



Delicious Orange Recipes

Collection of Easy to Make Orange Recipes

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Orange Recipe List

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ORANGES



Oranges belong to the group of citrus fruits, but they differ from both lemons and grapefruit in that they contain more sugar and less acid. Probably no citrus fruit is used so extensively as oranges. Because of their refreshing sub acid flavor, they are much eaten in their fresh state, both alone and in combination with other foods in numerous salads and desserts.

ORANGE RECIPES





ORANGE PUDDING -1

Take three large Seville oranges, the clearest kind you can get, grate off the out-rhine; take eight eggs, (leave out six of the whites) half a pound of double refined sugar, beat and put it to your eggs, then beat them both together for half an hour; take three ounces of sweet almonds blanched, beat them with a spoonful or two of fair water to keep them from oiling, half a pound of butter, melt it without water, and the juice of two oranges, then put in the rasping of oranges, and mix all together; lay a thin paste over your dish and bake it, but not in too hot an oven.

ORANGE PUDDING -2

Take half a pound of candid orange, cut them in thin slices, and beat them in a marble mortar to a pulp; take six eggs, (leave out half of the whites) half a pound of butter, and the juice of one orange; mix them together, and sweeten it with fine powder sugar, then bake it with thin paste under it.

ORANGE PUDDING -3

Take three or four Seville oranges, the clearest skins you can get, pare them very thin, boil the peel in a pretty quantity of water, shift them two or three times in the boiling to take out the bitter taste; when it is boiled you must beat it very fine in a marble mortar; take ten eggs, (leave out six of the whites) three quarters of a pound of loaf sugar, beat it and put it to your eggs, beat them together for half an hour, put to them half a pound of melted butter, and the juice of two or three oranges, as they are of goodness, mix all together, and bake it with a thin paste over your dish.

ORANGE PUDDING -4

Take five or six Seville oranges, grate them and make a hole in the top, take out all the meat, and boil the skin very tender, shifting them in the boiling to take off the bitter taste; take half a round of long bisket, slice and scald them with a little cream, beat six eggs and put to your bisket; take half a pound of currants, wash them clean, grate in half a nutmeg, put in a little salt and a glass of sack, beat all together, then put it into your orange skin, tie them tight in a piece of fine cloth, every one separate; about three quarters of an hour will boil them: You must have a little white wine, butter and sugar for sauce.



ORANGE PUDDING -5

Take two Seville oranges, the largest and cleanest you can get, grate off the outer skin with a clean grater; take eight eggs, (leave out two of the whites) half a pound of loaf sugar, beat it very fine, put it to your eggs, and beat them for an hour, put to them half a pound of clarified butter, and four ounces of almonds blanched, and heat them with a little rose-water; put in the juice of the oranges, but mind you don't put in the pippins, and mix together; bake it with a thin paste over the bottom of the dish. It must be baked in a slow oven.

ORANGE PUDDING -6

Pare and slice six sweet Florida oranges, removing the seeds and all the white skin and fibers. Place in the bottom of a glass dish. Make a custard by stirring two table spoonfuls of cornstarch braided with a little milk into a pint of boiling milk, and when thickened, adding gradually, stirring constantly meanwhile, one egg and the yolk of a second egg well beaten with one fourth cup of sugar. When partially cool, pour over the oranges. Whip the white of the second egg to a stiff froth with one fourth cup of sugar which has been flavored by rubbing over some orange peel, and meringue the top of the pudding. Fresh strawberries, raspberries, or peaches may be substituted for oranges in making this dessert, if preferred.

ORANGE PUDDING -7

Take two large Seville oranges, and grate off the rind, as far as they are yellow; then put your oranges in fair water, and let them boil till they are tender; shift the water three or four times to take out the bitterness; when they are tender, cut them open, and take away the seeds and strings, and beat the other part in a mortar, with half a pound of sugar, till it's a paste; then put in the yolks of six eggs, three or four spoonfuls of thick cream, half a Naples-biscuit grated; mix these together, and melt a pound of very good fresh butter, and stir it well in; when it's cold, put a bit of fine puff-paste about the brim and bottom of your dish, and put it in and bake it about three quarters of an hour.

ORANGE PUDDING -8

Take the outside rind of three Seville oranges, boil them in several waters till they are tender; then pound them in a mortar with three quarters of a pound of sugar; then blanch and beat half a pound of almonds very fine, with rose-water to keep them from oiling; then beat sixteen eggs, but six whites, and a pound of fresh butter; beat all these together very well till it's light and hollow; then put it in a dish, with a sheet of puff-paste at the bottom, and bake it with tarts; scrape sugar on it, and serve it up hot.

ORANGE PUDDING -9



Put sixteen yolks with half a pound butter melted, grate in the rinds of two Seville oranges, beat in half pound of fine Sugar, add two spoons orange water, two of rose-water, one gill of wine, half pint cream, two Naples biscuit or the crumbs of a fine loaf, or roll soaked in cream, mix all together, put it into rich puff-paste, which let be double round the edges of the dish; bake like a custard.

ORANGE PUDDING -10

4 oranges, 1 pint of milk, 3 eggs, 1 tablespoonful of corn flour, sugar to taste. Peel and slice the oranges and remove the pips, place the fruit in a pie-dish, and sprinkle with sugar; boil the milk, and thicken it with the corn flour; let the milk cool, beat up the eggs, and add them carefully to the thickened milk, taking care not to do so while it is too hot; pour the custard over the fruit, and bake the pudding in a moderate oven until the custard is set. Serve hot or cold.

ORANGE PIE -1

Take half a dozen Seville oranges, chip them very fine as you would do for preserving, make a little hole in the top, and scope out all the meat, as you would do an apple, you must boil them whilst they are tender, and shift them two or three times to take off the bitter taste; take six or eight apples, according as they are in bigness, pare and slice them, and put to them part of the pulp of your oranges, and pick out the strings and pippins, put to them half a pound of fine powder sugar, so boil it up over a slow fire, as you would do for puffs, and fill your oranges with it; they must be baked in a deep delft dish with no paste under them; when you put them into your dish put under them three quarters of a pound of fine powder sugar, put in as much water as will wet your sugar, and put your oranges with the open side uppermost; it will take about an hour and half baking in a slow oven; lie over them a light puff-paste; when you dish it up take off the lid, and turn the oranges in the pie, cut the lid in snippets, and set them at an equal distance, to serve it up.

ORANGE PIE -2

Rub smooth a heaping tablespoonful of cornstarch in three tablespoonfuls of water; pour over it a cup of boiling water, and cook until clear, stirring frequently that no lumps form. Add one cupful of sour orange juice, a little grated rind, and the juice of one lemon, with two eggs. Bake with under crust only. Meringue the top when baked, with the whites of the eggs well beaten with a tablespoonful of sugar, and a very little grated orange peel sprinkled over it.

ORANGE PIE -3

Grate the rind of one and use the juice of two large oranges. Stir together a large cupful of sugar and a heaping tablespoonful of flour; add to this the well-beaten yolks of three eggs, two tablespoonfuls of melted butter. Reserve the whites for frosting. Turn this into a pie-pan lined with pie paste and bake in a quick oven. When done so as to resemble a finely baked custard, spread on the top of it the beaten whites, which



must be sweetened with two tablespoonfuls of sugar; spread evenly and return to the oven and brown slightly.

ORANGE TARTS

Take two or three Seville oranges and boil them, shift them in the boiling to take out the bitter, cut them in two, take out the pippins, and cut them in slices; they must be baked in crisp paste; when you fill the petty-pans, lay in a layer of oranges and a layer of sugar, (a pound will sweeten a dozen of small tins, if you do not put in too much orange) bake them in a slow oven, and ice them over.

ORANGE CREAM -1

Take two Seville oranges and peel them very thin, put the peel into a pint of fair water, and let it lie for an hour or two; take four eggs, and beat them very well, put to them the juice of three or four oranges, according as they are in goodness, and sweeten them with double refined sugar to your taste, mix the water and sugar together, and strain them through a fine cloth into your tankard, and set it over the fire as you did the lemon cream, and put it into your glasses for use.

ORANGE CREAM -2

Take 6 oranges, 1 lemon, 7 eggs, 4 to 6 oz. of sugar (according to taste), 1 dessertspoonful of corn flour, some water. Take the juice of the oranges and the juice and grated rind of the lemon. Add enough water to the fruit juice to make 1-1/2 pints of liquid; let this get hot, adding the sugar to it; mix the corn flour smooth with a spoonful of cold water, and thicken the fruit juice with it, letting it boil up for a minute, set aside and let it cool a little; beat the eggs well, and when the liquid has cooled mix them carefully in with it; return the whole over a gentle fire, keep stirring continually until the cream thickens, but take care not to let it boil, as this would curdle it. When cold, serve in custard glasses, or in a glass dish poured over macaroons.

ORANGE CREAM -3

Whip a pint of cream so long that there will be but one-half the quantity left when skimmed off. Soak in half a cupful of cold water a half package of gelatin and then grate over it the rind of two oranges. Strain the juice of six oranges and add to it a cupful of sugar; now put the half pint of unwhipped cream into a double boiler, pour into it the well-beaten yolks of six eggs, stirring until it begins to thicken, then add the gelatin. Remove from the fire, let it stand for two minutes and add the orange juice and sugar; beat all together until about the consistency of soft custard and add the whipped cream. Mix well and turn into molds to harden. To be served with sweetened cream. Fine.



ORANGE GELATIN CREAM

Take 1/2 pint of orange juice, 1 package of orange Jello, 1/2 pound of sugar, 1 pint can of unsweetened condensed milk and 1/2 pint of water. Add the grated yellow rind of two oranges to the Jello; add the sugar and the water, boiling. Stir until the sugar and Jello are dissolved, add the orange juice, and when the mixture is cold, put it in the freezer and stir slowly until it begins to freeze. Add the condensed milk, and continue the freezing. This is nice served in tall glasses, with the beaten whites of the eggs made into a meringue and heaped on top.

ORANGE ALE

Take forty Seville oranges, pare and cut them in slices, the best colored Seville you can get, put them all with the juice and seeds into half a hogshead of ale; when it is tuned up and working, put in the oranges, and at the same time a pound and a half of raisins of the sun stoned; when it has done working close up the bung, and it will be ready to drink in a month.

ORANGE BRANDY

Take a quart of brandy, the peels of eight oranges thin pared, keep them in the brandy forty-eight hours in a close pitcher, then take three pints of water, put into it three quarters of a pound of loaf sugar, boil it till half be consumed, and let it stand till cold, then mix it with the brandy.

ORANGE WINE -1

Take six gallons of water and fifteen pounds of powder sugar, the whites of six eggs well beaten, boil them three quarters of an hour, and skim them while any skim will rise; when it is cold enough for working, put to it six ounces of the syrup of citron or lemons, and six spoonfuls of yeast, beat the syrup and yeast well together, and put in the peel and juice of fifty oranges, work it two days and a night, then tun it up into a barrel, so bottle it at three or four months old.

ORANGE WINE -1

Take six gallons of water, and fifteen pounds of sugar, put your sugar into the water on the fire, the whites of six eggs, well beaten, and whisk them into the water, when it is cold skim it very well whilst any skim rises, and let it boil for half an hour; take fifty oranges, pare them very thin, put them into your tub, pour the water boiling hot upon your oranges, and when it is blood warm put on the yeast, then put in your juice, let it work two days, and so tun it into your barrel; at six weeks or two months old bottle it; you may put to it in the barrel a quart of brandy.



ORANGE SHRUB

Take Seville oranges when they are full ripe, to three dozen of oranges put half a dozen of large lemons, pare them very thin, the thinner the better, squeeze the lemons and oranges together, strain the juice through a hair sieve, to a quart of the juice put a pound and a quarter of loaf sugar; about three dozen of oranges (if they be good) will make a quart of juice, to every quart of juice, put a gallon of brandy, put it into a little barrel with an open bung with all the chippings of your oranges, and bung it up close; when it is fine bottle it.

ORANGE CHIPS -1

Take a Seville orange with a clear skin, pare it very thin from the white, then take a pair of scissors and clip it very thin, and boil it in water, shifting it two or three times in the boiling to take out the bitter; then take half a pound of double refined sugar, boil it and skim it, then put in your orange, so let it boil over a slow fire whilst your syrup be thick, and your orange look clear, then put it into glasses, and cover it with papers dipped in brandy; if you have a quantity of peel you must have the larger quantity of sugar.

ORANGE CHIPS -2

Pare your oranges, not over thin but narrow, throw the rinds into fair water as you pare them off, then boil them therein very fast till they be tender, filling up the pan with boiling water as it wastes away, then make a thin syrup with part of the water they are boiled in, put in the rinds, and just let them boil, then take them off, and let them lie in the syrup three or four days, then boil them again till you find the syrup begin to draw between your fingers, take them off from the fire and let them drain through your cullinder, take out but a few at a time, because if they cool too fast it will be difficult to get the syrup from them, which must be done by passing every piece of peel through your fingers, and lying them single on a sieve with the rind uppermost, the sieve may be set in a stove, or before the fire; but in summer the sun is hot enough to dry them.

ORANGE MARMALADE -1

Take three or four Seville oranges, grate them, take out the meat, and boil the rinds whilst they are tender; shift them three or four times in the boiling to take out the bitter, and beat them very fine in a marble mortar; to the weight of your pulp take a pound of loaf sugar, and to a pound of sugar you may add a pint of water, boil and skim it before you put in your oranges, let it boil half an hour very quick, then put in your meat, and to a pint take a pound and a half of sugar, let it boil quick half an hour, stir it all the time, and when it is boiled to a jelly, put it into pots or glasses; cover it with a paper dipped in brandy.



ORANGE MARMALADE -2

Take fine large ripe oranges, with thin deep-colored skins. Weigh them, and allow to each pound of oranges a pound of loaf-sugar. Pare off the yellow outside of the rind from half the oranges as thin as possible; and putting it into a pan with plenty of cold water, cover it closely (placing a double cloth beneath the tin cover) to keep in the steam, and boil it slowly till it is so soft that the head of a pin will pierce it. In the mean time grate the rind from the remaining oranges, and put it aside; quarter the oranges, and take out all the pulp and the juice; removing the seeds and core. Put the sugar into a preserving kettle, with a half pint of clear water to each pound, and mix it with some beaten white of egg, allowing one white of egg, to every four pounds of sugar. When the sugar is all dissolved, put it on the fire, and boil and skim it till it is quite clear and thick. Next take the boiled parings, and cut them into very small pieces, not more than, half an inch long; put them into the sugar, and boil them in it ten minutes. Then put in the pulp and juice of the oranges, and the grated rind, (which will much improve the color,) and boil all together for about twenty minutes, till it is a transparent mass. When cold, pot it up in glass jars, laying brandy paper on the top.

ORANGE MARMALADE -3

Oranges combined with half as many lemons make a marmalade that most persons like. In fact, orange marmalade is probably made more often than any other kind. Take 6 oranges, 3 lemons, 3/4 qt. hot water and 3 lb. sugar. Peel the oranges and the lemons in the same way an apple would be peeled, inserting the knife deep enough to cut through the skin covering the sections. Remove the contents of the sections and squeeze out any juice that may remain in the thin skin. Remove the white material from the inside of the peeling, and cut the yellow portion that remains into thin strips. Add the water to the skins and simmer slowly for 1 hour. At the end of this time, add the sugar and the orange and the lemon pulp, and boil until the mixture is thick. Pour into hot, sterilized glasses, cool, and then seal and label.

ORANGE MARMALADE -4

To 1 large Seville orange allow 3/4 lb. cane sugar and 3/4 pint water. Wash and brush oranges, remove pips, cut peel into fine shreds (better still, put through a mincer). Put all to soak in the water for 24 hours. Boil until rinds are soft. Stand another 24 hours. Add the sugar, and boil until marmalade jellies. If preferred, half sweet and half Seville oranges may be used.

ORANGE AND RHUBARB MARMALADE

If a somewhat different flavor is desired in a marmalade, rhubarb instead of lemons may be used with oranges, as mentioned in the previous recipe.

Take 8 oranges, 1 qt. hot water, 4 lb. sugar, 3 qt. rhubarb cut into pieces. Prepare the oranges as for orange marmalade. Slowly cook the yellow part of the skin in 1 quart of water for 1/2 hour. To this add the sugar



and the rhubarb, and cook slowly until it is quite thick. Stir in the orange pulp and cook until the mixture is again thick. Pour into hot sterilized glasses, cool then seal.

ORANGE AND PINEAPPLE MARMALADE

No better combination can be secured than oranges and pineapple. To make marmalade, both fruits are cut into small pieces and then cooked in a thick syrup. 8 oranges, 2 c. hot water, 2 pineapples, 4 lb. sugar. Wash the oranges, cut skins and all into small pieces, remove the seeds, and boil slowly in the water until the skins are soft. Prepare the pineapples by peeling them, removing the eyes, and then shredding or cutting into very small pieces. Add the pineapple to the orange, stir in sugar, and continue to boil until the juice is at the jelly stage. Pour into hot sterilized glasses, cool, seal, and label.

ORANGE CAKE -1

Cut oranges, pick out the meat and juice free from the strings and seeds, set it by, then boil it, and shift the water till your peels are tender, dry them with a cloth, mince them small, and put them to the juice; to a pound of that weigh a pound and a half of double refined sugar; dip lumps of sugar in water, and boil it to a candy height, take it off the fire and put in your juice and peel, stir it well, when it is almost cold put it into a bason, and set it in a stove, then lay it thin on earthen plates to dry, and as it candies fashion it with a knife, and lay them on glasses; when your plate is empty, put more out of your bason.

ORANGE CAKE -2

Prepare the cake as for Apple Cake, and bake in two layers. For the filling, take two good-sized, juicy oranges. Flavor two tablespoonfuls of sugar by rubbing it over the skin of the oranges, then peel, remove the white rind, and cut into small pieces, discarding the seeds and the central pith. Put the orange pulp in a china bowl, and set in a dish of boiling water. When it is hot, stir in a heaping teaspoonful of cornstarch which has been braided smooth in two spoonfuls of water. Stir constantly until the starch has cooked, and the whole becomes thickened. Beat the yolk of one egg to a cream with two tablespoonfuls of sugar. Stir this very gradually, so as not to lump, into the orange mixture, and cook two or three minutes longer. Remove from the fire, and when cool, spread between the cakes. If the oranges are not very tart, a little lemon juice is an improvement. Meringue the top of the cake with the white of the egg beaten up with the two tablespoonfuls of sugar flavored with orange.

ORANGE CAKE -3

Take Grated rind of 1 orange, 1 teaspoon orange extract, 4 tablespoons shortening, 1 cup sugar, 2/3 cup milk, 1 egg, 2 cups flour, 3 teaspoons Baking Powder and 1/8 teaspoon salt. Cream shortening, add sugar slowly beating well; add milk a little at a time; then add beaten egg; sift flour, baking powder and salt



together and add to mixture; add flavoring and orange rind; mix well. Bake in greased shallow tin, or individual cake tins, in hot oven 15 to 20 minutes. When cool cover with orange icing.

ORANGE CAKE -4

6 oz. of whole meal flour, 3 oz. butter, 4 oz. sugar, grate in the rind of 1 small orange, and mix all well together. Beat 1 egg, and stir in with the juice of the orange and sufficient buttermilk to make a smooth, thick batter. Half fill small greased tins with this mixture, and bake 15 minutes in a moderate oven.

ORANGE CAKE -5

Two cupfuls of sugar, a small half cupful of butter, two cupfuls of flour, half a cupful of water, the yolks of five eggs and whites of four, half a teaspoonful of soda, a teaspoonful of cream of tartar, the rind of one orange and the juice of one and a half. Beat the butter to a cream. Add the sugar, gradually, then the orange, the eggs, well beaten, the water and the flour, in which the soda and cream of tartar have been well mixed. Bake in sheets for twenty-five minutes, in a moderate oven, and when cool, frost.

Frosting: The white of an egg, the juice of one and a half oranges and the grated rind of one, one cupful and a half of powdered sugar, unless the egg and oranges are very large, in which case use two cupfuls.

ORANGE SHORT-CAKE

Peel two large oranges, chop them fine, remove the seeds, add half a peeled lemon and one cup of sugar. Spread between the layers of short-cake while it is hot.

GOLD CAKE.

Two cups of sugar, half a cup of butter, the yolks of six eggs and one whole one, the grated rind and juice of an orange, half a teaspoonful of soda dissolved in half a cup of sweet milk, four cups of sifted flour, sifted twice; cream the butter and sugar, then add the beaten yolks and the flour, beating hard for several minutes. Lastly, add orange and bake, frosting if liked.

ORANGE JELLY -1

Take 7 juicy oranges, 1 lemon, 6 ozs. lump sugar, water and 1/4 oz. prepared agar-agar. Rub the skins of the oranges and lemons well with some of the lumps of sugar, and squeeze the juice from the oranges and lemon. Soak the agar-agar in cold water for half an hour and then thoroughly squeeze. Warm in 1 gill of water until dissolved. Put the fruit juice, agar-agar, and enough water to make the liquid up to 1-1/2 pints, into a saucepan. Bring to the boil. Pour through a hot strainer into a wet mould. Turn out when cold. If difficult to turn out, stand the mould in a basin of warm water for 2 or 3 seconds.



ORANGE JELLY -2

Soak one quarter of a box of gelatin until soft in just enough cold water to cover. Then pour over it one half cup of boiling water. Stir until well dissolved, add the juice of one small lemon, one cupful of orange juice, and one half cup of sugar. Strain, turn into molds previously wet in cold water, and set on ice to harden. Strawberry, raspberry, and other fruit juices may be used in a similar manner.

ORANGE JELLY -3

Orange jelly is a great delicacy and not expensive. To make a large dish, get six oranges, two lemons, a two-ounce package of gelatin. Put the gelatin to soak in a pint of water, squeeze the orange juice into a bowl, also the lemon juice, and grate one of the lemon skins in with it. Put about two cupfuls of sugar with the gelatin, then stir in the orange juice, and pour over all three pints of boiling water, stirring constantly. When the gelatin is entirely dissolved, strain through a napkin into molds or bowls wet with cold water, and set aside to harden. In three or four hours it will be ready for use and will last several days.

ORANGE JELLY -4

Take fourteen large ripe oranges, and grate the yellow rind from seven of them. Dissolve an ounce of isinglass in as much warm water as will cover it. Mix the juice with a pound of loaf-sugar broken up, and add the grated rind and the isinglass. Put it into a porcelain pan over hot coals and stir it till it boils. Then, skim it well. Boil it ten minutes, and strain it (but do not squeeze it) through a jelly-bag till it is quite clear. Put it into a mould to congeal, and when you want to turn it out dip the mould into lukewarm water. Or you may put it into glasses at once. You must have a pint of juice to a pound of sugar. A few grains of saffron boiled with the jelly will improve the color without affecting the taste.

ORANGE APPLE BANANA SALAD.

Take sweet, ripe oranges, apples, bananas, and grapes. Peel the oranges, quarter them, and remove skin and pips. Peel and core the apples and cut into thin slices. Wash and dry the grapes, and remove from stalks. Skin and slice the bananas. Put the prepared fruit into a glass dish in alternate layers. Squeeze the juice from 2 sweet oranges and pour over the salad. Any other fresh fruit in season may be used for this salad. Castor sugar may be sprinkled over if desired, and cream used in place of the juice. Grated nuts are also a welcome addition.

ORANGE RICE

Wash and steam the rice according to directions already given. Prepare some oranges by separating into sections and cutting each section in halves, removing the seeds and all the white portion. Sprinkle the oranges lightly with sugar, and let them stand while the rice is cooking. Serve a portion of the orange on each saucerful of rice.



ORANGE SYRUP -1

Select ripe and thin-skinned fruit. To every pint of the juice add one pound of sugar, the juice of one lemon, and a little of the grated rind. Boil for fifteen minutes, removing all scum as it rises. If the syrup is not clear, strain through a piece of cheese cloth, and reheat. Can and seal while boiling hot.

ORANGE SYRUP -2

Pare the oranges, squeeze and strain the juice from the pulp. To one pint of juice allow one pound and three-quarters of loaf sugar. Put the juice and sugar together, boil and skim it until it is cream; then strain it through a flannel bag and let it stand until it becomes cool, then put in bottles and cork tight.

ORANGE SYRUP -3

The rind of 3 oranges, 1/2 pint of water, 4 oz. of sugar. Boil the ingredients until the syrup is clear, then strain it and pour over the fruit.

ORANGES IN SYRUP

Peel 6 oranges, carefully removing all the white pith. Put the rinds of these into 1/2 pint of cold water; boil it gently for 10 minutes. Strain, and add to the water 6 oz, of loaf sugar. Boil it until it is a thick syrup, then drop into it the oranges, divided in sections, without breaking the skins. Only a few minutes cooking will be needed. The oranges are nicest served cold.

ORANGE DESSERT -1

Soak one third of a cup of gelatin in one third of a cup of cold water until soft; then pour over it one third of a cup of boiling water. Add a scant cup of sugar, the juice of one lemon, and a cupful of orange juice and pulp. Set the dish containing the mixture in a pan of ice water until it begins to harden. Have ready the whites of three eggs well whipped, add to the jelly, and beat all together until light and stiff enough to drop. Pour into molds wet in cold water, and lined with sections of oranges, from which seeds and white fiber have been removed.

ORANGE DESSERT -2

Pare divide, and take out the seeds from four or five sweet oranges, being careful to remove all the white rind and



shreds. Place in a deep dish and pour over them a syrup prepared as for Apples in Jelly, using the juice of a whole lemon. Set in the ice box over night. A very little orange peel may be grated into the syrup if liked; and if the oranges are very sweet, less sugar will be required. If one can afford to use orange juice in place of the water in making the syrup, the dessert will be greatly improved.

ORANGE FLOAT -1

Heat one quart of water, the juice of two lemons, and one and one half cupfuls of sugar. When boiling, stir into it four tablespoonfuls of cornstarch rubbed smooth in a very little water. Cook until the whole is thickened and clear. When cool, stir into the mixture five nice oranges which have been sliced, and freed from seeds and all the white portions. Meringue, and serve cold.

ORANGE FLOAT -2

To make orange float, take one quart of water, the juice and pulp of two lemons, one coffee-cupful of sugar. When boiling hot, add four tablespoonfuls of cornstarch. Let it boil fifteen minutes, stirring all the time. When cold, pour it over four or five oranges that have been sliced into a glass dish and over the top spread the beaten whites of three eggs, sweetened and flavored with vanilla. A nice dessert.

ORANGE CUSTARD -1

Turn a pint of hot milk over two cups of stale bread crumbs and let them soak until well softened: add the yolks of two eggs, and beat all together until perfectly smooth; add a little of the grated rind and the juice of three sweet oranges, and sugar to taste. Lastly add the whites of the eggs beaten to a stiff froth, turn into cups, which place into a moderate oven in a pan of hot water, and bake twenty minutes, or until the custard is well set but not watery.

ORANGE CUSTARD -2

The juice of 6 oranges and of 1/2 a lemon, 6 eggs, 6 oz. of sugar, and 1 dessertspoonful of corn flour. Add enough water to the fruit juices to make 1-1/2 pints of liquid. Set this over the fire with the sugar; meanwhile smooth the corn flour with a little cold water, and thicken the liquid with it when boiling. Set aside the saucepan, so as to cool the contents a little. Beat up the eggs, gradually stir into them the thickened liquid, and then proceed with the custard. This is a German sweet, and very delicious.

ORANGE CUSTARD -3

Take four large oranges, and roll them under your hand on the table to increase the juice. Then squeeze them into a bowl, and mix with the juice a very small tea-cup full of cold water. Use none of the peel. Add gradually sufficient sugar to make it very sweet. Beat twelve eggs till quite light, and then stir the lemon



juice gradually into them, beating very hard at the last. Put the mixture into cups, and bake it ten minutes. When done, grate nutmeg over the top of each, and set them among ice, or in a very cold place. These custards being made without milk.

ORANGE SAUCE -1

Squeeze a cupful of juice from well-flavored, sour oranges. Heat a pint of water, and when boiling, thicken with a tablespoonful of cornstarch. Add the orange juice, strain, and sweeten to taste with sugar that has been flavored by rubbing over the yellow rind of an orange until mixed with the oil in the rind. If a richer sauce is desired, the yolk of an egg may be added lastly, and the sauce allowed to cook until thickened.

ORANGE SAUCE -2

Take 1 cup of water, 2 tablespoons sugar, 1 teaspoon cornstarch and 2 tablespoons orange juice. Boil water, sugar and cornstarch mixed with little cold water. Boil 5 minutes and add fruit juice and 1 tablespoon caramel if dark color is desired.

ORANGE SAUCE -3

2 oranges, 4 large lumps of sugar, 1/2 a teaspoonful of corn flour, some water. Rub the sugar on the rind of one of the oranges until all the yellow part is taken off; take the juice of both the oranges and add it to the sugar. Mix smooth the corn flour in 8 tablespoonfuls of water, add this to the juice when hot, and stir the sauce over the fire until thickened; serve at once.

ORANGE SAUCE (COLD)

Beat to a cream one teacupful of butter and two teacupfuls of fine white sugar; then stir in the grated rind of one orange and the juice of two; stir until all the orange juice is absorbed; grate nutmeg upon the sauce and serve on a flat dish.

ORANGE FROTH SAUCE

Take juice of 2 oranges, 2 eggs, sugar to taste, 1 teaspoonful of white flour (not corn flour), add to the orange juice enough water to make 1/2 pint of liquid; mix this well with the sugar, the eggs previously beaten, and the flour smoothed with a very little water; put the mixture over the fire in an enameled saucepan, and whisk it well until quite frothy; do not allow the sauce to boil, as it would then be spoiled. Serve immediately.



ORANGE LEMONADE WITH PINEAPPLE

A very pleasant, cooling summer drink is made from the juice of six oranges and six lemons, with sugar to taste; add to this some pounded ice and the juice of a small can of pineapple, and lastly pour over the whole two quarts of water.

ORANGEADE -1

Pare very thin from one orange a few bits of the yellow rind. Slice three well-peeled sour oranges, taking care to remove all the white portion and all seeds. Add the yellow rind and a tablespoonful of sugar; pour over all a quart of boiling water. Cover the dish, and let it remain until the drink is cold. Or, if preferred, the juice of the oranges may be extracted with a lemon drill and strained as for lemonade.

ORANGEADE -2

Rub lightly two ounces of lump sugar on the rind of two nice, fresh oranges, to extract the flavor; put this sugar into a pitcher, to which add the juice expressed from the oranges, and that from one lemon. Pour over all one pint of cold water, stir thoroughly, and serve.

ORANGE WHEY

Add the juice of one sour orange to a pint of sweet milk. Heat very slowly until the milk is curded, then strain and cool.

ORANGE CANDY

Take half a pound of double-refined sugar finely beaten, wet it with orange-flower-water, then boil it candy-high, then put in a handful of orange-flowers, keeping it stirring, but let it not boil, and when the sugar candies about them, take it off the fire, drop it on a plate, and set it by till it's cold.

ORANGE FROSTING

Take Pulp and grated rind of 1 orange, 1 tablespoon cream, 1 cup confectioners' sugar, 1/2 teaspoon orange extract and 1 tablespoon melted butter. To the cream add the sugar slowly. Add orange pulp, rind, extract and melted butter. Beat until smooth and spread on top of cake.



ORANGE ICING

Take rind of 1 orange, 2 teaspoons lemon juice, 1 cup of powdered sugar and white of 1 egg. Grate orange rind and allow gratings to soak for some time in lemon juice; stir juice, sugar and egg together and beat thoroughly. Spread on warm cake.

ORANGE-WATER ICE -1

Add a tablespoonful of gelatin to one gill of water; let it stand twenty minutes and add half a pint of boiling water; stir until dissolved and add four ounces of powdered sugar, the strained juice of six oranges and cold water enough to make a full quart in all. Stir until the sugar is dissolved; pour into the freezing can and freeze.

ORANGE-WATER ICE -2

Take juice of 6 oranges, 2 teaspoons orange extract, 1 quart water, juice of 1 lemon, 2 cups powdered sugar and 1/2 cup cream. Mix all ingredients together; strain and freeze.

ORANGE AND MIXED FRUIT SALAD

Take 1 orange, 1 grapefruit, 1/2 pound Malaga grapes, 2 pears and 1 head lettuce. Wash, peel; remove seeds from all fruit; cut grapes into halves, pears in lengthwise pieces, grapefruit and orange into sections; chill until ready to serve. Serve on lettuce leaves with French dressing.

ALBUMINIZED ORANGE

Take Juice of 1 orange, 1 egg white and sugar. Add orange juice sweetened to taste to egg white and beat well. Chill and serve cold.

ORANGE MARMALADE PUDDING.

Take 3/4 lb. of whole meal bread, some orange marmalade, 1 pint of milk, 3 eggs, some butter. Butter a mould thoroughly, cut the bread into slices and butter them, then arrange the bread and butter in the mould in layers, spreading each layer with marmalade. When the mould is 3/4 full, beat up the eggs with the milk and pour it over the layers; let the whole soak for 1 hour; cover the mould tightly, and steam the pudding for 1-1/2 hours. Dip the mould in cold water for 1 minute before turning it out; serve with white sauce.



ORANGE MOULD -1

The juice of 7 oranges, and of 1 lemon, 6 oz. of sugar, 4 eggs and 4 oz. of corn flour. Add enough water to the fruit juices to make 1 quart of liquid; put 1-1/2 pints of this over the fire with the sugar. With the rest smooth the corn flour and mix with it the eggs, well beaten. When the liquid in the saucepan is near the boil, stir into it the mixture of egg and corn flour; keep stirring the mixture over a gentle fire until it has cooked 5 minutes; turn it into a wetted mould and allow to get cold, then turn out and serve.

ORANGE MOULD -2

Take 7 oranges, 1 lemon, 4 oz. of corn flour, 4 oz. of sugar, 4 eggs, some water. Take the juice of the oranges and lemon and the grated rind of the latter. Add enough water to the juice to make 1 quart of liquid. Set that over the fire to boil (keeping back a 1/4 of a pint for mixing the corn flour smooth), and add the sugar. Separate the yolks of the eggs from the white; beat up the yolks and add them to the corn flour and juice when those are smooth. When the liquid over the fire boils, stir in the mixture of eggs, corn flour, and juice, and keep all stirring over the fire for 2 minutes. Have ready the whites of the eggs beaten to a stiff froth, mix it lightly with the rest, and pour the mixture into wetted moulds. Turn out when cold and serve when required.

ORANGE MOULD -3

Take juice of 7 oranges and 1 lemon, 6 oz. of sugar, 4 oz. of corn flour, and 4 eggs. Add enough water to the fruit juice to make 1 quart of liquid. Put 1-1/2 pints of this over the fire with the sugar. When boiling thicken it with the corn flour, which should be smoothed with the rest of the liquid. Stir well over the fire for 5 to 8 minutes; whip up the eggs and stir them carefully into the mixture so as not to curdle them. Pour all into a wetted mould, let it get cold, turn it out, and serve.

ORANGE MOULD -4

The juice of 7 oranges and of 1 lemon, 6 oz. of sugar, 4 eggs, and 4 oz. of corn flour. Add enough water to the fruit juices to make 1 quart of liquid; put 1-1/2 pints of this over the fire with the sugar. With the rest smooth the corn flour and mix with it the eggs well beaten. When the liquid in the saucepan is near the boil, stir into it the mixture of egg and corn flour. Keep stirring the mixture over a gentle fire until it has cooked 5 minutes. Turn it into a wetted mould and allow to get cold, then turn out and serve.

COMPOTE OF ORANGES AND APPLES.

6 oranges, 8 fine sweet apples, 1 oz. of ground sweet almonds, syrup as in "Orange Syrup." Peel the oranges and the apples, cut them across in thin slices, coring the apples and removing the pips from the oranges. Arrange the fruit into alternate circles in a glass dish, sprinkling the ground almonds between the layers. Pour over the whole the syrup. Serve when cold.



ORANGE TARTLETS

Take the juice of two large oranges and the grated peel of one, three-fourths of a cup of sugar, a tablespoonful of butter; stir in a good teaspoonful of cornstarch into the juice of half a lemon and add to the mixture. Beat all well together and bake in tart shells without cover.

ORANGE TRIFLE

Take the thin parings from the outside of a dozen oranges and put to steep in a wide-mouthed bottle; cover it with good cognac and let it stand twenty-four hours; skin and seed the oranges and reduce to a pulp; press this through a sieve, sugar to taste, arrange in a dish and heap with whipped cream flavored with the orange brandy, ice two hours before serving.

ORANGE CHARLOTTE -1

For two molds of medium size, soak half a box of gelatin in half a cupful of water for two hours. Add one and a half cupfuls of boiling water and strain. Then add two cupfuls of sugar, one of orange juice and pulp and the juice of one lemon. Stir until the mixture begins to cool, or about five minutes; then add the whites of six eggs, beaten to a stiff froth. Beat the whole until so stiff that it will only just pour into molds lined with sections of orange. Set away to cool.

ORANGE CHARLOTTE -2

One-third of a box of gelatin, one-third of a cupful of cold water, one-third of a cupful of boiling water and one cup of sugar, the juice of one lemon and one cupful of orange juice and pulp, a little grated orange peel and the whites of four eggs. Soak the gelatin in the cold water one hour. Pour the boiling water over the lemon and orange juice, cover it and let stand half an hour; then add the sugar, let it come to a boil on the fire, stir in the gelatin and when it is thoroughly dissolved, take from the fire. When cool enough, beat into it the four beaten whites of eggs, turn into the mold and set in a cold place to stiffen, first placing pieces of sponge cake all around the mold.

ORANGE ROLEY POLEY

Make a light dough the same as for apple dumplings, roll it out into a long narrow sheet, about quarter of an inch thick. Spread thickly over it peeled and sliced oranges, sprinkle it plentifully with white sugar, scatter over all a teaspoonful or two of grated orange peel, then roll it up. Fold the edges well together to keep the juices from running out. Boil it in a floured cloth one hour and a half. Serve it with lemon sauce.



FLORIDA ORANGE JELLY

Grate the yellow rind of two Florida oranges and two lemons, and squeeze the juice into a porcelain-lined preserving kettle, adding the juice of two more oranges, and removing all the seeds; put in the grated rind a quarter of a pound of sugar, or more if the fruit is sour, and a gill of water, and boil these ingredients together until a rich syrup is formed; meantime, dissolve two ounces of gelatin in a quart of warm water, stirring it over the fire until it is entirely dissolved, then add the syrup, strain the jelly, and cool it in molds wet in cold water.

FLORIDA ORANGE WINE

Wipe the oranges with a wet cloth, peel off the yellow rind very thin, squeeze the oranges, and strain the juice through a hair-sieve; measure the juice after it is strained and for each gallon allow three pounds of granulated sugar, the white and shell of one egg and one-third of a gallon of cold water; put the sugar, the white and shell of the egg (crushed small) and the water over the fire and stir them every two minutes until the eggs begin to harden; then boil the syrup until it looks clear under the froth, of egg which will form on the surface; strain the syrup, pour it upon the orange rind and let it stand over night; then next add the orange juice and again let it stand over night; strain it the second day, and put it into a tight cask with a small cake of compressed yeast to about ten gallons of wine, and leave the bung out of the cask until the wine ceases to ferment; the hissing noise continues so long as fermentation is in progress; when fermentation ceases, close the cask by driving in the bung, and let the wine stand about nine months before bottling it; three months after it is bottled, it can be used. A glass of brandy added to each gallon of wine after fermentation ceases is generally considered an improvement.

CANDIED ORANGES

Candied orange is a great delicacy, which is easily made: Peel and quarter the oranges; make a syrup in the proportion of one pound of sugar to one pint of water; let it boil until it will harden in water; then take it from the fire and dip the quarters of orange in the syrup; let them drain on a fine sieve placed over a platter so that the syrup will not be wasted; let them drain thus until cool, when the sugar will crystallize. These are nice served with the last course of dinner. Any fruit the same.

ORANGE DROPS

Grate the rind of one orange and squeeze the juice, taking care to reject the seeds; add to this a pinch of tartaric acid; then stir in confectioners' sugar until it is stiff enough to form into balls the size of a small marble. This is delicious candy.



ICE ORANGEADE

Take a pint and a half of orange juice, and mix it with half a pint of clear or filtered water. Stir in half a pound of powdered loaf-sugar. Pare very thin the yellow rind of six deep-colored oranges, cut in pieces, and lay it at the bottom of a bowl or tureen. Pour the orange juice and sugar upon it; cover it, and let it infuse an hour. Then strain the liquid into a freezer, and proceed as for ice cream. When it is frozen, put it into a mould, and freeze it a second time. Serve it in glass cups, with any sort of very nice sweet cakes.

ROMAN PUNCH

Grate the yellow rinds of twelve lemons and two oranges upon two pounds of loaf-sugar. Squeeze on the juice of the lemons and oranges; cover it, and let it stand till next day. Then strain it through a sieve, add a bottle of champagne, and the whites of eight eggs beaten to a froth. You may freeze it or not.

ORANGE ICE CREAM

Take Juice of 6 large oranges, 1 quart of cream, 10 ounces of sugar, Grated rind of one orange. Put the sugar, grated yellow rind of the orange and half the cream in a double boiler over the fire; when the sugar is dissolved, take from the fire, and, when very cold, add the remaining cream, and freeze. When frozen rather hard, add the orange juice, refreeze, and pack to ripen.

ORANGE ICE CREAMS FROM CONDENSED MILK

Take 1 full pint of orange juice, 2/3 cupful of sugar, 1/2 pint can of condensed milk and Grated yellow rind of two oranges. Grate the rinds into the sugar, add milk and enough water to rinse cans. When sugar is dissolved, stand it in a cold place. Put orange juice in the freezer and freeze it quite hard; add sweetened milk, and freeze again quickly.

ORANGE SOUFFLE

Take 1 pint of orange juice, 1 quart of cream, 1/2 box of gelatin, 3/4 pound of sugar and Yolks of six eggs. Cover the gelatin with a half cupful of cold water and soak for a half hour. Add a half cupful of boiling water, stir until the gelatin is dissolved, and add the sugar and the orange juice. Beat the yolks of the eggs until very light. Whip the cream. Add the uncooked yolks to the orange mixture, strain in the gelatin, stand the bowl in cold water and stir slowly until the mixture begins to thicken; stir in carefully the whipped cream, turn it in a mold or an ice cream freezer, pack with salt and ice, and stand aside three hours to freeze. This should not be frozen as hard as ice cream, and must not be stirred while freezing. Make sure, however, that the gelatin is thoroughly mixed with the other ingredients before putting the mixture into the freezer.



ORANGE SHERBET

Take 1 pint of orange juice, 2 tablespoonfuls of gelatin, 3/4 pound of sugar and 1 pint of water. Cover the gelatin with an extra half cupful of cold water and soak for a half hour. Add the sugar to the pint of water and stir it over the fire until it boils; add the grated yellow rind of two oranges and the juice; strain through a fine sieve and freeze, turning the freezer slowly all the while. Remove the dasher, stir in a meringue made from the white of one egg, and repack to ripen for an hour at least.

ORANGE FLUFF

Take 1/4 c. orange juice, 1/2 c. sugar, 5 Tb. corn starch, 1 Tb. lemon juice, Pinch of salt, 2 egg whites and 1 pt. boiling water. Mix the corn starch and sugar and salt, stir into the boiling water, and cook directly over the fire until the mixture thickens. Continue to cook, stirring constantly for 10 minutes, or place in a double boiler and cook 1/2 hour. Beat the egg whites until they are stiff. When the corn starch is cooked, remove from the fire and mix thoroughly with the fruit juices. Pour over the beaten egg whites and stir slightly until the eggs and corn starch are mixed. Pour into sherbet glasses or molds wet with cold water and set aside until ready to serve.

APPLE, DATE AND ORANGE SALAD

The combination of fruits required by the accompanying recipe is an easy one to procure in the winter time. Apple and date salad is a combination much liked, but unless it is served with a rather sour dressing, it is found to be too bland and sweet for most persons. The addition of the orange gives just the acid touch that is necessary to relieve this monotonous sweetness.

Take 1 c. diced apples Lettuce, 3/4 c. dates, seeded Salad dressing, 2 oranges Lettuce Salad Dressing. Peel the apples and dice them into fine pieces. Wash the dates, remove the seeds, and cut each date into six or eight pieces. Prepare the oranges as directed for preparing oranges for salad, and cut each section into two or three pieces. Just before serving, mix the fruits carefully so as not to make the salad look mushy, pile in a neat heap on garnished salad plates, and serve with any desired dressing.

CALIFORNIA SALAD

During the months in which California grapes can be found in the market, a very delicious salad can be made by combining them with grapefruit and oranges. Take 1-1/2 c. grapes, 2 oranges, 1 grapefruit Lettuce and Salad Dressing. Prepare the grapes by washing them in cold water, cutting them into halves, and removing the seeds. Remove the sections from the oranges and grapefruit, and cut each section into three or



four pieces. Mix the fruits and drain carefully so that they contain no juice or liquid. Pile in a heap on salad plates garnished with lettuce and serve with any desired dressing.

ORANGE SPONGE CAKE

Take 4 eggs, 1 c. granulated sugar, $\frac{3}{4}$ c. flour, 2 Tb. orange juice, $\frac{1}{2}$ tsp. orange extract. Beat the eggs with a rotary beater until they are light and lemon-colored. Add the granulated sugar gradually. Sift into this the flour, and continue the beating until all are mixed. Add the orange juice and extract, pour into a sponge-cake pan, and bake.

ORANGE EGG NOG

Take 2 oranges, $\frac{1}{4}$ c. cream, $\frac{1}{4}$ c. milk, 1 egg and 1 Tb. sugar. Mix the cream, milk, egg, and sugar, beat well with an egg beater, and continue beating while adding the juice of the oranges. Serve in a glass over crushed ice.

ORANGE SPONGE

Take the juice of six large oranges, four eggs, one cupful of sugar, half a package of gelatin, one generous pint of cold water. Soak the gelatin two hours in a small pint of the water. strain the juice on the sugar. Beat the yolks of the eggs and mix them with the remainder of the water. Add the sugar and oranges to this, and cook in the double boiler until it begins to thicken; then add the gelatin. Strain this mixture into a tin basin, which place in a pan of ice water. Beat with the whisk occasionally, until it has cooled, but not hardened. Now add the unbeaten whites of the eggs, and beat all the time until the mixture begins to thicken. Let it thicken almost to the point where it cannot be poured, and then turn into a mould and set away to harden. Remember that the whites of the eggs must be added as soon as the mixture cools, which should be in about six or eight minutes, and that the mixture must be beaten until it begins to harden. The hardening is rapid after it once begins, so that it will be necessary to have the moulds all ready. The sponge will not be smooth and delicate if not poured into the moulds. If for any reason you should get the mixture too hard before pouring, place the basin in another of hot water, and let the sponge melt a little; then beat it up again. Serve with powdered sugar and cream.

ORANGE BAVARIAN CREAM

A pint and a half of cream, the juice of five oranges and grated rind of two, one large cupful of sugar, the yolks of six eggs, half a package of gelatin, half a cupful of cold water. Soak the gelatin two hours in the cold water. Whip the cream, and skim off until there is less than half a pint unwhipped. Grate the rind of the oranges on the gelatin, Squeeze and strain the orange juice, and add the sugar to it. Put the unwhipped cream in the double boiler. Beat the yolks of the eggs and add to the milk. Stir this mixture until it begins to thicken, and add the gelatin. As soon as the gelatin is dissolved, take off, and place in a pan of ice water. Stir until it begins to cool (about two minutes), and add the orange juice and sugar. Beat about as thick as



soft custard, and add the whipped cream. Stir until well mixed, and pour into the moulds. Set away to harden. There will be about two quarts. Serve with whipped cream heaped around the orange cream.

BANANA AND ORANGE SALAD

Peel and slice up some ripe bananas and oranges, removing the pips from the oranges, but saving the juice. Take a deep glass dish, lay at the bottom some bananas, then a layer of oranges. Sprinkle well with sugar, then some more bananas and oranges and sugar, until all the materials are used up. Cover and let it stand for an hour, then serve as a sweet.

ORANGE RAISIN COMPOTE

Peel six oranges (California), cut the skin in very small narrow strips, or run through a food chopper. Slice the oranges very thin and quarter the slices. Let it stand overnight in three pints of cold water. Place this in a preserving kettle with three pounds of seeded raisins, three quarts of currants (picked and washed) and three pounds of granulated sugar. Boil all together for two hours and put in glass jars, closing them while hot. If preferred, three pints of currant juice strained may be used instead of the whole fruit. This compote will keep perfectly well after the jar is opened.

CANDIED LEMON AND ORANGE PEEL

Lemon and orange peel if saved can be put to excellent use. Take out the greater portion of the white inside; throw the rinds into boiling water and simmer gently for twenty minutes. Drain, weigh, and take a pound of sugar to every pound of peel. Put a layer of sugar and a layer of fruit into the preserving kettle; stand it over a slow fire until the sugar melts. When melted, cook slowly until the rinds are transparent. Lift them out; drain them and when nearly dry roll in granulated sugar.

ORANGE CORDIAL

Take 12 Oranges and 3/4 lb. lump sugar. Put the sugar into a clean saucepan. Grate off the rinds of 6 oranges and sprinkle over the sugar. Now moisten the sugar with as much water as it will absorb. Boil gently to a clear syrup. Add the juice from the oranges, stir well, and pour into clean, hot, dry bottles. Cork tightly and cover with sealing-wax or a little plaster-of-Paris mixed with water and laid on quickly. Add any quantity preferred to cold or hot water to prepare beverage, or use neat as sauce for puddings.