



King's Arms Tavern Cream of Peanut Soup

(10–12 servings)

1 medium onion, chopped	2 quarts chicken stock or canned chicken broth
2 ribs of celery, chopped	2 cups smooth peanut butter
¼ cup butter	1¾ cups light cream
3 tablespoons all-purpose flour	
peanuts, chopped	

Sauté onion and celery in butter until soft, but not brown. Stir in flour until well blended. Add chicken stock, stirring constantly, and bring to a boil. Remove from heat and purée in a food processor or blender. Add peanut butter and cream, stirring to blend thoroughly. Return to low heat, but do not boil, and serve garnished with peanuts.

Note: This soup is also good served ice cold.

King's Arms Tavern Sweet Potatoes

(8–10 servings)

3 pounds sweet potatoes	½ teaspoon cinnamon
¾ cup light-brown sugar, packed, divided	½ teaspoon nutmeg
3 tablespoons butter	¼ teaspoon salt
	1 cup milk

Preheat oven to 400°F. Grease 1½-quart casserole. Cook sweet potatoes in boiling, salted water until done. Drain, peel, and mash. Stir in all remaining ingredients except 2 tablespoons of sugar. Turn mixture into prepared casserole and sprinkle with remaining sugar. Bake at 400°F for 30 minutes.

Red Pepper Relish

(makes 1 quart)

1 cup corn syrup	¼ teaspoon ground cloves
½ cup sugar	⅛ teaspoon salt
¼ cup vinegar	4 cups red bell peppers, cored and diced
½ teaspoon freshly ground black pepper	1 small onion, finely chopped

In a large saucepan, combine the corn syrup, sugar, vinegar, pepper, salt, and cloves and bring to a boil over high heat. Add the peppers and onion, reduce the heat to medium, and simmer for 15–20 minutes. Cool to room temperature. Cover and chill thoroughly before serving.



Ham Relish

(makes 6 cups)

1 large apple, peeled, cored and chopped	4 cups Virginia ham, finely chopped
	1 cup red pepper relish

Place the apple in a small saucepan with one tablespoon water. Cook over medium heat until tender but not mushy, about 5 minutes. Cool completely. In a large bowl, combine the ham and pepper relish. Stir in the apple and blend well. Cover and chill well before serving.

Sally Lunn Bread

1 cup milk	2 teaspoons salt
½ cup shortening	2 packages active dry yeast
4 cups sifted, all-purpose flour, divided	3 eggs
½ cup sugar	

Preheat oven to 350°F 10 minutes before Sally Lunn Bread is ready to be baked. Grease a 10-inch tube cake pan or a bundt pan. Heat the milk, shortening, and ¼ cup of water until very warm—about 120°F. Shortening does not need to melt. Blend 1½ cups of flour with sugar, salt, and dry yeast in a large mixing bowl. Blend warm liquids into flour mixture. Beat with an electric mixer at medium speed about 2 minutes, scraping the sides of the bowl occasionally. Gradually add ⅔ cup of the remaining flour and the eggs and beat at high speed for 2 minutes. Add the remaining flour and mix well. Batter will be thick but not stiff. Cover and let rise in a warm, draft-free place (about 85°F) until double in bulk—about 1 hour and 15 minutes. Beat dough down with a spatula or at lowest speed on an electric mixer and turn into the prepared pan. Cover and let rise in a warm, draft-free place until increased in bulk one-third to one-half—about 30 minutes. Bake 40–50 minutes at 350°F. Run knife around the center and outer edges of the bread and turn onto a plate to cool.

Almond Macaroons

(makes 45 small macaroons)

1 (8-ounce) can almond paste	3 large egg whites
¾ cup sugar	½ teaspoon almond extract
pinch of salt	

Preheat oven to 350°F and line one or two cookie sheets with parchment paper. Break up the almond paste and place in the bowl of an electric mixer. Beat in the sugar and salt. Gradually add the egg whites and almond extract and beat until smooth. Drop the batter by teaspoonfuls onto the cookie sheets about two inches apart. Smooth the tops with a pastry brush moistened with water. Bake until golden and puffed, 15–20 minutes. To remove the cookies, cool slightly, moisten the back of the paper, and peel off.