

# Gourmet memories from the past

By Jerry Marlowe

Special to The T-R

Welcome to all you very kind and ravenous readers. Wife Willi and I are downsizing to a smaller location.

Fortunately it has caused an upheaval of all our treasured collections of the memorable Gourmet magazines. I have them in bound condition clear back to 1946.

I would have been 10 years old then and not really into elegant cuisine.

Fortunately, by golly, we did have marvelous food thanks to my wonderful Welsh grandmother Sarah Reese Stratton. Sixteen to 18 relatives gathered every Sunday to partake in her incredible food and desserts. But I digress and must move on to some recipes I wanted to share with you this week.

## **How about a cheddar beer soup?**

Here is what you will need: 2 medium leeks (white and pale green parts only) cut into ¼-inch dice, 2 medium carrots cut into ¼-inch dice,

2 celery ribs cut into ¼-inch dice, 2 tsp chopped garlic, a bay leaf, half a stick butter, ⅓ cup all purpose flour, 2 cups whole milk, 2 cups chicken stock or broth, a 12 ounce bottle of ale like Bass, 1 tbs Worcestershire sauce, 1 tsp dry mustard, 1 tsp salt, ¼ tsp black pepper, 1 pound of extra sharp Cheddar, grated into about 4 cups, and 4 bacon slices cooked and crumbled.

Now, here we go.

Cook leeks, carrots, celery, garlic, and bay leaf in butter in about a 4

quart heavy saucepan over moderate heat. Stir it occasionally, until vegetables begin to soften, about 5 minutes. Reduce heat to moderately low and sprinkle flour over vegetables, then cook, stirring occasionally, for 3 minutes. Now add milk, broth and the beer in a stream, whisking occasionally, for 5 minutes. Now stir in Worcestershire sauce and mustard. Salt and pepper.

At this point add cheese by handfuls, stirring constantly, and cook until cheese is melted, 3 to 4

minutes, but do not boil it. Discard the bay leaf and serve your Welsh English Marlowe creation sprinkled with the crumbled bacon.

Now here is a quickie to enjoy:

## **Dried-Fruit Compote With White Wine to serve six for dessert**

One pound mixed dried fruit, 1 cup water, 1 cup dry white wine, ⅔ cup sugar, and two (4 by 1 inch) strips fresh lemon or orange zest.

Combine all ingredients in a 2 quart heavy saucepan and simmer covered over moderately high heat until fruit is tender, about 15 minutes.

Now transfer it to a bowl to cool. Accompany it with some plain yogurt. Enjoy and thank you for your kind words when I encounter you at various gatherings around our wonderful town. Bon Appetit from the Marlowe clan.