

Here is your Vintage 4 course Autumn meal. All recipes are from the Mirro cookbook 1950.

Beverage:

Hot Apple Cider with Cinnamon

Ingredients

Scale 1x 2x 3x

- 10–12 medium apples (assorted types), quartered
- 2 oranges, quartered (also peeled, if you would like your cider less tart*)
- 4 cinnamon sticks
- 1 tablespoon whole cloves
- optional extra seasonings: 1 teaspoon whole allspice, 1 whole nutmeg, and/or 1 inch fresh ginger
- 16 cups water, more or less
- 1/2 cup sweetener (I recommend brown sugar or maple syrup)

Cook Mode Prevent your screen from going dark

Instructions

1. Combine your ingredients in a stockpot. Add the apples, oranges, cinnamon, cloves and (optional) extra seasonings to a large stockpot. Cover with water, leaving about an inch or two of space at the top of the stockpot.
2. Simmer. Heat the cider over high heat until it reaches a simmer. Then reduce heat to medium-low, cover and simmer for about 2 hours, or until the apples are completely soft.
3. Mash the apples and oranges. Using a potato masher or a wooden spoon, take a minute to mash all of the apples and oranges against the side of the stockpot to release more of their flavors. Then cover and simmer for 1 more hour.
4. Strain. Using a fine-mesh strainer or a cheesecloth, strain out all of the solids (apples, oranges, spices), pressing them against the strainer to release all of their juices. Discard the solids.
5. Sweeten. Stir in your desired amount of sweetener, to taste.
6. Serve warm. Then, your cider is all ready to go! For extra presentation points, I like to add a few fresh orange slices and cinnamon sticks back to the stockpot for pretty serving. But however you like to serve it, your cider is now ready to go and enjoy. Or feel free to let the cider cool to room temperature, then transfer to a sealed pitcher and refrigerate for up to 5 days. Or freeze for up to 3 months

Course 1: Appetizer:

Smoked Salmon

Ingredients:

2 hard cooked eggs, chopped	2 tablespoons mayonnaise
2 tablespoons celery, chopped	6 slices smoked salmon
1/4 cup sweet pickles, chopped	

1. Mix eggs, celery, sweet pickle and mayonnaise.

2. Place a teaspoonful on a slice of salmon and roll. Skewer with a toothpick.

Course 2: Soup:

Split Pea Soup

Soak your split peas overnight in a large bowl, covered with water.

2 cups split peas, washed and picked over	2 tablespoons flour
2 quarts cold water	2 tablespoons butter
1/4 cup celery, diced	Salt and pepper
1 small onion diced	

1. Cover dried peas with water overnight.
2. Add celery and onions and split to peas with water. Bring to a boil and cook until peas are tender.
3. Blend flour and butter together and add to the soup. Season to taste. Serves 6 to 8

Course 3: Main Course

Pork Chops and Rice

4-6 pork chops	1/2 cup uncooked rice
3 tablespoons fat	2 tablespoons onion, chopped
1 teaspoon salt	3 tablespoons green pepper, chopped
Dash of pepper	
1 10 1/2 oz can tomato soup	
1 cup water	

1. Fry pork chops in hot fat until browned in a mirro aluminum fry pan. Season with salt and pepper.
2. Add tomato soup, water, rice, onion and green pepper.
3. Cover. When it begins to boil, reduce heat and cook 1 hour.

Vegetables

Green Beans with bacon

4 slices of bacon, diced
2 tablespoons onion diced
1 No. 2 can (2 1/2 cups) green beans
1/2 teaspoon of salt and pepper

1. Fry bacon until crisp.
 2. Add onions to bacon, cover, and cook for 5 minutes
 3. Add drained green beans, salt and pepper. and cook 5 minutes longer.
- Serves 4 to 6

Baked Acorn Squash

1. Cut acorn squash into halves and remove seeds. Wash.
2. Place cut side down in a Mirro Aluminum biscuit pan.

3. Add 1 cup of water.
4. Bake about 50 minutes at 350 degrees Fahrenheit. Drain. Turn them over.
5. Add 1 teaspoon butter, 1 teaspoon brown sugar, 1/2 teaspoon cinnamon, 1/2 teaspoon allspice, salt and pepper to each half.
6. Return to oven and bake 10 minutes or until tender. Serve hot in shell.

Course 4: Dessert

2 options

Option 1: Baked Apples

Time 40-45 min.

1. Select large baking apples.
2. Wash apples and remove core.
3. Place in a tight bottom mirror aluminum layer cake pan.
4. In the center of each apple place 1/2 teaspoon of butter, 2 tablespoons brown sugar and a few raisins.
5. Pour one cup of water around the apples. Baste several times during baking.

Option 2: Graham Cracker Cake

Time 25-35 min

1/2 cup shortening (half butter for flavor)	1 1/2 teaspoons baking powder
1 cup sugar	1 1/2 cups crushed graham crackers
3 eggs, beaten	3/4 cup milk
1/2 cup sifted cake flour	
1/2 teaspoon salt	

1. Cream shortening, add sugar and mix until well blended. Add the eggs and beat thoroughly.
2. Mix flour, salt and baking powder with the graham cracker crumbs.
3. Add dry ingredients and milk alternately to the creamed mixture.
4. Pour into two greased cake pans. Cool on wire rack, stack and serve with whip cream.