

***Dewey was originally Duguay**

Emile Anne Dandurand Dewey chili sauce (small recipe)

1 peck tomatoes (15 lbs)
2 sweet green peppers
1 large hot pepper
3 large onions
1 small cup vinegar (mom used apple cider vinegar)
1 ½ cups brown sugar
¼ cup salt
1 teaspoon cinnamon
1 teaspoon cloves (mom used ground cloves)
1 teaspoon nutmeg
1 scant teaspoon allspice
¼ teaspoon mace
¼ teaspoon mustard (yellow mustard)
2 tablespoons mustard seed

Emile Anne Dandurand Dewey chili sauce (large recipe)

1 bushel tomatoes, chopped fine with skin and core removed
2 cups cider vinegar
6 cups brown sugar
½ cup salt
2 tablespoons cinnamon
2 tablespoons cloves
2 tablespoons nutmeg
2 tablespoons allspice
1 tablespoon mace
1 tablespoon mustard
Half of 5 cents worth of mustard seed
4 large peppers
8 large onions, chopped fine

Emile Anne Dandurand Dewey Spice/Fruit Cake

1 ½ cups sweetened apple sauce
1 cup sugar
½ cup shortening
2 teaspoons baking soda
2 ½ cups flour
1 pound raisins
1 pound pecans or walnuts
1 rounded teaspoon nutmeg
1 rounded teaspoon cinnamon
1 rounded teaspoon cloves
1 teaspoon salt

Mix all dry ingredients then add the applesauce. Place in pans and bake until done.

For fruit cake, double the cake batter and add citron, orange peel, lemon peel, and cherries. Line pans with greased brown paper and bake at low temperature for 1 ½ hours.

Emile Anne Dandurand Dewey Mustard Pickles

300 small cucumbers
2 quarts onions
3 small cauliflowers
6 green peppers, cut fine
Salt and water
2 cups flour
2 teaspoons turmeric
12 tablespoons ground mustard
2 cups brown sugar
4 quarts cider vinegar

Make brine with salt and water, enough to cover vegetables, let stand 24 hours then heat enough to scald the vegetables. Drain.

Mix flour, turmeric and ground mustard with enough cold vinegar (apple cider) to make a paste. Add the sugar and 4 quarts vinegar (apple cider). Can in quart jars.

Emile Anne Dandurand Dewey Pork Cake

2 cups white sugar
1 pound pork fat, chopped fine
1 pint boiling water
1 cup molasses
2 teaspoons baking soda
1 pound raisins
1 pound currants
1 pound mixed citron, lemon and orange peel
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon allspice
1 pound pecan meats, cut fine
Flour enough to make quite stiff batter (4-6 cups)

Pour boiling water over pork fat and mix well with sugar.

Mix baking soda with molasses then mix this well with pork fat and sugar.

Rub the currents, citron, lemon peel and orange peel well in flour before adding to mixture.

Line pans with greased and floured brown paper . Mix all together, place in pans and bake in 300F oven 1 ½ to 2 hours. Do not over bake.

Emile Anne Dandurand Dewey Cherry Cake

3 cups flour
1 ½ teaspoons baking powder
½ teaspoon salt
1 cup butter
1 cup sugar
4-5 eggs
1 cup cherries

Cream butter and sugar together. Beat in 4-5 eggs one at a time. Fold in cherries. Bake about 1 ½ hours at 250F.

Lyonnais Potatoes (this recipe was from my grandmother, the granddaughter of Emilie Anne Dandurand Dewey, given to my mother, the recipe is most likely from Emilie as my dad grew up eating this)

2 pounds potatoes, sliced about ¼ inch thick
1 large onion, sliced thin
Butter, about 1 cup
Salt and pepper to taste
Parsley for garnish

Blanch potatoes in salted boiling water for one minute. Drain water from cooking pot. Fry the onion in butter until clear. Layer potatoes, onions, salt and pepper in a greased (we use butter) heavy baking dish with lid. Pour pan drippings over top. Bake in hot oven for 1 ½ to 2 hours. Remove lid for about ½ hour to brown. Lay parsley over top as garnish.