



Chesapeake Crab Cakes

2 lbs. Backfin Crabmeat
1 tsp. Old Bay Seasoning
1 tbsp. Dry Mustard
½ tsp. Worcestershire Sauce
2 Eggs
½ cup Mayonnaise
1 tbsp. Parsley, minced
¼ Lemon, zest only
¼ cup Bread Crumbs

Method:

Combine all ingredients and mix well, being careful not to break up the crabmeat. Portion into 3 oz. cakes. Chill until ready to cook.

To cook, sauté each side over medium high heat 2 to 3 minutes, or until golden brown. Serve with lemon wedge and your favorite sauce.

Chester County Mushroom Soup

2 lbs. Washed Button Mushrooms
2 lbs. Washed Shiitake Mushrooms
2 lbs. Washed Oyster Mushrooms
1 medium Onion, small dice
1 stick Butter + 2 tbsp.
¼ cup Flour, sifted
1 tbsp. Fresh Tarragon, chopped
3 pints Chicken or Vegetable Stock
1 tsp. White Pepper
1 tsp. Salt
1 pint Heavy Cream
¼ cup Sambuca

Method:

Sauté mushrooms and onion in 2 Tbsp. Butter over medium heat for 5 minutes. Add tarragon, salt and pepper. Cook over medium heat for an additional 15 minutes, or until mushrooms have given up most of their liquid. Add stock and cream and bring to a boil. Melt the stick of butter and slowly mix in flour until smooth, then add to soup while whisking until well incorporated.

Simmer for 30 minutes. Add additional salt and pepper to taste. Just before serving, mix in Sambuca. Garnish with fresh mushroom slices.

Kennett Square Mushroom Strudel

2 lbs. Shiitake Mushrooms, washed
2 lbs. Crimini Mushrooms, washed
2 lbs. Oyster Mushrooms, washed
1 lb. Button Mushrooms
5 oz. Fresh Tarragon, or 3 oz. dried
6 sheets Phyllo Dough
2 tsp. Shallots
4 oz. Madeira
4 oz. Bread Crumbs
3 oz. Butter
Salt and Pepper to taste

Method:

Chop mushrooms to small dice. Sauté with shallots in the butter over medium high heat for 5 to 8 minutes, or until mushrooms give up most of their liquid. Add tarragon, salt, and pepper. Deglaze pan with Madeira. Continue to cook until liquid has cooked off. Remove from heat, transfer to a sheet pan, and chill. If mixture remains wet after refrigeration, add bread crumbs until mixture can be formed into ball. Lay two pieces of phyllo dough together and brush with butter. Repeat twice more. Top with mixture and roll into strudel shape. Brush with melted butter and bake at 350 until golden brown- approximately 15-20 minutes.

Longwood Snow Cream

10 oz. Cream Cheese
15 oz. Sour Cream
4 oz. Powdered Sugar (10x)
1 tsp. Gelatin
4 tsp. Cold Water
2 ½ cups Heavy Cream

Method:

Mix gelatin with water in a small sauce pan. Put cream cheese in mixer and cream for two minutes on medium. Scrape bowl and paddle. Mix three minutes on high. Add sour cream and mix on medium for three minutes. Bring cream and 10x sugar to a boil then take off stove. Put gelatin on medium heat. When melted, whisk into hot heavy cream. Pour heavy cream into cheese mixture and mix on low to avoid slashing. Scrape bowl and mix for two minutes. Pour into glasses and chill until set.

Potted Bread

36 Clay Flower Pots (No. 3 standard)
18 2/3 oz. All -Purpose Flour
37 1/3 oz. Wet Yeast
8 oz. Sugar
1 oz. Salt
3 1/3 oz. Melted Butter
2 Eggs

Method:

Mix all dry ingredients. Mix in all other ingredients until well combined. With a dough hook, mix together at low speed for 10 minutes. Remove dough from bowl. Divide and shape into balls. Place into prepared flower pots (directions follow). Let rise until dough is about 2 inches

from the edge of the pot. Bake at 350 for about 30 minutes, or until bread is a deep golden brown on top. Check doneness by removing bread from pot and seeing if bread is cooked.

Preparing Flower Pots:

Place clean flower pots in corn oil in a fryer set to 350 for 45 minutes. Let cool before using. Spray with pan spray before each use. Do not wash.

Lemon Poppy Seed Bread

- 1 cup Vegetable Oil
- 2 ½ cups Sugar
- 3 Eggs
- 1 ½ tsp. Vanilla
- 4 cups All Purpose Flour
- 1 ¼ tsp. Baking Powder
- 1 ¼ tsp. Salt
- ¼ cup Poppy Seeds
- Zest of 1 Lemon
- 1 ½ cups Whole Milk
- Lemon extract to taste

Method:

Spray large loaf pan with vegetable oil. Preheat oven to 325. Combine oil and sugar in mixing bowl and mix well. Add eggs slowly and combine. Add vanilla. Combine all dry ingredients. Add to egg mixture and mix well. Add milk slowly on low speed and mix until lumps are gone. Add lemon extract to taste. Pour into prepared pan and bake for 1 hour.

Sana (Flourless Chocolate Tart)

- 28 oz. Butter (Unsalted)
- 8 oz. Sugar (Granulated)
- 16 oz. Coffee (Brewed)
- 28 oz. Chocolate Chips
- 15 Eggs (each)

Method:

Combine butter, sugar, coffee, and bring to a boil. Remove from heat. Add chocolate chips and whisk into mixture. Let cool slightly. Slowly add one egg at a time to form a smooth mixture. Pour into greased muffin pans and bake at 350 for 45 minutes, or until it is firm to the touch. Let cool and refrigerate overnight. Pop out and serve.

Recipes provided by the Terrace Restaurant at Longwood Gardens