Christiana Campbell's Tavern Sweet Potato Muffins

(6 dozen)

½ cup butter
1¼ cups sugar
2 eggs
1¼ cups canned sweet potatoes, mashed
1½ cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
1 cup milk
¼ cup pecans or walnuts, chopped
½ cup raisins, chopped

Preheat the oven to 400˚F. Grease 1½-inch muffin tins. Cream the butter and sugar. Add the eggs and mix well. Blend in the sweet potatoes. Sift the flour with the baking powder, salt, cinnamon and nutmeg. Add alternately with the milk. Do not overmix. Fold in the nuts and raisins. Fill the greased muffin tins ⅔ full. Bake at 400˚F for 25 minutes.

Note: Sweet potato muffins can be frozen and reheated.

MobJack Bay Seasoned Crab Cakes

(6–8 cakes)

16 ounces crabmeat (lump)
1 cup seasoned breadcrumbs
1 large egg (beaten well)
¼ cup mayonnaise
¼ cup white sauce (see below)
1 teaspoon Worcestershire sauce
¼ teaspoon Dijon mustard
salt and pepper to taste
1/4 teaspoon hot sauce
1/4 teaspoon tarragon leaves (dry)
1 tablespoon green peppers (chopped fine)
1 teaspoon Mobjack or Old Bay seasoning
1 tablespoon onion (sautéed in oil)

Mix all ingredients except the crabmeat. Blend well; adjust seasoning. Add crabmeat and gently blend into mixture. Shape into 6 or 8 crab cakes. Pan fry or deep fry until browned, approximately 5 minutes per side. Serve with lemon-caper sauce.

White Sauce

(1 cup)

2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1 cup milk or half-and-half
½ teaspoon salt
dash of pepper

In a medium saucepan or a double boiler over low heat, melt butter or margarine. Stir in flour, salt and pepper until smooth; heat for about 5 minutes (do not burn). Warm milk and gradually add to flour mixture. Cook, stirring constantly, until thickened and smooth.

Lemon-Caper Sauce

¼ cup mayonnaise
1 teaspoon Dijon mustard
½ teaspoon chopped parsley
¼ teaspoon hot sauce
½ teaspoon lemon juice
1 teaspoon chopped capers (drained)
½ teaspoon finely chopped onion
1 teaspoon finely chopped dill pickle

In a small bowl, combine all ingredients and mix well. Set aside in refrigerator until ready to serve with a wedge of lemon.

Christiana Campbell's Tavern Spoon Bread

(8 servings)

1½ cups boiling water
1½ cups milk
1½ cups cornmeal
3 teaspoons sugar
¼ teaspoon salt
2 tablespoon butter
4 eggs, beaten well
1 tablespoon baking powder

Preheat oven to 375˚F. Combine cornmeal, salt and sugar in mixing bowl. Add boiling water to mixture, along with butter. Mix for about 5 minutes, using a whip or mixer. Add milk and eggs, continue to mix for about 5 minutes. Allow to cool a little. Then add baking powder. Place mixture in lightly greased 2-quart casserole and bake for 30–45 minutes. Serve hot.

Oyster Fritters

For the fritter batter:
24 oysters (drained, shucked and chopped)
3 cups plain flour
2 eggs, well beaten
1 cup oyster juice
¾ tablespoon Mobjack or Old Bay seasoning
½ teaspoon black pepper
½ teaspoon salt
½ teaspoon liquid smoke flavor
¾ tablespoon baking powder

For the catsup-horseradish sauce:
¾ cup catsup
¾ cup mayonnaise
½ cup horseradish
1 ounce lemon juice

Combine all ingredients for sauce and hold.

Heat skillet over medium-high heat, with about ¼ inch of oil or shortening. Drain oysters and reserve the juice for recipe. Mix all dry ingredients together. Mix in all other ingredients except the oysters. Fold in the chopped oysters. Spoon fritter batter into skillet and fry until golden brown on both sides. Drain. Serve hot with catsup-horseradish sauce for dipping and a lemon wedge. Serves 12.

Christiana Campbell's Tavern Rum Cream Pie

(one 9-inch pie)

Crumb crust (see below)
1 envelope unflavored gelatin1
5 egg yolks
1 cup sugar
½ cup dark rum
½ cups whipping cream
unsweetened chocolate

Prepare a crumb crust (below). Soften the gelatin in ½ cup of cold water. Place over low heat and bring almost to a boil, stirring to dissolve. Beat the egg yolks and sugar until very light. Stir the gelatin into the egg mixture. Cool. Gradually add the rum, beating constantly. Whip the cream until it stands in soft peaks and fold it into gelatin mixture. Cool until the mixture begins to set, then spoon it into the crumb crust and chill until firm enough to cut. Grate the unsweetened chocolate over the top before serving.

Crumb Crust

2 ¼ cups graham cracker crumbs
½ cup butter, melted
2 tablespoons sugar
½ teaspoon cinnamon

Combine the ingredients and press into a 9-inch pie pan.
Chill.

All income from Christiana Campbell's Tavern is used for the purposes of the Colonial Williamsburg Foundation, a not-for-profit organization, which operates the Historic Area, and to carry forward its educational programs. Colonial Williamsburg welcomes private contributions. Friends interested in discussing gifts to the Foundation are invited to contact the Director of the Colonial Williamsburg Fund, Colonial Williamsburg Foundation, Post Office Box 1776, Williamsburg, Virginia 23187-1776.

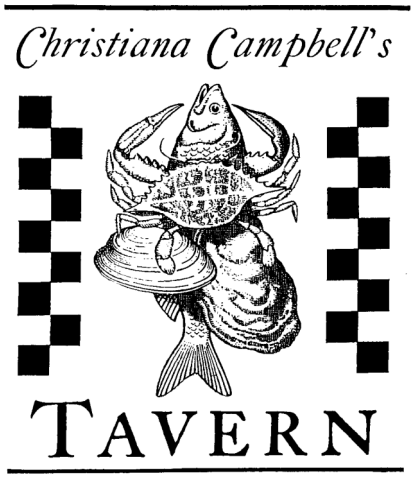
© 2002 Colonial Williamsburg Company

S-00697
7/02/PUR44

Recipes from

Christiana Campbell's Tavern

WILLIAMSBURG, VIRGINIA



Black-Bottom Chocolate Pecan Pie

For pie crust:
3 ½ cups chocolate cookie crumbs or ground chocolate graham cracker cookies
2 tablespoons sugar
5 ounces (⅓ pound) melted butter

For filling:
4 eggs
½ cup sugar
½ teaspoon salt
1 ½ cups light corn syrup
1 tablespoon butter, melted
1 teaspoon vanilla
1 cup pecan halves
12 ounces bittersweet chocolate, melted
½ cup toasted coconut

Mix ingredients for pie shell and press firmly into pie tin. Bake at 350°F for 10 minutes. Preheat oven to 375°F. Mix together the eggs, sugar, salt, corn syrup, melted butter and vanilla. Add pecan halves, melted chocolate and coconut. Pour into pie shell. Bake for 40–45 minutes or until firm in the center. Cool before serving.