

PRICE HOUSE Cottage

CIRCA 1812 BED & BREAKFAST

224 Sumter Avenue • Summerville, SC 29483 • 843-871-1877 • PriceHouseCottage.com

If there's one thing we really enjoy most about being innkeepers, it's having the opportunity to cook for our guests. Because so many guests request them, we thought we'd put some of our most popular recipes together for your convenience. —David & Jennifer Price

Prosciutto Eggs on English Muffins with Asparagus and Grape Tomatoes

Ingredients:

English muffins (or croissants)
Eggs, poached
Grape tomatoes
Raclette or Gruyere cheese
Asparagus spears
Prosciutto, sliced
Butter
Olive oil
Salt and Pepper
Hollandaise sauce



Partially toast English muffins in broiler with butter on top. Remove from broiler when butter is melted. Cover with sliced grape tomatoes, drizzle with olive oil, season with salt and pepper. Add thinly sliced raclette or gruyere cheese and return to broiler until cheese is melted. Remove and place 3 previously cooked spears of asparagus on the muffin slices. Top the asparagus with a folded slice of prosciutto and a poached egg. The muffins are then topped with hollandaise sauce or a crème sauce made with heavy cream and the cheese used in the recipe. (Note: croissants can be substituted for English muffins)

Sour Cream Chive Biscuits

Ingredients:

2 cups unbleached all-purpose flour
1 Tbsp baking powder
2 tsp sugar
¼ tsp salt
1 stick margarine
2 Tbsp chopped fresh chives
(or 1 Tbsp freeze-dried chives)
¼ cup milk
½ cup sour cream



Combine dry ingredients and chives in mixing bowl. Cut in margarine with dough blender until margarine is in small pea size pieces. Add the milk and sour cream until liquid and flour are evenly combined. On a floured surface knead the dough and repeatedly fold and flatten by hand for 2 to 3 minutes. Cut biscuits out of dough approximately ½ inch thick. Place on baking sheet and bake for 9 to 10 minutes in preheated 450 degree oven. Makes 12 to 18 biscuits depending on size of biscuit cutter.

Note: For a lighter taste substitute fresh dill for chives.

White Cheddar & Thyme Biscuits

Ingredients:

2 cups unbleached all-purpose flour
1 Tbsp baking powder
¼ tsp baking soda
2 Tbsp sugar
¼ tsp salt
1 stick margarine
¾ cup buttermilk
½ cup extra sharp Vermont white cheddar cheese, grated
2 Tbsp fresh thyme leaves



Combine the dry ingredients and thyme leaves in mixing bowl. Using a dough blender, incorporate the grated cheese into the flour mixture. Next cut in the margarine with the dough blender until the margarine is in small pea size pieces. Add the buttermilk and continue to blend until the liquid and the flour are evenly combined. On a floured surface knead the dough and repeatedly fold and flatten by hand for 2 to 3 minutes. Cut biscuits out of dough approximately ½ inch thick. Place on baking sheet and bake for 9 to 10 minutes in preheated 450 degree oven. Makes 12 to 18 biscuits depending on size of biscuit cutter.

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Price House Cottage Bed & Breakfast is an historic plantation cottage B&B nestled in the historic district of Summerville, SC. The cottage is the perfect getaway for two (or four) guests and includes a large sitting room with fireplace, separate bedroom with a queen-sized, four-poster bed, a full bath, plus a full kitchen!

Pumpkin Belgian Waffles With Vermont Maple Syrup Whipped Cream

(Adapted from *Morning Glories*, By Donna Leahy)

Ingredients:

2 Cups All-Purpose Flour
1/4 Tsp Cloves
1/4 Cup Sugar
1 1/2 Cups Milk
4 Tsp Baking Powder
1 Cup Pumpkin Puree, Canned
1 Tsp Salt
4 Eggs, Separated
1 Tsp Cinnamon
1 Cup Butter, Melted
1 Tsp Ginger



Preheat a waffle iron (Belgian or regular). In a large bowl, combine first seven ingredients. Whisk together milk, pumpkin puree, and egg yolks. Stir pumpkin mixture into the dry ingredients and add melted butter. Beat egg whites until stiff and fold into pumpkin mixture. Ladle batter onto waffle iron and cook until steam ceases to escape from the iron, producing a lightly browned waffle.

Flavored Whipping Cream

Ingredients:

1 Cup whipping cream
2 Tbsp pure maple syrup

Whip the cream until peaks begin to appear. Add syrup, when peaks begin forming, and finish whipping the cream until stiff peaks form. Serve waffles with pure maple syrup and a generous scoop of the whipped cream.

Yield: 6

* Try adding chopped pecans to this batter and cook as pancakes - ideal during the Thanksgiving season!

Jack Daniels Shrimp and Grits

Grits

Ingredients:

1 cup heavy cream
1 stick butter
2 cups quick grits
salt and pepper to taste
1 quart water



Heat cream and water to boil. Add butter, salt and pepper. Add grits slowly and reduce heat. Simmer covered for 20 minutes and avoid scorching.

Sauce

Ingredients:

1/4 pound bacon, diced
1/2 cup red onion, diced
1/2 cup green Bell pepper, diced
1/2 cup red Bell pepper, diced
30 oz. high quality ketchup
1/2 cup brown sugar
2 oz. Jack Daniels bourbon

Cook bacon until fat is translucent. Add onions and peppers and sauté until onions are translucent. Flame with Jack Daniels. Add remaining ingredients and season. Simmer, covered for 10 minutes.

Shrimp

1 lb. peeled and deveined shrimp

Sauté shrimp in 2 Tablespoons butter until pink. Transfer to sauce and simmer for 1 minute.

Serves 6 to 8

Note: The sauce will keep refrigerated for several weeks. Left over grits may be refrigerated and sliced or formed into patties, fried in a hot cast iron pan with a small amount of butter until crisp on the outside for delicious fried grits!

This recipe can be multiplied. We multiply it by 4 or 5 to serve 40 to 50 persons when it is not the only entrée at a party. Everyone, except those with a shellfish allergy will have at least one helping!

Artichoke Baked Eggs

Ingredients:

1 medium tomato, sliced 1/4 inch thick, peeled and seeded
4 artichoke hearts, thinly sliced lengthwise. Use canned, but not marinated artichoke hearts.
1/4 tsp salt
3 Tbsp sour cream
2 Tbsp unsalted butter
4 eggs, separated
8 oz lean ham or Canadian bacon, cubed
Freshly ground pepper to taste
2 Tbsp freshly grated Parmesan cheese
Freshly chopped parsley to garnish



Preheat oven to 450 degrees and place pot of water on stove to boil. Slice, peel, and seed tomato; place between paper towels to absorb moisture. Sauté ham or Canadian Bacon in 1 Tablespoon unsalted butter until slightly browned. Remove to paper towel to absorb any liquid.

Place half the ham or Canadian bacon in each of the bottoms of two oval 9 x 5 x 2-inch ramekins. Place tomato slices over ham in single layer. Sprinkle with Parmesan cheese and salt. Place the artichoke slices evenly over cheese and cover with thin layer of sour cream. Place two indentations in each preparation with back of a spoon which has been run under hot water. Place egg yolks in each indentation.

In a small bowl break up egg whites with a fork so that they will flow as a liquid; do not whip the whites. Pour the whites over the ramekins, being careful to keep the egg whites from running over the edge of the ramekins. Place 1/2 Tablespoon of unsalted butter on top of each ramekin. Place the ramekins in a shallow Pyrex baking dish for a water bath. Fill with boiling water to reach approximately 2/3 of the way up the ramekins.

Bake for 11 minutes. Remove from the water bath and place ramekins on individual plates. Sprinkle with freshly ground pepper and garnish with freshly chopped parsley. There will be a small amount of liquid on top of the ramekin at the end of cooking. This is melted butter and not uncooked egg.

*Sliced avocado may be substituted for artichoke for another excellent variation of this dish.