



Holland House Dumplings

1 lb flour
6 eggs
2 Tbsps sugar

1 Tbsp salt
2 oz baking powder
If water is needed, add 1/2 cup

Combine all ingredients in a bowl and mix well. Roll into 2- to 3-inch balls. Cook in chicken gravy until done (20 to 30 minutes).

Serve as a side with chicken on same dish.

Garnish with parsley.

Shared by Greg Holland, September 2019



Holland House Pie Dough

7 lbs flour

4 lbs 5 oz lard

1/2 gallon buttermilk

Handful of sugar

Handful of salt

Mix all ingredients well and roll dough out to desired thickness.

You can either pre-cook and then add filling or cook with filling. It depends on the type of filling.

Makes a whole lot of pie crusts.

Shared by Greg Holland, September 2019



Holland House Swiss Steak

Start with 4 oz. pieces of steak, cut and squared from the round. Use enough to fill a baking pan in one layer.

Braise all the meat in a skillet over a hot fire until well browned.

Chop one bunch of celery and about 3 lbs. of carrots.

Place braised meat in baking pan and cover with beef gravy.

Sprinkle celery and carrot pieces throughout.

Bake uncovered on low heat (250 degrees) for 4 hours.

Serve the meat in the gravy and garnish with a few pieces of the carrots and celery.

Serve with a green vegetable and potatoes.

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Holland House Egg Nog

24 separated eggs
2 cups sugar
1 quart bourbon
1 pint brandy

1 quart heavy cream
2 quarts milk
1 quart vanilla ice cream

- 1) Beat yolks and sugar until thick
- 2) Continue beating slowly and add liquor
- 3) Add cream and milk
- 4) Soften ice cream and add
- 5) In separate mixing bowl beat egg whites until stiff and fold in

- 6) Refrigerate 30 minutes
- 7) Sprinkle with nutmeg in glass before serving

Makes 30 servings

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Holland House Champagne Punch

4 bottles of champagne
1 1/2 gallons Chablis wine

4 liters 7 Up
2 liters club soda

Mix in large bowl or pot

Serves 25-50 people

Shared by Greg Holland, September 2019



Holland House Sirloin Tips and Noodles

Brown 10 lbs sirloin tips in olive oil.

Once meat is browned, stir in 20 garlic cloves and 1 lb mushrooms sliced large.

Add 1 hand salt and white pepper, 1 cup soup stock, 1 cup sherry and simmer for 10 minutes.

Add 1 gallon brown gravy and 1 jar small cocktail onions, strained.

Continue to simmer 1 hour, stirring occasionally.

Season as necessary, and serve on buttered noodles.

Add one to two vegetables of choice on side.

Serves 40

Shared by Greg Holland, September 2019