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REMEMBERING OUR PAST

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HERITAGE



FROM OUR KITCHEN

G • A • T • H • E • R



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Our Family Recipes  
COOKBOOK

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N • O • U • R • I • S • H



TO YOUR TABLE

TRADITION

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CELEBRATING OUR FUTURE

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REMEMBERING OUR PAST

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# Our Family Recipes COOKBOOK



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*Dedication*

This book is dedicated to my two grandmothers. One was the best at making the meals that we all loved and cherished. One was the best at hosting parties we all remembered forever. Hopefully I am a bit of both.



## **Eating well... it's a family thing...**

It's no secret that I like a party. And I may go as far as to say that I like to host a party almost as much as I like being a guest at a party. I may even like it more. Throughout the years, I've developed some recipes that are crowd pleasers, and dead easy. They're my tried and true, and there's no reason I should deviate from them. I can make them with my eyes closed, days in advance, or last minute. Because there's one thing I've learned, and that's that a relaxed hostess makes for a great party. Oh, and a glass of wine before the guests arrive doesn't hurt either.

I hope you enjoy these recipes in your homes as much as I have enjoyed serving them to you in mine.

Auntie Linda



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# Family history





## A bit about our family

John and Mary Smith were married in Dublin in 1840, before the potato famine. They had three children, James, Rory and Susan, all born during the famine. Things were tough for the family, and so James and Rory were sent over to America to work as farm hands in 1847. James was 6 and Rory 5. We don't know what happened to the family after that.

James married Astrid and in 1861, the two were married in upstate New York. They had three children, Molly, Jane and Michael.

Rory was married to an American woman named Alice, and they had two children, Robert and Elise. Elise passed away as an infant in 1870. Robert went on to marry Mary, and they lived happily in Hudson, New York. Robert worked as a laborer in a textile factory, but soon worked his way up to management. It was there that he met Mary, the boss's daughter. The fate of the family turned around when they met, and had three children, Charles born in 1895, Douglas 1897 and Emma 1900. They had a baby named Paul who died soon after his birth.

Douglas, who we all know as Grandpa Douglas, took after his father and grandfather. He was a quick study, and soon took over the family business, growing it in leaps and bounds. By the time he married Elsie (whose family was of Dutch origin), life was looking rosier. Until the great depression of 1929. Fortunately, the two had not yet had children, and so were able to live a simple life without coming to too much harm. By 1938, they had had two children, Peter and Jane.

Auntie Jane married Grant, and they had Richard, Steven and Curtis, born in 1960, 62 and 65.

Peter married Sarah in 1960 and they had me, Deborah, in 1961.

As I sit here in the lovely farmhouse that Jacko and I bought recently in upstate New York and think of all the world events that shaped our family, and all the world events that will shape our future family, I'm humbled by the thought that through it all, we remained a strong and loving family. I hope that future generations will cherish this book as a collection not only of recipes we've all come to love, but as a memoir of this amazing family.

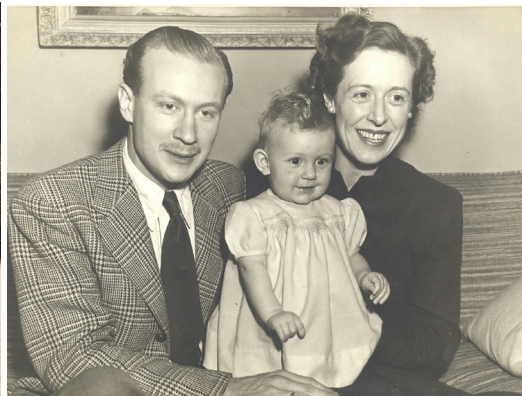
Peace and love,  
Debbie



## family past and present







FROM OUR KITCHEN



Make ahead brunch



TO YOUR TABLE

# Grandad Curtis's pancakes

Submitted by: Richard

## GRANDAD EASTMURE'S PANCAKES

Serve with real maple syrup

1½ c. Flour	1 tsp salt
3 tbs. sugar	1¾ tsp baking powder
2 eggs	3 tbs. butter
1¼ c. milk	

Sift flour, salt + baking powder. Separate eggs. Beat egg whites until stiff and

set aside. Melt butter and add to milk; beat egg yolks and add to milk mixture. Mix dry ingredients with milk mixture, stir until just mixed. Fold egg whites into batter. Cook on griddle

# Quiche Lorraine

Submitted by: Virginie

For the pastry:  
150 gr flour  
57 gr butter, cold  
pinch of salt  
1 egg (optional)

For the filling:  
1/4 litre milk  
1/4 litre cream  
3 eggs  
50 gr gruyere cheese, shredded  
100 gr thick diced pancetta or diced  
bacon or ham  
salt and pepper to taste

For the pastry:  
Mix flour and butter with pastry cutter or forks until crumbly. Gradually add beaten egg and water if necessary. Mix just enough to form a ball. Refrigerate 1 hour minimum. Preheat oven to 425 degrees. Roll out dough. Place into greased and floured quiche or pie pan. Brush with egg yolk.

For the filling:  
Mix egg, milk and cream together. Add salt and pepper. Place bacon/ham on pastry, pour filling in top, and sprinkle shredded cheese over top. Cook in 425 degree oven for 15 minutes, then lower heat to 350 and continue cooking for an additional 25 minutes, or until the quiche is cooked.





## Chicken soup with garlic

Submitted by: **jasmine dubois**

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1 whole chicken, breasts removed (I save them for another dish- they just don't add much in the slow cooker.)  
 2 small turnips, peeled and cut into large chunks  
 2 large carrots, peeled and cut into large chunks  
 1 large potato, peeled and cut into large chunks  
 1 small onion, peeled  
 1/2 head of garlic, cloves removed but not peeled  
 2 sprigs of fresh thyme, or 1 tsp ground  
 1 tsp black peppercorns  
 1 tsp coriander seeds  
 1/2 tsp dill  
 2 whole cloves  
 (you can add 2 pieces of celery if you like- I actually don't like the taste of celery!)  
 salt  
 8 slices of toasted baguette, or artisanal crackers  
 1/4 cup parmesan

Place the chicken into the slow cooker. Add turnips, carrots, potatoes, onion, garlic, herbs and spices, and 6 cups of cold water. Cook 6 hours on high. Let cool.

Take out the peppercorns, coriander and cloves from the soup. Remove the chicken, and pull the meat off of the carcass, then return the meat to the soup.

Mash the garlic cloves, (you can just slip them out of the skins and squash them with a spoon) and return to soup. Season with salt.

To serve, heat soup, and ladle into bowls, with meat and vegetables. Top each bowl with one slice of baguette, toasted with 2 tsp of parmesan cheese over top, or crackers, and cheese sprinkled on top.

Note: I add a squeeze of Sriracha to the soup too! But I like strong flavors!