

# Relive the Flavors of Yesteryear: Your Comprehensive Guide to "Things Mother Used To Make"

In the realm of culinary nostalgia, there lies a hidden treasure—a book that encapsulates the flavors, techniques, and traditions of a bygone era.

"Things Mother Used To Make" is not just a cookbook; it's a culinary time capsule that transports readers back to a time when home cooking was an art form passed down through generations.

This comprehensive guide will delve into the delectable pages of "Things Mother Used To Make", unearthing the secrets behind the beloved old-time recipes that shaped American cuisine. From classic comfort foods to forgotten specialties, join us on a journey to rediscover the nostalgic flavors of home.



## Things Mother Used to Make A Collection of Old Time Recipes, Some Nearly One Hundred Years Old and Never Published Before by Lydia Maria Gurney

★★★★☆ 4.1 out of 5

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File size : 198 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled  
Print length : 88 pages  
Lending : Enabled



## **A Treasure Trove of Old Time Recipes**

"Things Mother Used To Make" is a veritable encyclopedia of culinary history, featuring an extensive collection of recipes that have stood the test of time. With over 1,000 recipes meticulously curated from handwritten family treasures, this book offers a glimpse into the kitchens of our ancestors.

Each recipe is a testament to the ingenuity and resourcefulness of our foremothers, who transformed simple ingredients into delectable dishes using traditional techniques. Whether it's the hearty flavors of sourdough bread, the comforting warmth of chicken and dumplings, or the sweet nostalgia of peach cobbler, "Things Mother Used To Make" has something to satisfy every palate.

### **Preserving Culinary Heritage**

Beyond its culinary significance, "Things Mother Used To Make" serves as a vital record of our culinary heritage. As the world becomes increasingly globalized, it's more important than ever to preserve the traditional flavors that define our regional and cultural identities.

This book offers a lifeline to the past, connecting us with the culinary traditions of our ancestors. Through its meticulously preserved recipes, we can learn about the cooking methods, ingredients, and flavors that have shaped the American palate.

### **A Guide to the Recipes**

Navigating the vast collection of recipes in "Things Mother Used To Make" can be a culinary adventure in itself. To help you uncover the hidden gems, here's a handy guide to the book's organization:

- **Chapters by Category:** Recipes are organized into chapters based on meal type, such as soups and stews, salads, main dishes, breads, and desserts.
- **Index of Recipes:** An alphabetical index makes it easy to locate specific recipes.
- **Recipe Search by Ingredient:** An intuitive search tool allows you to search for recipes by the ingredients you have on hand.
- **Recipe Ratings and Reviews:** Other users' ratings and reviews provide valuable insights into the popularity and success of each recipe.

### **Sample Recipes to Tantalize Your Taste Buds**

To whet your appetite, here are a few tantalizing recipes from "Things Mother Used To Make":



## **Savory Chicken and Dumplings**

This classic comfort food is a perfect example of the hearty dishes that filled the tables of our ancestors. Tender chicken, fluffy dumplings, and a flavorful broth create a dish that warms the soul.

- 1 whole chicken, cut into pieces

- 8 cups water
- 1 onion, chopped
- 2 carrots, chopped
- 2 ribs celery, chopped
- Salt and pepper to taste
  
- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1 cup milk
- 1/4 cup butter, melted

### **Instructions:**

1. In a large pot, combine the chicken, water, onion, carrots, celery, salt, and pepper. Bring to a boil, then reduce heat and simmer for 1 hour, or until the chicken is cooked through.
2. In a separate bowl, whisk together the flour, salt, and baking powder.
3. In a separate bowl, whisk together the milk and melted butter.
4. Add the wet ingredients to the dry ingredients and stir until just combined. Do not overmix.
5. Drop dumplings by spoonfuls into the simmering soup. Cook for 15 minutes, or until the dumplings are cooked through.



## **Irresistible Peach Cobbler**

Indulge in the sweet nostalgia of summer with this classic dessert. Ripe peaches, a buttery crust, and a touch of cinnamon combine to create a treat that will transport you back to childhood.

- 8 cups fresh peaches, peeled and sliced

- 1 cup granulated sugar
- 1 tablespoon cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
  
- 1 1/2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small pieces
- 1/2 cup milk

## Instructions:

1. Preheat oven to 375°F (190°C).
2. In a large bowl, combine the peaches, granulated sugar, cornstarch, cinnamon, and salt. Toss to coat.
3. Transfer the peach mixture to a 9x13 inch baking dish.



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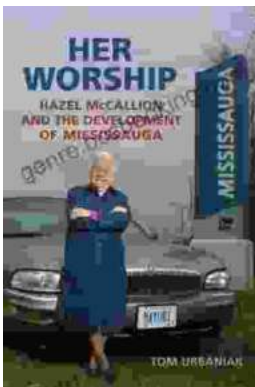
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