

ENJOY SOME OF FAVORITE RECIPES

ASPARAGUS ROLLED SANDWICHES

FILLING:

1 pkg cream cheese, softened

1 cup mayo

1 ½ cup shredded cheese

½ cup chopped asparagus (tops)

NEED

Double loaf sandwich bread, brown, sliced horizontally.

Jar of pickled asparagus

PREP:

Brown bread is rolled flat with rolling pin. Lightly spread with margarine. Spread even layer of filling, not too thick. Place a good sized asparagus spear (top removed) on one end and roll up fairly tightly. Wrap rolls in slightly damp paper towels. Place wrapped sandwich rolls in plastic bags & refrigerate overnight to allow filling to set & flavors to blend. If very thin asparagus spears then use 2.

Using electric knife first trim off uneven ends then make ½ inch slices. Place in plastic boxes with snap lids, placing a sheet of parchment on bottom, between layers & on top.

LEMON CURD FILLING (makes about 2 cups)

Zest and juice one lemon and top up with sufficient bottled juice to make $\frac{1}{2}$ cup.

Blend together $\frac{1}{4}$ cup cornstarch & 1 cup sugar then whisk in 3 eggs one at a time. Whisk in prepared lemon. Cook over double-boiler until thickened, stirring constantly (about 10-15 min). Note: will not come to a boil and will thicken more as it cools. Remove from heat & stir in $\frac{1}{3}$ cup cubed butter. Allow to cool at room temp before filling baked tart shells. Garnish with a halved maraschino cherry, fresh raspberry or a garnish of your choice.

Note: the Tea Room buys frozen tart shells; we bake them the day before the tea and fill the tart shells the day of the tea, as required. In the early days of the tea, the tart shells were made from scratch and baked on "Tart Tuesday", the Tuesday preceding the tea.

PUDDING DAY

Since the first Christmas tea in 1991 carrot pudding has made an appearance every year. If you have been drawn from amongst one of the many forms received from people wishing to attend the tea in December, you may have enjoyed this pudding as your chosen dessert. Have you ever stopped to wonder what goes into its making?

Pudding day this year began at 0800 in the Government House kitchen. For our volunteer shopper it began many days before as she went from store to store collecting the necessary ingredients for the pudding. Once purchased the food is brought to Government House and the fun begins.

This year four volunteers made 350 servings of carrot pudding. This undertaking involved 56 cups of raisins, 42 cups of mixed fruit, 19 cups of flour, 42 teaspoons of baking powder, 14 teaspoons each of salt, cinnamon, and allspice, seven pounds of butter, 14 cups of bread crumbs, 21 cups of brown sugar, 14 cups of carrots, 42 eggs, 21 cups of grated apples and seven cups of apple juice (or rum if you prefer!)

Once mixed, the ingredients were placed in glass jars, covered with foil and set in boiling water to steam for about two to three hours. Once fully cooked they were removed from the steaming water and left covered to cool overnight in the jars.

The next morning the volunteers removed the puddings from the jars and scooped out 350 individual servings of pudding. These were securely wrapped and placed in the freezer.

The individual servings will be served warm with a brown sugar sauce at the Christmas tea.

Now all we have to do is make the scones, the cranberry tip tops, the three kinds of sandwiches and the two other desserts and we are ready to go!