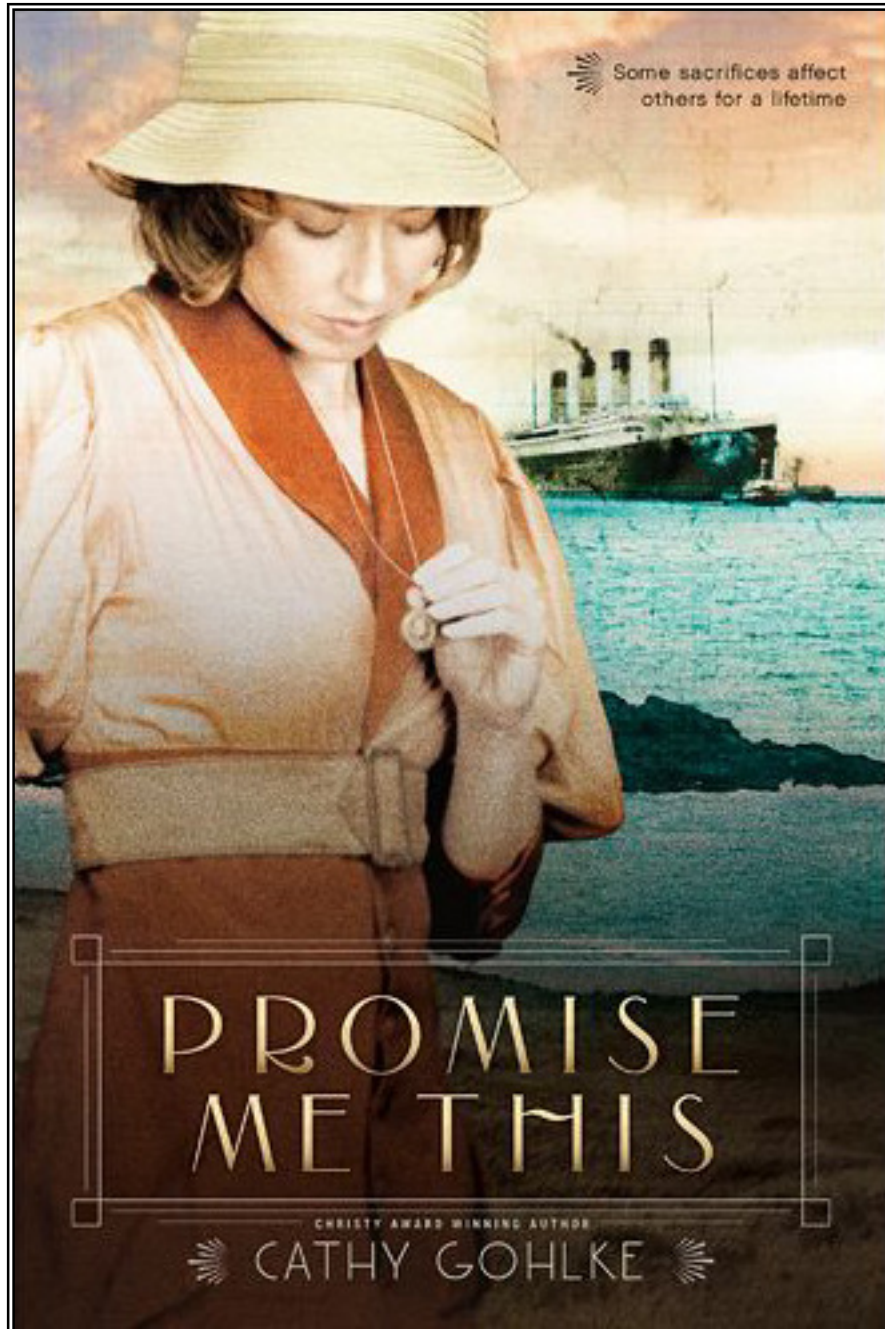


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OWEN'S FAVORITE

ORANGE AND CURRANT SCONES

The moment Owen stepped into the boarding school kitchen, Annie pulled him to the table and sat him down across from her. Carefully she set a pot of steaming tea and her plate of warm orange and currant scones, with pots of marmalade and Devonshire cream between them.

INGREDIENTS

- 2 cups all-purpose flour
- ¼ cup sugar (raw or white)
- 3 tsp. baking powder
- ½ tsp. salt
- 1 stick (8 Tbsp.) cold butter, cut into pieces
- ¾ cup currants
- 1 egg
- ½ cup heavy cream
- Zest of two oranges
- Raw sugar for sprinkling on top



DIRECTIONS

- Preheat oven to 350. Lightly grease bottom of 8 or 9 inch square or round baking pan or sheet.
- Mix flour, sugar baking powder and salt together with fork (or pulse in a food processor) to combine. Cut butter into mixture (or pulse in processor) until the mixture looks like pea-sized crumbs. In a large bowl combine this mixture with currants. Separately, whisk together egg, heavy cream and orange zest. Combine with the flour mixture. Stir until moist and large clumps of dough form.
- Turn dough onto lightly floured surface and knead only until the dough forms one ball. Roll (flouring as needed) into a 9 inch square or round (depending on desired shape of scones), about ¾ inch thick.
- Either cut the dough into small rounds, using a cutter, or cut the rounded or squared dough into eighths for large scones (or sixteenths for small scones), and place on cookie sheet or in baking pan. If using a round cake pan, you can even leave the dough in one large piece and score the top into sections, breaking or cutting when ready to serve.
- Sprinkle each scone lightly with raw sugar. Bake about 25 minutes or until the scones are slightly golden.
- Remove from pan and cool on rack at least 10 minutes before serving.
- Serve with butter, or orange marmalade and Devonshire cream

*Piping hot tea is the only other essential accompaniment ***Served warm, the melt in your mouth goodness of scones is part of British tea-time ritual.





AUNT MAGGIE'S GOOSE WITH POTATO STUFFING

FOR MICHAEL'S BIRTHDAY CELEBRATION

A roasted goose, bigger than any Michael had ever seen, was circled with steaming apples, and a platter heaped in golden brown St. Michael's bannock sat on the sideboard, surrounded by bowls of cabbage and carrots swimming in butter and an array of sweetmeats and nuts, barely squeezed into the space.

INGREDIENTS FOR GOOSE

- 1 goose, 8 to 10 pounds
- 1 medium onion
- 1 carrot
- 4 parsley sprigs, a sprig of thyme, and half a stalk of celery in a bouquet
- 6 peppercorns
- (roux for thickening, if wanted, for gravy)

INGREDIENTS FOR STUFFING

- 2 pounds baking potatoes
- ½ stick butter
- 1 pound onions
- 1 pound tart apples, like Granny Smith, peeled and chopped
- 1 Tbsp. chopped parsley—Italian or plain
- 1 and ½ Tbsps. lemon balm
- Freshly ground salt and freshly ground pepper

DIRECTIONS

Stuffing Preparation:

- Do not peel potatoes, but scrub and boil in salted water until tender. Drain and mash potatoes with skins.
- Melt butter in a large pan and simmer very coarsely chopped onions for a few minutes. Add apples and cook until tender. Stir in mashed potatoes, adding parsley, lemon balm, salt and pepper. Add additional salt and pepper to taste. Cool completely.

Goose Preparation:

- Wash goose thoroughly (removing giblets, gizzard, neck and heart from cavity). Place goose and miscellaneous parts in a large pan or roaster. Add herbs, carrot and onion. Cover all with cold water and bring to a boil.
- Reduce heat and simmer for approximately two hours. Preheat oven to 350 degrees.
- Remove goose from water, pat dry and place on a rack in a large roaster, breast side up.
- Season goose cavity with salt and pepper.
- Stuff loosely with cold stuffing, and truss legs with cotton string. Rub sea salt into breast and skin.
- Roast 2 to 2 and ½ hours, basting with pan juices, and pouring off fat at least three times (a goose is generally very fatty, although the earlier boiling will have helped release some of the fat).
- When done, the skin should be crisp and dark golden brown. Any juices should run clear. Allow goose to rest for 15 minutes. Cut trussing string and discard. Remove stuffing to a warm dish, and carve goose to a warm platter.





MICHAEL'S BIRTHDAY PIE

The moment he stepped through the portal, Michael's nose gained control of his senses. Never in all his life, not even in the Christmases of his early childhood, could he remember having smelled anything so tantalizing, so utterly amazing. It was as though every hair on his body stood up and every bud on his tongue shouted, "Creation!"

INGREDIENTS

- 1 and ¼ cups all-purpose flour
- ½ tsp. salt
- ½ tsp. sugar
- ½ tsp. cinnamon
- ½ cup (1 stick) cold butter
- 2 Tbsps. ice cold water

DIRECTIONS

- Combine flour, salt, sugar, and cinnamon in a bowl (or food processor) and mix (or pulse) thoroughly. Cut butter in small pieces and cut in with a pastry blade or fork (or pulse in food processor) until the mixture looks like coarse meal. Add 2 Tbsps. ice cold water and mix (or pulse) until dough holds together in a ball. Add a little more water if necessary.
- Form into a ball, kneading as little as possible. Place on wax paper or in plastic wrap or bag and flatten into a disk. Wrapped in plastic, refrigerate until ready to use (1 hour or more)
- Roll out on floured surface and place in pie dish; trim and flute edges; prick crust with fork.

FILLING INGREDIENTS

- 5-6 apples
- ½ cup raw sugar
- ½ tsp. ground cloves
- ½ tsp. ground nutmeg
- ½ tsp. cinnamon
- 1/8 tsp. ground ginger
- 3 Tbsps. flour (more, if blackberries are extra large or juicy)
- 12 oz. blackberries
- 1 Tbsp. lemon juice
- 2 Tbsp. melted butter





DIRECTIONS

- Peel apples, core, and slice. Pour lemon juice over apples and tumble. Mix sugar, cloves, nutmeg, cinnamon, optional ginger, and flour. Combine with apples and mix thoroughly. Fold in blackberries. Add melted butter, mixing gently with apples and blackberry mixture. Pour into unbaked pie shell.

CRUMBLE TOPPING INGREDIENTS

- 1 cup flour
- $\frac{3}{4}$ cup slivered or chopped pecans
- $\frac{1}{4}$ cup raw sugar
- 1 tsp. ground cardamom
- 4 oz. melted butter

DIRECTIONS

- Combine flour, pecans, raw sugar and cardamom. Add melted butter. Mix and crumble over top of pie.
- Bake pie at 425 degrees for ten minutes. Reduce temperature to 350 degrees and bake for 50 minutes or until crumble topping is slightly golden and apples are soft. If you need to bake longer, cover loosely with foil to prevent burning.

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