

Rhubarb Spring Tonic

Chef Michael Higgins May 27, 2023

Ingredients

Makes 12 4-ounce servings

4 cups sliced rhubarb

6 cups water

¼ to ½ cup sugar, depending on taste

Peel from 1 lemon, sliced thinly

Directions

Combine the rhubarb, water and sugar in a large, heavy saucepan. Cook over medium heat, stirring from time to time until the rhubarb breaks down, about 10 minutes. Cool.

Line a colander with several layers of damp cheesecloth and place it over a large bowl. Strain the liquid from the rhubarb solids, discarding them. Pour the rhubarb tonic into a jar or pitcher, add the lemon peel and serve chilled in small glasses.

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Asparagus Soup

Chef Michael Higgins May 27, 2023

Ingredients

- 4 c. chicken broth
- ½ lb. asparagus cut in 1-inch pieces
- 6 T. butter
- ¾ c. onions, diced
- 3T flour
- 1 c. cream
- 1 3/8 tsp. garlic salt
- 1 tsp. parsley

Directions

Bring chicken broth to simmer. Add asparagus, cover and cook until tender. Sauté onion in butter. Blend in flour and cook over low heat 2-3 minutes, stirring constantly. Add milk, garlic salt and parsley to onions. Cover onion mixture and cook 10 minutes, stirring occasionally. If asparagus is in larger pieces than you like, mash it slightly with a hand potato masher. Gradually add asparagus mixture to onions, stirring constantly for 3-5 minutes.

Apple Fritters

Chef Lakesha Jackson June 2, 2023

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Ingredients

Apples
Glass of Brandy
White Wine
¼ lb. Sugar
Cinnamon
Lemon rind
2 Eggs
¼ lb. Flour
1 tsp Butter
Cold water
Sugar

Directions

Pare some apples and cut them in thin slices. Put them in a bowl, with a glass of brandy, some white wine, a quarter of a pound of pounded sugar, a little cinnamon finely pounded and the rind of a lemon grated. Let them stand some time, turning them over frequently. Beat two eggs very lightly, add one quarter of a pound of flour, a tablespoon of melted butter, and as much cold water as will make a thin batter. Drop the slices on a sieve, mix them together with the batter, take one slice with a spoonful of batter to each fritter. Fry them quickly to a light brown and drain then well, put them in a dish, sprinkling sugar over each and glaze them nicely.

Source: "The Virginia Housewife" 1828 by Mary Randolph, a cookbook for the "Southern Elite"

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Contemporary Lacto-Fermented Mixed Pickles

Chef Peter Glatz June 9, 2023
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Add enough water to cover the vegetables. Weigh the filled jar and subtract the weight of the empty jar to determine the total weight of the vegetables and water. Multiply the total weight by .02 to determine the amount of salt needed to make a 2% brine. Pour out the water into a small saucepan, add the salt and heat on the stove, stirring until the salt dissolves. Cool to room temperature and pour back into the jar. **Place a weight on top of the vegetables to keep them from floating. Loosely place the lid on the jar to allow gasses to escape or use a vented fermentation lid.**

Put the jar in a cool, dark place, like a basement, and let this ferment for at least 5 days, and up to 2 weeks. Sometimes the brine will overflow during the fermentation process so place your jar on a tray or several thicknesses of newspaper. If using regular lids, burp daily to release excess pressure.

After 5 days, taste the vegetables and continue to ferment until you achieve your desired flavor and texture. Then place the refrigerator - the flavor will continue to develop. Skim any mold that forms on top.

Biscuits

Charlyn Fargo Ware June 16, 2023

www.llcc.edu/community-education

Ingredients

(Historic version)

- 1 quart flour
- 1 pint of buttermilk
- 1 tablespoon lard
- ½ teaspoon soda
- ½ teaspoon salt

Directions

Make into biscuits, and bake quickly. Charlyn suggests placing in a 375 degree oven for 10-12 minutes.

In addition to beaten biscuits and corn bread, later in her life, Mary missed other foods from her youth and married life in Springfield. While living in France, she wrote to her grandnephew, Louis Baker (grandson of Elizabeth Edwards):

“How I long to see you all — to have a taste of your dear grand-ma’s good food — waffles, batter cakes, egg corn bread — are all unknown here — as to biscuits, light rolls, and they have never been dreamed of — not to speak of buckwheat cakes.”

Source: “Lincoln’s Table” author Donna D. McCreary, 2000

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Jacob Bunn Store

Bob Bunn June 16, 2023

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On July 1, 1840, Jacob Bunn, Murray McConnel and H. W. Vansyckle opened a grocery store on the south side of the Springfield State Capitol square. By July 1842 Bunn bought out both of his partners and changed the name to J. Bunn & Co. He continued to buy from McConnell who was a big wholesaler and owned a large steam flouring mill in the port of Naples on the Illinois River. He also bought from St. Louis, New Orleans and New York City. The Lincolns were family and professional friends. Abraham Lincoln was Jacob Bunn's lawyer in 29 cases from 1844 to 1858. Jacob Bunn's store was retail and wholesale, and Mrs. Lincoln was a customer and bought a variety of staples such as sugar, coffee and likely flour.

Source: Jacob Bunn's business ledger, 1849. By 1849, J. Bunn & Co. was the largest grocery business in Springfield.

Bob Bunn is the great-great-grandson of Jacob Bunn

French Almond Cake

Chef Jolene Lamb June 23, 2023
www.llcc.edu/community-education

Ingredients (8-10 servings)

- 4 large eggs, separated
- ½ cup granulated sugar, pulverized
- ¾ teaspoon pure almond extract
- ¼ teaspoon pure lemon extract
- 3 ounces blanched slivered almonds,
finely crushed or chopped into
¼o-inch pieces
- ¼ cup unbleached all-purpose flour,
sifted 3 times

Directions

Preheat oven to 350°F. In a deep, large (3-quart) bowl beat egg whites until they stand in stiff peaks, then set aside. In a second large bowl, using an electric mixer, beat egg yolks until they are thick and have turned into a light yellow color. This could take as long as 5 minutes. With the mixer running, begin adding the sugar about a tablespoon at a time. Continue beating until the sugar is fully incorporated and the batter is thick. Stir in the almond and lemon extracts and then the almonds. Stir in the flour. With a flexible rubber spatula, fold about one-third of the beaten egg whites into the egg yolk batter to lighten it up. Then gently fold this lightened batter into the remaining egg whites. Pour the batter into an ungreased tube pan. Bake until the cake is firm and lightly browned on top, about 25 to 30 minutes. Invert the pan over a bottle to cool completely before removing the cake from the pan.

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French Almond Cake

Chef Jolene Lamb June 23, 2023
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Tips for success

There are a few tricks to making this cake successfully. Nineteenth-century white sugar came in a compressed cone. Cooks snipped off what they needed with sugar shears and then pulverized it into fine crystals. For the French almond cake recipe, I put the ½ cup of granulated sugar in a plastic bag and pulverized it by pressing my rolling pin over it a few times. The resulting finer sugar blends more easily with the egg yolks. Stiffly beaten egg whites provide structure for this cake.

It is lightest when baked until light brown in an ungreased angel food cake pan, then turned upside down until it is completely cool. I have also baked it in an antique tube pan with fluted sides. To get it out successfully, I greased just the bottom of the pan (top of cake), turned it upside down to cool completely, and then gently pressed against the cake, pulling it away from the sides. You can grease and flour the sides of the baking pan and cool the cake right side up. But the resulting cake, while delicious, will not be nearly as light.

Makes one 10-inch-diameter cake to serve 8 to 10

Source: "Abraham Lincoln In The Kitchen" Rae Katherine Eighmey

Irish Beef Stew

Hallie Pierceall June 30, 2023

Ingredients

Approximately 8 strips Bacon, Diced
1/3 Cup All Purpose Flour
1/2 Tsp Pepper
1 Tsp Salt
Pinch of Dried Rosemary
1 Tsp Thyme
2 Tsp All Purpose Steak Seasoning (Montreal)
3 lbs Beef Stew Meat, cut into 1" cubes (may use lamb)
2-3 Leeks (white part only) chopped
2-3 Carrots, peeled and chopped

1/4 Cup chopped Celery
2 Tsp Minced Garlic
1 Large White Onion, chopped
2 lbs Potatoes, peeled and cubed
2 Cups Frozen Peas
1 Tsp Fresh Parsley
4-5 Cups Beef Broth
3 Tbsp Tomato Paste
3 Dashes Worcestershire
1 Cup Irish Beer (Smithwicks)

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Irish Beef Stew

Hallie Pierceall June 30, 2023

Directions

1. In a stockpot, cook bacon over medium heat until crisp. Using a slotted spoon, move to paper towel. In a large shallow dish, combine flour, salt and pepper and other dried seasonings. Add beef, a few pieces at a time and turn to coat. Brown beef in the bacon drippings. Remove and set aside.
2. In the same pot, sauté leeks, onions, carrots and celery in oil until tender. Add garlic; cook one minute longer. Add rest of flour and blend thoroughly before adding tomato paste, beer and broth. Add Worcestershire. Return beef and bacon to pot. Bring to a boil. Reduce heat; cover and simmer until beef is tender, about 2 hours.
3. Add potatoes. Return to a boil. Reduce heat; cover and simmer until potatoes are tender; about 1 hour longer. Bring to a boil; cook and stir until thickened about 2 minutes. Add peas and heat through. Add fresh parsley for garnish before serving. Serve over a dollop of fresh masher with a side of rashers and cabbage if you like.

Lincoln's Corn Cakes

Chef Augie Mrozowski July 7, 2023
www.llcc.edu/community-education

Ingredients

2 cups cornmeal
1 tsp. salt
1 tsp. baking soda
1 lightly beaten egg
3 cups buttermilk

Directions

Mix together, and cook like pancakes.

Just in case you're curious, George Washington ate them too! They make a perfect breakfast dish for President's Day — tasty AND historical.

Have fun!

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Chicken Fricassee

Chef Augie Mrozowski July 7, 2023

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Ingredients

A whole chicken (3 to 4 lb.) or
a cut-up whole chicken
Grated nutmeg
Ground mace
Marjoram
Cream, half-and-half or milk
Butter
All-purpose flour
Thinly sliced ham, optional
Salt and pepper

Directions

Remove skin from the chicken. Then combine salt, pepper, nutmeg, mace and marjoram, and rub into the chicken.

Add chicken pieces to a large skillet, pour cream over the top and turn to coat.

Cook over medium heat until it begins bubbling. Then cover, lower to a simmer and cook about 30 minutes, or until cooked through. Remove from skillet, and keep warm.

To make the sauce: combine butter and flour together before gradually whisking it into the remaining cooking liquid. Cook until it thickens.

Return the chicken to the pan, and cook until heated through.

It's been noted in records that Abraham Lincoln loved to serve this chicken with thinly sliced ham around the edges of the platter. He also loved a biscuit to go with dinner. Hundreds of years later, I think he is absolutely right. Biscuits and fricassee belong together!

Chicken & Sausage Étouffée

Chef Howard Seidel July 14, 2023

Ingredients

8 oz	Boneless, skinless chicken thigh meat, cut into 1/2" pieces	1 cup	Canned diced tomatoes, drain and save juice
8 oz	Andouille or smoked sausage, 1/4" sliced	3 tbl	Flour
2 tbl	Butter	1 tbl	Paprika
1 tbl	Canola or other vegetable oil	1 tsp	Ground black pepper
1/2 cup	Onion, small diced	1 tsp	Leaf thyme
1/2 cup	Celery, small diced	1 1/2 cups	Chicken broth
1/4 cup	Green bell pepper, small diced	to taste	Salt
1/4 cup	Red bell pepper, small diced	to taste	Tabasco sauce
1 tbl	Chopped garlic	2 cups	Raw converted long grain rice
		as needed	Chopped green onions

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Chicken & Sausage Étouffée

Chef Howard Seidel July 14, 2023

Directions

1. Cut all items as indicated, cook rice, reserve
2. Heat butter and oil in large skillet, sauté chicken and sausage to brown lightly, remove
3. Add garlic, peppers, celery and onions, sauté for 2 minutes
4. Stir in flour, cook over low heat 2 minutes
5. Add broth, drained tomato juice, spices
6. Bring to simmer, add tomatoes, chicken and sausage, simmer over low heat for 15 minutes
7. Salt and Tabasco sauce to taste
8. Serve over rice, garnish with scallions

Quail with Chicken Sausage

Chef Ty Bergman July 21, 2023

Ingredients

10 boneless quail-3 to 4 ounces each
1 lb ground chicken
1 cup diced apple
½ cup diced onion
½ tsp garlic powder
¼ tsp cinnamon
1/4 tsp nutmeg
½ tsp dried rubbed sage
Salt and pepper to taste

Directions

Remove leg and wing quail bones.
In a medium or large bowl, add chicken, apples, onion, garlic powder, cinnamon and nutmeg and mix to combine. Form sausage mixture into 11 large size patties (about 2 ounces each).
Stuff chicken sausage into boneless quail.
Wrap with a bacon strip using a toothpick to hold in place.
Brown in a sauté pan.

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Blackberry Reduction Sauce

Chef Ty Bergman July 21, 2023

Ingredients

1 oz shallot minced
3 cloves garlic
2 oz white wine
1 cup good chicken stock
1-2 pints fresh blackberries
1 tbsp whole butter

Directions

In a small pan sweat garlic and shallot.

Add white wine and reduce until almost gone.

Add chicken stock and reduce by half to three quarters.

Strain through fine mesh strainer to remove seeds.

Whisk in tbsp of whole butter, adjust seasoning, salt and pepper

Mr. Lincoln's Gingerbread Men

Sarah Adams July 28, 2023
Curator Springfield Art Association

Ingredients

- 2 c. flour
- ½ tsp. cinnamon
- Pinch allspice
- Pinch salt
- ½ tsp. ground ginger (fresh can be used if preferred)
- ½ tsp. baking powder
- 2 tbsp. melted butter
- ½ c. molasses
- 3 tbsp. water

Instructions

Time to prepare: 30 min.

1. Preheat oven to 400 degrees.
2. Mix together the flour, cinnamon, allspice, salt, ginger and baking powder.
3. In a separate bowl, mix together the butter, molasses and water.
4. Carefully add the wet ingredients to the dry and mix until completely absorbed.
5. Turn out and knead until well mixed.
6. Roll out dough to about 1/8 inch thick and cut into desired shapes.
7. Place on a well-greased cookie sheet and bake for six minutes until golden brown.

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Southern Collard Greens

Chef Marcus Holmes Aug. 4, 2023

Ingredients

COLLARD GREENS WASH SOLUTION

- 1/2 cup white distilled vinegar
- 3 tablespoons coarse salt

SOUTHERN COLLARD GREENS

- 3 bunches fresh collard greens
- 1.5 tablespoon extra virgin olive oil
- 2/3 cup finely diced onions
- 1.5 tablespoon minced garlic
- 1 teaspoon red pepper flakes
- 4-5 cups chicken broth (can replace 1 cup with water if desired)
- 1 fully-cooked smoked turkey leg or wing (about 13 oz)
- 1 tablespoon white distilled vinegar (optional)
- Seasoned salt (Lawry's preferably) & black pepper, to season

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Southern Collard Greens

Chef Marcus Holmes Aug. 4, 2023

Instructions

PREP THE COLLARD GREENS

1. Prepare the collard greens bath by filling your kitchen sink with cool water and adding vinegar and salt.
2. Remove the collard greens from the stems by folding them in half lengthwise and pulling the leaf away from the stem.
3. Place the collard greens into the prepared water bath and swish them around several times, scrubbing them to help loosen up any dirt.
4. Let the collard greens soak for 5-10 minutes, giving them a scrub midway. Drain the water and refill with plain

water and allow the greens to soak again if needed. Repeat as many times as needed until the water is free from any dirt or grit. After the final soak, drain the water. Next, rinse and scrub each leaf front and back with cool water to ensure they are squeaky clean.

5. Cut the greens into bite-sized pieces and set them aside.

COOK THE GREENS

1. In a large pot, heat olive oil. Add onions and sauté until tender.
2. Add garlic and red pepper flakes and cook until garlic is fragrant.

3. Pour in the broth and add the turkey leg. Bring to a boil.
4. Add collard greens and reduce heat to a simmer.
5. Cover and cook collard for 1 hour (or longer depending on your desired tenderness), stirring regularly.
6. Once done, stir and then taste the broth and the greens. (Add a little water if the broth is too bold for your liking)
7. Stir in vinegar and seasoned salt, and black pepper if desired.
8. Serve collard greens with pieces of the smoked turkey leg and hot sauce if desired.