









HOUSE OF BLACKBURN









January 2021



Prepared By:

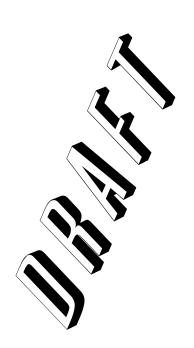
Gerald A. Blackburn And Family Members

The House of Blackburn CookBook 2021

- We spend almost a third of our lives "eating' (some maybe a little more!). One of the most enjoyable parts of our family picnics is sharing the foods we enjoy.
- With the extra time to fill this past year and maybe this year, Fred and I have revived an old idea of gathering the best recipes from the past and maybe the future and putting them into a cookbook for all of us to share.
- So here is the plan, we have started a draft and included a few sample ideas. Now we want yours.
- Over the next few months we will be gathering and editing recipes and suggestions.
- You can help by submitting and a few edition volunteers would be helpful....
- Let's Do This.....
- Papa

Our Blackburn Family Recipes

- Introduction
- Credits
- Cooks in the Kitchen
- Tools/Utensils
- Herbs and Spices
- Appetizers/Starters
- Snacks and
- Soups/Stews
- Potluck
- Breakfast
- Lunch
- Dinner
- Desserts
- Drinks/Beverages



Grandma's Spaghetti Sauce

House of Blackburn



Measurement

by quess

based on what

ever Kate had in

her hand!

By: Kate Colombo

Spaghetti Sauce (1930)

By: Kate Colombo

Source: P. Stumpf, Wisconsin; S. Blackburn, Long Beach

Sauté onion and garlic in oil or lamb drippings

Turn off burner and mix in spices and paste,

Add water (3 cans, use paste cans)

Blend well then simmer on low for 3-4 hours. Stirring (and tasting) often.

Note: You can use crockpot with canted lid for 12-16 hours. Remove peppers before serving.

Herbs and Spices:

Thyme

Rosemary

Oregano

Sweet basil

Marjoram

Slowly add Salt to taste pt to 1TB

Freezes Well



Makes about 4 Qt. Jars

Shopping/Ingredients

3 cans Tomato Paste (Contadia)

■ water

☐ 3 Dried red peppers

☐ 6 Chopped garlic cloves

☐ 2 med. Chopped onions

☐ ¼ cup olive oil/ lamb drighings



HOBCB V1 - Phone 562.447.5552



Grandma's Crackers



House of Blackburn

By: Katherine Blackburn

Grandma's Crackers By Katherine Blackburn

Source: During a surgery recovery in 1997, Kathy discovered a receipt for crackers she prepared for Thanksgiving.

Here is the recipe for the crackers.

Now that I read it over, I find that I use other items. Instead of unsalted butter I use Imperial Spread (no table salt required). I've not added the chives- just never had any on hand. I do add rosemary (fresh or dry) and dill. If you have on hand, I also add Herbs of the Providence and French Lavender. When you are all done with the herbs/spices you should have about 2/3 Tablespoons. Kosher or Sea Salt are o.k. I pierce before I cut. Cut them to any size you want.

<u>Have fun</u> – add and subtract spices that you like. Crackers do not "keep". I make them the day before and hope for no leftovers.

Pre heat oven to 350' Bake for 13 to 15 minutes (you will know when they are done)

Pulse

1 cup of all-purpose flour + more for dusting for roll out

1/2 teaspoon table salt

1/4 teaspoon freshly ground pepper

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2-3 Tbs of herbs

Add 4 Tbs Butter cut up

1/4 cup or 4 tablespoons sour cream and pulse untidough forms a ball.

Sea Salt or Kosher salt for dusting before aking

HERBS:

Chives, thymes, oregano plus or less of the ones I mentioned above

Transfer to lightly floured surface. Divide into two (2) balls. Roll out to about 1/8 thick. Sprinkle lightly with Sea Salt or Kosher Salt and prick dough all over. Cut, place on ungreased cookie sheet and bake. Do the same with the other ball. Should make between 2 to 4 dozen depending on the size cut.



Christmas Cookies



House of Blackburn

By: Katherine Blackburn

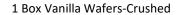
*Except at Whittier Ho

BOURBON BALLS

(MAKE 4 WEEKS BEFORE SERVING - LAST FOREVER*)

By: Katherine Blackburn

Source: From care package recipe to Vietnam Soldiers -1965



1 Cup Powder Sugar (extra for rolling)

3T Cocoa

1 Cup Walnut (small pieces)

3 T Corn Syrup

1/4 Cup Bourbon

Shopping/Ingredients

- Vanilla Wafers
- Powdered sugar
- Cocoa
- Walnuts
- ☐ Corn syrup
- ☐ ¼ cup Bourbon



Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined con all ar for before serving

"Noel Balls"

Katherine Blackburn

Source: LA Times "Home Section" December 1961

CRISCO COOKIE DOUGHT BASE (MAKES 7 TO 8 CUPS OF MIX STORE IN TUPPERWARE FOR NO LONGER THAN 2/3 MONTHS

6 Cups all-purpose flour

1 t salt

1 Pound Crisco or 2 1/3 cups

Mix well – will look like pie dough (last forever)

Shopping/Ingredients

- ☐ 6 cups All purpose flour
- ☐ 1# Crisco
- Salt

-4 weeks

12-30-2020



Spaghetti Salad



House of Blackburn

By: Katherine Blackburn

Spaghetti Salad: By: Katherine Blackburn

Source: Roberta Innes 5^{th} grade teacher McKibben School, 1978 from a potluck lunch offering.....

Cook one (1) pound spaghetti, drain and rinse In large serving bowl add:

Cooked Spaghetti

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1 each cucumber, green bell pepper and red onion chopped

1 16 oz. jar Catalina Salad Dressing Mix all together

Options:

Add peas or other veggies
Add tomatoes just before serving

Top with poppy seeds about 2 tablespoons Refrigerate at least 2 hours or over night



	reat as leftovers		
Notes:		<u>Sh</u>	opping/Ingredients
			1# spaghetti
			16 oz. Salad Dressing-Catalina
			Vegetables (peas) optional
			Tomatoes cucumber, red onion,
			green bell pepper
			Poppy seeds





Chicken Salad





By: Fran Urrere

House of Blackburn

By: Fran Urrere

Chicken Salad

Source: From

1 Head of Cabbage med. chopped

1 Pkg frozen peas

1 Pkg Slivered Almonds

3 Chicken breasts cooked and shredded

2 Stalks green onions chopped

1 Pkg (Red) ichaban* noodles uncooked And crumbled . * (Top Ramen)

Toss all above in a salad bowl.

Shopping/Ingredients

1 Med Cabbage

Salt

Sugar

Pepper

oil

5 oz., slivered almonds

3 Skinless boneless Chicken

Breasts

2 stalks green onions Ichaban Noodles Japanese Vinegar

DRESSING

1 Pkg of soup base from noodles.

1/3 cup of sugar

Pepper to taste

6 TBS Japanese Vinegar

2/3 cup of oil

Mix well than toss in salad



Cooking Measurements



Notes:

House of Blackburn

By: Gerald Blackburn

EGGIE COOKING Cheatsheet MICROWAVE VEGETABLE BOILED sparagus Not recommended 30-60 min 40-60 min Beetroot Stalks for 3 - 4 min Stalks for 6 min Bok choy Leaves for 1 - 1 1/2 min Leaves for 2 - 3 min Bring to boil and Brussels sprouts 8-10 min simmer for 5-7 min Broccoli 4-6 min 2-3 min (cut into florets) Cabbage (shredded) 5-8 min 5-6 min 5-10 min

Not recommended

Not recommended

Not recommended

2-3 min

Eggplant (sliced)

Beans

Mushrooms

Peas

Spinach

Capsicum

Cooking Measurements



House of Blackburn

By: Gerald Blackburn

Table of Measurements 3 teaspoons = 1 tablespoon 2 tablespoons = 1 fluid ounce 4 tablespoons = 1/4 cup 8 tablespoons = 1/2 cup 16 tablespoons = 1 cup (8 oz) 2 tablespoons sugar = 1 ounce 2 cups granulated sugar = 1 pound 2 - 3/4 cups brown sugar = 1 pound 4 tablespoons flour = 1 ounce 4 cups of flour = 1 pound 3 cups cornstarch = 1 pound 3 cups corn meal = 1 pound 4 cups dried currants = 1 pound 2 cups seeded raisins = 1 pound 2 tablespoons of butter = 1/4 cup 2 cups of butter/lard/shortening = 1 pound 10 medium sized eggs = 1 pound 2 cups milk (& other fluids) = 1 pint (16 oz) 1 pound = 16 ounces 1 dash = 1/8 teaspoon a pinch = 1/16 teaspoon a smidge or smidgen = 1/32 teaspoon				
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Tori B. AHWT	a smidge or smidgen = 1/32 teaspoon			
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Notes:

House of

Baking Measurements



House of Blackburn

By: Gerald Blackburn





Notes:



Title

TEMPLATE

PICTURE

By: Name

Name

By: Name

Source:

1 Box Vanilla Wafers-Crushed

1 Cup Powder Sugar (extra for rolling)

3T Cocoa

1 Cup Walnut (small pieces)

3 T Corn Syrup

1/4 Cup Bourbon

Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

Instructions:

Shopping/Ingredients

- ☐ 6 Cups all-purpose flour
- ☐ 1 t salt
- ☐ 1 Pound Crisco or 2 1/3 cups

Serves:

Time to Make:

PICTURE