



The National Archives 2020 Virtual Fourth of July Cooking Activities



ABIGAIL ADAMS APPLE PAN DOWDY RECIPE!

WHAT YOU WILL NEED

- 1 package of two ready-made and ready to roll pastry crusts
- 1 8-inch pie baking dish
- 1 medium size mixing bowl
- 3/4 cup white sugar
- 3/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 2 tablespoon flour
- 1/4 teaspoon nutmeg
- 6 medium green apples “Granny Smith”
- 1 teaspoon lemon juice

DIRECTIONS

1. Preheat oven to 400°.
2. Place one pastry crust in the pie baking dish as directed by the package.
3. Peel, core, and slice the apples in 1/4-inch slices and place in bowl.
4. Toss apple slices with lemon juice.
5. Add dry ingredients in mixing bowl with apples.
6. Add apple mixture to pie crust.
7. Cover crust and seal with second pie crust.
8. Place pie in oven on the middle rack.
9. Bake at 400 degrees for 10 minutes. Then reduce heat to 325 degrees.
10. Remove pie from oven and make small slices in several parts of the top of the pie shell. This is called a Dowdy and where the name of the dish comes from.
11. Reduce oven temperature to 325 degrees and return pie to oven.
12. Bake for 1 hour
13. Serve hot with ice cream or whipped cream.
14. Enjoy a classic 4th of July dessert from a great American role model!

THOMAS JEFFERSON MACARONI & CHEESE RECIPE

WHAT YOU WILL NEED

- Butter, for greasing dish
- 16 ounces large elbow macaroni
- 3 cups milk
- 2 teaspoons all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 2 cups (packed) freshly shredded Parmesan
- 2 cups (packed) grated mozzarella
- 2 cups (packed) Romano cheese
- 2 tablespoons butter

DIRECTIONS

- 1 Preheat the oven to 450°F. Butter a 13-by-9-inch glass baking dish and set aside. In a large pot of boiling water, cook the noodles until tender, about 8-10 minutes. Drain, but do not rinse.
- 2 In a large bowl, whisk the milk, flour, salt and pepper until blended. Stir in 1 ½ cup Parmesan, 1 ½ cup mozzarella and 1 ½ cup Romano cheese. Add the noodles and butter and toss to coat.
- 3 Transfer the noodle mixture to the prepared baking dish. Sprinkle the remaining Parmesan, mozzarella, and Romano cheese over the noodle mixture. Bake until the cheese begins to lightly brown on top, about 12-14 minutes. Let stand for 10 minutes before serving. Season with salt and pepper to taste and enjoy!