



1960s-1980s: Holiday Recipes from the Kitchen of Doris Duke

According to former staff, when Doris Duke particularly enjoyed a recipe she would have it faxed to her other homes so that the cooks in each house could learn how to make the dish.

Here are some recipes from Doris Duke’s personal recipe collection. These particular recipes were the work of three Rough Point cooks: Hattie, Annie, and Mrs. Goudie (who worked from the 1950s-1970s) .

We invite you to take a picture of the recipes that interest you.

Try one (or two) and let us know what you think!

Share with us @nptrestoration #DorisDukeDishes #RoughPoinsettias #roughpoint or at visit@newportrestoration.org.

Mrs. Goudie’s Pecan Pie

Crust:
1 stick of butter
2 cups of flour
pinch of salt
1/4 cup brown sugar
4 tbsp. ice water
1 large egg (or 2 small eggs)

Mix all of the above with fingers adding water and extra flour as needed. Roll this out and place 1/2 stick of butter (chopped up) on dough. Fold dough over and roll. Repeat this process. Mix thoroughly and roll out to 1/4 inch thickness and put in greased pie plate. Flute the edges and place more butter on top.

Filling:
1 6oz. bag of pecans (half of this should be chopped coarsely)
5 small eggs-beaten
1/2 cup of brown sugar
1/2 cup milk
6 tbsp. heavy cream
1 cup corn syrup
salt
1/2 tbsp. vanilla
1/2 cup melted butter

Cream the butter and sugar and add other ingredients to this. Pour into pie plate and place remaining whole pecans on top. Bake for 10 minutes at 375° and the remaining 30 minutes at 350° and later 300° depending on how well done the pie looks. Total cooking time should not exceed 40 minutes.

Raspberry Eggnog Pie

2/3 cup milk or light cream
3 eggs, separated
1/2 cup sugar
dash of salt
1/8 teaspoon nutmeg
Optional, 1 envelope unflavored gelatin

Scald milk or cream in top of double boiler
Mix egg yolks, half the sugar, salt and nutmeg; add, stirring, to the milk. Cook stirring, over simmering water till mixture coats a spoon.
Soften gelatin in water. Add to custard and stir till dissolved. Strain. Add rum and vanilla. Chill till mixture begins to set.

2 tablespoons cold water
2 tablespoons rum
1 teaspoon vanilla
1/2 heavy cream, whipped
1 pint raspberries, chilled
1 nine-inch baked pie shell

Beat egg whites till stiff, adding remaining sugar gradually. Fold with whipped cream into mixture. Pour half berries into pie shell. Add mixture. Garnish with remaining berries.

Annie’s Celery Soup

In just a little butter, about a teaspoon or less, just to coat the bottom of the pan, cook till transparent one large coarsely chopped onion. Add 5 stalks of celery, cover, let steam until wilted. Heart of celery is preferable.
Add chicken stock and simmer one hour, approximately.
Put in blender.

Note: Annie uses same method for carrot soup, using about 3 carrots

Hattie's Dried Fruit Compote

Dried Mixed fruit:
Use 2 boxes or packages - 8 oz.
Apricots
Pears
Apples
Prunes
Sauté with 1 cup of white wine until fruit softens - approx. 10 minutes.
Add: ½ cup chopped walnuts
½ cup dried dark raisins
Put in casserole
Sauce:
Put in Separate Pan:
1 tbl. Butter
½ cup brown sugar
2 tbl. Lemon juice
¼ cup rum
Pour sauce over dried fruit casserole and put in oven - heat until warm.

Snow Pudding

1 envelope plain unflavored gelatin
¾ cup of boiling water
½ cup of granulated sugar
¼ teaspoon of salt
1 tbsp. grated lemon rind
¾ cup of lemon juice

Soak gelatin in cold water, 5 minutes; add boiling water and stir until the gelatin is dissolved. Add ¼ cup of sugar, and salt, lemon rind and juice.
Cool until slightly thickened. Then, using an egg beater, beat in the egg whites, which have been beaten with the remaining ¼ cup of sugar until stiff.
Turn into a mold, cold and wet, and chill. Unmold when set and serve with custard sauce made from remaining yolks.
Serves 4 to 5. Serve as dessert following dinner of baked pork tenderloin, boiled potatoes in jackets, buttered carrots and cooked broccoli salad.

Mrs. Goudie’s Leg of Lamb — Mint Sauce

Leg of Lamb:
Wipe with a wet paper towel. Sprinkle with flour and salt. Push in 7-8 whole cloves of garlic all around top and sides of leg. Start roast at 400° until it starts to cook. Then turn down to 375° and cook approx. 2 hours. Remove from oven and let it cool a little before slicing.

Mint Sauce for Lamb:
Cook one cup apple cider vinegar and 1/2 cup sugar. Then let cool. Wash a whole handful of mint leaves very well and chop very fine. Add to sugar and vinegar mixture.