

Vintage

Retro Recipes, Reimagined



Red Stick
SPICE CO



*"After the last two years,
I am ready to haul out
the fancy dishes,
dust off the cocktail glasses
and dine with
a houseful of guests."*

Words from Anne

I spend most of my days creating content. Whether it's [recipes](#), [blogs](#), [videos](#) or [podcasts](#), there is a voracious appetite for new food content. I am often consumed with finding new ideas and predicting the next food trend. What's new? What's next? Those are always the questions.

As I brainstormed this Lookbook, I asked a different question: what did we leave behind? I collect cookbooks – [I even covered the Teaching Kitchen walls with pages from my mother's collection](#). I've always been intrigued with why some recipes don't stand the test of time – because so many of them should!

Vintage food covers quite a bit of history—and some of the dishes should be left behind (aspic, anyone?) But some are not just nostalgic. They are intriguing, delicious and so very comforting.

From [Crown Roast of Pork](#) to [Baked Alaska](#), the recipes you'll find in these pages offer a glimpse into the past plus a new, modern approach to the ingredients and methods. Retro but renewed. Refreshed and re-dated. A glow up, for sure.

This lookbook is also an entertaining guidebook (complete with a [Spotify playlist](#)) for bringing back dinner parties, cocktail hour and tree-trimming soirees. After the last two years, I am ready to haul out the fancy dishes, dust off the cocktail glasses and dine with a houseful of guests.

Here's to a look back – and a look forward. What's old is new again. Happy Holidays!

anne





BAKED HAM & CHEESE SLIDERS

These savory poppyseed-flecked sandwiches were a party buffet mainstay in the 60's and 70's. Bring them back! (Honestly, they never left.) While we tacked on the modern surname Slider, these sammies are essentially the same. Ham, melty swiss, dijon mustard and a crunchy finish from our [Everything Blend](#). We tucked these into our favorite ceramic [Staub baking dishes](#). Melty middles and crispy edges. Groovy, baby!

Ingredients:

12 rolls (we used King's Hawaiian)
1 lb deli ham
1 lb sliced swiss cheese
1/2 stick butter
2 Tbl Dijon mustard
1 Tbl Worcestershire sauce
2 Tbl [Everything Blend](#)

Directions:

- Preheat oven to 350°F. Spray a 9X13 pan with nonstick spray. Slice the rolls horizontally and place the bottom halves in the pan.
- In an microwave-safe bowl, heat the butter, worcestershire and Dijon mustard until the butter is melted. Whisk in the Everything Blend. Set aside.
- Cut the ham slices into four. Layer ham, then cheese, then ham on top of the roll bottoms in the pan. Place the roll tops on top of the sandwiches. Pour the butter mixture on top of the rolls.
- Cover tightly with foil and bake for 15 minutes. Uncover and bake for 5 minutes. Serve warm.





Ingredients:

1 clove garlic, halved
1 lb gruyere cheese, grated
1/2 lb fontina, Emmentaler or
swiss cheese
1 Tbl + 1 tsp cornstarch
1 cup white wine
Juice of 1/2 lemon
1 tsp [French Mustard & Herb](#)

Directions:

- Grate all of the cheeses. In a medium bowl, combine the cheeses with the cornstarch, tossing thoroughly to coat all pieces.
- Rub the garlic over the inside of the fondue pot. Discard the garlic clove. Set the fondue pot over the lit burner.
- In a heavy saucepan, bring the wine and lemon juice to a simmer over medium-low heat. Add the cheeses to the simmering liquid a little at a time, stirring well between each addition to ensure a smooth fondue. Once smooth, stir in the French Mustard & Herb Blend, brandy and a few scrapes of nutmeg. Scrape into the fondue pot to keep warm and for serving.
- Arrange an assortment of bite-size dipping foods on a platter or in bowls. Serve with fondue forks or wooden skewers. Dip and enjoy!

Cheese Fondue

with French Mustard & Herbs

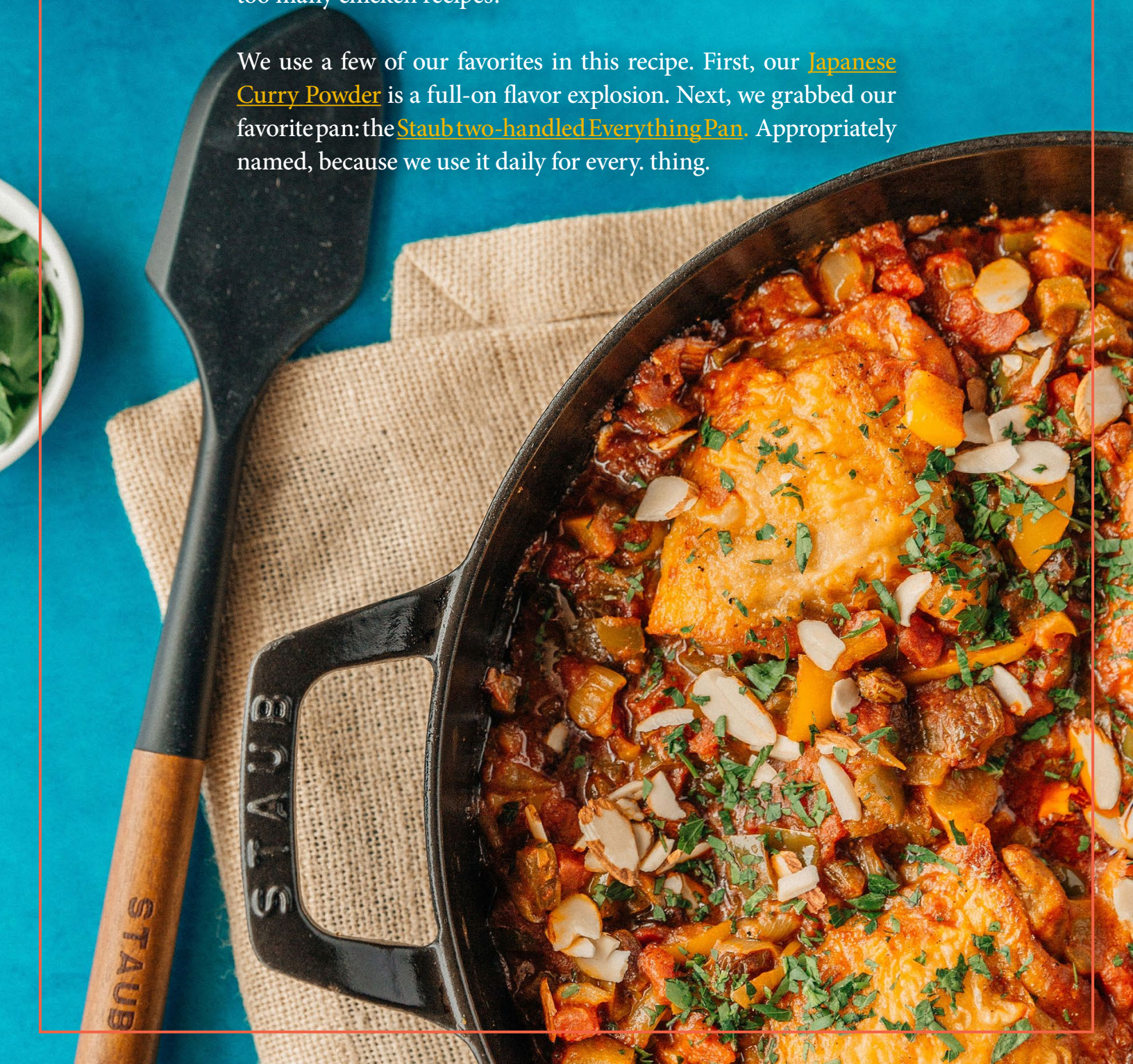
Looking back on vintage recipes will always lead you to fondue. With the dinner party back in vogue and singles ready to mingle, fondue is on the menu. Up your hosting game with the [Swissmar Fondue Pot](#) and this recipe. We added our [French Mustard & Herb Blend](#) to the classic Swiss cheese and wine combo. Set out steamed potatoes, hunks of baguette and sliced pears and get ready for a dip. Absolutely Fabulous.



Country Captain Chicken

This low country classic can be found in Junior League, church and community cookbooks from the 1950's - on. In our search for vintage recipes for our holiday lookbook, we were excited to find this easy, full-flavored chicken recipe. Because, can you ever have too many chicken recipes?

We use a few of our favorites in this recipe. First, our [Japanese Curry Powder](#) is a full-on flavor explosion. Next, we grabbed our favorite pan: the [Staub two-handed Everything Pan](#). Appropriately named, because we use it daily for every. thing.



Ingredients:

1/2 cup all-purpose flour
1 tsp [Smoked Sweet Paprika](#)
1 tsp salt
8 bone-in, skin-on chicken thighs
[Roasted Garlic Avocado Oil](#)
1 large onion, chopped
1 yellow bell pepper, chopped
1 green bell pepper, chopped
2 cans petite diced tomatoes
1 Tbl [Japanese Curry Powder](#)
1/4 cup golden raisins
4 scrapes [Nutmeg](#)
Chopped parsley, for garnish
1/4 cup sliced almonds, for garnish

Directions:

- Combine flour, paprika and salt in a large zip-top bag. Place chicken thighs, a few at a time, in bag of flour mixture, shaking to coat. When all chicken thighs are coated, discard flour mixture.
- Heat oil and a large cast iron skillet or dutch oven and sear the chicken thighs, 4 at a time, skin side down, and cook until well browned and crisp on 1 side, 6 to 7 minutes. Turn and cook until browned on other side, about 2 minutes. Transfer thighs to a plate. Repeat with the remaining thighs. Reserve the drippings in the pan.
- Add onions, bell peppers, garlic, curry powder and nutmeg to the skillet. Cook over medium, stirring often, until onion is tender. Stir in tomatoes and raisins. Taste and adjust for salt and pepper.
- Bring mixture to a boil and reduce to a simmer and return chicken to the skillet. Cover and simmer 15 minutes. Uncover and cook until a thermometer inserted into chicken thighs registers 165°F, about 15 minutes. If you'd like to crisp up the skin, move the thighs to a sheet pan and run under the broiler. Serve chicken and sauce over rice. Garnish with almonds and reserved chopped parsley.



Ingredients:

- 1 10-lb crown pork roast, ends Frenched
- 3 cloves garlic, minced
- 4 cloves garlic
- 2 shallots
- 2 tsp salt
- 2 Tbl [Boucherie Blend](#)
- 1 lb fresh chorizo
- 1 onion, chopped
- 2 ribs celery, chopped
- 2 cups crumbled cooked cornbread
- 1/2 cup chicken stock
- 2 Tbl butter

Directions:

- In a blender, puree the olive oil, shallot, garlic and Boucherie Blend. Rub on the pork racks. Place on a roasting pan and cover with foil. Refrigerate overnight or up to 48 hours.
- When ready to cook the crown roast, remove from the fridge 30 mins prior to cooking. Tie the roast to form a circular "crown." Preheat oven to 425°F.
- Turn the roast upside down on the roasting pan. Roast for 15 mins. Reduce the oven heat to 350°F. Continue roasting for 1 1/2 hours or until an internal temp of 145°F. Note: when you pop the roast in the oven, move onto making the cornbread dressing. You'll bake the pan of dressing in the oven with the roast during the last half hour of cooking.
- Make the cornbread dressing: Heat a cast iron skillet over medium heat. Add in the chorizo and cook, breaking up the meat into small pieces. If the skillet seems dry, add pats of butter to the pan.
- Add the onion, celery and garlic to the pan. Cook until the vegetables are softened - about 6 mins. Add in the cornbread and fold to combine. Add in the stock and fold. If it seems dry, add a little additional stock and a pat of butter or two. Move the skillet of dressing to the oven with the roast during the last half hour of cooking (during the 350°F phase.)
- Once the roast hits 145°F, turn it over and scrape the cornbread dressing into the center of the crown roast. Return to the oven and roast until the meat registers 150°F. Remove from the oven, tent with foil and allow to rest for 30 minutes.

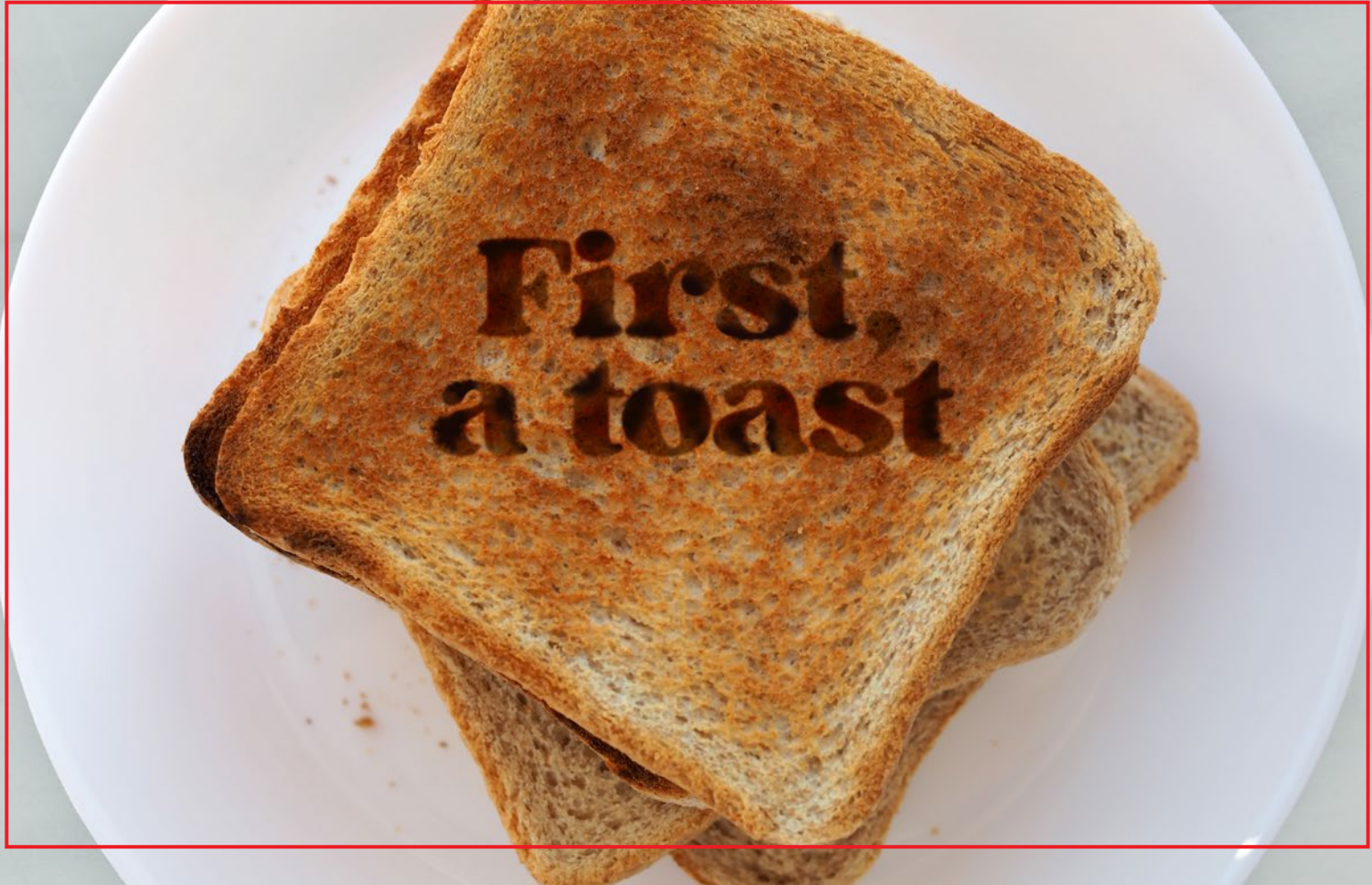


CROWN ROAST OF PORK

with CHORIZO CORNBREAD STUFFING

It's wow-factor time. This recipe is a big undertaking with really big, delicious results. This showstopper is all about concentrating flavors in all the right places. The crown roast is rubbed with an aromatic mixture that's studded with our [Boucherie Blend](#). The cornbread dressing with fresh chorizo is the royal touch. We turned to [Iverstine Farms Butcher](#), our favorite butcher, for this big, beautiful cut and the fresh chorizo.







D&G

DOLCE & GABBANA TOASTER



Design meets the everyday with the [Dolce & Gabbana Toaster by Smeg](#). Can a small appliance tell the story of Sicily? Yes. And it's a story essential to the aesthetic and soul of Dolce & Gabbana. Decorated with golden lemons, prickly pears and red cherries – all common in Sicilian decorative art – this is more than a four-slice toaster. It is jewelry for your kitchen. It's a beautiful way to start your day. It's the ultimate sandwich accessory. The simplicity of a slice of toast alongside a standout work of art.

Cheers!

Butter Spritz Cookies

Buttery and crisp, these spritz cookies are the stuff of childhood memories. Making them, baking them and, of course, eating them! Cookie presses have come a long way, and the [OXO Cookie Press](#) is the best of the bunch. Easy to load, press and clean, we love the simplicity of this press. Oh, and a few more of our favorite things? Rich [Tahitian Cookie Vanilla](#), [Baker's Salt](#), never-fail [USA Pan Half Sheet Pans](#) and a supply of [Baking Parchment](#). Stock up on them all, and you are ready for a big holiday cookie baking sesh!





Ingredients:

2 sticks unsalted butter
3/4 cup granulated sugar
1 egg
1 tsp [Cookie Vanilla Extract](#)
1 tsp [Almond Extract](#)
2 1/4 cups all-purpose flour
3/4 tsp [Baker's Salt](#)
Sprinkles, for decoration

Directions:

- Preheat oven to 350°F. Line 2 sheet pans with parchment paper.
- In a stand mixer fitted with a paddle attachment, beat the butter and granulated sugar together on medium-high speed until smooth, about 2 minutes. Add the egg, Extracts and salt. Beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.
- On low speed, beat in the flour. Turn up to high speed, and beat until completely combined.
- Fit the press with a decorative plate. Scrape some of the dough into your cookie press. Hold the cookie press perpendicular to the lined baking sheet and press out the cookies 2 inches apart. If you're decorating with sprinkles or sugars, decorate the cookies prior to baking. Pro tip: Brush the dough with just a bit of water before adding sprinkles to help them adhere.
- This dough was cooperative without chilling, but if it does become too soft, chill the dough in the fridge. Also, the cookies spread less when we refrigerated the pans with the pressed dough for 10 mins prior to baking.
- Bake until very lightly browned on the edges, 7 to 9 minutes. Remove from the oven and allow to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.
- Cool the pans completely between batches and refresh the parchment with each batch. Cookies stay fresh in an airtight container at room temperature for up to 1 week.

Ingredients:

4 cups all-purpose flour
4 tsp [British Cake Spice](#)
1 tsp [Baker's Salt](#)
1 cup + 2 Tbl packed light brown sugar
1 cup cold shortening
1/2 tsp distilled vinegar
1/4 tsp baking soda
1 cup [Cane Syrup](#)

Directions:

- Place flour, British Cake Spice, Baker's Salt and brown sugar in the bowl of a stand mixer with the paddle attachment. Mix on low until combined. In a small bowl, mix vinegar and baking soda and set aside.
- Cut the cold shortening into several pieces. Add it to the stand mixer and mix on low to combine.
- Add the vinegar mixture and 1 cup light molasses to the stand mixer. Beat on medium speed until thoroughly combined and the dough forms large clumps.
- Divide the dough into 4 portions and form each portion into a disk. Wrap each disk in plastic wrap and refrigerate until chilled, at least 1 hour or up to overnight.
- Arrange a rack in the middle of the oven and heat the oven to 350°F. Line sheet pans with parchment.
- Unwrap 1 disk and place on a lightly floured work surface. Keep the remaining disks refrigerated. Roll out very, very thin - between 1/8 and 1/16th inch thick. Cut into shapes with cookie cutters and transfer the cookies with a flat or offset spatula onto the baking sheet. They can be very close together. They don't spread much.
- Bake until the cookies turn an even brown color - they won't just be browned around the edges - 10 to 11 minutes. Let the cookies cool on the baking sheet for a few minutes, then transfer to a wire rack and let cool completely.
- Roll out and cut the second portion of dough while the first sheet is baking and place on a second baking sheet. Repeat with the remaining portions of dough. Gather all the dough scraps and re-roll to make more cookies. Be sure to let the baking sheets cool completely between batches. Place new parchment on the baking sheets as you bake the next batches.



Moravian Spice Cookies

We had a blast researching retro holiday recipes for this Lookbook. Our time machine took us directly to this recipe for deliciously crisp, delectably spiced cookies that are perfect for tea time – especially when it's poured from this sweet little [Bluebird Teapot](#). Or any time. Like right now. These classic Moravian Spice Cookies taste 100% modern and feature our [British Cake Spice](#), loaded with warm cinnamon and studded with clove.

Ready for our next modern trick? The [USA Pan Cookie Sheet](#) makes a big holiday baking sesh a super sweet breeze. The side is sloped so that those cookies slide right off. We're talking smooth operator. Bake a batch - scratch that, bake two. One for you. One for gifting.



Snowdrift Coca Cola Cake

This classic cola cake was a mainstay on dessert buffets in the 60's and 70's. Time for a comeback? Yes, indeed. In addition to the lift and lightness from the cola, we add in a one-two flavor boost from both [Pure Mexican Vanilla Extract](#) and [Pure Chocolate Extract](#).

We turned to our favorite baking line for this cake: [USA Pan](#). Their unique fluted design and high quality make these pans a must in our Teaching Kitchen. USA Pan is fast becoming a favorite for pastry chefs. The perfect pans plus the perfect flavor. Nosh on nostalgia with a big, delicious bite from this beautiful chocolate cake.



Ingredients:

For the Cake:

- 2 sticks unsalted butter
- 3/4 cup mini marshmallows
- 2 oz unsweetened chocolate (from a baking bar)
- 1 cup coca cola
- 2 1/3 cups all-purpose flour
- 3/4 cup cocoa powder
- 1 1/2 tsp baking powder
- 1 tsp baking soda
- 1 tsp [Baker's Salt](#)
- 2 cups sugar
- 1/2 cup [Pecan Oil](#)
- 1 tsp [Pure Mexican Vanilla Extract](#)
- 1 tsp [Pure Chocolate Extract](#)
- 3 eggs
- 3/4 cup buttermilk

For the Frosting:

- 3/4 cup whipping cream
- 8 oz baking white chocolate (from a bar, not chips)
- 8 oz cream cheese, room temp
- 1 cup powdered sugar
- White nonpareils, for decorating

Directions:

For the Cake:

- Preheat oven to 325°F. Spray two 9-inch cake pans with nonstick spray. Line the bottom with parchment. Spray the parchment. Lightly flour the pans.
- Melt the butter on the stovetop or microwave. Add marshmallows and stir until melted. Add chocolate and stir over low heat until melted or microwave in 30 second increments. Stir in the Coca-Cola. Set aside and cool 10 minutes.
- Sift together the flour, cocoa powder, baking powder, baking soda and salt. Place sugar, oil and extract in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed. Add eggs one at a time, beating well after each addition. Add cooled chocolate mixture and beat on low until combined.
- Add half the flour mixture, then the buttermilk, then the remaining flour. Scrape down sides of bowl after each addition.
- Scrape into prepared cake pans. Bake 40 to 45 minutes or until cake springs back when touched lightly. Cool on wire racks.

For the Frosting:

- Bring the whipping cream to a simmer and add in the white chocolate. Turn off the heat and stir with a spatula until melted and combine. Set aside to cool then chill completely in the fridge.
- Add the chilled white chocolate mixture to the bowl of a stand mixer with the whisk attachment. Add in the softened cream cheese. Beat until smooth. Gradually add in the powdered sugar until completely incorporated and the frosting is light and fluffy.
- Frost the cake and decorate with snowy white nonpareils.



Ingredients:

For the Cake:

1¾ cups (219 g) all-purpose flour,
plus more for pan
2 large eggs, room temperature
1 large egg yolk, room temperature
1 cup buttermilk, room temperature
1 cup lukewarm brewed coffee
½ cup vegetable oil
1 tsp [Pure Vanilla Extract](#)
1 tsp [Pure Chocolate Extract](#)
1¾ cups (350 g) granulated sugar
¾ cup (60 g) Dutch-process
cocoa powder
2 tsp [Baker's Salt](#)
2 tsp baking soda
1 tsp baking powder
2 oz (57 g) bittersweet chocolate,
melted, slightly cooled

For the Meringue:

4 large egg whites
1 cup granulated sugar
1 tsp [cream of tartar](#)
2 tsp [Pure Vanilla Purée](#)

For Assembling the Baked Alaskas:

½ cup raspberry jam
1 quart ice cream



Directions:

For the Cake:

- Position an oven rack in the center of the oven. Preheat oven to 350°F. Spray a rimmed 13X18 sheet pan (half sheet pan) with nonstick spray. Line with parchment. Spray the parchment. Dust lightly with flour, tapping out excess.
- Whisk together eggs, egg yolk, buttermilk, coffee, oil and extracts in a medium bowl.
- Mix granulated sugar, cocoa powder, salt, baking soda, baking powder and 1¾ cups flour in the bowl of a stand mixer fitted with paddle attachment on low speed until combined, about 1 minute. Add egg mixture in 3 additions, beating on medium speed 30 seconds after each addition. Add melted chocolate and beat, scraping down sides of bowl to ensure everything is well mixed.
- Scrape batter into prepared baking sheet and rap on counter to level. Bake cake until a tester inserted into the center comes out clean, 20–25 minutes. Let cake cool 15 minutes, then run an offset spatula along edges to loosen. Set a wire rack upside down over baking sheet and flip over to release cake. Carefully peel away parchment paper and let cool completely.

Prep the Alaskas & Freeze:

- Soften the ice cream so that it's scoopable. Transfer cake to a cutting board. Cut out 16 rounds with cookie cutter (leftover scraps are for snacking). Top 8 cake rounds with a 1 dollop of jam each. Top with remaining cake rounds to make a jam sandwich. Place each cake sandwich on an 8" square of plastic wrap (lightly moistening the counter will help plastic stay flat). Place a scoop of ice cream, flat side down, on each cake sandwich. Pull the plastic wrap up and around and twist. Hold in the freezer.

For the Meringue:

- Just before serving, heat egg whites, granulated sugar, and cream of tartar in the bowl of a stand mixer set over a saucepan of barely simmering water (do not let bowl touch water), whisking constantly, until sugar is dissolved and an instant-read thermometer registers 120°, 5–7 minutes.
- Fit bowl onto stand mixer fitted with whisk attachment, add vanilla extract, and beat on medium-high speed until meringue forms stiff, glossy peaks, about 5 minutes.

To Serve the Mini Baked Alaskas:

- Unwrap ice cream domes and place on individual heatproof plates. Working quickly, spread meringue over domes with a spoon or small offset spatula, making lots of decorative swirls and peaks all over. (You can also use a pastry bag fitted with a large fluted tip and pipe meringue over each dome.) Make sure all of the ice cream and cake is covered. Toast meringue with kitchen torch until golden.

Baked Alaska

We love it when a vintage recipe makes for a successful and delectable comeback. These little treats feature a divine chocolate cake, a little fruity jam and any ice cream flavor your heart desires. Enrobe them in a fluffy cloud of meringue, then light your torch. These brilliant bronzed beauties make for a big finish!





The Gershwin

Vintage cocktails are always a fun exploration. We've reinvented the [Gimlet](#), [The French Horse](#) and even a [Moscow Mule](#). We loved the idea of a ginger-rich gin sip and noted that the classic cocktail called for ginger syrup. Enter our [Gingerbread Cookie Tea](#). We used the steeped tea to create a big batch of cocktail syrup. Oh, and the [Rose Water](#)? Don't skip it. It's just a few drops, but it's so distinctive and beautiful.

Ingredients:

For the Simple Syrup:

1 cup water
1 Tbl [Gingerbread Cookie Tea](#)
1 cup sugar

For the Cocktail:

4 oz gin
2 oz Ginger Simple Syrup
1 oz lemon juice
4 drops [Rose Water](#)

Directions:

- Bring the water to a boil and add in the Gingerbread Cookie Tea. Steep for 4 minutes. Strain off the leaves. Use the tea to make the simple syrup by combining the tea and sugar and simmering until the sugar dissolves and the mixture thickens slightly. Chill.
- To make the cocktail, fill a shaker with ice. Add in the gin, Gingerbread Cookie Simple Syrup and lemon juice. Shake until the exterior of the shaker is frosty.
- Strain the cocktail into glasses and drip the Rose Water on each cocktail. Serve with a twist of lemon zest.



Frozen Brandy Alexander

What's better than a creamy, boozy dessert drink? A creamy, boozy dessert milkshake. We love the combination of Brandy and chocolate on a backdrop of rich vanilla ice cream. A blitz in the [Smeg Blender](#) and a few scrapes of [Nutmeg](#) - the perfect holiday finishing touch.

Ingredients:

2 cups vanilla ice cream
2 oz brandy
1 oz creme de cacao
cocoa powder, for garnish
[Nutmeg](#), for garnish

Directions:

- In a blender, blitz the ice cream, brand and creme de cacao until smooth and creamy. Divide between two glasses. Garnish with a bit of cocoa powder and a couple of scrapes of nutmeg.





Happy Holidays!



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