



FOOD TO DIE FOR

DINNER PARTY RECIPES

REGISTRATION FREEMIUM -
FOOD TO DIE FOR COOKBOOK CLUB

THE CONJURING HOUSE

OLD-FASHIONED YANKEE POT ROAST

This is a family recipe Carolyn Perron would prepare for her family when they were living in Harrisville, Rhode Island. According to her, this recipe will feed a family of seven, even though there may well have been other people at the table with them that they couldn't see.

INGREDIENTS

- 2 tablespoons butter
- 3 to 3½ pounds boneless chuck roast
- 1 garlic clove, minced (or 1 teaspoon garlic powder)
- 1 teaspoon steak seasoning
- Salt and black pepper, to taste
- 8 cups water
- 1 large sweet onion, diced
- 3 pounds carrots, diced
- 4 cups beef broth, plus more as needed
- 3 pounds small red potatoes, diced
- Baguette
- Butter, softened, for serving

Prep Time: 10

minutes **Cook**

Time: 3 hours

Yield: 7 servings





INSTRUCTIONS




1. Begin with a huge stainless steel stockpot. Heat the pot first, then add the 2 tablespoons butter. Season the roast with the garlic or garlic powder, steak seasoning, salt, and pepper.

2. Braise the beef on both sides, turning frequently for about 10 minutes, until the meat is seared, sealing in the natural juices.

3. Pour the water over the meat and lower the heat to simmer. Cover the pot and check it occasionally, turning the meat. Make sure the roast is submerged for the duration.

4. After about an hour, add the diced onion to the pot. Cover and simmer for another hour or so.

5. Add the carrots to the pot, along with the beef broth, and bring it to a boil for about 15 minutes. Next, add the potatoes and boil for another 15 to 20 minutes, or until the vegetables are tender. Add more broth to cover the potatoes, if necessary. Season to taste. Best served with a fresh baguette and soft butter.



MANRESA CASTLE HOTEL

JESUIT IRISH SODA BREAD

This recipe is adapted from The Secrets of Jesuit Breadmaking by Brother Rick Curry, a collection of Jesuit bread recipes from around the world, published in 1995.

INGREDIENTS

- ½ cup (1 stick) butter, softened, plus extra for greasing
- 5 cups all-purpose flour
- ¾ cup sugar
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon baking soda
- 2½ cups dried cranberries, golden raisins, and/or currants
- 3 tablespoons caraway seeds
- 1 egg, beaten
- 2½ cups buttermilk

Prep Time: 20 minutes



Time: 1 hours

Yield: 2 loaves





INSTRUCTIONS

1. Preheat the oven to 350 degrees Fahrenheit. Grease two 9 × 5 × 3-inch loaf pans.
 2. In a mixing bowl, combine the flour, sugar, baking powder, salt, and baking soda.
 3. Add the butter and stir until the mixture looks like pebbles. Add the fruit and caraway seeds.
 4. Add the egg and buttermilk, and stir.
 5. Divide the dough into the pans. Bake for 1 hour, until a knife inserted into the thickest part comes out clean. Cool and serve.
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ALCATRAZ

CINNAMON SUGAR COOKIES

This recipe is adapted from Mrs. Estelle Fisher's recipe in the Alcatraz Women's Club Cook Book, which was published in 1952 as a fundraiser for activities on the island for families of prison staff.

INGREDIENTS

1 cup shortening or (2 sticks)
butter

- 1½ cups, plus 2 tablespoons
sugar, divided
- 2 large eggs
- 2¾ cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon

Prep Time: 15 minutes,
plus 6 to 12 hours
chill time


Cook Time: 10 minutes

Yield: 32 cookies





INSTRUCTIONS

1. In a large mixing bowl, combine the shortening or butter, 1½ cups sugar, and eggs.
 2. Stir in the flour, cream of tartar, baking soda, and salt. Mix until a dough forms.
 3. Cover and chill the dough for 6 to 12 hours, then roll into 1-inch balls.
 4. Preheat the oven to 400 degrees Fahrenheit. In a small bowl, combine the cinnamon and 2 tablespoons sugar. Roll the balls in the mixture, then place the balls 2 inches apart on a baking sheet.
 5. Bake 8 to 10 minutes until lightly browned. Cool and serve.
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