

Hobbit Recipes¹

One of the activities that will often add a flavor of the unusual or fun to a unit study is cooking. Below find a wealth of recipes that have been "hobbitfied" to go with a literature unit on *The Hobbit* or any of the *Lord of the Rings* trilogy.

Smaug's Gems

Combine 1 cup of vanilla wafer crumbs, 1 cup of confectioners' sugar, 1 cup of chopped nuts, and 1 tablespoon of cocoa. Add 2 tablespoons of light corn syrup and ¼ cup of whisky. Mix well and shape into 1-inch balls. Roll in confectioners' sugar and place in an airtight container. Store in the refrigerator.

Bilbo's Orange Marmalade

Wash, dry, and peel 2 pounds of smooth, unblemished oranges. Cover the peel with cold water and simmer for 2 hours, until it is tender. Slice the oranges very thin and mix with 2 pounds of sugar. Drain the peel, cool, and scrape out the white pith. Slice the peel very thin. Combine the oranges and peel, and stir well. Simmer over a low heat until thick. Pour into hot, sterilized jars and cover.

Roast Mutton for the Trolls

Leave a thin layer of fat on a large leg of mutton and rub with a cut clove of garlic. Roast for 25 minutes per pound in a 350-degree oven. Serve with mint jelly and Shire pudding.

Shire Pudding

Mix together 1 cup of milk, 2 eggs, 1 cup of flour, and 1 teaspoon of salt in a blender. Put 3 tablespoons of hot beef or lamb drippings in a 9-inch glass pie plate. Pour the batter into the middle of the drippings. Bake in a preheated 425-degree oven for 15 minutes. Reduce the heat to 350 degrees and continue baking until the pudding is puffy and brown.

Gimli's Seed Cake

Preheat the oven to 350 degrees. Butter an 8-inch round cake tin. Sift 2 ½ cups of flour with 1 teaspoon of baking powder and a pinch of salt. Cream together 4 ounces of butter and ½ cup of sugar. Beat 1 egg

and add to the butter, then add 2 teaspoons of caraway seeds. Fold in the flour mixture, then gradually add enough milk (up to ½ cup) to make a smooth, thick batter. Pour into the prepared pan. Bake in the middle of the oven for 45 minutes, or until a toothpick inserted in the center comes out clean. Let cool 5 to 10 minutes before turning out on a cake rack.

Baked Fish for Gollum

Preheat the oven to 425 degrees. Place a 4 to 5 pound bluefish, cleaned and split, on an oiled baking sheet, skin side down. Lay 5 or 6 strips of bacon across it. Bake uncovered for 25 minutes until the fish flakes easily. Sprinkle with fresh parsley and lemon juice and serve immediately.

Merry's Mulled Cider

Mix together 2 quarts of apple cider, 20 whole cloves, ½ cup of sugar, 12 sticks of cinnamon, 14 whole allspice, and ½ teaspoon of salt. Bring to a boil. Simmer for 15 minutes. Keep warm. Strain and serve in a mug with a lemon slice.

Mrs. Maggot's Cottage Pie

Slice a large onion and 2 carrots and sauté in bacon fat until the onions are limp. Add 1 pound of cubed beef, 1 tablespoon of flour, and salt and pepper to taste. Saute for several minutes, and then add ½ cup of beef stock and simmer for 20 to 30 minutes. Peel and quarter 1 pound of potatoes and boil until soft. Mash with 2 to 3 tablespoons of butter and enough milk to make a soft mash. Season with salt and pepper. Put the meat in a pie dish, cover with the mashed potatoes, and bake in a 375-degree oven for 30 minutes. Before serving, run the dish quickly under the broiler to brown the potato crust.

Bree Inn Mushroom Soup

Chop ½ pound of mushrooms very fine. In a large saucepan, melt 4 tablespoons of butter. Add 1

¹ These recipes have been gathered from many places, including the internet. Unfortunately because so many identical versions of the recipes are found internet-wide I have no way of knowing which site they are original to. If you have questions, just put the title of the recipe into your internet browser and you will probably find several sites to choose from.

tablespoon of chopped onion, 2 cups of finely chopped carrots, 2 cups of finely chopped celery, and 1 clove of garlic, minced. Stir in 2 ½ cups of beef broth, 3 ½ cups of water, 1 small can of tomato paste, ¼ teaspoon of salt, and 1/16 teaspoon of pepper. Bring to a boil. Cover and reduce heat. Simmer 1 hour. Purée the soup. Melt 2 tablespoons of butter in a skillet, add ½ pound of sliced mushrooms, and sauté for 5 minutes. Add to the soup. Add ¼ cup of dry sherry. Heat thoroughly and serve.

Strider's Scotch Eggs

Hard boil 8 eggs. Cool and peel. Mix together 1 pound of sausage meat, ½ teaspoon of sage, 1 tablespoon of parsley, and a pinch of thyme (or use 1 pound of sage-flavored sausage). With the sausage meat make 8 patties large enough to surround the 8 peeled, hardcooked eggs. Place an egg in the center of each patty and form the sausage around the egg. Roll the egg in flour seasoned with salt and pepper, then in beaten egg, and then in breadcrumbs. Fry in deep fat.

Beorn's Honey Cake

Put 1 ½ cups of cottage cheese through a strainer. Mix the strained cottage cheese with 1 ½ tablespoons of sifted flour, 14 teaspoon of salt, 3 tablespoons of sour cream, 3 beaten egg yolks, <½ cup of honey, 1 tablespoon of butter, 1 tablespoon of lemon juice, the rind of 1 lemon, and ½ cup of wheat germ. Fold in 3 egg whites, stiffly beaten. Butter a 9-inch square cake pan. Sprinkle the bottom of the pan with ¼ cup of wheat germ. Pour the batter into the pan and top with 1/8 cup of wheat germ and ½ cup of chopped nuts. Bake in a preheated 375 degree oven for 30 minutes.

Orc Stew

1 cup all purpose flour
1 Tsp. Salt
1 Tsp. Pepper
1 Lbs. Cubed beef
1 cup dry sherry
1/3 cup Dijon mustard
1 cup packed lite brown sugar
1 cup molasses
2 Tbs. Worcestershire sauce
6 cloves of Garlic, sliced
1 Tsp. Dried Italian seasoning
2 Tbs. Of veg. Oil
1 cups baby carrots
2 Lbs. Red new potatoes, quartered

1 pkg. (10 oz) fresh mushrooms quartered
1 pkg. (10 oz) frozen creamed pearl onions
2 Tbs. cold water

Heat oven to 350. In plastic bag shake 2 Tbs. of flour, 1/2 tsp of salt and pepper add beef shake to coat. Whisk remaining salt, broth, sherry, mustard, sugar, molasses, Worcestershire, garlic and seasoning in bowl. Heat oil in large deep ovenproof pot over high heat. Brown beef about 3 minutes. Stir in carrots; cook 4 minutes. Add potatoes, mushrooms, and onions and beef broth mixture. Bake, covered in 350 oven 1 hour, stirring occasionally. Uncover; bake 20 minutes. Meanwhile, whisk remaining 2 Tbs. flour and water in small bowl. Stir into mixture. Bake, uncovered, 10 minutes, to thicken.

Sauron's Eyes

One batch sugar cookie dough, colored with yellow and touch of red food color to achieve a nice golden color

Red sugar
Chocolate shot

Roll the dough 1/4 inch thick. Cut into rounds with a doughnut cutter (one which cuts out the center of the dough) and reserve the centers. Use a fork to make cross-hatch marks (or, for the Tengwar and Quenyan-minded, write some form of Elvish with the back of a dinner knife). Sprinkle the marks with red sugar. Bake according to recipe directions and cool on rack. Take reserved centers and, using the back of a dinner knife, press a linear "pupil" into each center. Fill the pupil with chocolate shot. Sprinkle red sugar directly over the chocolate shot (trust me!). Bake about five minutes and cool on rack.

Observations: A bit of red makes the cookies more gold-metal-like than sun-like. Sprinkling the sugar directly over the cross-hatch marks and the chocolate shot for the Sauron's Eyes will create a bit of a radiant look after baking and saves time. It will only take three or four bits of chocolate shot per Eye, so you might just want to place them on by hand. It didn't take me but a minute, and I'm a slow baker!

Bilbo's Tea Cake

zest of one lemon (or orange if you prefer)
3/4 c. butter
1 c. sugar
4 eggs
2 1/4 c. flour (any soft flour will do)

1 tsp. baking powder
1 tsp. salt
1/2 c. dried cranberries or currents
juice of one lemon(orange)

Cream together butter, sugar and zest. Stir together dry ingredients in a separate bowl. Add the eggs to the butter mixture one at a time, beating well after each. Add dry ingredients and lemon(or orange...) juice and mix Just Until Combined. Spoon into greased loaf pan and bake at 350 degrees for 30-45 min. or until golden. Wrap and store overnight before serving to Gandalf for Afternoon Tea.

-Note- To impress the Wizard (and the Dwarves...), glaze with a mixture of half a lemon(not orange) and 1/2 c. of icing sugar. Pour over the loaf before hiding in the refrigerator overnight. Perfect for unexpected parties.

Merry's Mushrooms

1 onion, small dice
3-4 cloves of garlic, minced
3 c. small mushrooms, washed (can also use large mushrooms sliced in half or quarters)
3 tbsp. oil
1 tbsp. thyme
2 c. water
2 tbsp. arrowroot
Salt&Pepper

In a medium pot or a deep pan, saute the onions and garlic in the oil until the onions are soft. Add the mushrooms and thyme and cook for two more minutes. Add 1 1/2 c. water and simmer uncovered for 15 min. Mix the arrowroot with the remaining 1/2 c. of water, and add to pot. Cook until thickened, approx. one minute. Adjust salt and pepper to taste. Serve immediately to hungry Hobbits.

Hobbit' s Porridge

Old-Fashioned Rolled Oats
Whole, shelled almonds, or sliced almonds.
Pecans or Walnuts, chopped
Flax seed
Raisins and/or dried, sweetened cranberries. (apple also works!)
Brown sugar, molasses or real maple syrup
Cinnamon
(Salt)
Whipped cream (from the can is the most fun)

Stovetop: Cook a goodly batch of the oats according to package. Make it as thick, chewy or gloopy as you prefer. Add as much of all of the above as suits your hobbit tastes. Stir well, top generously with whipped cream and a dash more of cinnamon. You will never think of oatmeal the same way again!

Microwave: Dump a scoop of oats into your bowl - at least a cup. Shake in a little salt. Add as many of the above listed goodies to your oats as you prefer. Fill the bowl with water just a little over the oats. Microwave about a minute-and-a-half. Stir well. Top generously with whipped cream and a decorative dash of the cinnamon.

Lady Hobbit' s Version: Also add semi-sweet chocolate chips to hot oats and stir until melted.

For younger hobbitlings, be sure the grown hobbit controls the amount of salt they shake into their bowl, and help them with the cooking, of course.

Dwarf' s Version Just top it with lots of brown sugar and a pat of butter!

Elven Lembas Bread Recipe

6 T butter or margarine, slightly softened
2 cups self-rising flour
1 T granulated sugar
1/2 cup raisins (optional)
1 egg, well beaten
1/2 cup milk
4 T heavy cream

With a pastry blender or fork, cut margarine into the flour in a mixing bowl until the mixture resembles cornmeal. Do this rapidly so the butter does not melt. Add the sugar and if desired, 1/2 cup of raisins. In a small bowl, beat the egg and milk together until mixed. Reserve 1 T of this mixture to brush the tops of the Lembas. Add the cream and egg mixture to the flour and mix just until combined into a stiff, soft dough. Knead three or four times on a lightly floured surface. Roll dough to a 3/4" thickness and cut with an oval or leaf shaped cookie cutter. Place on a lightly greased baking sheet, leaving 1" of space between Lembas. Brush the tops of the Lembas with the reserved egg-milk mixture. Bake for 12 -13 minutes in a preheated 400 degree oven.