1964

DRUNKARD'S SOUP WITH EGG BARLEY

SERVES 6 TO 8

ACTIVE TIME: 30 MIN START TO FINISH: 1½ HR

Rich with sausage, bacon, and egg barley, this restorative Hungarian soup comes from Eugene Lux's article "Memories of a Magyar." Hungary has a tradition of homemade noodles like tarhonya, *a barley-shaped pasta. Today, you can find egg barley in the pasta aisle or kosher foods section of many supermarkets.*

- **3 bacon slices**
- **¾ cup (5½ oz) barley-shaped egg noodles (also called egg barley)**
- **1 medium onion, chopped**
- **1 tablespoon all-purpose flour**
- **1½ teaspoons sweet Hungarian paprika**
- **4 cups canned beef broth (32 fl oz)**
- **4 cups water**
- **1 lb packaged sauerkraut, rinsed, drained, and finely chopped**
- **1 teaspoon salt**
- **½ Turkish or ¼ California bay leaf**
- **½ lb kielbasa (Polish smoked sausage), cut into ½-inch pieces**

ACCOMPANIMENTS: **sour cream; chopped fresh dill**

Cook bacon in a 5- to 6-quart heavy pot over moderate heat, stirring occasionally, until crisp. Transfer bacon to paper towels to drain, then pour off all but 2 tablespoons fat from pot. Crumble bacon.

Add egg noodles to pot and cook, stirring frequently, until they begin to turn golden, 1 to 3 minutes. Add onion and cook, stirring frequently, until egg noodles are golden and onion is softened, 3 to 4 minutes. Stir in flour and paprika and cook, stirring, 1 minute, then add 1 cup broth in a stream, stirring. Bring to a boil, stirring.

Add water, sauerkraut, crumbled bacon, salt, bay leaf, and remaining 3 cups broth and return to a boil, then simmer, covered, 1½ hours. Stir in kielbasa and simmer just until heated through, about 1 minute. Discard bay leaf before serving.

1965

BAKED INDIAN PUDDING

Adapted from Durgin-Park, Boston

SERVES 8 TO 10

ACTIVE TIME: 10 MIN START TO FINISH: 1½ HR

At the famous Boston restaurant Durgin-Park, solid New England fare has been served up in brusque Yankee style since before any of us were born. The earthy molasses and down-home corn flavor of this warm dessert (which can be put together in 10 minutes) is enhanced by a scoop of vanilla ice cream.

- **½ stick (¼ cup) unsalted butter plus additional for greasing**
- **6 cups whole milk**
- **1 cup yellow cornmeal (preferably stone-ground)**
- **½ cup robust molasses (not blackstrap)**
- **⅓ cup packed dark brown sugar**
- **½ teaspoon salt**
- **2 large eggs**
- **¼ teaspoon baking soda**

ACCOMPANIMENT: **vanilla ice cream**

Put oven rack in middle position and preheat oven to 350°F. Butter a shallow 11- by 7-inch (2½-quart) baking or gratin dish. Bring 3 cups milk to a boil with cornmeal, molasses, brown sugar, salt, and butter in a 4- to 5-quart heavy pot over moderate heat, whisking constantly. Remove from heat and whisk in remaining 3 cups milk. Beat eggs with baking soda in a small bowl until combined, then whisk into cornmeal mixture. Pour batter into buttered dish and bake until puffed but still wobbly in center, 45 to 60 minutes. (Pudding will sink slightly and set as it cools.) Cool to warm on a rack.

1966

EGGPLANT KUKU

SERVES 4 TO 6 (MAIN COURSE OR SIDE DISH)

ACTIVE TIME: 10 MIN START TO FINISH: 1½ HR

Persian in origin, this soufflé is wonderfully airy, and the eggplant is infused with garlic and lemon. Think of it as a warm, puffy baba ghanouj.

- **1 (1½- to 1¾-lb) eggplant, halved lengthwise**
- **Olive oil for greasing**
- **6 large eggs, separated**
- **½ oz Parmigiano-Reggiano, finely grated with a rasp (½ cup)**
- **1 garlic clove, minced**
- **2½ tablespoons fresh lemon juice**
- **¼ teaspoon black pepper**
- **1 teaspoon salt**
- **2 tablespoons unsalted butter, melted**

ACCOMPANIMENTS: **whole-milk yogurt; chopped fresh mint**

Put oven rack in middle position and preheat oven to 350°F.

Bake eggplant, cut sides down, in an oiled shallow baking pan until very tender, about 30 minutes. When cool enough to handle, scrape flesh into a food processor, discarding skin, and purée until smooth. Add egg yolks, cheese, garlic, lemon juice, pepper, and ¾ teaspoon salt and pulse until blended. Transfer to a bowl. Pour melted butter into a 6-cup (1½-quart) gratin dish or a 9½-inch deep-dish pie plate and tilt to coat bottom. Beat egg whites with remaining ¼ teaspoon salt using an electric mixer at medium speed until they just hold stiff peaks. Fold one third of whites into eggplant mixture to lighten, then fold in remaining whites gently but thoroughly. Spoon into gratin dish. Bake until golden and puffed, 25 to 30 minutes.

1967

BOUILLABAISSE OF PEAS

SERVES 6

ACTIVE TIME: 20 MIN START TO FINISH: 55 MIN

Originally introduced in our pages as "an ancient Provençal way of dressing up little green peas," this soup may not qualify as a true bouillabaisse (there is no seafood in sight), but it is comfort in a bowl. And since it uses frozen rather than fresh peas, it can be made at any time of year.

FOR BOUQUET GARNI

- **1 (4-inch) piece celery**
- **1 Turkish or ½ California bay leaf**
- **3 fresh thyme sprigs**
- **2 fresh parsley sprigs**
- **8 black peppercorns**
- **¼ teaspoon slightly crushed fennel seeds**

FOR SOUP

- **1 qt water**
- **5 tablespoons extra-virgin olive oil**
- **6 (1-inch-thick) slices baguette**
- **1 medium onion, finely chopped**
- **1 lb medium boiling potatoes**
- **4 garlic cloves, minced**
- **1 (10-oz) package frozen baby peas (not thawed)**
- **1½ teaspoons salt**
- **½ teaspoon black pepper**
- **6 large eggs**

SPECIAL EQUIPMENT: **an 8-inch square of cheesecloth; kitchen string**

MAKE BOUQUET GARNI: Wrap bouquet garni ingredients in cheesecloth and tie with kitchen string.

MAKE SOUP: Bring water and bouquet garni to a boil in a 1½-quart heavy saucepan. ›