

SAGE AND BUTTERMILK BISCUITS

Preheat oven to 450 degrees. In large bowl, combine:

3 cups flour 1 ½ T. baking powder 2 tsp salt ¼ tsp ground pepper

Add 6 T butter, and mix with pastry cutter until forms crumbly meal.

Add 2 T chopped fresh sage. Combine well.

Add about 1 ¼ cups of buttermilk, enough to form a moist dough. Roll ¾ inch thick on lightly floured surface. Cut out with biscuit cutter, and place on ungreased cookie sheet. Makes 8

OXFORD KATE'S SAUSAGES

(adapted from Martha Washington Cookbook by Marie Kimball, Coward-McCann, 1940)

4 pounds fresh, ground meat such as: pork, veal or lamb, turkey

1 ½ tsp EACH: ground pepper, cloves, mace.

1 T EACH: salt and sage.

2 eggs

Work all together well with the hands in large bowl. Form into small rolls about the size of a finger. Fry in butter until a golden brown. "Their sauce is mustard," her recipe directs. Yield: 40

MAPLE-CITRUS GLAZED CARROTS

Steam 6 cups of freshly-peeled carrot coins, cut on deep diagonal about ½ inch thick, about 7 minutes. Set aside.

In heavy, large skillet, combine:

1 ¼ cups fresh orange or tangerine juice

3 T pure maple syrup

2 T butter

1 tsp lemon juice

1 tsp grated orange peel.

Boil about 8 minutes, til sauce is reduced to 2/3 of a cup, whisking occasionally.

Add carrots to hot sauce, adding a pinch of cayenne pepper. Simmer about 5 minutes, til sauce is thick and coats carrots. Serves 8-10

RASPBERRY LEMONADE

In saucepan, heat:

¾ cup sugar and 1 cup water until sugar is dissolved. Pour into gallon pitcher.

Add 3 cups lemon juice squeezed from about 15 lemons.

Add the peel from 6 of those lemons.

In food processor, whiz 1 10 oz bag of frozen raspberries, thawed, or 3 cups of fresh raspberries. Drain juice through a colander into the pitcher. (discard solids).

Add 8 cups of ice cubes and let stand for 30 minutes. Serves 8