugar
5 tablespoons butter, at room temperature
2 large eggs, at room temperature
3½ cups flour, plus extra for work surface
1¼ teaspoons salt
2 teaspoons baking powder
1 teaspoon baking soda
1½ teaspoons ground cinnamon
½ teaspoon freshly grated nutmeg
½ cup low-fat buttermilk
⅓ cup boiled apple cider
1 tablespoon vanilla extract
Oil for frying
Cinnamon sugar (1½ cups sugar mixed with 3 tablespoons ground cinnamon)



Directions:

In a large bowl, beat sugar and butter until mixture is fluffy. Add eggs, one at a time, beating a minute after each. In a medium bowl, whisk together flour, salt, baking powder, baking soda, cinnamon, and nutmeg; set aside.

Pour buttermilk, boiled cider, and vanilla into sugar/butter/egg mixture and mix well. Add flour mixture and combine gently, just until fully moistened.

Line 2 baking sheets with parchment paper and dust generously with flour. Turn dough out onto one baking sheet and pat gently into ¾" thickness. Sprinkle dough with additional flour, cover with plastic wrap, and place in the freezer for 10 minutes to firm up.

Remove dough from the freezer; use a doughnut cutter to cut out doughnuts with holes. Place cut doughnuts on the other baking sheet; then transfer to the freezer for 5 minutes to firm up again.

Line a plate with a few layers of paper towels and set it nearby. In a Dutch oven or large pot, heat 3" of oil to 370° F. Drop 3 or 4 doughnuts into the oil. Cook until browned on one side, about 1 minute; then flip and cook until browned on the other side, about 1 minute longer. Repeat with the remaining dough.

When doughnuts are cool enough to handle but still warm, sprinkle all over with cinnamon sugar. Serve immediately.

Buckwheat Pancakes (Ployes)

Ingredients:

1 cup light buckwheat flour
1 cup rice flour
4 teaspoon baking powder
1 teaspoon salt
1 ½ cups water
½ cup boiling water



Directions:

Mix dry ingredients in a bowl. Add cold water, mix well, and let stand for 10 minutes. Add boiling water and mix vigorously; let stand for a few minutes.

Drop a ½ cup batter to make thin pancakes on a hot, ungreased nonstick pan. Cook on one side for 2 minutes or until bubbles break and pancake is firm and dry.

Flip the ploye to cook for about 30 seconds on the other side. Remove from pan and repeat until you have used all the batter. For best results, stir the batter before making each ploye. Remove to plate and serve with maple syrup.

Apple Brown Betty

Ingredients:

4 cups coarse fresh breadcrumbs
½ cup butter, melted
4 Fuji apples, peeled, cored, and thinly sliced
⅓ cup brown sugar
1 tablespoon fresh lemon juice
1 teaspoon ground ginger
1 teaspoon ground cinnamon



Directions:

Heat oven to 375° F. Lightly butter a 2-quart casserole or baking dish. Stir together breadcrumbs and butter; set aside.

Combine apples, brown sugar, lemon juice, ginger, and cinnamon, mixing until well blended. To assemble brown betty, spread 1 cup of buttered breadcrumbs in bottom of casserole. Top with ⅓ of apple mixture.

Spread another cup breadcrumbs and top with ½ of the remaining apple mixture. Make third layer of one cup of breadcrumbs and top with remaining apples. Spread remaining breadcrumbs on top of apples.

Cover with foil and bake 30 minutes; uncover and bake 30 minutes longer. Cool until warm and serve with whipped cream.

Lobster Roll

Ingredients:

1 pound lobster meat
⅓ cup mayonnaise
2 teaspoons fresh lemon juice
¼ cup celery, finely chopped
1 teaspoon fresh parsley, chopped
2 teaspoons finely minced scallion
1 dash hot sauce, like sriracha or cholula
Pinch of salt
Freshly ground black pepper to taste
Split-top hot dog rolls
2 tablespoons melted butter
Optional – lettuce for serving.



Directions:

Place the cooked lobster meat in large bowl. In a separate, smaller bowl, combine the mayonnaise, lemon juice, celery, parsley, scallion, hot sauce, and salt and pepper. Mix and taste for seasoning.

Once you have the seasoning to your liking, add to the cooked lobster meat and mix. Brush both sides of rolls with butter and toast both sides in a medium frying pan over medium heat until nicely browned. Divide the lobster salad between each roll. Serve with lettuce, if desired.