

Appetizer suggestions; teas, hot or chilled

Written by Wauneta Breeze
Wednesday, 15 August 2012 20:02 -

By Nola Straub

Appetizers: Food served before main course. Usually to stimulate the appetite.

Tomato Juice Cocktail. Try a pinch of dill seeds or a bit of oregano.

Cranberry Juice: hot spiced with whole cloves or chilled with cinnamon or ground cloves.

Small bowl of soup: beef, chicken, fish chowder, oyster, potato, split pea, tomato or vegetable.

Stuffed Celery—Mix caraway seed with cream cheese, sprinkle top with paprika.

In an old cookbook I found of my sister Norma's, I found a list of uses for Spices to Spice up your life. I printed it up to start sharing with the readers and looked up recipes that might go with the Study of Herbs as I don't use them too much except for canning.

Marilyn's Old Fashion Cranberry Tea

Nola's Collection

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4 c. or 1 lb. fresh cranberries

2 1/2 quarts water

2 c. sugar (scant)

1 c. orange juice

30 whole cloves

Cook cranberries in 2 qts. water until they all pop, strain. Save juice and discard cranberries. Dissolve sugar in 2 c. water. Add to cranberry juice. Add orange juice and cloves. Serve hot. (If too thick or strong, add several cups of plain tea.)Serves about 12.

Today I think I would buy cranberry juice and just add sugar water, the orange juice, and cloves. Heat it and try it for taste and possibly add the tea, but I like fast and easy. Nola.

Donna's Hot Fruit Punch Nola's Collection

3 cardamom seeds

1 stick cinnamon

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6 whole cloves

Simmer spices 1/2 hour in 1 c. water. Strain. Add:

4 c. unsweetened pineapple juice

1 c. apricot juice

2 c. apple juice

1 c. orange juice

3/4 c. sugar

Serve hot.

I noticed that + Cardamom Seeds were not on that spice list so here is another to Share with Wauneta. I hit the dictionary to see what I could find out on spice from the 14th century directly or via French. Spice the aromatic pods and seeds of a tropical plant used whole or crushed as a spice or flavoring. Plant with large hairy leaves that bears pods. Flowers small, white, in clusters. Latin name: *Elettaria cardamom um*. Never know what subjects will come up next.

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Because I am spice illiterate, I will enjoy learning about them. My family used some spice but...not anything fancy. Mom made cinnamon rolls every few days. She also used allspice, cloves, and cinnamon which I had not looked at until this next recipe.

Dorothy's Hot Spiced Tea for the holiday season I am very fond of so I looked up three spices I am familiar with and they are common household spices - allspice, cloves and cinnamon and yet were not on the list. 2+, 3+, and 4+ from recipes of drinks.

Dorothy's Hot Spiced Tea

1 tsp. whole cloves

1 stick cinnamon

1/2 tsp. allspice

1 gal. water

2 1/2 tbsp. tea leaves or 3 bags

1 can (or more) frozen orange juice

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1 can frozen lemonade

1 1/2 c. sugar

Tie spices loosely in a bag and bring to boil in water. Add tea tied loosely in a bag and steep 6 minutes. Remove bags, add juices sugar; bring to a boil, taste. If you want a stronger spicy taste, heat and return bag of spices to steep and serve. May be made ahead and stored in refrigerator. Reheat when ready to serve.

Dixie's Russian Tea Mix Nola's Collection

2 c. Tang

1 c. instant tea

1/2 tsp. ground cloves

1/2 tsp. cinnamon

1 pkg. sweetened lemonade

1 c. sugar

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Mix all ingredients together and store in a covered container, Use desired amount of tea mixture to water to suit your taste. 1-3 tsp. per cup.

Lois' Bride Punch

Nola's Collection

6 (6 oz. cans) frozen orange juice

6 (6 oz. cans) frozen lemonade

5 quarts cold water

2 quarts or lg. bottles chilled gingerale

2 pkgs. frozen strawberries or other fruits

Mix juices and water. Chill. Add gingerale and berries just before serving. May float a frozen fruit ring in bowl if desired. Serves 100. I guess the main course at a wedding is the cake. Let's see how many additions to the Herb list you can send in!

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Additions to spice list:

Allspice = Ground dried berries of a tropical evergreen tree, used as a spice. Native to tropical America, use as a combination of cinnamon, cloves, nutmeg.

Basil = Mild flavor of anise and spice, slight mint aftertaste. Basil and tomatoes are a natural partnership. Use in all egg dishes; in tomato sauce; in poultry stuffing and with poultry.

Bay = Strong aromatic, pungent flavor. Use sparingly in hot tomato juice or bouillon. Add to corned beef, ham, or cooking meats for cold plates and with vegetables in roast.

+2 Cardamom = Spice made from aromatic pods and seeds, used whole or crushed, of tropical plant with huge hairy leaves. 14th century via French.

+3 Cinnamon = A spice obtained from bark dried aromatic tree bark used as strips or ground into powder evergreen tree reddish brown color.

+4 Cloves = A dried aromatic flower bud used as spice. Tropical evergreen tree. Bark is and other parts ground to yield oil of cloves. Native to the Moluccas 12th century French word.

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.

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