

## Raspberry Almond Thumbprint Cookies

Concord City Auditorium, Concord, N.H.

### Ingredients

- ¾ cup sugar
- 1 cup butter, softened
- ½ tsp. almond extract
- 2 cups flour
- ½ cup raspberry jam



### Glaze:

- 1 cup powdered sugar
- 1½ tsp. almond extract
- 2 to 3 tsp. water

### Preparation

Heat oven to 350 degrees. In large bowl combine sugar, butter and almond extract until creamy. Add flour and mix well. Cover and chill dough for

at least one hour. Shape dough into 1 inch balls. Place 2 inches apart on cookie sheets. With thumb, make indentation in center of each cookie (edges may crack slightly). Fill each indentation with about ¼ tsp. of jam. Bake for 14 to 18 minutes or until edges are lightly browned. Remove from cookie sheet. Cool completely.

Stir glaze ingredients together until smooth and drizzle over cooled cookies.

This recipe, provided by Allwynne Fine, is a favorite of Concord City Auditorium (Audi) patrons at intermission. Learn more at [www.concordcityauditorium.org](http://www.concordcityauditorium.org)

## Mini Caramel Apples

The Library Art Center's Committee-that-Never-Meets, Newport, N.H.



### Ingredients

- Toothpicks
- Melon baller
- Granny Smith apples (one apple makes 8 to 10 mini apples)
- Butterscotch or peanut butter chips
- Chopped nuts, nonpareils, sprinkles, shredded coconut (optional)
- Small paper candy cups



### Preparation

With the melon baller, scoop little balls out of the apple. Each ball should have a section of apple peel. Push toothpick into the peel of each ball. Pat the apple pieces dry. Melt the chips according to the package directions. Dip and swirl the mini apples in the melted

chips. Roll the apples in nuts, sprinkles, nonpareils or coconut. Place the mini apples into paper candy cups to set.

This recipe, provided by Kathy Niboli of Newport, N.H. - committe chair - is fun for children to make and eat. It looks great, is a healthy and fancy snack, and is very easy to make! It was a big hit at the Library Arts Center's opening reception for the Elementary Art Show. Learn more at [www.libraryartscenter.org](http://www.libraryartscenter.org)

## Refrigerator Pickles

Graham Gifford, Warner, NH

### Ingredients

- 8 to 10 kirby cucumbers, quartered
- 1½ tbsp. sea salt
- 1 tbsp. agave (or 2 tbsp. sugar)
- 2 tbsp. coriander seeds
- 2 tbsp. brown mustard seeds
- 2 tbsp. dill seeds (fresh dill weed, when available)
- 8 large garlic cloves, peeled and halved
- 3 to 4 jalapeno peppers, halved, seeds removed
- 1½ cups distilled white vinegar



### Preparation

Divide cucumber spears, jalapenos and garlic between two quart canning jars (wide mouth jars preferred). Pack cucumber spears, jalapenos and garlic into each jar; it will be snug. In a container with a tightly fitted lid combine salt, agave and vinegar. Be sure the container lid is on tight and shake vigorously. Pour brine into each jar, making sure the liquid is portioned equally between the two jars. Add the coriander, mustard and dill; 1 tbsp. of each should be added to each jar. Pour enough water into each of the jars to completely cover the cucumbers. Seal jars tightly. Refrigerate for at least 24 to 48 hours before eating. The pickles will store up to a month.

## Maple Barbecue Chicken Pizza

Ledgetop Sugar House,  
Boscawen, N.H.

Shop  
Local,  
Eat  
Local

### Ingredients

- 1¼ cup Maple Barbecue Sauce
- ½ cup ketchup
- 1 red onion, sliced
- Chopped cooked chicken (any amount)
- Mozzarella cheese (any amount)
- Pizza crust, store bought or homemade

### Preparation

Mix 1 cup Maple Barbecue Sauce and ½ cup ketchup together. Spread over pizza crust and top with onions, chicken and cheese. Bake in a 400 degree oven for 20 minutes until crust is brown. Remove from oven and drizzle the remaining ¼ cup Maple Barbecue Sauce over the pizza.

Ledgetop Sugar House is a locally owned and operated maple sugar house in Boscawen, N.H. Owner David Boudrias has been producing maple syrup from this location since 1977. You can find Ledgetop's Maple Barbecue Sauce at Spring Ledge Farm in New London, N.H.

(left) Graham Gifford is a former chef and food stylist who transitioned into product design and marketing. She is currently a business consultant, always interested in learning about new projects and opportunities. She can be reached at [GrahamGifford@tds.net](mailto:GrahamGifford@tds.net)

## Homemade Kettle Corn

Autumn Harvest Farm, Grafton, N.H.

### Ingredients

- ¼ cup oil
- ½ cup sugar
- ¾ tsp. salt
- ½ cup popcorn



### Preparation

Mix together popcorn, sugar and salt in a small bowl. Keep next to stove. Put oil and two kernels of popcorn in a tall pot on high heat. When the kernels pop, take it off the heat, remove the popped kernels with a slotted spoon, pour in the popcorn-sugar-salt mix, and stir for 30 seconds (be sure to count!). Put pan back on the heat with the lid on. Swirl pan over heat, and, as it starts to pop, keep the pan moving. When popping slows, pour popped corn onto a baking sheet to cool.

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Try this recipe with Autumn Harvest Farm's farm raised popcorn, which is available at farmers' markets. Learn more at [www.autumnharvestnh.com](http://www.autumnharvestnh.com)

## Lavender Lemonade

Craney Nook Lavender Farm, Henniker, N.H.

### Ingredients

- 5 cups water
- 1½ cups sugar
- ¼ cup lavender leaves, chopped (use stems, buds and leaves)
- 1 cup lemon juice
- Ice cubes



### Preparation

Heat 2½ cups of water and sugar to a boil until sugar dissolves. Add lavender and let the mixture cool to room temperature. Strain out the lavender. In a pitcher, add lavender infusion to last 2½ cups of water and lemon juice. Stir and add sugar to taste. Chill and serve lemonade over ice. Serves six to eight.

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Craney Nook Lavender Farm is located on 94 Tower Road in Henniker, N.H. The farm offers pick-your-own lavender days in July.

## You Don't Know Jack

The New London Inn, New London, N.H.

### Ingredients

- 2 ounces Applejack
- ½ ounce maple syrup
- 1 ounce sour mix
- Splash of orange juice
- Garnish with an orange slice



This warming winter cocktail was developed by bartender John Melia.

KM

## Corn Fritters

Sunapee View Bed & Breakfast, Newbury, N.H.

### Ingredients

- 3 to 4 ears of corn, kernels removed from the cob
- 3 to 4 scallions, thinly sliced with some to the greens
- 1 cup flour
- 1 tsp. baking powder
- 1 tsp. salt

- fresh ground pepper to taste
- 2 eggs
- ½ cup buttermilk
- 2 tbsp. melted butter

### Preparation

Mix dry ingredients in medium bowl. Mix wet ingredients in small bowl. Combine wet and dry until just mixed. Stir in corn and scallion. Cover bottom of skillet with olive oil and add about a tablespoon of butter. When hot, drop one to two tablespoons of mixture into oil and cook until crispy. Keep warm in oven on baking sheet.

Linda and George West own Sunapee View Bed & Breakfast ([www.sunapeeviewinn.com](http://www.sunapeeviewinn.com)) in Newbury. "This recipe is easy to do and very summer to me!" says Linda. "Guests love these on those summer days when fresh corn on the cob is available."

## Butterscotch Buns

Woodbine Cottage, Sunapee, N.H.

### Ingredients

- 1 cup milk
- ½ cup sugar
- ½ tsp. salt
- ½ cup shortening
- 2 eggs
- ½ packet dry yeast
- 1 tsp. almond flavoring
- 4 cups bread flour
- Cinnamon
- ½ cup raisins (optional)



**Butterscotch mixture:** cream together ⅔ cup butter and ¾ cup brown sugar

### Preparation

Preheat oven to 350 degrees. Scald milk, sugar, salt and shortening. When cool, add beaten eggs, yeast and almond flavoring. Stir in flour to make dough stiff enough to handle. Knead well. Place in greased bowl and let rise until doubled in bulk. Knead and roll into rectangle on floured board. Spread lightly with half of butterscotch mixture. Shake on cinnamon and ½ cup raisins. Roll lengthwise. Cut in 1 inch slices. Place flat in an iron skillet which has been covered with remaining butterscotch mixture. Let rise until doubled. Bake for 35 minutes. Turn upside down onto a platter.

Woodbine Cottage was a tea room and restaurant in Sunapee Harbor for decades. This recipe was found in *The New Hampshire Dining Guide*, a book published in 1979.