

# CHICKEN BREASTS IN PAPRIKA CREAM SAUCE

**Senator Harry Reid, Nevada**

**1/2 cup onion, finely chopped**

**1/2 cup butter**

**1 tablespoon paprika**

**4 skinless chicken breasts, deboned**

**1/4 cup white wine**

**1/4 cup chicken stock**

**1 cup heavy cream**

**Salt and pepper to taste**

**1 teaspoon lemon juice**

**B**oil onion 3 to 4 minutes. Drain well. Melt butter in casserole dish over low heat. Then add onions, but do not brown. Add paprika and remove from heat. Roll chicken breasts in mixture and bake covered at 350 degrees until chicken breasts are done. Remove from oven and set aside.

Heat sauce mixture of wine and chicken stock. Bring to a boil and let cook for 3 to 4 minutes. Remove from heat. Add cream and stir well. Cook over low heat for 2 to 3 minutes. Add salt, pepper, and lemon juice to taste. Pour this mixture over baked chicken breasts. Serve with garnish.

Makes 4 servings.

Tasty and delicious with potatoes or rice!

# MICHELLE OBAMA'S APPLE COBBLER

**President Barack Obama**

## **FILLING**

**8 Granny Smith apples, peeled and sliced**

**or 1 bag of frozen peeled apples**

**1 1/2 to 2 cups of brown sugar**

**1 1/2 teaspoons cinnamon**

**1 teaspoon ground nutmeg**

**1/2 teaspoon salt**

**1/4 cup white flour**

### **CRUST**

**3 sheets refrigerated pie crust**

**3/4 stick of butter plus 1/4 stick melted**

### **FILLING**

In a large bowl, mix all ingredients together, cover, and let sit in the refrigerator overnight to let the spices permeate the apples.

### **ASSEMBLY**

Preheat oven to 325 degrees. Butter and flour the bottom of a 9" by 13" baking dish.

Roll out 3 pie crusts as thin as possible. Layer the bottom of the pan with 1 1/2 of the pie crusts and prick a few holes in them.

Pour the apples and the juice that has accumulated into the pie pan. Dot p of a stick of butter around the apples.

Use the final 1 1/2 pie crusts to cover the apple mixture entirely (let the pie crust overlap the pan).

Pinch the edges of the dough around the sides of the pan so the mixture is completely covered. Prick a few holes in the top to let the steam escape.

Brush the top of crust all over with melted butter

Reduce the oven temperature to 300 degrees. Bake at 300 for up to 3 hours—that's what makes the crust flaky, like Barack likes it. Put the cobbler in the oven and go for a walk, go to the store, or do whatever you have to do around the house. Start looking at the cobbler after 2 1/2 hours so it does not burn.

Not too sweet. Perfect served warm with a scoop of vanilla ice cream. I've been making this cobbler for a long time, so I usually just eyeball how much needs to go in. People might want more or less sugar, but this is how our family and friends like it. This recipe bakes low and slow, guaranteeing your house will smell wonderful all afternoon.

## **GEORGE WASHINGTON'S EGGNOG**

**George Washington** 1789–1797,

**1 pint brandy**

**1/2 pint rye whisky**

**1/2 pint Jamaican rum**

**1 quarter pint sherry**

**1 dozen eggs**

**1 tablespoon sugar**

**1 quart cream**

**1 quart milk**

**M**ix liquors together first. Separate yolks and whites of eggs. Add sugar to beaten yolks and mix well. Add liquor to beaten yolks, drop by drop first, and slowly beat. Add cream and milk, slowly beating. Beat whites of eggs until stiff and fold slowly into mixture. Let set in a cool place for several days; taste frequently.

This recipe was recently found, written in Washington's hand.

## FRANKLIN ROOSEVELT'S BIRTHDAY CAKE

**Franklin D. Roosevelt,** 1933–1945

**1 cup butter or margarine**

**1 1/2 cups sugar**

**3 eggs, well beaten**

**1 cup cold black coffee**

**2 cups flour**

**1/2 cup cocoa**

**1/2 teaspoon salt**

**1/2 teaspoon vanilla**

**1 teaspoon baking soda**

**1 tablespoon vinegar**

**C**ream butter and add sugar, a little at a time. Cream well; add eggs. Sift flour, salt, soda, and cocoa together 3 times. Add coffee with flour mixture to batter, alternating. Then add vinegar and vanilla. Bake at 350 degrees in a 9" greased layer pan for 20 to 35 minutes or in a loaf pan for about 30 to 40 minutes.

## LBJ'S FAVORITE CHILI

**Lyndon B. Johnson,** 1963–1969

**4 pounds coarsely ground beef (chili-grind)**

**1 large onion, chopped**

**2 cloves garlic, minced**  
**1 teaspoon dried oregano**  
**1 teaspoon ground cumin**  
**6 teaspoons chili powder**  
**32 ounces (2 cans) tomatoes**  
**2 cups hot water**  
**Salt to taste**

**I**n a large frying pan, brown meat with onion and garlic until meat is lightly browned; transfer ingredients to a large kettle. Add oregano, cumin, chili powder, tomatoes, salt, and hot water. Bring just to a boil; lower heat and simmer, covered, for approximately 1 hour. Remove from heat. Skim off grease and serve.

Makes 12 servings.

## REAGAN'S FAVORITE MACARONI AND CHEESE

**Ronald Reagan,** 1981–1989

**2 pound macaroni**  
**1 tablespoon butter**  
**1 egg, beaten**  
**1 teaspoon dry mustard**  
**1 teaspoon salt**  
**1 teaspoon Worcestershire sauce**  
**3 cups sharp cheddar cheese, grated, reserving some for topping**  
**1 cup warm milk**  
**Pinch paprika**

**B**oil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with Worcestershire sauce and add to milk. Add cheese, leaving enough to sprinkle on top. Pour into buttered casserole; add milk and sprinkle with cheese. Add paprika. Bake at 350 degrees for about 45 minutes or until custard is set and top is crusty. Makes 4 entrees or 6 to 8 side dishes.