

The Shepherders Ball: Hidden Basque Kitchens - Community Cookbook Recipes

Radio Story

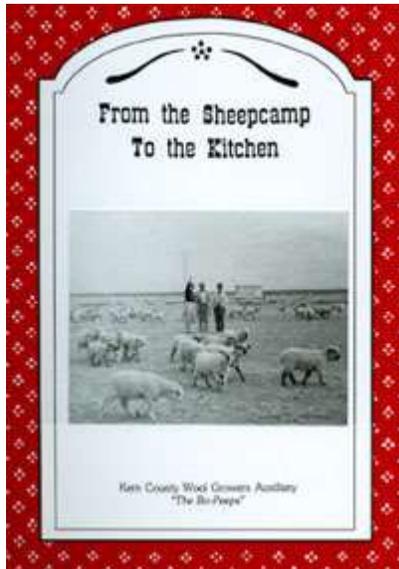
Recipes

Finding Story

Interns Notebook

In the course of creating this story we gathered an array of community cookbooks. These were some of our favorites. The **Boise Basque Museum and Cultural Center** and the **Bo-Peeps**" from the **Kern County Wool Growers Auxiliary** were kind enough to let us include them here and you can find **more** on our **NPR story page**.

Lentils for Sheep Camp



Ingredients

2 c. lentils
6 to 8 c. beef or chicken stock
1 large onion, cut up
1 bell pepper, cut up
2 cloves garlic
6 slices bacon, cut up (large pieces)
¾ c. tomato sauce
Salt and pepper to taste (season with)

Put all ingredients together. Simmer for about 1½ hours or until done. This makes a great pot to send out to shearing camp.

Submitted by Katie Bernal, Bernal Sheep Company
From the Sheepcamp to the Kitchen,
Kern County Wool Growers Auxiliary "The Bo-Peeps."

Noriega Spinach

The **Noriega Hotel** was founded by Faustino Noriega in 1893. Taken over in 1931 by Juan and Gracianna Elizalde and has been operated by her family ever since.

The Original Hotel, after many years, became a boarding house for men only. In 1940 they expanded and the present bar and dining room were added. The Noriega Hotel is still the hub of the Basque community and continues to serve exceptional meals to the public as well.

Recipe

Ingredients

½ onion
2 cloves garlic
1 Tbsp. flour
salt and pepper
2 drops of Tabasco
1 pkg. frozen spinach
1 c. milk

Fry chopped onion and garlic in a little oil and butter until tender. Add flour, salt, pepper, and Tabasco. Add milk to make light white sauce. Add spinach and simmer.

Submitted by Mary Ansolabehere, Jeanne Mendiburu
From the Sheepcamp to the Kitchen, Kern County Wool Growers Auxiliary "The Bo-Peeps."



*The Noriega Hotel, circa 1908. Faustino Noriega is standing on the right. (photo courtesy of Felix Etcheverry)
From the Basques To Bakersfield by Mary Grace Paquette, Published by the Kern County Historical Society*

Lamb Stew (Eulalia Mendiburu)

Ingredients

2 lb. lamb stew meat (shoulder or leg)
1 large onion
1 clove garlic
1 Tbsp. flour
Salt and pepper to taste
1 dry red chili
1 sack dried allspice
½ c. white wine
1 can tomato sauce
Carrots
Potatoes

Fry lamb until golden brown. Add onion and garlic and fry until tender. Add flour, salt, pepper, chili, allspice, wine, and tomato sauce. Fill the pot with water; simmer for 1 hour. Add cut up carrots and potatoes and simmer for 45 minutes more.
Serves 8.

Submitted by Marcelina Curutchet
From the Sheepcamp to the Kitchen, Kern County Wool Growers Auxiliary "The Bo-Peeps."

Pig Feet in Tomato Sauce (Txari Ankak)

Ingredients

6 pig feet, split lengthwise
2 cloves garlic, split
1 bay leaf, salt to taste
water to cover the above
1/3 cup flour
2 eggs, well beaten
salt & pepper to taste
1 clove garlic, minced
1 medium onion, diced
1/4 cup oil
2 or 3 cans tomato sauce
1 tsp. chili powder
a large pinch of sugar

Boil the pig feet, garlic, bay leaf, and salt for 45 to 60 minutes or until tender. Drain completely. Dip the feet in flour then egg and fry lightly. Saute garlic and onion in the oil, add tomato sauce and simmer in the oven at 325 for about an hour. Don't be tempted to delete the chili powder, it really helps the flavor.

Submitted by Frances Bicandi Bilbao
"Basque Recipes" *Basque Museum and Cultural Center*

Prize-Winning Shepherd Bread



Richard Lane

During the winter months, herders would live in sheep wagons, which contained a stove and an oven. They baked their own bread in a Dutch oven, buried in the coals from sagebrush or aspen wood fires, with a tight-fitting lid and a bale handle. *Courtesy Basque Library*

at the University of Nevada, Reno

Ingredients

3 cups very hot tap water

1/2 cup (1/4 lb.) butter or margarine

1/2 cup sugar

2 1/2 tsp. salt

2 packages active dry yeast

9 1/2 cups all-purpose flour

Salad oil

In a large bowl, combine hot water, butter, sugar and salt. Stir until butter is melted; let cool to about 110 degrees. Stir in yeast; cover and set in a warm place until bubbly, about 15 minutes. Beat in about 5 cups flour to make a thick batter. Stir in about 3 1/2 cups more flour to make a stiff dough. Scrape dough onto a floured board. Knead until smooth and satiny, 10 to 20 minutes — adding as little flour as possible to prevent sticking. Place dough in a greased bowl; turn over to grease top. Cover and let rise in a warm place until doubled — about 1 1/2 hours.

Punch dough down and knead briefly on a floured board to release air. Shape into a smooth ball. With a circle of foil, cover the inside bottom of a 5-quart cast iron or cast aluminum Dutch oven. Grease foil, inside of Dutch oven, and lid with oil. Place dough in Dutch oven and cover with lid. Let rise in a warm place until dough pushes up lid by about 1/2 inch, about 1 hour. (Watch closely.) Bake, covered, with a lid in a 375-degree oven for 12 minutes. Remove lid and continue to bake until loaf is golden brown, 30 to 35 minutes or until the loaf sounds hollow when tapped.

Remove bread from oven and turn onto a rack to cool. You will need a helper. Peel off foil and turn loaf upright. Makes one very large loaf.

Source: *From the Sheepcamp to the Kitchen, Volume II*

Lamb Stew – Chateau Basque



Bill Belknap

A Basque herder moves a band of sheep into a shipping corral in the Columbia River Basin in northern Nevada. *Courtesy Rapho Guillumette. Basque Library at the University of Nevada, Reno*

Ingredients

5 pounds cured lamb shoulder

1 medium onion, diced

2 cloves garlic, finely chopped

4 carrots

6 medium russet potatoes

2 tbsp. all-purpose flour

4 tbsp. chopped parsley

1 tbsp. dry thyme

1 cups dry white wine

2 tbsp. oil

Salt and pepper

1 small Pyrenees shepherd round bread

In an 8-quart stock pot, saute lamb in oil along with the onion and garlic, until they are both soft. Add wine and enough water to cover meat. Add carrots cut in 1/4-inch pieces; add salt, pepper, thyme and parsley. Let simmer for 45 to 60 minutes. Add potatoes (cut in chunk-size pieces) and cook until soft. Skim excess fat from surface and add flour to thicken broth. Carve out top of bread in circular fashion. Clean out some of the bread from inside and spoon stew into crust shell. Replace top as a lid; place on serving dish and serve immediately.

Source: *From the Sheepcamp to the Kitchen, Volume II*

Flan (Basque Custard)

Ingredients

1/3 cup flour

4 cups milk

1 cup sugar

pinch of salt

6 eggs

1 tsp. vanilla

1 tsp. nutmeg

On top of stove, brown the 1/3 cup of sugar in a 3-inch deep, 5-cup capacity pan. Set aside.

Beat the eggs, add milk, sugar, vanilla, nutmeg and salt. Stir well. Do not beat after adding milk. Pour into the prepared pan; set this in a pan of warm water and place in oven at 325 degrees and bake for 1 hour.

**Source: Isabel Larrondo Jausoro, Basque Museum and Cultural Center
Basque Recipes Collection**