

A Retro Cocktail: The Jack Rose

Recipe by Longwood Gardens Executive Chef Will Brown

YIELD: 1 cocktail

INGREDIENTS:

1 ½ ounces Applejack or Apple Brandy
¾ ounce Freshly Squeezed Lemon Juice
½ ounce Homemade "Floral" Grenadine
Garnish: Apple Slice or Lemon Twist with a Small Rose

For the Grenadine

1 cup Pomegranate Juice
¾ cup White Sugar
2 tbs Pomegranate Molasses
2 tsp Rosewater

PREPARATION:

To Make the Grenadine

Step 1
Heat pomegranate juice on medium heat for 3 minutes, then add sugar and stir to dissolve.

Step 2
Continue to cook until the two integrate into a syrup, about 3 more minutes.

Step 3
Then, add pomegranate molasses and cook for an additional 2 minutes, stirring to dissolve. Remove from heat.

Step 4
Let mixture cool to room temperature, then pour into glass container. Add rosewater, seal, and shake.

Step 5
Refrigerate and use as soon as it is cool, or store in the refrigerator for up to one month.

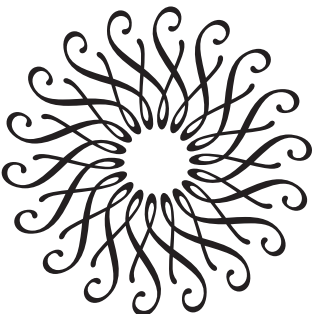
To Make the Cocktail

Step 1
Fill a cocktail shaker or mason jar about two-thirds full of ice. Pour in the applejack, lemon juice, and grenadine.

Step 2
Securely fasten the lid and shake until well-chilled.

Step 3
Fine-strain into a coupe glass and garnish.

Step 4
Enjoy!



Kennett Square Mushroom Vol au Vents

Recipe by Longwood Gardens Executive Chef Will Brown

YIELD: 24 Bite-Sized

INGREDIENTS:

For the Shells

2 sheets Store-Bought Puff Pastry
2 Egg Yolks
1 tbs Water
To taste: Kosher Salt And Black Pepper

For the Mushroom Filling

3 tbs Butter
16 ounces Mushrooms, Mixed, Cut Small
2 tbs Madeira Or Marsala Wine (optional)
1 tbs Fresh Thyme Leaves, Minced
To taste: Kosher Salt And Black Pepper

For the Mornay Sauce

2 cups Whole Milk
1 tsp Kosher Salt
4 tbs Butter
3 tbs All-Purpose Flour
To taste: Kosher Salt And Black Pepper
¼ Cup Gruyere Cheese, Grated
¼ Cup Parmesan Cheese, Grated
Pinch Ground Nutmeg

PREPARATION:

To Make the Vol au Vents

Step 1

Unfold puff pastry sheets on a lightly floured work surface and gently roll them out, smoothing them as you go. Set one sheet aside. In a small bowl, mix the egg yolks with water. Evenly brush one sheet of pastry with the egg wash. Carefully place the other sheet evenly on top, creating one double-thick pastry sheet.

Step 2

Using a 2-inch biscuit cutter, cut rounds and place onto a baking sheet lined with parchment. Using a 1¼ -inch round pastry cutter (or the large end of a large pastry tip), press down into the center of each round without going all the way through the pastry. Chill in fridge.

Step 3

With the rack in center position, preheat oven to 400 degrees F. Remove vol-au-vent shells from the fridge. Brush the tops with reserved egg wash and bake until completely risen and golden brown, about 15-18 minutes. Remove from oven and set aside to cool.

To Make the Mushroom Filling

Step 1

Heat the butter in a large skillet over medium heat. Add mushrooms and season with salt and pepper. Cook, stirring occasionally, until mushrooms are cooked through, have released most of their water, and get a little color.

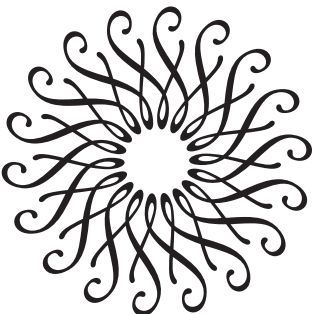
Step 2

Stir in the wine (optional), then add thyme. Cook until the wine has absorbed and reduced, about 2 minutes. If not using wine, skip this step. Season and set aside.

To Make the Mornay Sauce

Step 1

Melt 2 tbs of the butter in a heavy-bottomed saucepan, over low heat. Whisk in the flour and cook slowly, stirring continuously until the butter and flour bubble and froth together for about 2 minutes. Remove from heat.



Kennett Square Mushroom Vol au Vents Continued:

Step 2

Stir in milk, whisking until smooth. Return to a medium heat and stir until the sauce comes to a gentle boil. Boil stirring constantly, for 1 minute. Remove from heat.

Step 3

Stir in the cheeses until they're melted and well-blended. Season with salt, pepper, and nutmeg, to taste. Stir in the remaining 2 tbs of butter a bit at a time until melted and blended.

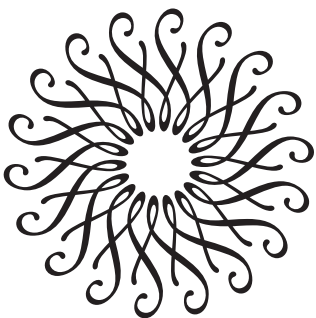
To Assemble the Vol au Vents

Step 1

Using a paring knife, carefully cut and pop out the scored center of each vol-au-vent shell. Pour in a layer of mornay sauce first, then generously spoon in mushroom mixture into each shell. Arrange on a serving platter, then top with a bit more mornay sauce.

Step 2

Garnish with fresh thyme and serve immediately.



Aunt Mary's Soft Gingerbread

Recipe adapted by Longwood Gardens Executive Chef Will Brown

YIELD: 24 Cookies

INGREDIENTS:

8 ounces	Butter, Room Temperature
8 ounces	Brown Sugar
1 cup	Molasses
3	Eggs, Beaten
16 ounces	All-Purpose Flour
1 ½ tbs	Ground Ginger
2 tsp	Ground Cinnamon
½ tsp	Baking Soda
½ cup	Whole Milk
¾ cup	Raisins, Currants, Cranberries, or Other Dried Fruits

PREPARATION:

Step 1

In a mixing bowl for a stand mixer, cream butter and brown sugar on medium speed until combined and smooth.

Step 2

Add molasses and eggs while the mixer is on low speed and mix until combined.

Step 3

Combine the dry ingredients—flour, ginger, cinnamon, and baking soda—and stir until just combined. Add the dry ingredients into the wet ingredients all at once. Mix for a few seconds to incorporate flour.

Step 4

Add milk and dried fruit. Using a rubber spatula, fold in the ingredients until just combined.

Step 5

With two spoons, or a cookie scoop, place cookie dough onto a parchment-lined sheet pan, leaving 2 inches between cookies. Bake at 350 degrees F for 6 minutes, rotate cookie sheets, and bake for another 6 minutes until evenly browned. Allow the cookies to cool for a few minutes and serve warm. Transfer remaining cookies to airtight container.

