



We chose some recipes from our book for a complete country dinner, including barbecued brisket and corn chowder. PHOTO: JAMIE COLE / STYLING: CLAIRE VATH

Try Our “Country Place” Dinner

We picked some great home cooking from our traditional cookbook.

Since we launched our web site more than a dozen years ago, one of the most popular items in our online Farmers Market has been the “Country Place Cookbook.” We kept getting requests for it when it recently went out of print, so we’re offering it again.

We’ve updated the cover, but we haven’t touched a thing inside; the recipes below and the rest in the book are just fine the way they are. You can order your book online for \$9.95 plus \$4.95 for freight at www.progressivefarmer.com/farmer/store/books, or call 1-800-425-0374.

BARBECUED BRISKET

- 1 (5- to 6-pound) beef brisket
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 teaspoon minced garlic
- 4 medium onions, thinly sliced
- 2 cups water, divided
- 2 (8-ounce) cans tomato sauce
- ½ cup chopped onion
- ¼ cup Worcestershire sauce
- ¼ cup butter or margarine, melted
- 2 tablespoons lemon juice
- 2 tablespoons white vinegar
- 2 teaspoons chili powder
- 1 teaspoon minced garlic
- ⅓ teaspoon hot sauce
- 3 tablespoons cornstarch

TRIM excess fat from brisket, and place fat side up in a roasting pan.

Sprinkle with salt, pepper and garlic. Place onion slices over meat. **BAKE**, uncovered, at 350° for 1½ hours. Combine ½ cups water, tomato sauce and next 8 ingredients; pour over brisket. Cover with aluminum foil and bake 2 hours or until tender, spooning sauce over brisket occasionally. Transfer brisket to serving platter and pour pan juices into a saucepan. **COMBINE** cornstarch and remaining ½ cup water. Gradually add to pan juices, stirring constantly. Bring to a boil; boil 1 minute, stirring constantly. Serve with brisket. **YIELD:** 8 to 10 servings

FRESH CORN CHOWDER

- 3 cups cut fresh corn (about 2 pounds)
- 1½ cups chopped onion
- ⅓ cup butter or margarine, melted
- ⅓ cup all-purpose flour
- ½ teaspoon ground cumin
- ½ teaspoon dried marjoram
- 3 cups chicken broth
- ½ cup Chablis or other dry white wine
- ½ teaspoon ground nutmeg
- 2 cups whipping cream
- ½ cup diced green bell pepper
- 1½ cups shredded Monterey Jack cheese
- 2 tablespoons chopped fresh parsley
- ½ teaspoon salt
- ¼ teaspoon Worcestershire sauce
- ⅓ teaspoon hot sauce

COOK corn and onion in butter in a Dutch oven over medium heat, stirring constantly, 3 to 5 minutes. Add flour, cumin and marjoram; cook 1 minute, stirring constantly. **ADD** chicken broth and wine; cook, stirring constantly until mixture thickens. Add nutmeg, cream and pepper; simmer 10 minutes. **STIR** in cheese and remaining ingredients; cook until cheese melts. **YIELD:** 9 cups ●

FREE RECIPES: Visit www.progressivefarmer.com/countrydinner for more of the food featured in the photo above, including the Cheese-and-Pepper Muffins, Lemony Green Beans. Also try our best Italian Cream Cake recipe from the “Country Place Cookbook.”