

Vintage Recipes that Still Amaze Today!

Hot Cross Buns

When Easter is around the corner, hot cross buns always hit the shelves. This retro recipe for the traditional yeasted sweet buns studded with currants or raisins dates back to 1912, but their origin dates back to the 12th century, when an Anglican monk is believed to have marked crosses on top of buns in honor of Good Friday. Around the 16th century, the buns gained popularity in England to become the symbol of Easter weekend. Superstitious people also believed that the buns carried magical and medicinal properties. Some also believed that the buns prepared on Good Friday would never go stale!

Serves 12 | Prep. time 10–16 minutes | Cooking time 20 minutes

Ingredients

- 2 tablespoons butter
- ½ teaspoon salt
- 1 cup scalded milk
- ¼ cup sugar
- 2 eggs, beaten
- ¾ teaspoon cinnamon
- ½ yeast cake
- 3 cups flour
- ¼ cup currants or ¼ raisins, stoned and quartered

Directions

1. Dissolve the yeast cake with ¼ cup lukewarm water in a mixing bowl.
2. Add the butter, sugar, and salt to another mixing bowl. Mix well.
3. Add the milk, 1 beaten egg, and the dissolved yeast cake; mix well.
4. Add the cinnamon and flour; mix thoroughly.
5. Add the raisins and stir to combine; cover and allow to rise overnight at room temperature.
6. Shape into 12 large biscuits; arrange them 1 inch apart on a greased baking pan.
7. Set aside to rise.

8. Preheat the oven to 350°F (175°C).
9. Brush the remaining beaten egg on top and bake for 20 minutes until golden brown.
10. Remove from the oven and allow to cool before using ornamental frosting to make cross shapes on top.

Creamed Clam Chowder

This comforting chowder is simple to prepare, but that doesn't mean it compromises on deliciousness. It does taste yum despite its simplicity, which works in its favor. Make this classic recipe from the 1910s and soothe your tiredness with its comforting warmth.

Serves 4–5 | Prep. time 5–10 minutes | Cooking time 8–10 minutes

Ingredients

1. 1 (10¾-ounce) can condensed cream of potato soup, undiluted
2. 1 (10¾-ounce) can condensed cream of celery soup, undiluted
3. 2 (6½-ounce) cans minced/chopped clams, drained
4. 2 cups half-and-half cream
5. ¼ teaspoon ground nutmeg
6. Pepper to taste

Directions

1. Add all of the ingredients to a medium saucepan or skillet.
2. Stir and heat over medium heat until the clams are cooked well.
3. Serve warm.

Chicken and Mushroom Casserole

Three words perfectly describe this retro casserole—simple, quick, and delicious. Even if you have a picky palate, this chicken casserole won't disappoint you. This is one easy weeknight dinner for the whole family.

Serves 4 | Prep. time 4–10 minutes | Cooking time 46 minutes

Ingredients

1. ½ cup low-sodium chicken broth or water
2. ¼ teaspoon garlic powder
3. ¼ teaspoon pepper
4. ½ teaspoon dried thyme
5. ½ teaspoon salt
6. 1 (10½-ounce) can condensed cream of mushroom soup
7. ½ pound boneless, skinless chicken breasts, diced into bite-sized pieces
8. ½ cup milk
9. 1 cup fresh mushrooms, sliced
10. 1½ cups dry uncooked penne pasta or other cut pasta
11. ½ cup grated mozzarella cheese
12. ¼ cup sour cream
13. Garnish (optional)
14. Chopped fresh parsley
15. Grated parmesan cheese

Directions

1. Preheat the oven to 425°F (220°C). Grease an 8-inch-square baking dish with some cooking spray.
2. Add the milk, chicken broth, condensed soup, salt, thyme, garlic powder, and pepper to a mixing bowl. Mix well.
3. Add the pasta, chicken, and mushrooms.
4. Pour into the baking dish, cover with foil and bake for 35–40 minutes until the pasta is cooked well.
5. Stir; add sour cream and combine well. Top with the mozzarella cheese.
6. Bake for 5 more minutes uncovered until the cheese melts.
7. Serve warm.

Baked Beef Three Bean

My aunt gets the credit for this three-bean recipe that is fulfilling in every sense. Mixed with bacon and ground beef, this vintage recipe was a great hit at barbeque parties and church picnics.

Serves 12 | Prep. time 14–20 minutes | Cooking time 60 minutes

Ingredients

- 5 bacon strips, diced
- ½ cup diced onion
- ½ pound ground beef
- 2 (16-ounce) cans pork and beans, undrained
- 1 (16-ounce) can butter beans, rinsed and drained
- 1 (16-ounce) can kidney beans, rinsed and drained
- ¼ cup sugar
- ¼ cup ketchup
- ⅓ cup packed brown sugar
- 2 tablespoons molasses
- 2 tablespoons prepared mustard
- ¼ cup barbecue sauce
- ½ teaspoon chili powder
- ½ teaspoon salt

Directions

1. Preheat the oven to 350°F (175°C).
2. Add the bacon to a medium saucepan or skillet.
3. Cook over medium heat until crispy. Crumble.
4. Add the onion and stir-cook until softened. Add the beef and stir-cook until evenly brown and no longer pinkish.
5. Add the barbecue sauce, sugars, ketchup, mustard, molasses, chili powder, and salt; stir well.
6. Add the beans, and corn. Stir again.
7. Grease a 2½-quart baking dish with some cooking spray.
8. Add the beef mixture and bake for 55–60 minutes until the beans are cooked well.
9. Serve warm.

Pineapple Glazed Ham

Presenting the all-time popular recipe from McCall's Great American Recipe Card Collection. This vintage recipe brings alive tropical flavors to savor.

Serves 6 | Prep. time 10 minutes | Cooking time 49- minutes

- **Ingredients**

- ¼ cup dry white wine
- 1 (2-pound) can boneless ham
- 3 canned pineapple slices
- Maraschino cherries

Glaze

- ½ teaspoon dry mustard
- ½ cup pineapple preserves
- Dash ground cloves

Directions

1. Add the glaze ingredients to a mixing bowl. Mix well.
2. Preheat the oven to 350°F (175°C). Grease a baking dish with some cooking spray.
3. Place the ham in the baking dish and bake for 10 minutes.
4. Pour the wine on top and bake for 20 more minutes.
5. Brush the ham with the glaze mixture. Place the pineapple slices on the ham with toothpicks and decorate with cherries
6. Bake for 16–20 minutes until the glaze is slightly browned.

Orange Roly Poly

Orange Roly Poly rocked the 1920s with its amazing sweet citrus taste that melts in your mouth. You can slightly update the recipe by using your choice of dough instead of biscuit dough; it still works like a charm.

Serves 4 | Prep. time 10 minutes | Cooking time 1 hour 30 minutes

Ingredients

- 1 orange
- 1 package biscuit dough
- Sugar to taste

Directions

1. Roll the biscuit dough over a baking sheet.
2. Peel the orange, slice, and remove the seeds. Place all the orange slices over the dough; sprinkle sugar on top.
3. Gradually roll up the dough. Pinch the edges together.
4. Place the dough on a piece of cloth and tie it up.
5. Boil water in a saucepan; drop the tied-up cloth in it and continue to boil for about 90 minutes.
6. Slice the dough into pieces and serve with your choice of sauce, preferably orange or lemon-flavored.

All Recipes are Louise Davidson's cookbook ***Vintage Recipes Vol. 3: Timeless and Memorable Old-Fashioned Recipes from Our Grandmothers***. To learn more, click [here](#) or on the cover.

