

## ARKHAM NIGHTS RECIPES 2021

**TITLE:** Winter Vegetable Soup

**TIME:** 1 HR

**SERVES:** 6-8

- 3 large onions
- 2-3 turnips
- 3-4 large carrots
- 2-3 potatoes (the waxier ones hold their texture better)
- 1 head of celery
- parsley, sage, or thyme (any preferred sweet herbs)
- salt & pepper
- 1 stick of butter

1. Chop veggies into large, even pieces
2. Melt butter in a soup pot over medium-high heat
3. Add onions and celery. Cook until slightly soft, this will provide much of the flavor for your soup stock. Salt to taste.
4. Add remaining veggies and cook, stirring for 8-10 minutes, letting the veggies brown a bit.
5. Add enough water to cover, reduce heat to medium and let simmer until veggies are fork-tender.
6. Season to taste with salt, pepper and sweet herbs and serve

## ARKHAM NIGHTS RECIPES 2021

**TITLE:** Gourd Soup

**TIME:** 1 HR

**SERVES:** 6-8

- 3 onions
- 4-5 lbs butternut squash
- 1/2 lb butter
- 1/2 loaf of stale, crusty bread
- 2 qts of Beef Broth
- cayenne Pepper
- salt
- additional Butter or Oil for frying bread

1. Peel and slice onions. Peel and slice squash.
2. Melt 1/2 lb. butter in a large pot. Saute onions and squash in butter until tender, stirring frequently.
3. Cover with broth and simmer until squash and onions are very tender. While soup is simmering, grate 1 cup bread crumbs from loaf.
4. Cut remaining bread into cubes and fry in butter in batches.
5. Press soup through colander or sieve to puree. Thicken with bread crumbs. Add salt and cayenne pepper to taste.
6. Serve with fried bread on top

## ARKHAM NIGHTS RECIPES 2021

**TITLE:** Fowl Pie

**TIME:** 1-1½ HR

**SERVES:** 6-8

- pie crust enough for a double crusted pie
- 2-3 lbs cooked chicken or turkey
- 1/4 lb of bacon or salt pork
- 2-3 tbsp butter
- poultry gravy
- salt and pepper

1. Preheat your oven to 425°F.
2. Shred cold chicken or turkey into small pieces into a large bowl.
3. Chop parboiled gizzard, liver or neck from bird and add to the shredded poultry.
4. Chop salt pork or bacon fine and mix in with shredded poultry.
5. Add enough prepared gravy to coat the meat, mixing well. Salt and pepper to taste.
6. Lay your bottom crust into your pie plate and trim to fit.
7. Add poultry and gravy mixture to pie
8. Top with top crust, trim and crimp edges. Cut a few slits in top crust to allow venting.
9. Bake at 425°F for 15 minutes, then reduce heat and continue to bake at 350°F for 35-45 minutes or until crust is brown.
10. Serve

## ARKHAM NIGHTS RECIPES 2021

**TITLE:** Beef Stroganoff

**TIME:** 38 Min

**SERVES:** 6

- 3 Onions
- 4-5lbs Butternut Squash
- 1/2 lb Butter
- 1/2 Loaf of stale, crusty bread
- 2 Qts of Beef Broth
- Cayenne Pepper
- Salt
- Additional Butter or Oil for frying bread

1. Peel and slice onions. Peel and slice squash.
2. Melt 1/2 lb. butter in a large pot. Saute onions and squash in butter until tender, stirring frequently.
3. Cover with broth and simmer until squash and onions are very tender. While soup is simmering, grate 1 cup bread crumbs from loaf.
4. Cut remaining bread into cubes and fry in butter in batches.
5. Press soup through colander or sieve to puree. Thicken with bread crumbs. Add salt and cayenne pepper to taste.
6. Serve with fried bread on top

## ARKHAM NIGHTS RECIPES 2021

**TITLE:** Brown Bread

**TIME:** 55 Min

**SERVES:** Loaves<sup>2</sup>

- 2 1/3 cups boiling water
- 1 cup old-fashioned oats
- 1/2 cup butter
- 1/3 cup molasses
- 6 cups flour
- 5 teaspoons active dry yeast
- salt

1. In a large bowl, pour boiling water over oats. Stir in butter and molasses. Let stand until mixture cools to 120°F-130°F, stirring occasionally.
2. In another bowl, combine 3-1/2 cups flour, yeast and salt. Beat in oat mixture until blended. Stir in enough remaining flour to form a soft dough.
3. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes.
4. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
5. Punch dough down. Turn onto a lightly floured surface; divide in half and shape into loaves.
6. Place in two greased 9x5-in. loaf pans.
7. Preheat oven to 375°F
8. Cover and let rise until doubled, about 30 minutes.
9. Bake 35-40 minutes or until golden brown.
10. Remove from pans to wire racks to cool.
11. Serve with butter and/or jam.

## ARKHAM NIGHTS RECIPES 2021

**TITLE:** Royal Cider

**TIME:** 40 Min

**SERVES:** 10-12

- 1 gallon apple cider
- 1 cup orange juice
- 1 cup caramel syrup
- 1/2 cup cinnamon syrup
- 1 apple, sliced
- 1 orange
- 3 cinnamon sticks
- 2 tsp Whole Cloves
- 1 tsp Allspice
- 1 pinch grated nutmeg

1. In a large kettle or pot over medium heat, pour the apple cider, orange juice, caramel syrup, cinnamon syrup, allspice, and nutmeg. Bring to a low boil.
2. Press the pointy ends of the cloves into the peel of the orange so the buds are visible. The entire orange should be covered with the cloves.
3. Add the orange and cinnamon sticks to the cider, reduce the heat to simmer. Cover and continue cooking for 20-30 minutes. (Taste! Add brown sugar to give extra sweetness if needed!)
4. Ladle into warm mugs, garnish with whipped cream, cinnamon sticks, and a drizzle of caramel or sprinkle of cinnamon.
5. Serve!