

# Favorite recipes from the nation's finest clubs

Private resorts and clubs must be more creative than restaurants and other forms of food-service. They have an unchanging clientele who regard the club as an extension of their own homes.

Private resorts and clubs must offer a greater variety of quality food. They are, indeed, meeting the challenge!

We are delighted to feature these selected recipes from famous clubs who are noted for their fine cuisine with winning combinations.

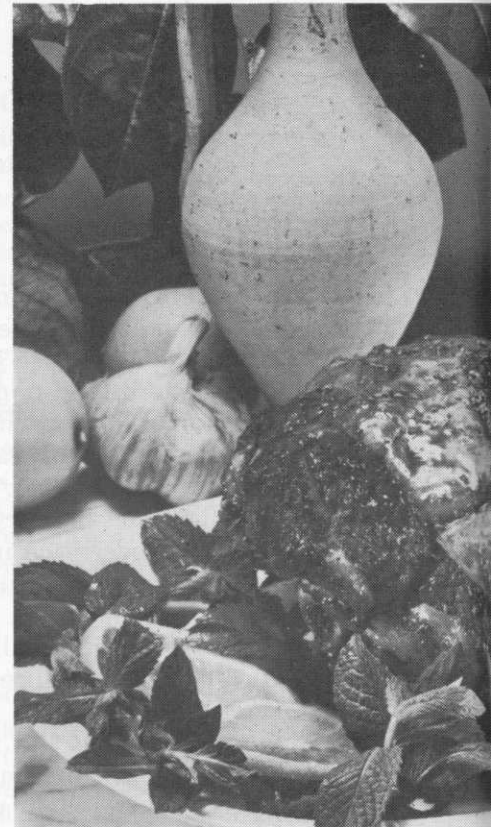
**Herman Zaccarelli**  
**Foodservice editor**

## Interlachen Country Club — Edina, Minn.

### INDIVIDUAL SHERRY TRIFLES

(An elegant dessert: sherry-soaked macaroons topped with trifle custard and rum-sparked whipped cream nestled in a champagne glass)

Ingredients	6 to 8 portions	24 to 30 portions	Method	
<b>CUSTARD</b>				
Eggs, separated	4	16	<ol style="list-style-type: none"> <li>1. In a double boiler, over hot water, cook together egg yolks, sugar, salt, and sherry or Madeira</li> <li>2. Stir constantly until custard thickens; work in flour</li> <li>3. Cook 2 minutes longer.</li> <li>4. Cool custard and fold in stiffly beaten egg whites.</li> <li>5. For macaroons, combine almond paste and sugar. Add enough egg white to slacken paste sufficiently to go through large pastry tube.</li> <li>6. Individual macaroons should be the size of a 50-cent piece when placed on unglazed paper.</li> <li>7. Bake in oven at 325 F. for 20 to 25 minutes.</li> <li>8. Place 1 macaroon, soaked in cream sherry, in a champagne glass.</li> <li>9. Fill glass with trifle custard and sprinkle with crumbled macaroons.</li> <li>10. Top with whipped cream flavored with dark rum.</li> </ol>	
Granulated sugar	4 oz. (½ cup)	16 oz. (2 cups)		
Salt	pinch	¼ tsp.		
Cream sherry or Madeira	¾ cup	3 cups		
Flour	1 tbsp.	½ cup		
<b>MACAROONS</b>				
Almond paste	1 lb.	4 lb.		
Granulated sugar	8 oz. (1 cup)	32 oz. (4 cups)		
Confectioners' sugar	8 oz. (1 cup)	32 oz. (4 cups)		
Egg whites	6	24		



## Glen Oaks Country Club — Old Westbury, N.Y.

### STUFFED CLAMS

(An Italian recipe for lovers of oregano and garlic)

Ingredients		Method
Basic recipe (see bottom of this page)	1 recipe	<ol style="list-style-type: none"> <li>1. While preparing basic recipe, stir in oregano, garlic, and thyme before the bread crumbs are added.</li> <li>2. Cover clams in their shells with the mixture and bake in oven at 400 F. for 15 minutes. Serve with lemon wedges.</li> </ol>
Oregano	3 tbsp.	
Garlic, finely chopped	3 tbsp.	
Thyme	1 tsp.	
Clams	as desired	

## Chef Pearsall's Basic Recipe For Seafood Stuffing

(Seafood stock flavors fried bread crumbs to make a light, fluffy stuffing)

Ingredients	2 cups	2 gallons	Methods
Onion, large chopped	1 tbsp.	2	<ol style="list-style-type: none"> <li>1. Sauté onion in butter. Stir in flour. Stirring constantly, gradually add stock until mixture reaches the consistency of very light cream sauce.</li> <li>2. Add salt and pepper to taste. Gradually stir in bread crumbs until the mixture is the consistency of stiff mashed potatoes.</li> <li>3. Beat in liquid fat to make mixture light and fluffy.</li> </ol>
Clarified butter	1 tbsp.	1 lb.	
All-purpose flour	1 tbsp.	1 lb.	
Lobster stock	1½ cups	6 qts.	
Salt	to taste	to taste	
White pepper	to taste	to taste	
Bread crumbs, fried	as needed	as needed	
Butter or margarine, melted, or oil	¼ cup	1 qt.	



STUFFED CLAMS

## Louisville Country Club — Louisville, Ky.

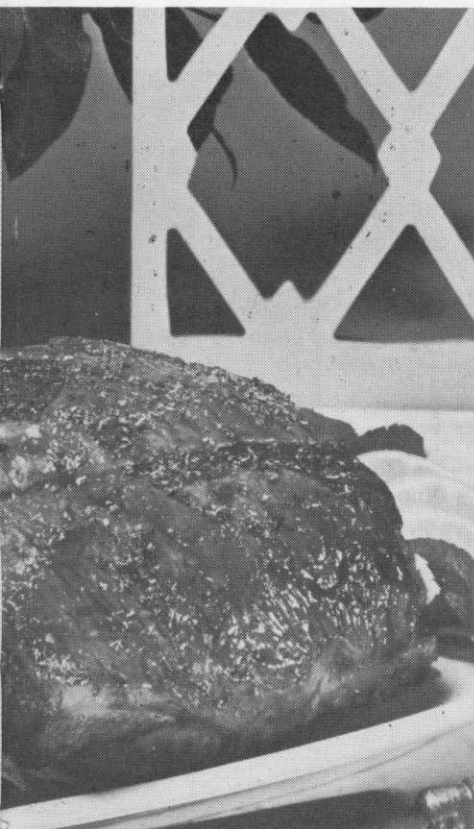
### BEEF IN HORSERADISH SAUCE

(Sour cream, horseradish, and big chunks of tender beef make a beautiful stew)

Ingredients	8 portions	24 portions	Method
Beef stew meat, cubed	3 lb.	9 lb.	<ol style="list-style-type: none"> <li>Season beef with salt and pepper, dust with flour, and place in a buttered casserole.</li> <li>Top with onions and pour the stock, water, and Worcestershire sauce over all. Cover tightly and cook slowly in oven at 300° F. for 3 hours until the meat is very tender.</li> <li>If necessary, reduce the sauce by boiling rapidly.</li> <li>Just before serving, stir in the sour cream and horseradish. Do not allow mixture to boil.</li> <li>At the Louisville Country Club this is served with toasted french bread, broccoli, and sherry torte.</li> </ol>
Salt	2 tsp.	2 tbsp.	
Pepper	½ tsp.	1 ½ tsp.	
Browned flour*	1/3 cup	1 cup	
Onions, chopped	2	6	
Beef bouillon or stock	1 No. 1 can	30 ounces	
Water or wine	1/3 cup	1 cup	
Worcestershire sauce	1 ½ tbsp.	4 ½ tbsp.	
Sour cream	1 ½ cups	4 ½ cups	
Prepared horseradish	3 tbsp.	½ cup	

\*To brown flour, heat slowly in a medium oven or in a heavy skillet on top of the range, stirring frequently to prevent burning.

BEEF IN HORSERADISH SAUCE



## Dallas Country Club — Dallas, Tex.

### ELOISE WALKER'S FAMOUS HUSH PUPPIES

(Serve with any kind of fish or alone as an hors d'oeuvre)

Ingredients	16 portions	160 portions	Method
White corn meal	½ lb.	5 lb.	<ol style="list-style-type: none"> <li>Combine first 7 ingredients.</li> <li>Rub in the vegetable oil.</li> <li>Bring water to a hard boil and mix about two-thirds of it into the hush puppies.</li> <li>Gradually add boiling water to a consistency that can be rolled for frying.</li> <li>Shape into 2 ½-by 1-inch cylinders.</li> <li>Freeze for future use, or fry in deep fat at 360° F. immediately.</li> </ol>
White onion, medium-sized, finely chopped	1/3	3	
Chives or young scallion tops (optional)	1 tbsp.	½ cup	
Bacon, fried, crumbled	2 tbsp.	1 cup	
Granulated sugar	1 tbsp.	1 cup	
Baking powder	2 tsp.	3 oz.	
Salt	½ tsp.	1 oz.	
Vegetable oil	¼ cup	2 ½ cups	
Water	2 cups	5 qts.	
Peanut oil, to deep fry	as needed	as needed	

## Atlanta Athletic Club — Atlanta, Ga.

### FROZEN LAYER CAKE WITH EGGNOG SAUCE

(Cinnamon-sugar icing with macaroon crunch and pecans frosts a cake layered with whipped ice cream. The frozen cake goes to the table with eggnog sauce.)

Ingredients	1 cake	6 cakes	Method
Cake flour, sifted	4 cups	5 lb.	<ol style="list-style-type: none"> <li>Combine flour, sugar, milk powder, salt, baking powder, and shortening.</li> <li>Slowly add the water, eggs, vanilla, and egg shade. Pour into greased 16- by 24-inch sheet pans. (Single cakes can be baked round and layered in 3 spring-form pans.) Bake in pre-heated oven at 400° F. for 35 minutes. Cool. Cut cake in sheet pan into four strips.</li> <li>Spread each layer with cinnamon-sugar icing made by combining icing ingredients with a beater. Arrange in aluminum foil-lined mold as follows: cake, whipped ice cream, cake. Freeze.</li> <li>When cakes are firm, unmold and frost tops and sides with cinnamon-sugar icing, then pat mixture of macaroon crumbs and ground pecans into frosting. Refreeze. Serve with eggnog sauce.</li> <li>Mix all icing ingredients together with wire beater.</li> <li>Whip ice cream to consistency of soft ice cream; use flat beater and start slowly.</li> <li>Combine all eggnog sauce ingredients to sauce-like consistency and desired flavor.</li> </ol>
Granulated sugar	2 cups	6 lb.	
Milk powder	4 ½ tbsp.	8 oz. (1 ¼ c.)	
Salt	1 tsp.	2 oz.	
Baking powder	½ tsp.	¾ oz.	
Shortening	1 c. plus 1-1 ½ tbsp.	¾ lb.	
Water	¾ cup	4 ½ cups	
Eggs	2/3 cup	3 lb., 8 oz.	
Vanilla	1 tsp.	2 tbsp.	
Egg shade or yellow food coloring	as needed	as needed	
<b>CINNAMON SUGAR ICING</b>			
Confectioner's sugar	3 cups	5 lb.	
Shortening	1/3 cup	1 lb.	
Water	¼ cup	12 oz. (1 ½ cups)	
Vanilla	1 tsp.	2 tbsp.	
Cinnamon	2 tsp.	2 tbsp.	
Nutmeg	¼ tsp.	½ tsp.	
<b>DECORATION</b>			
Macaroons, crushed	1/3 cup	2 cups	
Pecans, chopped	2 tbsp.	¾ cup	
<b>WHIPPED ICE CREAM</b>			
Ice cream	1 qt.	6 qts.	
<b>EGGNOG SAUCE</b>			
Vanilla pudding, cooked	2 cups	3 qts.	
Coffee cream	½ cup	3 cups	
Dark rum or rum extract	to taste	to taste	

