

FIRST LADIES TEAS

I thought you might enjoy learning about what some of our First Ladies served at their Teas while in the White House. These are original recipes and as such sometimes information which we would think should be there is not. However, that being said, I think there is enough information for you to try one of these dishes if you want to. Enjoy!

Abigail Adam's Blueberry Fool

1 qt. ripe blueberries
¼ cup water
1 cup sugar
1 ½ Grated lemon rind
1 ½ cups heavy cream
Crumbled Macaroons as garnish

Combine ripe berries with ¼ cup of water in a pan, cooking over low heat until fruit is tender. Remove from heat and put through a sieve until you have a smooth puree. While still hot, stir in sugar and grated lemon rind. Set mixture aside to cool. Whip heavy cream until it has shape, fold into the cool puree. Spoon the mixture into serving bowl, sprinkle the top with the macaroon crumbs, and chill thoroughly.

Dolly Madison's Caramel Layer Cake

1 cup soft butter
1 tsp. Vanilla
2 ½ cups sugar
3 cups cake flour
½ tsp. salt
1 cup milk
8 egg whites & a pinch of salt
¾ cups Cornstarch

Caramel filling:
3 cups brown sugar
1 tsp. heavy cream
1 tbsp. Butter
1 tsp. vanilla

Beat together the butter and sugar. Add the vanilla when creamed. Add one third of the sifted cornstarch, salt and flour into the butter mix. Alternate this mixing process with the milk in thirds until all ingredients are incorporated. Whip the egg whites with a pinch of salt until soft peaks are formed. Fold this into the cake batter. Place the mix into a greased 13x9 inch pan and bake at 350-degrees for 15 minutes.

For the filling, place all ingredients in a thick bottomed pan. Allow to come to a boil, stirring slowly. Remove the spoon and continue cooking until the mixture reaches a slow rolling boil. Remove from the heat and allow mixture to cool before putting between the layers of the cake.

Ida McKinley's Lobster Salad

1 Lobster, fresh -uncooked	1 tbsp. English Mustard
3 tbsp. Salad Oil	2 tbsp. Vinegar
1 tbsp. Powdered sugar	1 tsp. Salt
1 pinch Cayenne	2 fresh egg yolks
Black Pepper to taste	

Boil the fresh lobster for 30 minutes. Pound and rub it smooth. Set aside. Mix mustard, salad oil, vinegar, powdered sugar, cayenne, fresh egg yolks and black pepper. Tear lobster into bite size pieces. Pour sauce mixture over lobster, stir and serve.

Edith Wilson's War Bread

1 cup Rye meal	1 cup Graham flour
½ cup flour	1 tsp. Cream of tartar
1 tsp. baking soda	1 tsp. salt
¼ cup Molasses	1 1/8 cup Sour milk
1 egg	2 tbsp. Melted shortening
½ cup Raisins	

Mix dry ingredients, add molasses, sour milk, well-beaten egg, shortening, and raisins (cut into pieces). Mix thoroughly. Bake in a greased bread pan for 40 minutes in a 325-degree oven.

Grace Coolidge's Lemon Pie

2 eggs, separated	1 cup sugar
2 tbsp. Flour	Juice of 1 lemon
1 tbsp. Melted butter	Pinch of salt
1 pie crust	

Preheat oven to 325-degrees. Beat yolks of eggs. Stir in sugar and flour. Add lemon juice, melted butter and salt. Fold in stiffly beaten egg whites. Bake pie crust for 10 minutes to set. Pour in lemon filling and bake for 30 minutes, or until filling is set.

Eleanor Roosevelt's Rhubarb & Onion Pickles

1 quart cubed rhubarb	1 quart chopped onions
1 pint vinegar	2 pounds brown sugar
1 tbsp. salt	1tbsp. ginger
1/8 tsp. cayenne	½ tsp. Paprika
1 tsp. Black pepper, cloves, mace, allspice, nutmeg and cinnamon	

Mix all ingredients together in a large pot and boil together over moderate heat, stirring occasionally to prevent sticking until it has reached the consistency of chili sauce. Seal in bottler or jars.

Eleanor Roosevelt's Fat Rascals

4 cups flour	1 tsp. salt
¼ cup sugar	4 tsp. baking powder
1 ½ cups butter	1 lb. dried currants or raisins
1 cup Milk	

Preheat oven to 450-degrees. Sift flour with salt, sugar and baking powder. Mix well. Cut in cold butter. Stir in dried currants. Mix well again, and add milk, little by little. With each addition, mix with a fork until a soft dough forms. Roll dough approximately ½ inch thick on a lightly floured board. Use a 2-inch round cutter to shape the biscuits. Bake on an ungreased cookie sheet until nicely browned, approximately 15-20 minutes. When removed from oven, split, butter and serve hot.

Jacqueline Kennedy's Mimosa Salad

1 glove garlic	Crisp greens for six
2-3 hard- boiled eggs	Salt and pepper, to taste
Mayonnaise	Sour cream, yogurt or lemon juice

Place sufficient greens to serve 6 in a bowl which has been slightly rubbed with garlic. Dice the whites of 2 or 3 hard- boiled eggs, and mix with the greens. Season this to taste with salt and pepper. Toss until lightly coated with mayonnaise that has been thinned slightly with sour cream, yogurt, or lemon juice. Crumble the egg yolks evenly with a fork and sprinkle over salad.

Jacqueline Kennedy's Sequoia Brownies

2 ounces unsweetened Chocolate	1 stick butter
1 cup sugar	2 eggs

1 tsp. vanilla extract
1 cup chopped walnuts

½ cup flour, sifted

Preheat oven to 325 degrees. Grease an 8-inch square pan and dust lightly with flour. Melt chocolate in top of a double boiler set over hot water. Let cool. Cream butter with sugar, add eggs and beat well. Blend in melted chocolate, vanilla, and flour. Stir in nuts. Pour into prepared pans and bake for 35 minutes. Cool completely, cut and serve.

Lady Bird Johnson's Lace Cookies

1 scant cup flour

¼ cup Karo syrup (red or blue label)

¼ cup margarine

½ cup coconut, shredded dry

¼ cup brown sugar firmly packed

½ tsp. vanilla

Mix flour with coconut. Mix Karo syrup, sugar, and margarine until well blended. Cook over medium heat stirring constantly. Remove from heat and stir in vanilla. Gradually blend in flour mixture. Drop by teaspoonful three to four inches apart on ungreased cookie sheet. Bake at 325 degrees for approximately 10 minutes.

Betty Ford's Blu'Bana Bread

2 cups sugar

2 sticks butter

5 ripe bananas

4 eggs

4 cups sifted flour

2 cups Frozen or fresh blueberries, drained

2 tsp. allspice

3 tsp. baking soda

1 tsp. baking powder

½ tsp. salt

2 tsp. vanilla

Preheat oven to 325-degrees. Grease and flour two loaf pans and set aside. Now cream together the butter and sugar. Beat in eggs, add vanilla. Fold in mashed bananas and two cups of flour. Place two remaining cups of flour, less two tablespoons, in sifter and add allspice, baking soda, baking powder, and salt. Sift and fold into mixture. Sprinkle blueberries with remaining 2 tablespoons flour, coat well and fold into batter.

Divide batter into two loaf pans. Bake at 325-dgees for approximately 50 minutes. Test with toothpick to determine when bread is done. Makes two loaves of bread

Nancy Reagan's Vienna Chocolate Bars

2 sticks of butter	1 ½ cups sugar
2 ½ cups flour	¼ tsp. salt
1 cup chocolate bits	2 egg yolks
1 10 oz. jar raspberry jelly	4 egg whites
2 cups finely chopped nuts	

Cream the butter, ½ cup sugar and 2 egg yolks. Add the flour and knead with fingers. Pat batter on a greased cookie sheet. Bake for 15 to 20 minutes at 350-degrees until lightly browned. Remove from oven, spread with jelly and top with chocolate bits. Beat egg whites until stiff. Fold in remaining sugar and nuts. Gently spread on top of jelly and chocolate. Bake for about 25 minutes at 350-degrees. Cut into squares or bars and serve.

Barbara Bush's Chicken Salad Tea Sandwiches

1 lb. boneless, skinless chicken breast, cut into cubes
1 tsp. cornstarch
1 tsp. water
1 tsp. Dry sherry
½ tsp. (+/-) Salt
Dash white or black pepper
1 large garlic clove, pressed
¼ cup Chutney, but not sweet
2 Tbsp. Lemon Juice
1 ½ tsp. sugar
Pinch salt
¼ tsp. Cayenne or red pepper
¼ cup coarsely grated apple
¼ cup very finely chopped water chestnuts
¾ cup mayonnaise
Either peanut oil or vegetable oil to stir fry chicken – ½ cup or more
Whole wheat or white bread, slices rolled to make them very thin

Partially freeze chicken breast in order to make cutting easier. Mix chicken cubes with cornstarch, water, ½ tsp. salt, pepper, dry sherry and garlic. Let this mixture marinate at least one hour. When ready, heat oil until almost smoking in a wok or large skillet. Add chicken pieces cooking until white and cooked through. Remove from oil and place on paper towels blotting up all the excess oil. When cool, chop cooked chicken into a very fine dice. Mix mayonnaise, chutney, salt, cayenne, sugar and lemon juice in a bowl large enough to hold all the ingredients. Add chicken, water chestnuts, and grated apple to the mayonnaise mixture. Taste for seasoning and correct. Cut the bread into any shape you want. If you have some

fancy cutters use them and have some fun. Cut the bread into pieces about 1"x 2". That makes a sandwich that is very easy to eat and very attractive. Decorate with tiny parsley pieces on top. Cover sandwiches with damp towels over dry ones in a plastic container. Store in refrigerator but no more than overnight.

Hillary Clinton's Chocolate Chip Cookies

1 ½ cups all-purpose flour	1 tsp. salt
1 tsp. baking soda	1 cup solid vegetable shortening
1 cup firmly packed light brown sugar	½ cup granulated sugar
1 tsp. vanilla	2 eggs
2 cups old fashioned rolled oats	1 12 oz. bag semi-sweet chocolate chips

Preheat oven to 350-degrees. Grease baking sheet. Combine flour, salt, and baking soda. Beat together shortening, sugars, and vanilla in a large bowl until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips. Drop batter by well-rounded teaspoonful onto greased baking sheets. Bake 8 to 10 minutes or until golden brown. Cool cookies on sheet pans on wire rack for 2 minutes. Remove cookies from the sheet pans to the wire rack to cool completely.

Recipes for "First Ladies Tea Party" courtesy of the Four Seasons Hotel