



NEWPORT RESTORATION FOUNDATION
Founded by Doris Duke

Apricot Salad

Peaches are delicious for this also, but not quite as pretty.

Choose fine, ripe apricots. Cut each carefully in half and remove stone. Mix together crushed almonds and sifted sugar, with just a drop of water, if necessary, to make a paste which can be rolled into balls and used to fill the places of the stones. Shut the halves round the balls, peel the fruit delicately and lay it in the salad bowl. Now take the skins and stones with one cupful of water, and boil them all together for 10 minutes. Strain the boiling syrup over the fruit, cover the dish carefully and let it stand until quite cold, turning the apricots in the syrup now and then, but being careful that they do not open. Decorate with whipped cream and chopped pistachio nuts and set on ice cream before serving.

*From Doris Duke's Personal Recipe Collection at Rough Point.
All rights reserved, Newport Restoration Foundation, 2008.*



NEWPORT RESTORATION FOUNDATION

Founded by Doris Duke

Fine Herbs Dressing

1 ounce fine chopped mushrooms

1 ounce fine chopped celery

1 teaspoon chopped spring onions

1 teaspoon chopped shallots

Chop everything very fine. Put in salad bowl and add a little dry mustard, a little paprika, pepper and garlic salt and a little wine vinegar. Mix everything together and stir well, adding olive oil.

Use on a green salad with fresh garden vegetables such as lettuce, cucumbers, celery, tomato, nasturtium, etc.

*From Doris Duke's Personal Recipe Collection at Rough Point.
All rights reserved, Newport Restoration Foundation, 2008.*



NEWPORT RESTORATION FOUNDATION
Founded by Doris Duke

Chicken Chat [Chaat]

An Indian appetizer made with chicken. Recipe serves 4-6 people.

1 large chicken breast, about $\frac{3}{4}$ pound
3 cups fresh or canned chicken broth
 $\frac{1}{2}$ cup chopped mint leaves
 $\frac{1}{2}$ cup chopped fresh coriander leaves
2 mild or hot long green chilies
 $\frac{1}{2}$ cup plus $\frac{1}{3}$ cup chopped onion
 $\frac{1}{2}$ cup chopped tomato
1 teaspoon grated fresh ginger
 $\frac{1}{4}$ teaspoon ground coriander seeds
1 teaspoon finely chopped garlic
Salt and freshly ground pepper to taste
 $\frac{1}{8}$ teaspoon cayenne pepper or more
to taste

3 tablespoons lemon juice or more to
taste
2 tablespoons yoghurt
2 tablespoons grenadine syrup
 $\frac{1}{2}$ cup seeded diced tomato
 $\frac{1}{3}$ cup finely diced seeded cucumber
1 very sweet seedless naval orange
(optional)
 $\frac{1}{2}$ banana (optional)
Lettuce leaves
Coriander leaves for garnish

Page 1 of 2

*From Doris Duke's Personal Recipe Collection at Rough Point.
All rights reserved, Newport Restoration Foundation, 2008.*



NEWPORT RESTORATION FOUNDATION
Founded by Doris Duke

Chicken Chat [Chaat] continued

1. Place the chicken breast in a saucepan and add chicken broth to cover. Bring to a boil. Partially cover & simmer 15 minutes. Turn off the heat & let stand until cool.
2. Combine the chopped mint and coriander leaves in the container of an electric blender. Split the chilies in half and chop coarsely. Add them to the blender. Add ½ cup chopped tomato, ginger, ground coriander seeds, garlic, salt, pepper, cayenne, lemon juice, yoghurt, grenadine syrup. Blend thoroughly.

Skin and bone the chicken breast. Pull the meat into sizable bite-size pieces. Refrigerate chicken broth for other use. Place the chicken pieces in a mixing bowl. Add the diced tomato, remaining 1/3 cup chopped onion and cucumber. If the orange and banana are used, peel them and cut into small cubes. Add them to the chicken. Add the blender sauce and toss well. Refrigerate until ready to use. Serve on a bed of lettuce leaves and garnish with coriander leaves.

Page 2 of 2

*From Doris Duke's Personal Recipe Collection at Rough Point.
All rights reserved, Newport Restoration Foundation, 2008.*



NEWPORT RESTORATION FOUNDATION

Founded by Doris Duke

Cucumber Sandwiches

In milk with a drop of vinegar and salt and pepper, marinate clean, peeled and thinly sliced cucumbers and fresh minced dill for at least two hours.

Using very thinly sliced white bread, remove the crusts and butter the bread slightly on both top and bottom slices.

Drain cucumber and dill and place the mixture on the buttered bread. Cover with remaining slice. Cut into finger sandwiches of 2" x 1" wide.

*From Doris Duke's Personal Recipe Collection at Rough Point.
All rights reserved, Newport Restoration Foundation, 2008.*



NEWPORT RESTORATION FOUNDATION

Founded by Doris Duke

Mint Julep

In a Mint Julep glass, crush four sprigs of fresh mint. Add one jigger of Bourbon whiskey and one barspoonful of sugar. Fill the glass with finely shaved ice, being careful not to touch the sides of the glass as it frosts. Place spring of mint on top of drink. Serve with straws.

*From Doris Duke's Personal Recipe Collection at Rough Point.
All rights reserved, Newport Restoration Foundation, 2008.*