

Miss Leslie's March Recipe to Recital

Boil'em Cabbage



- 1) START WITH 4 POTATOES!
- 2) Variation B (Grasshopper)
- 3) Variation A (Dirty Doggie)
- 4) Variation E (Crocodiles & Alligators)
- 5) TAG - Shave and a Haircut "stamp" Two Bits!





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Irish Soda Bread

from The Fannie Farmer Cookbook by Marion Cunningham

This is an authentic Irish soda bread, which contains no baking powder and is leavened solely by the acid and alkaline combination of the buttermilk and baking soda. The loaf is tender, compact, slightly moist, and has a rough crust with the characters X slashed on top.

(8 inch Round Loaf)

-  Cups Flour
-  Teaspoons Salt
-  Teaspoon Baking Soda
-  Cups Buttermilk



Preheat the oven to 375 degrees.

Grease an 8" round cake pan

In a large mixing bowl, stir and toss together the flour, salt and baking powder.

Add the buttermilk and stir briskly with a fork until the dough holds together in a rough mass.

Knead on a lightly floured surface for about 30 seconds.

Pat into an 8" round about 1 1/2 inches thick.

With a sharp knife, slash a large 1/4 inch deep X across the top.

Place formed dough in the prepared cake pan and bake for about 45-50 minutes until it is nicely browned and the X has spread open.

Transfer to a rack to cool, then wrap in a slightly damp towel and let rest, on the rack, for at least 8 hours!! (go to school or go to bed, or listen to The Ring Cycle!)

Soda bread should always be completely cooled before serving!