

Hasty Pudding (modern version)

2 cups milk

3 tablespoons light brown sugar

¼-cup cornmeal

4 each whole egg

½-teaspoon cinnamon

¼-teaspoon ginger

¼-teaspoon nutmeg

1-ounce butter

1. Place the milk in a saucepan
2. Add molasses and brown sugar, bring to a boil
3. In a separate bowl, stir cornmeal in to eggs, followed by sifted spices
4. Create a liaison of hot boiling milk and the egg mixture. Return to stove and cook while whisking until reaches a boil and has thickened
5. Remove from the stove. Add the butter. Stir to incorporate.
6. Drizzle with local maple syrup, a sprinkle of House made granola and serve warm with a vanilla ice cream

Hasty Pudding

This pudding recipe, which was originally brought over from England, was called “Indian Pudding” when it was made in colonial America, since cornmeal was cheaper and more readily available. It was a quick pudding to make using a sweetened porridge made from cornmeal and water, or milk, with the addition of native sweetener and/or available spices at that time.

English Muffin

5 cups COLD milk
2 tablespoons instant SAF yeast
2 ½ ounces whole egg
3 ¼ pounds AP flour
¼-cup ground cornmeal
4 ounces local whole-wheat flour
1-tablespoon salt
4 ½ ounces sugar
1 fluid ounce honey
2 ¼ ounces very soft butter

1. Combine milk and yeast
2. Add rest of ingredients and mix all of the ingredients in a mixing bowl, with the flat beater paddle in first gear for 4 minutes (dough will be wet and sticky, like a batter)
3. Cover the bowl. Room temperature until dough doubles, about 1 hour
4. Use a little flour to divide in to 3-ounce pieces. Gently round with just enough flour to prevent sticking, and place onto greased sheets pans. Let sit at room temperature, or proof at 75 degrees with humidity set on 3 for 30-45 minutes.
5. Spray the tops of the English with a THIN amount of water
6. Roll each ball in corn meal and press in to ring as demonstrated, and place back onto sheet pan. Retard overnight. Next day, cool down or preheat flattop to 300 degrees.
7. Carefully pick up English muffin without deflating English muffin. Cook English muffin on each side for 9-14 minutes (set timer) until their crust is dark golden brown (the griddle may have some “cold spots” they may need another few minutes with lighter side down on flat top.

Grilled Corn Salsa

4 ears corn on the cob

½ cup red onion, finely diced

2 teaspoons jalapeño, seeded and finely diced

1 teaspoon garlic, chopped

2 tablespoons fresh lime juice

2 tablespoons EVOO

2 teaspoons fresh cilantro, chopped

2 cups fresh diced tomato

Salt and pepper

1. Husk the corn and grill over high heat
2. Cool the corn and remove from the cob
3. Mix all the ingredients and season with salt and pepper to taste

Roasted Corn and Crab Chowder

4 ears corn, unhusked

½-gallon Chicken Stock

2 strips bacon, diced

½ cup onion, diced

½ cup celery, diced

3 tablespoons all-purpose flour

6 medium-sized new potatoes cut into bite-sized cubes

½-teaspoon ground turmeric

½-pound rock crabmeat

Salt and pepper to taste

1. Preheat oven to 450 degrees. Bake the corn in their husks for 40 minutes. Remove from the oven and cool.
2. Husk the corn and remove the kernels with a knife. Set aside.
3. Take ½ cup of the stock and bring to a boil in a saucepan. Add ¾ of the corn kernels and cook on medium heat for 20 minutes. Purée the mixture in a blender or food processor.
4. In a large pot, sauté the bacon until lightly browned. Add the onion and celery, cook until transparent. Add the flour and cook over low heat for 20 minutes, stirring to keep from burning.
5. Gradually add the potatoes and remaining stock. Cover and cook until the potatoes are soft. Add the corn purée, reserved kernels, turmeric, and crabmeat.
6. Cook on medium heat for 10 minutes. Season with salt and pepper, and serve.