



## *Recipes for the Feast of the Archangels – Sept 29*

### Deviled Chicken Thighs

from [www.foodnetwork.com](http://www.foodnetwork.com)

Vegetable oil, for the baking sheet	2 tbsl unsalted butter	2 cloves garlic, chopped
1 cup Dijon mustard	½ tsp cayenne pepper	1 ½ cups Panko breadcrumbs
¾ cup grated Parmesan	¼ cup chopped chives	2 tsp Paprika
8 chicken thighs	Kosher salt	

1. Preheat the oven to 425 degrees F. Lightly oil a baking sheet. Combine the butter and garlic in a large microwave-safe bowl. Cover with plastic wrap and microwave to melt the butter, about 1 minute. Whisk in the Dijon and ¼ of the cayenne.
2. In another large bowl, combine the breadcrumbs, Parmesan, chives, paprika and the remaining ¼ teaspoon of cayenne. Sprinkle the chicken thighs with ½ teaspoon salt. Dip the chicken in the mustard mixture to coat and roll in the breadcrumbs on all sides. Lay on the prepared baking sheet so the pieces do not touch.
3. Bake on the middle rack of the oven until the coating is browned and crispy and the chicken is no longer pink near the bone, about 40 minutes.
4. Transfer to a large platter and serve.

### Best Deviled Eggs

from [www.thecountrycook.net](http://www.thecountrycook.net)

6 large eggs	2 ½ tbsl mayonnaise	1 ½ tbsl sweet pickle relish	1 tsp mustard
1/8 tsp Salt	dash of black pepper	garnish: paprika	

1. Place eggs in the bottom of a saucepan; add enough cool water to cover eggs.
2. Bring to a boil; cover, remove saucepan from heat and let stand 15 minutes.
3. After 15 minutes, drain the water then fill the saucepan with cold water and ice. Allow to sit for 5 minutes.
4. Tap each egg firmly on the counter until cracks form all over the shell. Peel under cold running water.

5. Slice eggs in half lengthwise and carefully remove yolks.
6. Mash yolks with mayonnaise. Add relish, mustard, salt and pepper. Stir well.
7. Spoon yolk mixture into the egg whites.
8. Sprinkle with paprika.

## Potato and Sausage Stuffing

*from [www.catholicculture.org](http://www.catholicculture.org)*

6 cups cubed potatoes	3 Tbls chopped onion	3 Tbls butter
3/4 pound sausage meat	3 Tbls chopped parsley	1 tsp marjoram
salt and pepper		

1. Peel and cube the potatoes and parboil for about five minutes.
2. Sauté the onion in the butter and add the potatoes, sausage meat, and parsley.
3. Season with marjoram and pepper, and salt lightly because of the sausage meat.
4. Apples may be substituted for the potatoes but in that case omit the marjoram.

## Easy Bannock bread

*from [www.curiouscuisiniere.com/bannock-bread](http://www.curiouscuisiniere.com/bannock-bread)*

1 ½ c unbleached all-purpose flour	1 ½ c whole wheat flour (or more all-purpose*)
½ c powdered milk	2 tbsp baking powder
Tbsp. shortening, lard or butter	1 – 1 ½ c water
Cooking oil to grease the skillet	

1. In a medium bowl, mix the flours, powdered milk, baking powder and salt.
2. Add the shortening and cut the fat or butter into the dry ingredients until the mixture resembles coarse breadcrumbs.
3. Grease a 9 inch skillet and warm it so that the oil is bubbling. Turn it to medium heat.
4. Add some water to your bread mixture and mix until a very thick batter forms.
5. Place the batter into the warm skillet and press it to roughly 1 inch thick.
6. Cook the bread for 10 -15 minutes. Once the bottom is a dark golden color, and the top batter is starting to dry out, flip the loaf.
7. Bake on the second side for another 10-15 minutes. (If the crust starts to burn before the inside is cooked, turn down the heat further).
8. Remove the bread and let it cool for 5 – 10 minutes before serving.

### Notes

\*If using all all-purpose flour, you may need to add a little less water to your dough to get a good consistency.

## Blackberry Sauce for an Angelfood Cake

*From Beth's kitchen*

1 lb frozen blackberries      ½ cup water      1 premade Angelfood cake, if desired  
½ cup sugar, or to taste      2 Tbsp cornstarch mixed with ¼ water

1. Put berries, water and sugar in a small saucepan on the stove and bring to a boil, stirring frequently.
2. When it boils, mash the berries until they are your preferred texture. Carefully, taste for sweetness and adjust if needed.
3. Mix cornstarch and water and stir this slurry into the boiling berries, stirring constantly, and cook until it thickens.
4. Turn off and cool slightly before serving. Spoon over angel food cake or ice cream.

