

Ant Killer

This is one of many similar formulas we found on the internet to get rid of the annual invasions by Argentine ants into our kitchen. One of the web sites noted that this formula may not work on all species of home-invading ants. Also, it emphasized that if too much boric acid is used, then the scout ants may die before they transport the poison back to the nest. Or, if not enough boric acid is used, then the nest will not be killed.

- 1/4 c water
- 1/2 c sugar
- 1 Tbsp boric acid (We use Enforcer Roach Ridd, which is 99.00% boric acid. It is sold at most hardware stores.)

Mix the ingredients in a microwavable jar and microwave to get it warm. Shake until sugar and boric acid dissolve.

Soak cotton balls in the solution and place on small pieces of wax paper in areas where scout ants have been detected and wait a day or so. Be patient because once the scouts find the food source, more ants from the colony will visit the food source. This may go on for several days; for us this has lasted about 2 days to a week. You will know that the boric acid has worked once no more ants visit the bait.



Apple Crisp

The original recipe was given to Mom (Grandma) by Aunt Mant, August 27, 1958.

- 3-4 large cooking apples
- 3/4 c oatmeal flakes
- 3/4 c brown sugar
- 1/2 c flour
- 1/2 c (1 stick) margarine or butter
- 1 tsp ground cinnamon
- If apples are not very tart, 1 tsp lemon juice

Place peeled and thinly sliced apples in greased 8-9 inch baking dish. Combine all dry ingredients, then cut in margarine or butter. Put over top of apples, and gently press down.

Bake at 350 F for 35-40 min.

A modified version that works well is to not peel the apples and to replace the margarine or butter with canola oil. When canola oil is used, stir the brown sugar into the canola oil, add the oats and cinnamon and mix well. Mix 1/2 the flour with the apples and the other 1/2 with the canola oil/oats/sugar mixture. Spread the mixture over the top of the apples and gently press down. Bake at 350 F for 35-40 min.

Boston Baked Beans

Soak 1 lb Michigan Navy Beans or Great Northerns overnight. In fresh water, cook until tender 2-4 hrs with chopped onion, bacon (turkey bacon works), or salt pork (approx. 1/2 lb). Drain off water and add the following.

- 1/2-3/4 c molasses
- 1/4 c brown sugar
- 2 tsp dry mustard (1 tsp if Colemans)
- 1/2 c catsup
- For variation, add approx. 1/4 - 1/2 tsp chipotle powder.

In a casserole dish bake in oven at 350 F for 1-3 hrs or until flavor is through the beans.

Bratwursts in Beer and Modification

The traditional southern Wisconsin method for bratwurst can be used with a variety of mild sausages including mild Italian turkey sausage.

Grill the sausages then place in a sauce pan and cover with beer, sliced onions, and a dab of butter. Simmer until served with good buns, horseradish, mustard, or what ever else you like.

The modification is to use hot sausages (hot Italian or Andouille). After grilling, place in a sauce pan and cover with cheap red wine, sliced green peppers, and roasted red peppers. Simmer until served.

Another version of this that some old timers prefer is to reverse the order of boiling in beer and grilling. Viz., boil the brats/sausages in beer with the onions, then grill the brats/sausages. Still use the onions for garnish.

Cole Slaw and More

This is a modified version of a recipe given to us by Aunt Frances. The original recipe was in a little book of recipes that was compiled by her church in Oxford, GA. Once when we didn't have cabbage, but did have cucumbers, we modified the recipe for cucumbers. It seems now that we make the cucumber version more often than the original.

- 1 pkg shredded cabbage cole slaw mix or one small head of cabbage shredded
- 1 thinly sliced green pepper
- 1 thinly sliced small onion
- 1 grated carrot if carrots not in cole slaw mix
- 1 cup vinegar
- ¼ cup oil (good olive or grape seed)
- ¼ cup sugar
- ¼ tsp ground mustard (Colemans is best)
- ½ tsp celery seed

Place onion and pepper over shredded cabbage and carrot. Scatter sugar on top—do not stir.

Boil vinegar, oil, mustard, and celery seed. Pour over cabbage mixture *et al*—do not stir.

Cover and store in refrigerator at least 4 hours. Stir before serving.

The original recipe called for 3 times the oil and 4 times the sugar. If you want the slaw to be sweeter or have more oil, make adjustments according to your taste.

Modifications: 1) If you like so-called "creamy" slaw, add a tablespoon or so of either mayonnaise or Miracle Whip® before serving. 2) Replace green pepper with something more spicy such as a jalapeno. 3) Use caraway seeds in place of celery seeds.

The Cucumber Version

- 1 English cucumber, the longer the better, thinly sliced
- ¼ sliced red onion
- ¼ tsp celery seed
- ¼ cup vinegar
- ½ Tsp light oil such as grape seed oil
- ¼ cup sugar
- pinch of dry mustard (Colemans is best)

Layer sliced onion on top of cucumber slices and sprinkle sugar on top. Bring vinegar, oil, mustard and celery seeds to boil and pour over the top of the veggies. Refrigerate for several hours to several days. Stir before serving.

Deviled Crab

Where Mom (Grandma) Braselton got this we do not know.

- 1/3 c margarine
- 1/4 c chopped onion
- 1/4 c diced green pepper
- 1/2 c flour
- 1 tsp salt
- 1/8 tsp ground black pepper
- dash cayenne pepper
- 1 tsp dried mustard
- 1-1/2 c milk
- 1 Tbsp lemon juice
- 1 tsp Worcestershire sauce
- 2, 6-oz cans of crab meat*
- 1 c bread crumbs
- 2 Tbsp Parmesan cheese

Melt butter and add onions and green pepper—cook until tender.

Blend together flour, salt, black pepper, cayenne, and mustard—stir into the melted butter with onions and green pepper.

While on low heat, stir in the milk a little at a time to the flour/butter *et al* mixture.

Cook while stirring until sauce is smooth and thick.

Remove from heat and fold in lemon juice, Worcestershire sauce, crabmeat and approx. 1/3 c of the bread crumbs.

Spoon into scallop shells or individual casserole dishes.

Sprinkle remaining bread crumbs and Parmesan cheese on top, garnish with a little paprika for color.

Bake at 325 F for 15-20 min or until bubbly and slightly crusty on the edges. Six servings

* Although the original recipe calls for canned crab, this recipe is far better when 16-oz of fresh crab is used.

Fig Jam

Our brown turkey fig tree started to produce so many figs in the summer of 2011 that the birds and squirrels couldn't eat them fast enough, so we started picking figs every day during late July and early August. Of course we ate a lot of fresh figs either right off the tree or with half-and-half, yogurt, or keifer.



Here are some ways we depleted our supply of figs. The first was to replace figs for apples in our Apple Crisp recipe, which is on this "Recipes Page." The only changes to make are to squeeze a lemon onto the figs and to use about 1/2 the amount of sugar that is in the Apple Crisp recipe. We used about 1 lb. (30) of our brown turkey figs for one crisp.

The other way to use a lot of figs is to cook them down into fig jam. There are a number of recipes out there on the Internet. The one we have here works very well and freezes. So we spent a lot of afternoons cooking down fig jam and freezing it for the nasty, up-coming winter months.

- 1/4 c sugar (could go up to 1/2 c if you want it really sweet)
- juice of one lemon
- 1/4 tsp. each of ground cloves, ground cinnamon, and ground ginger
- 1 lb. of figs (about 30 brown turkey figs) cut into quarters
- note that a lot of recipes online call for pectin, but that is not needed

Mix the ingredients in a 2 qt. or larger sauce pan, and cook on medium heat (maybe lower if the burners on your stove are hot) while stirring occasionally to keep it from sticking. If you don't like the large bits, smash them with a potato masher. When the jam is as thick as you want it, put some in a dish for the refrigerator to use right away on ice cream, to be mixed with yogurt, or on toast (great with peanut butter, but not for Sam!). The rest can be frozen.



Grandpa Jim(bo)'s Gumbo

Grandpa Jim(bo) varies this every time he makes it, so use this as your starting point. It can be made a little thinner for a soup to be served with crusty bread or freshly baked sourdough rolls, or a thick stew (then you can call it **Jim(bo)'s Jambalaya aka Jimbolaya**) to serve over either rice or grits (if adding shrimp). Amounts for each ingredient vary according to your mood for the day. Best served when there is 2-3 feet of snow on the ground, roads are blocked, and the wood-burning stove or fireplace is on full blast. Preferred beverage is a full-bodied red wine.

Cut up a stick or two of celery, a small onion, and ½ green pepper and sauté in a little olive oil with some mustard seeds (approx. 1 Tsp) and crushed garlic clove until the onions and celery have cleared.

Add a standard 303 size (approx 14.5 oz) can of no sodium added diced (we prefer petite) tomatoes and a bouillon cube of your choice and a can or two of water (depends on how many other veggies are added and whether or not this will be stew or soup—also note comment in several paragraphs below about replacing water with V-8®).

Add freshly ground black pepper (the most underappreciated of the ingredients—remember this was the stuff for which Columbus was searching), a few sprigs of saffron (make sure it is real saffron—Trader Joe's has a reasonably priced cute little jar with a cork top of it), a bay leaf, about ½ tsp of ground mustard (Coleman's® is the best) and cayenne pepper (amount depends on your tolerance for heat—also note that Tabasco® is added just before serving). For variety replace cayenne with either smoked paprika, ground chipotle, or smoked hot paprika—you make the call.

Veggies to add according to your preferences: Amounts vary, depending on your mood or what you have on hand.

- **cut okra**—This is a must if you plan to call this concoction "gumbo." Fresh okra is the best, but frozen cut works when you are in areas like the Land of 10,000 Lakes or America's Dairyland where they aren't sure what okra is.
- **baby lima beans or butter beans**
- **whole kernel corn (white or yellow) or hominy or pasole**
- **peas**

Add water (or low-sodium Spicy Hot V-8® in place of water) if needed and simmer for several hours, even up to ½ a day. Keep an eye on it, stir occasionally, and add liquid if it becomes too thick. After it has simmered for a while, let it cool (leaving it in the refrigerator overnight is the preferred way if you have refrigerator space and the time), then heat again and add final ingredients before serving.

Protein things to add according to your taste or what is available: Our favorite combination is the sausage with shrimp and scallops.

- Thin slices of some type of spicy or hot sausage. We prefer either a chicken or turkey cajun or andouille that we have smoked on the grill (smoke a bunch of sausages and save in freezer until needed). The sausage can be added right after the veggies.
- Shrimp—add near the end, just before serving.
- Scallops—as with the shrimp, add near the end.
- You also might want to try clams, oysters, crab, or lobster (if you are rich).
- Chicken (smoked on the grill is best) in place of all the protein stuff above—should be added right after the veggies.

Things to add in the last ½ hour: juice of a slice of lemon, several shakes from the Worcestershire sauce bottle, a tsp or so of gumbo filé, and a splash or two of Tabasco®.

Frozen Grasshopper Pie

Modified from one Mom (Grandma) Braselton got from Aunt Mattie who got it from someone in Michigan.

Buy an Oreo pie crust. This is easier than crushing 18 Oreos, mixing them with 1/3 stick of margarine and pressing into a pie tin.

Melt 24 regular-size marshmallows (not the miniature ones) in enough milk to cover the bottom of a two quart sauce pan. Do over low heat and stir constantly. (Or, if you do not want to eat gelatin that is in the marshmallows, replace the marshmallows with a 7-1/2 oz jar of marshmallow puff [no gelatin]. The puff can be microwaved briefly to make it easier to scoop out of the jar and to mix with the Creme de Menthe and Creme de Cacao. The marshmallow puff also does not need to be refrigerated once it is mixed with the Creme de Menthe and Creme de Cacao.)

Remove from heat and stir in 1/4 c each of Creme de Menthe and Creme de Cacao. Refrigerate.

Whip 1 c of whipping cream. This is done best by having the beaters for the mixer and bowl thoroughly chilled in the freezer.

Blend the cooled marshmallow mixture into the whipped cream.

Pour into the Oreo crust and garnished with shaved, bitter baking chocolate.

Cover and freeze.

Slightly thaw prior to serving.

Hamish's American-Style Cullen Skink

Our special friend, Seumas, sent the original Scottish recipe for cullen skink to his close associate in the USA, Hamish, so it could be modified for ingredients available in the USA. The main difference is that the best cullen skink in Scotland is made with Abroath Smokies, or finnan haddie if Smokies are not readily available. Although haddock is available in the USA, fresh Atlantic cod is more common and easily found in many markets. Hamish smokes fresh North Atlantic cod with his Weber grill, generally a day before preparing the cullen skink. To add a little of his partial Welsh roots to the recipe, Hamish uses a leek in place of onions, an ingredient in the authentic Scottish version of cullen skink.

1. Trim and wash a leek.
2. Finely slice the leek and sweat it in a little olive oil and freshly ground black pepper until the leek has cleared.
3. Add several cut up potatoes, cover with water, and simmer until the potatoes are tender.
4. If you want a smooth cullen skink, blend the cooked potatoes and leek with a hand blender. Or, use a potato masher if you prefer a slightly lumpy soup. You make the call.
5. Flake the Atlantic cod by hand, add to the leeks and potatoes, and bring to a simmer.
6. Add about a cup of cream a few minutes before serving, stir well, bring up to serving temperature, and enjoy.
7. Hamish prefers to serve his Americanized (Americanised) cullen skink with fresh corn (i.e., *Zea mays*) bread made with Dixie Lily medium enriched white stone ground corn meal, following the recipe on the package. For many north Americans, e.g., those who live upNorth where Hamish now lives in The Land of 10,000 Lakes, Dixie Lily corn meal is not available in any of the grocery stores or super markets. You will just have to figure that one out yourself. Occassionally Hamish's wife makes business trips to Atlanta, GA, USA, where she picks up a supply of Dixie Lily medium enriched white stone ground corn meal so Hamish can live happily upNorth.
8. You also might try some garlic bread made with fresh ciabatta if the corn bread thingy gets too complicated.

If you like this recipe, sent a note to Hamish's friend, Seumas, and he will forward it to Hamish. Likewise, if you make a worthwhile modification, Seumas would enjoy your feedback.

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Harvard Beets

The recipe is for one can of small beets or four medium-size fresh beets. For fresh beets, boil until tender—a fork easily pierces the beets. Cool in fresh running water and remove the skins.

Bring to a boil while stirring the following: 1/4 c sugar (the recipe in the Boston Cook Book uses 1/2 c of sugar), 1/4 c cider vinegar, 1/4 c water, and 1-1/2 tsp of corn starch. The solution should be clear and slightly thickened. Pour over the beets, stir, and let stand for 1/2 hr to 2 hrs. Heat prior to serving.

Ice Box Pickled Cucumbers

Makes two jars

Placed whole small cucumbers or slices or spears in a bowl, sprinkle with salt, and mix. Let stand for approx. 90 min, drain off excess liquid, rinse with fresh water, and pat dry.

To each jar add

- 1 bay leaf
- 1 sliced garlic clove
- several slices of onion
- 1 tsp peppercorns
- several whole cloves
- sprig of fresh dill
- pinch of ground turmeric
- cucumbers
- one or two Thai chili peppers or sliced jalapeno (optional)

Bring to a boil 1 cup apple cider vinegar and 2 cups water. Fill the jars with the hot vinegar, seal the jars, and refrigerate for 24 hrs before use.

Milwaukee Pork Chops (From Aunt Karen)

- 1/2 c catsup
- 1/2 c beer
- 2 Tbsp brown sugar

Brown chops. Combine other ingredients and pour over chops. Slowly cook until tender (approx. 1hr).

Variations

- Replace pork chops with boneless chicken breasts or thighs.
- Use different kinds of beer, e.g., Guinness makes a richer sauce.
- Add chipotle powder to add a TexMex flavor.

Pickled Tomatoes

modified from *Food & Wine*

- 2 Tbsp brown sugar
- ½ cup vinegar
- ¼ cup olive oil
- 1 crushed garlic clove
- 1 tsp black pepper corns
- 1 tsp mustard seeds
- ½ tsp ground cumin
- ½ tsp ground turmeric
- 1 small onion thinly sliced
- approx. 2 cups tomatoes quartered or thickly sliced
- 1 jalapeño pepper sliced
- optional: 1 sliced cucumber

Toss together in a heat tolerant dish the tomatoes, onion, jalapeño, and cucumber. In sauce pan heat vinegar and sugar until sugar dissolves and set aside. In small frying pan combine garlic, ginger, cumin, turmeric, mustard seeds and pepper corns and heat a few minutes until fragrant. Slowly stir into vinegar, mix well, then pour over tomatoes. Mix well. Store in refrigerator for approx. 8 hrs until serving.

Pork in Cream

Brown pork tenderloin in a frying pan with butter with a handful of Rosemary leaves. Mix 1 c each of whipping cream and white wine and pour over the pork. Cover and simmer until the cream and wine sauce thickens and pork is tender.

Chicken breast may be used in place of pork. For chicken breast, replace Rosemary with tarragon.

Spiced Tomatoes

The following is the traditional Braselton family recipe for "Spiced" or "Cooked Tomatoes." It was given to us by Frances Braselton Gregory in Covington GA, on April 14, 2001.

- 8 c chopped tomatoes (2 qts)
- 3 c sugar
- 1-3/4 c apple cider vinegar
- 1-1/2 tsp cinnamon
- 3/4 tsp ground cloves
- 3/4 tsp allspice

Mix sugar, vinegar, and spices with tomatoes. Heat on medium and cook until consistency of marmalade. Requires frequent stirring to prevent sticking, especially near the end. Takes about 2 hrs. Seal in jam jars and enjoy with field peas, eggs, cheese, or anything your heart desires.

Some things we have modified for variety: (1) use only 2 cups of sugar—1 cup of regular sugar and 1 cup of dark brown sugar; (2) add chipotle powder to taste for a TexMex flare with a little heat.

Squash Bread

We had an abundance of summer crookneck squash in 2020 and this is the way we used a lot of it. This recipe originally was for zucchini muffins but we have doubled it and made a few modifications. Excellent breakfast when a thick slice is fried in a little butter or margarine. Also, great with cream cheese.



Preheat oven to 350° F.

- 1-1/2 cup all-purpose flour OR 1 cup all-purpose flour and 1/2 cup whole-wheat flour
- 3/4 cup sugar
- 2 cups grated crookneck squash or zucchini
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1 tsp ground nutmeg
- 1 tsp ground cinnamon
- 1 tsp ground allspice
- 1 tsp ground ginger
- 1 tsp ground ground cloves
- 1 tsp vanilla extract
- 1/4 cup corn oil or some other light vegetable oil
- 1/2 cup raisins
- 1/4 cup walnut pieces (optional)
- 2 eggs OR 1 Single Servings Smart Cup of Egg Beaters®

Mix flour, baking powder, baking soda, nutmeg, cinnamon, cloves, ginger, and allspice in a large bowl. Stir raisins, walnuts (optional), and grated squash into the flour, making sure to coat all individual pieces with flour. Beat oil, sugar, and eggs until smooth. Add vanilla, mix, pour into flour mixture, and thoroughly mix. Pour into loaf pan and bake at 350° F for 1 hr or maybe a little longer. For our oven in Maple Grove MN 1 hr and 10 min works just right.

To make this recipe vegan, replace the eggs with 1/2 cup apple sauce.

Jim Dad's (Grandpa Jim) Sure-to-Please Brownies

This is an updated version that gives a brownie that is chewier than the ones made with the previous recipes that were here.

- 1/2 c melted coconut oil, margarine or butter
- 1 c sugar
- 2 eggs or 1/4 cup egg whites
- 1/2 c baking cacao powder
- 1/2 c flour (cake flour works best)
- 1 tsp vanilla extract
- 1/2 c chopped pecans or walnuts (optional)

Grease a 5x9 inch bread pan with coconut oil (margarine or butter) and dust with flour. Melt the coconut oil (margarine or butter) by heating in a microwave. Vigorously mix melted coconut oil (margarine or butter) and sugar, add the eggs and vanilla and mix until smooth. Stir in baking cacao and flour (and nuts if your are using them). Spread the mixture into the bread pan and bake at 350 F for 20-30 min or until toothpick comes out clean.

This recipe can be made vegan by using coconut oil and replacing the eggs with 1/2 c apple sauce. When replacing eggs with apple sauce, increase flour to 1 cup.

Ham (or Smoked Turkey) in Vermouth Sauce

Melt 1/3 stick of margarine in skillet and stir over medium heat until lightly browned (not burned).

Add 3 Tbsp flour and stir until blended.

Slowly add 1/2 c dry vermouth mixed with 1 c of chicken broth while stirring. Lower heat and stir until mixture is thickened.

Add ham cubes (or smoked turkey) and stir over low heat until heated.

Serve over noodles. The best is to use green noodles that have been tossed with a little butter (or margarine or oil) and sprinkled with approx. 1 Tbsp of poppy seeds.

Variations: Replace dry vermouth with dry sherry or marsala.