

Amish Barn Raising Meal Recipes

You and your family are going to host a barn raising meal. Your job is to take these traditional Amish recipes used at a barn raising dinner and convert the recipes for larger quantities. You will be having approximately 125 workers on the barn and approximately 75 workers at the dinner. You want to make sure that every person has enough food to eat at the dinner and enough dessert for the lunch in the afternoon.

After you have converted the three recipes given to serve 200 people, rewrite the recipes using the new amounts.

Roasted Beef Brisket

Makes 12-16 hearty servings

5 pounds fresh brisket (not rolled), well trimmed	1 tsp. black pepper
4 garlic cloves, peeled	3 tbsp. lemon juice
2 tsp. salt	½ cup water
1 ½ tsp. paprika	1 large onion
	3 small bay leaves

Baked German Potato Salad

Serves 10-12 people

1 cup diced bacon (scant 5 ounces)	2/3 cup cider vinegar
1 cup chopped celery	1 ½ cups water
1 cup chopped onion	½ cup chopped fresh parsley
3 tbsp. all purpose flour	2 tsp. celery seed
1 tsp. salt	2 quarts potatoes, boiled,
½ tsp. black pepper	peeled, sliced, 1/8 inch thick
2/3 cups sugar	

Butterscotch Tapioca

Makes 2 ½ quarts or 12-16 servings

10 cups water	1 cup milk
¾ tsp. salt	½ cup granulated sugar
1 ¼ cups small pearl tapioca	½ cup plus 2 tbsp.
2 cups dark brown sugar (no substitutes)	(1 ¼ sticks) butter (not
2 eggs	margarine)

Recipes taken from "Cooking from Quilt Country" by Marcia Adams, Clarkson Potter Publishers, New York, 1989.