

HONEYED SALTCAKES

(Recipe by Nora Temkin)

Makes: 21 cookies



¼ C sugar
1.5C + 1T flour
1.5T fine-ground salt
½C honey
1 stick butter, softened
1 egg
½ t baking soda
Additional honey +
course ground flour de
sel for glaze, to taste

- 1) Preheat oven to 375 degrees F.
- 2) Cream butter, sugar, and honey until smooth.
- 3) Add egg and mix.
- 4) Combine remaining dry ingredients in a separate bowl.
- 5) Add dry ingredients to wet ingredients and mix well.
- 6) Drop spoonfuls of batter onto a greased cookie sheet, leaving room for cakes to spread to about 2 inches wide.
- 7) Bake 9-12 minutes until lightly browned.
- 8) Remove from oven—immediately brush with warm honey and sprinkle with sea salt. Serve warm.

Try 1.5 teaspoons of salt in the batter! —Neko

BOILED POTATOES WITH APPLES AND SAGE

Makes: 6-8 servings



6 yellow potatoes
1 medium apple
1 small onion
2 C vegetable stock
1 T fresh lemon juice
¼ C champagne vinegar
2 T fresh sage
8 T butter, oil, or
chicken fat
1 t smoked salt
2 t fine ground salt

- 1) Wash potatoes and slice into bite-sized pieces, about ¼ - ½ inch thick.
- 2) In a large pot, cover potatoes with stock, lemon juice, vinegar, and fine ground salt. Add water to cover potatoes fully and bring to a boil. Boil potatoes 10 minutes.
- 3) While potatoes are boiling, peel apple, cut flesh away from the core, and slice very thin.
- 4) Sauté apple slices in 3T butter and ½t smoked salt. Cook apples, stirring occasionally, until they are just starting to brown. Mix sage into the apple mixture.
- 5) Drain potatoes and return to the pot. Add apple mixture, 3T butter, and ½t smoked salt (or vary to taste).
- 6) Peel onion and slice thin. In the pan where you cooked the apple, sauté onion in 2T butter until parts are brown and slightly crunchy. Mix onion with potatoes and apples.

You could double the apples and no one would complain —Neko

HOLIDAY FISH STEW

Makes: 10-12 servings

(Can be halved easily, but consider inviting more guests instead.)



2 T oil or chicken fat
2 T flour
3 lb fresh cod (or substitute any whitefish)
2 leeks
½ fennel bulb
4 medium yellow potatoes
6 C vegetable or fish stock
1 t garam
1 C cream
1 t sugar or honey
1 T tarragon
¼ t black pepper
fennel seed, celery seed,
and salt to taste - about
1-2 t each
Innsmouth pesto for garnish— see back.

- 1) Trim green and roots from leeks, and discard or save for stock. Slice white part of leeks, then chop roughly. Rinse in a colander, ensuring that all dirt is removed. Slice and chop fennel.
- 2) In a large pot, sauté leeks and fennel in fat. Cook for about 5 minutes, stirring occasionally until leeks are soft. Add flour and stir until flour and fat are thoroughly mixed.
- 3) Chop potatoes into 1 inch chunks. When leeks and fennel are cooked, add potatoes, stock, and salt. Bring to a boil, reduce to a simmer, and let cook 15 minutes.
- 4) While potatoes are cooking, cut cod into 1 inch chunks.

(recipe cont. on back of card)

This is better with a little five-spice powder —Neko

GARAM IS HARD TO GET AT HOME THESE DAYS—TRY COLATURA DI ALICI FROM LITTLE ITALY, FISH SAUCE FROM THE NIHONMACHI, OR WORCESTERSHIRE SAUCE IF YOU ABSOLUTELY MUST. —APHRA

- 5) Use a fork or potato masher to mash about $\frac{1}{4}$ of the potatoes. This doesn't need to be exact or thorough—the goal is to use some of the potato to thicken the stock.
- 6) Add cod, garam, herbs, and spices, and simmer an additional 10-15 minutes until fish is cooked through. (Other whitefish may cook more quickly; check after 5 minutes.)
- 7) Add cream and sugar/honey and mix thoroughly.
- 8) Serve with a bowl of pesto and let guests add as garnish. Most people like to add about 1-2 T.

INNSMOUTH PESTO



1 T fresh sage,
chopped small
 $\frac{1}{2}$ t anchovies in oil,
chopped small
2 cloves garlic,
chopped fine or
pressed
2 t fresh lemon juice
 $\frac{1}{2}$ t garam
1 t oil or fat

Mix all ingredients and
sauté 1-2 minutes over
medium heat.