

## Old Fashioned Gingerbread

½ cup white sugar	1 t. ground cinnamon
½ cup butter	1 t. ground ginger
1 egg	1/2t. ground cloves
1 cup molasses	1/2t. salt
2 ½ c. all purpose flour	1 c. hot water
1 ½ t. baking soda	

1. Preheat oven to 350 degrees F Grease and flour a 9 inch square pan.
2. In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.
3. In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture, Stir in the hot water. Pour into the prepared pan.
4. Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean. Allow to cool in pan before serving.

I doubled this recipe, cooked it in a 9x13 and got 12 servings for the muster

## Corn Meal Mush

Take a lb of bacon and cut it into 1 inch pieces. Fry in a large Dutch oven with a couple of onions till the bacon is crisp and the onion tender. Add a cup or two of corn meal and let it absorb the fat then add water (2-4 cups) till desired consistency. It will thicken as it cooks so you may need to keep adding water as it cooks.

## Pea Soup

Start the day before by boiling a smoked shoulder for dinner. Save all the broth. Before bed, soak a pound of dried whole peas in fresh water over night. The next day, make a ham sandwich for lunch, drain the peas and put them in a pot to boil with the reserved smoke shoulder broth. (Use enough broth to cover the peas about 1 inch.) Add a chopped onion and 3 cloves crushed garlic. Boil about an hour then mash a bit with a potato masher to thicken. While this is boiling, you can pick the bone clean of meat and add as much chopped meat as you like in the end.

Variations: Add chopped carrots and celery about ½ hour before done or any left over veggies or small pasta that is hanging out in the fridge can be added at the end giving just enough time for them to be heated through.