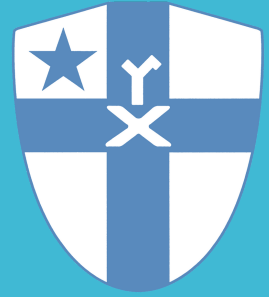


CHRIST CHURCH CATHEDRAL
MAY FETE 2020 RECIPES



Strawberry and Spicy Pecan Salad

Vinaigrette:

2/3 c sugar
1 t dry mustard
1 t salt
2/3 c distilled white vinegar
3 T apple cider vinegar
4 1/2 t onion juice
2 T Worcestershire sauce
1 c vegetable oil

Spicy Pecans:

2 large egg whites
1 1/2 t salt
3/4 c sugar
2 t Worcestershire sauce
2 T paprika
1 1/2 t cayenne pepper
4 1/2 c pecan halves
6 T butter, melted & cooled

Salad:

4 c mixed field greens
2 green onions, chopped
1 c blue cheese, crumbled
1 c strawberries, sliced

Instructions:

Combine sugar, dry mustard, salt, and vinegars. Stir until sugar is dissolved. Whisk in onion juice and Worcestershire sauce. Add oil slowly, whisking continuously until blended.

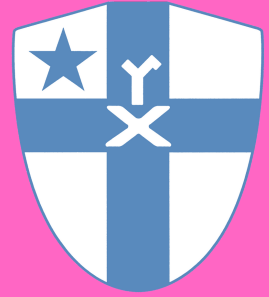
Instructions:

Preheat oven to 325°F. Beat egg whites with salt until foamy. Add sugar, Worcestershire, paprika, and cayenne. Fold in pecans and melted butter. Spread pecans evenly on a baking sheet. Bake 30 to 40 minutes, stirring every 10 minutes. Remove from oven and cool. Store pecans in an airtight container. Yields 4 1/2 cups.

Instructions:

Toss greens, green onions, blue cheese, strawberries, and pecans in a salad bowl. Add vinaigrette, tossing to coat.

CHRIST CHURCH CATHEDRAL
MAY FETE 2020 RECIPES



Sugar Cookies

Ingredients:

1/2 c butter, softened
1 c sugar
2 T milk or cream
1 egg
1/2 t vanilla extract
1 3/4 c all-purpose flour
2 t baking powder
1/2 t salt
colored sugar, optional

Instructions:

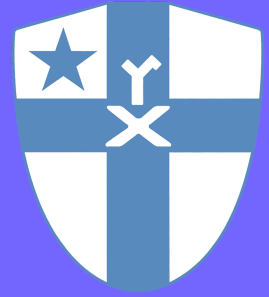
With a mixer, cream butter and sugar until light. Beat in milk, egg, and vanilla. Sift together the flour, baking powder, and salt; add to creamed mixture and mix well.

Shape into rolls; wrap in plastic wrap. Refrigerate until firm.

Preheat oven to 375°F. Unwrap dough and cut into slices. Sprinkle with colored sugar if desired. Place on greased cookie sheets. Bake for 8-10 minutes.

Remove to wire racks to cool. Store in tightly covered tins with waxed paper between layers.

CHRIST CHURCH CATHEDRAL
MAY FETE 2020 RECIPES



Fried Chicken

Ingredients:

4 lb chicken
1 c buttermilk
2 c all-purpose flour
1 t paprika
salt and pepper to taste
2 qt vegetable oil for frying

Instructions:

Put flour, paprika, salt, and pepper in a large plastic bag and mix to distribute seasoning evenly. Take chicken pieces (skin on or off based on preference) and dip them in buttermilk, then put them in the bag of flour and seal well. Shake well making sure the chicken is coated evenly.

Place the coated chicken on a cookie sheet or tray and cover with a clean dish towel or waxed paper. Let sit until the flour is of a paste-like consistency.

Fill a large skillet (cast iron is best) about 1/3 to 2/3 full with vegetable oil. Heat until very hot. Put in as many chicken pieces as the skillet can hold. Brown the chicken in hot oil on both sides. When browned, reduce heat and cover skillet; let cook for 30 minutes (the chicken will be cooked through but not crispy). Remove cover, raise heat again and continue to fry until crispy. Place fried chicken on paper towels for a few minutes to remove excess oil.