

The Nineteenth Amendment Centennial Cookbook: 100 Recipes for 100 Years

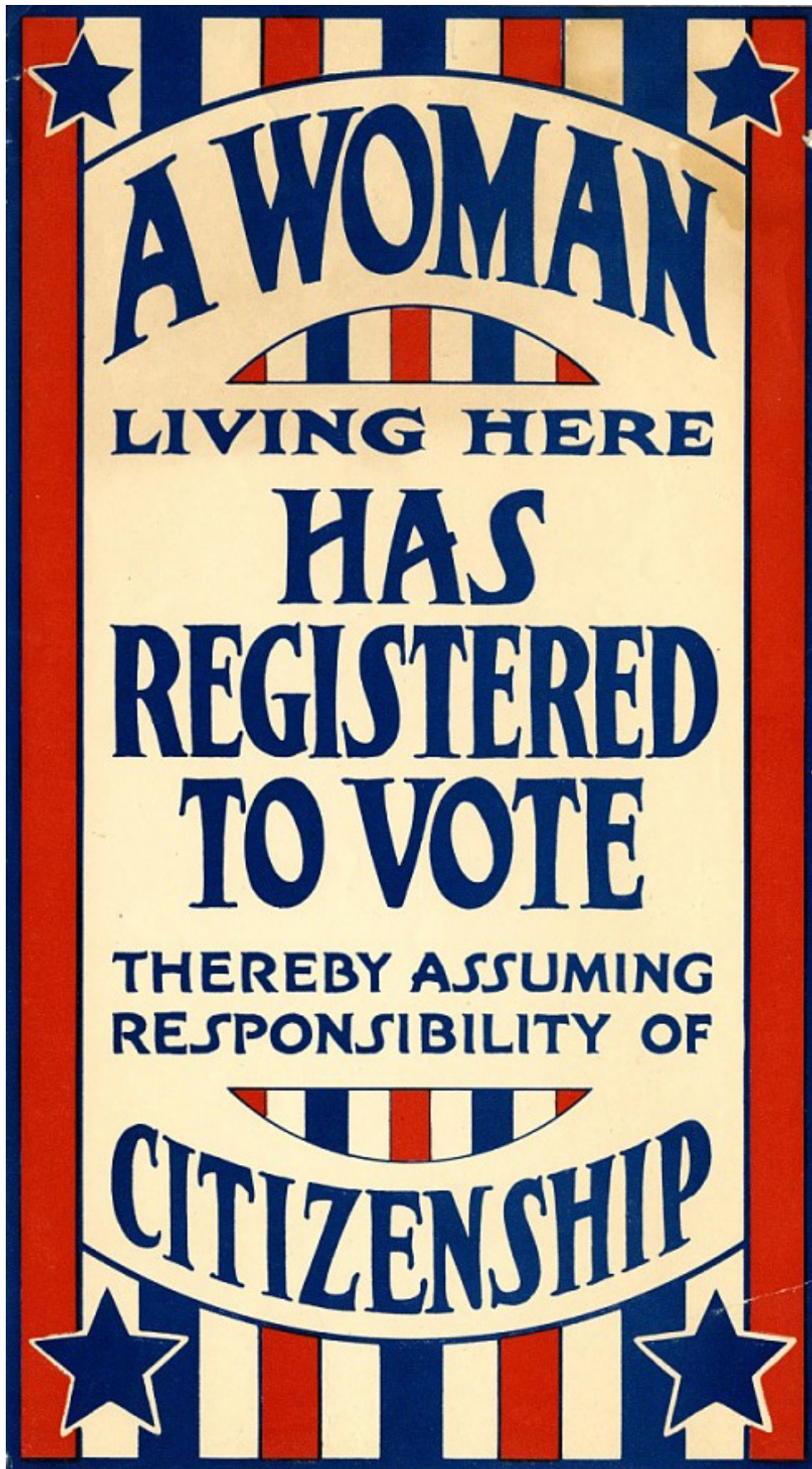


Artwork by Kudra Migliaccio



AMERICAN **BAR** ASSOCIATION

COMMISSION ON THE NINETEENTH AMENDMENT



Courtesy of the Smithsonian Institution

ABOUT THE COOKBOOK

“PEOPLE WHO LOVE TO EAT ARE ALWAYS THE BEST PEOPLE.”

- JULIA CHILD

Food plays an important role in life, culture, and community. It is our common ground and universal experience. In the spirit of these values, the Commission on the 19th Amendment is pleased to publish *The Nineteenth Amendment Centennial Cookbook: 100 Recipes for 100 Years*.

This cookbook celebrates the courage of the suffragists. Cookbooks have deep roots in the movement. To gain support, the suffragists published at least a half dozen cookbooks leading up to the passage of the Nineteenth Amendment. The first cookbook was published in 1886. In the introduction, the editor called the cookbook “our messenger,” and believed it would “go forth a blessing to housekeepers, and an advocate for the elevation and enfranchisement of woman.” L.O. Kleber, the compiler of a 1915 cookbook, noted:

As it is a serious matter what is put into the human stomach, I feel it incumbent to say that my readers may safely eat everything set down in this book.

Most recipes have been practically tested by me, and those of which I have not eaten come with such unquestionable authority, there need be no hesitancy in serving them alike to best friend as well as worst enemy—for I believe in the one case it will strengthen friendship, and in the other case it will weaken enmity.

Just over a century ago, the 1918 influenza pandemic swept across the United States and threatened to upend decades of suffragist efforts. Cancelled rallies, parades, and soapbox speeches did not mean the movement was cancelled. It meant the effort would look different. In much the same way, COVID-19 has changed the way we connect with family, friends, and communities; hold court hearings; and continue business. It has wrought enormous upheaval of so many lives in so many ways. Many have found themselves at home and have found some comfort in cooking and sharing food with their loved ones. They have been generous in sharing their recipes with us. When asked, we were deluged with recipes, though one contributor suggested an easy alternative: “Call UberEats!”

An early alternative was Emergency Salad: one-tenth onion and nine-tenths apple plus salad dressing. The early cookbooks included basics like how to brew tea, coupled with tasty cakes drenched in boiled merengue frosting. Like many of the recipes collected here, they featured comfort food ranging from soups to pot roasts.

In the face of the pandemic, the suffragists shifted their tactics and it worked. Ratified in 1920, the Nineteenth Amendment promised—and still promises—that:

The right of citizens of the United States to vote shall not be denied or abridged by the United States or by any State on account of sex. Congress shall have power to enforce this article by appropriate legislation.

Passage of the Amendment was a historic moment that paved the way for the largest expansion of democracy in the history of our nation. Yet ratification marked the beginning of a longer struggle for women’s equality. Years after ratification, discrimination “on account of sex” remains a battleground, especially for women of color and other marginalized communities. And women were excluded from the “equal” in the Equal Protection Clause before landmark Supreme Court cases began to right the balance.

My hope is that this cookbook reminds us of the heroic efforts of our mothers, grandmothers, and great-grandmothers, along with the men who supported the cause and voted for ratification of the Nineteenth Amendment, but also inspires us to persist in our work towards a better, more equitable future.

M. Margaret McKeown
Chair, ABA Commission on the Nineteenth Amendment
August 2020

NOTE FROM THE EDITORS

We are grateful for the recipes from our many contributors—Justices of the United States Supreme Court, judges from international courts, judges from federal and state courts, accomplished lawyers, executives from non-profit organizations, and the media, to name a few.

Soliciting recipes, tracking down the history of the suffragists and their cookbooks, compiling the recipes, designing the book, and securing the artwork has been a community effort. We especially thank Judy Perry Martinez, who supported the project during her term as President of the American Bar Association. We are also grateful to Katy Englehart, Cathie Hawke, Frank Valadez, and Kyle Harris of the ABA staff, Commission member Josephine Bahn, Alex Clausen, Katie Hernandez, Kathryn Kim, Roberta Liebenberg, Tara Giery, and Soseh Axian for their many contributions.

With few exceptions, these recipes are from home cooks rather than professional chefs. We cannot warrant their accuracy but can assure they come from unquestionable legal—if not culinary—minds and are supplied with goodwill and affection, along with personal commentary. In the spirit of sharing, the ABA has agreed to make this digital cookbook available without charge. The cookbook may be accessed at www.19thAmendmentCookbook.com. Who says nothing good in life is free? Enjoy!

M. Margaret McKeown

Kelsey Matevish

Co-Editors

August 2020

ABOUT THE ARTWORK

Artwork served as a powerful persuasive tool during the suffrage movement. Throughout the nineteenth century, opponents mocked the suffragists by publishing cartoons depicting the women as domineering, neglectful of their families, and unattractive. One cartoon depicted a woman standing over her husband, who was cleaning on his hands and knees. It featured the line: My wife's joined the Suffrage Movement. (I've suffered ever since!).

Toward the end of the century, the suffragists began to harness the power of art towards the end of the century. Suffragist organizations hired artists to make images for posters and postcards and created press and art publicity committees. Artists' societies, such as the Suffrage Atelier and the Artists' Suffrage League, formed with the explicit mission to "further the cause of Women's Enfranchisement by the work and professional help of artists...by bringing in an attractive manner before the public eye the long continued demand for the vote." Photographs and cartoons were published to break down the stereotypes promoted by suffragist opponents, highlight the many roles women played in society, and reveal how disenfranchisement handicapped women.

The Commission on the Nineteenth Amendment is grateful to the artists, past and present, whose work graces the pages of this cookbook. Archival images are courtesy of the Smithsonian Institution, the Library of Congress, the National Archives, the London School of Economics, Cambridge University, the Adele Goodman Clark Papers, and the New York Public Library.

The Northwest Collage Society provided original artwork for this cookbook. A gallery for the Northwest Collage Society's exhibit at the Washington State History Museum may be viewed at www.nwcollagesociety.org/shows_gallery_suffrage2020.htm. The online gallery contains statements of the artists and links to their websites. To learn more about the Northwest Collage Society, visit www.nwcollagesociety.org.

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BREAKFAST



Artwork by Leslee Currie

MOROCCAN SPICED GRAVLAX

Seth Waxman

Partner, WilmerHale; 41st Solicitor General of the United States
Washington, D.C.

Adapted from recipe of Vincent Hodgins, chef de cuisine at Istana in New York City.

INGREDIENTS

1 tablespoon fennel seeds
1 tablespoon anise seeds
1 tablespoon caraway seeds
1 tablespoon coriander seeds
2 teaspoons cumin seeds
2 cloves
2 cardamom pods
1 ½ teaspoons ground cinnamon
¼ cup sugar
¼ cup salt
2 tablespoons fresh cracked black pepper
2-3 lb. fillet of salmon,
pin bones removed, skinned on
one side

PREPARATION

Serves 12

Time: 15 minutes to prepare, plus 48 hours refrigeration

Place the fennel, anise, caraway, coriander, cumin, clove and cardamom in a dry skillet, and toast over medium heat, shaking the pan frequently, until the mixture is aromatic, 1 to 2 minutes.

Grind all the spices together, then mix with the cinnamon, sugar, salt and pepper.

Place the salmon, skin side down, on a large sheet of plastic wrap. Cover the flesh side of the salmon with the spice mixture, making sure to coat it completely.

Wrap the fish tightly and well in plastic wrap and refrigerate for 48 hours.

Unwrap salmon, and rinse off the cure. Dry, then slice on the bias. Serve plain or with lemon wedges, creme fraiche, sour cream or a light vinaigrette.



Artwork by Leslee Currie

GOETTA

Beth Brinkmann

Partner, Covington & Burling; former Deputy Assistant Attorney General
Washington, D.C.

Goetta is a Cincinnati, Ohio, breakfast meat-and-oats dish. It originated in the city's German immigrant community during the late 1800s. Goetta was a means to stretch costly meat by mixing it with oats to feed more family members. It has remained a staple of breakfast menus in Cincinnati to this day. This recipe was passed down from my great-grandmother, grandmother, and mother (with a few handwritten family annotations included from over the years). Enjoy!

INGREDIENTS

2 quarts cold water (minus ½ cup)
1 lb. ground beef
1 lb. ground pork
2 cups steel cut oats (also known in different cities/stores as stone-ground oats, or pinhead oatmeal; you want oats that are in the form of small kernels, not rolled oats, not oatmeal flakes)
1 medium onion minced
2 teaspoons salt (or less)
½ teaspoons pepper
½ teaspoons rubbed sage (poultry seasoning also can be used)
2 large bay leaves (these should be removed before pan frying)

PREPARATION

Use the heaviest soup pot you have. Place ground beef and ground pork in large amount of water so it is covered, breaking it up with a fork while bringing the mixture to a boil. Add remaining ingredients. Cook for one hour, stirring at close intervals (scrape it off the bottom each time if it sticks). Goetta will be thick when done and ready to pan fry.

The next step is to pan fry using a separate skillet, very lightly oiled. Place enough goetta in the pan to cover the bottom and cook until golden brown crust forms (it takes a while) (this is where you want it to stick to the bottom a bit to get crispy). One batch of cooked goetta is enough for 2 to 3 skillets.

Goetta is best served for breakfast with toast and eggs. It is the favorite for my family, on holiday mornings in particular.

You can freeze a batch of goetta after cooking it in the soup pot and before pan frying. Just divide the batch into a few gallon-size freezer bags, flatten them, and then freeze; when you want to cook it up, cut the bags of the frozen mixture and place in the skillet. Or you can shape the batch into individual patties and freeze as a stack of patties with wax paper between each; when ready to cook up for a breakfast, just transfer in frozen patty form to the skillet.



Courtesy of
the Smithsonian Institution

SOUS VIDE TEMPURA FRIED EGG YOLKS

Heather Gerken

Dean and Sol & Lillian Goldman Professor of Law, Yale Law School

New Haven, CT

There are two versions of these eggs: Cayenne & Paprika Spiced Eggs and Truffled Eggs. The first three steps in the instructions apply to both versions. After that, follow the instructions for the individual version you would like to make.

CAYENNE & PAPRIKA SPICED EGGS

INGREDIENTS

9 eggs
2 tablespoons aioli (or
mayonnaise)
¼ cup crème fraîche
3 tablespoons flour
1 ½ teaspoons cayenne
2 tablespoons smoked paprika
¾ cup panko
Vegetable oil (for frying)
Sea salt to taste

PREPARATION

Cook 8 eggs in a sous-vide cooker for 45 minutes at 147°F.

Plunge the eggs in ice water to cool them. This may be done several hours in advance. When the eggs have cooled, gently peel away the shells and egg whites, leaving the yolks intact.

Make the crema:

Combine 2 tablespoons of aioli or mayonnaise and ¼ cup of crème fraîche. Mix in about 1 teaspoon cayenne and 1 tablespoon smoked paprika to taste. The crema should be heavily seasoned and light pink.

Prepare the eggs:

Bread the eggs. First, dip them in a combination of 3 tablespoons of flour, ½ teaspoon cayenne, and 1 tablespoon of smoked paprika. Next, dip them in egg (one egg beaten). Then dredge them in panko. This can be done a few hours in advance. Discard any broken yolks, as they won't cook properly.

Fry eggs in vegetable oil at 350°F for one minute.

To serve:

Place the tempura eggs on 1 tablespoon of crema, sprinkle with sea salt, and serve.



TRUFFLED EGGS

INGREDIENTS

9 eggs
2 egg yolks
1 teaspoons truffle salt
2 tablespoons lemon juice
¼ teaspoon dry mustard
¼ cup truffle oil
¾ cup extra virgin olive oil
3 tablespoons flour
¾ cup panko
Vegetable oil (for frying)

PREPARATION

Cook 8 eggs in a sous-vide cooker for 45 minutes at 147°F.

Plunge the eggs in ice water to cool them. This may be done several hours in advance. When the eggs have cooled, gently peel away the shells and egg whites, leaving the yolks intact.

Make the truffle aioli:

Combine 2 egg yolks, ½ teaspoon truffle salt, 2 tablespoons of lemon juice, ¼ teaspoon of dry mustard, and ¼ cup of truffle oil in a food processor. With the food processor running, slowly pour in ¾ cup of extra virgin olive oil until you have a thick, sunny aioli. This can be made several days in advance.

Prepare the eggs:

Bread the eggs. First, dip them in a combination of 3 tablespoons of flour and ½ teaspoon of truffle salt. Next, dip them in egg (one egg beaten). Then dredge them in panko. This can be done a few hours in advance. Discard any broken yolks, as they won't cook properly.

Fry eggs in vegetable oil at 350°F for one minute.

To serve:

Place the tempura eggs on 1 tablespoon of aioli. Sprinkle with a bit of truffle salt to taste, and serve.

“In entering upon the great work before us, we anticipate no small amount of misconception, misrepresentation, and ridicule; but we shall use every instrumentality within our power to effect our object.”

-Susan B. Anthony

QUICHE

JoAnne Epps

Executive Vice President, Provost, and Professor of Law, Temple University
Philadelphia, PA

You can add or substitute spinach, broccoli, bacon, crab meat or any other quiche contents you like. I have made this with reduced fat cheese, lite mayonnaise and/or evaporated “skim” milk. Needless to say, it’s not quite as good.

INGREDIENTS

2 pie shells
1 ½ -2 lbs. of shrimp (defrosted and cleaned)
8-oz. bag of Extra Sharp Cheddar (finely shredded)
8-oz. bag of either Colby/Monterey Jack or Mild Cheddar/Monterey Jack (finely shredded)
1 bunch of scallions, sliced
4 eggs
1 cup mayonnaise
1 can evaporated milk
2 tablespoons flour
1 tablespoon baking powder
Salt & pepper

PREPARATION

Fill 2 pie shells with any combination of the following ingredients. I recommend using “deep dish” pie shells, or cut back on the quantity of ingredients.

Shrimp, Extra Sharp Cheddar (finely shredded), either Colby/Monterey Jack or Mild Cheddar/Monterey Jack (finely shredded)—you won’t need all the cheese; use more of the Extra Sharp than the milder ones—and scallions (sliced).

Mix together in a bowl: 4 eggs, 1 cup mayonnaise, 1 can evaporated milk, 2 tablespoons flour, 1 tablespoon, baking powder, salt, and pepper.

Pour liquid over everything else and bake at 350°F till top is brown and center isn’t jiggly.



Courtesy of the New York Public Library

EASY CHOCOLATE CHIP MUFFINS

Kim Yuracko

Judd and Mary Morris Leighton Professor of Law, Northwestern Pritzker School of Law
Chicago, IL

INGREDIENTS

1 ½ cups all-purpose flour
¾ cup lightly packed brown sugar
½ teaspoon salt
1 ½ teaspoons baking powder
½ teaspoon baking soda
⅓ cup vegetable oil
1 large egg
⅓ to ½ cup milk
1 teaspoon vanilla extract
½ cup sour cream
¾ cup chocolate chips

PREPARATION

Heat oven to 400°F.

Combine dry ingredients and mix

Add oil to a measuring jug that holds at least 1 cup. Add the egg then fill the jug to the 1 cup line with milk. Add the vanilla extract and mix. Then add sour cream and mix again.

Pour milk and sour cream mixture into the flour and sugar mixture and combine. Add chocolate chips.

Divide batter into 9 muffin cups.

Bake 15 to 20 minutes.

“We can neither speak for her, nor vote for her, nor act for her, nor be responsible for her; and the thing for men to do in the premises is just to get out of her way and give her the fullest opportunity to exercise all the powers inherent in her individual personality, and allow her to do it as she herself shall elect to exercise them.”

-Fredrick Douglass

SPINACH QUICHE

Lauren Stiller Rikleen

President, Rikleen Institute for Strategic Leadership; Co-Chair, ABA Women's Caucus
Boston, MA

This is a great recipe for a healthy quiche. The spinach can be substituted for broccoli. You can also add mushrooms. I use a pre-made crust (and try to find one that is low-fat and/or organic).

INGREDIENTS

10 oz. package of frozen
chopped spinach
2 Eggs
1 cup plain yogurt (can use regular
or low-fat)
1 teaspoon salt
1 tablespoon flour
¼ teaspoon pepper (optional)
½ small onion, chopped (optional)
4 oz. of grated cheddar (can use
more if you like)

PREPARATION

To prepare the crust, make fork holes along the sides and bottom and place in an oven that has been preheated to 350°F for 10-12 minutes.

When done, preheat the oven to 450°F (quiche cooks in 3 segments, as noted below).

Thaw frozen chopped spinach (can microwave for approximately 6 minutes), then drain thoroughly. While thawing, mix all the other ingredients (except the cheese) together.



Artwork by Colleen Monette

When spinach is fully drained of excess water, add to other mixed ingredients and bake at 450°F for 15 minutes. (If it looks like it is browning too quickly, can lower to 425°F.)

At end of 15 minutes, turn oven down to 350°F and cook for 15 minutes more.

PUFF PANCAKES

Michele Mayes

Vice President, General Counsel and Secretary, New York Public Library; former Chair, ABA Commission on Women in the Profession

New York, NY

In the 1920s, women often gathered before and after rallies, or in smaller salon settings to plan their effort. They ate communal meals, often times eating from the same plate. One item was the puff pancake, also known as the German Pancake or its smaller version, the Dutch Baby pancake. It was made and set on a platter and shared.

INGREDIENTS

1 cup whole milk
1 cup unbleached all-purpose flour
6 large eggs
 $\frac{3}{4}$ teaspoon vanilla extract
 $\frac{1}{2}$ teaspoon lemon extract or 1 tablespoon fresh lemon juice
1 tablespoon freshly grated lemon rind (optional)
 $\frac{1}{4}$ teaspoon salt
6 tablespoons unsalted butter

PREPARATION

Position oven rack in the bottom third of the oven, to allow the pancake to rise properly. Preheat oven to 450°F. Grease a 10" deep cake round and set aside.

Combine milk, flour, eggs, vanilla, lemon extract/juice, grated rind and salt in a blender and mix on low speed until smooth. Best to add flour last and pulse to incorporate to avoid clumping.

When oven is close to temp, add the butter to the baking pan and place it in oven until butter is hot and sizzling. Be watchful to not let it brown or smoke. With the pan in the oven, pull out the rack and carefully pour the batter into the hot pan

This is easier to do using the blender container (do a quick few pulses to make sure the ingredients have not separated and settled)—otherwise, you'll need to remove the pan if pouring from a blending bowl. Return the pan to the oven and bake for about 25 minutes or until the desired golden brown color is achieved. Cooking time can be decreased using a convection setting. I also recommend turning the pan at the midpoint of the baking time, to insure even baking and color.

Remove from the oven. The pancake should have risen to resemble a bowl, with crispy edges and a fluffy texture throughout. Using a spatula, gently loosen and ease the pancake from the pan onto a larger plate or platter. Serve as is with powdered sugar, lemon wedges and maple syrup. For more flavor and photo-op presentation, add fresh berries. A combination of strawberries and blueberries works well.

Bon appétit!

EASY NEW YORK STYLE BAGELS

Tim Wu

Julius Silver Professor of Law, Science and Technology, Columbia Law School
New York, NY

When you're holed up and can no longer go without. It is easier than you think!

INGREDIENTS

1.0 g instant or rapid-rise yeast
(can use starter)
400 g bread flour
216 ml water at 100°F
9 g salt
4 teaspoons barley malt syrup or
honey or maple syrup



*Courtesy of
the Smithsonian Institution*

PREPARATION

Mix ingredients in bowl. Knead by hand for 5 mins until smooth ball is made.

Divide into 5 or 6 balls depending on preferred bagel size. Form balls into bagels by poking hole with index finger.

Refrigerate in covered tray at least overnight, up to 24 hours.

Preheat oven to 450°F. Take bagels out of refrigerator, boil in 1 gallon of water for 30 seconds - 1 min.

Bake for 12-15 mins until golden. Don't burn!

Note 1: Pizza stone in oven will create crisper bottom. Boiling longer creates fatter bagel.

Note 2: Using maple syrup can support a claim to being Montreal-style bagel.

“It was always Custom for [women] to be present on Such Occasions, being of Much Estimation Among Us, in that we proceed from them . . .”

-Chief Conoghquieson

Oneida Nation, Iroquois Confederacy (1762)

APPETIZERS



Artwork by Leslee Currie

GEFILTE FISH

Judge Merrick Garland

*United States Court of Appeals for the District of Columbia Circuit
Washington, D.C.*

This recipe comes from my grandmother and great-grandmother. No one in my generation has followed the first paragraph.

INGREDIENTS

2 ½ lbs. of pike and lean trout
(and/or whitefish)
¼ teaspoon pepper
1 tablespoon fine dry bread crumbs

Stock:

1 medium carrot, grated
3 cups water
1 medium onion, grated
½ teaspoon salt
1 egg, beaten
¼ teaspoon pepper
1 teaspoon salt
2 medium onions, sliced

PREPARATION

Serves 4 to 6

Obtain live fish from market. The greater the variety of fish, the better. Place live fish in half-filled bathtub until ready to begin. After fish have been killed and cleaned, proceed to next paragraph.

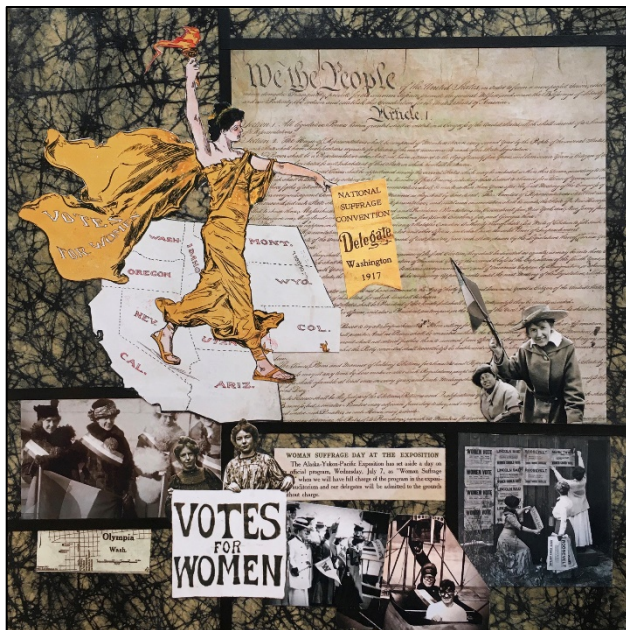
Use (at least) two kinds of fish in equal amounts. Grind once with fine blade or twice with coarse one.

Add next ingredients; mix thoroughly. Add a little water if needed to make a moist mixture.

Moisten hands with water and form balls, packing mixture lightly.

Combine ingredients for stock in kettle and bring to boil. Drop in fish balls and simmer, covered, for 1 ¾ hours. Drain.

Serve the fish balls cold with prepared beet-horseradish relish.



Artwork by Liz Simpson

COCKTAIL PASTIES

Bob Carlson

Shareholder, Corette Black Carlson & Mickelson; former ABA President
Butte, MT

This recipe is Butte's favorite *hors d'oeuvre* cocktail pasties. They are a must during the holidays and at any reception whether wedding, funeral, retirement, etc. My Grandma and Mom made the best ones—it's all about the crust.

INGREDIENTS

Dough:

4 ½ cups of flour
1 teaspoon salt
1 teaspoon baking powder
2 cups Crisco
1 egg
1 teaspoon vinegar
Water

Filling:

3 potatoes
1 onion
3 lbs. lean hamburger meat

PREPARATION

Dough:

Mix together 4 ½ cups of flour, 1 teaspoon salt, and 1 teaspoon baking powder. Add 2 cups Crisco & mix with fingers until crumbly.

In a measuring cup add 1 egg slightly beaten, 1 teaspoon vinegar, and enough water to make 1 cup. Add to flour mixture while mixing in with fingers. Gather the dough into a ball.

Filling:

Grind 3 potatoes & one onion. Mix with 3 pounds lean hamburger. Add salt & pepper.

Roll out dough & cut it into small circles. Place small amount of meat filling on each circle. Fold dough over and seal with fork dipped in flour. Prick top with fork to allow steam to escape.

Brush top with milk.

Bake at 375°F for 25 to 30 minutes or until brown.



Artwork by Lisa Sheets

PISSALADIÈRE

Jane Ginsburg

Morton L. Janklow Professor of Literary and Artistic Property Law, Columbia Law School
New York, NY

This hot tart may be served either with cocktails or as a first course. One of the nice things about the dish is that much of the preparation can be done earlier in the day or the evening before, and the tart assembled and baked at the last minute. Recipe from *Chef Supreme: Martin Ginsburg*.

INGREDIENTS

1 partly baked tart shell (your favorite recipe) in a 10-inch 2-piece tart mold or a flan ring. (If you do not have a 10-inch mold or flan ring, use what you have and compute the number to be served accordingly.)
An adequate number of onions, regular or Spanish variety as you prefer, chopped fine
Enough butter to cook your onions, probably six to eight tablespoons
1 large can plus 1 medium can of Italian plum tomatoes—or if you like to be safe and are a spendthrift, a total of two large cans
A fresh clove of garlic, minced fine (minced, not put through the garlic press)
Olive oil, enough to cook
Tomatoes, probably a generous $\frac{1}{4}$ cup
Freshly grated parmesan cheese
Oregano
Anchovies (flat fillets)—you will need at least a 2 oz. can and, depending upon how you finish your tart, perhaps part of a second can. The anchovies should be packed in olive oil and I am partial to the S.S. Pierce Embassy brand. Do not use the smoked variety.
A small can of pitted black olives
More olive oil

PREPARATION

Serves 7-8

Prepare your partly baked tart shell using your favorite recipe, conveniently ahead of time. As undoubtedly you know, you can prepare the tart shell a week or more before the dinner party, wrap it in an air-tight plastic bag, and leave it in the freezer until the moment of assembly.

The day of or the evening before the dinner, prepare the onions and the tomatoes.

In a moderately large saucepan, melt whatever amount of butter you need for whatever amount of onions you have chopped and, when the butter has just finished sizzling, add the onions all at once, mix well with the butter, and then cook the onions uncovered, stirring every few minutes as required, over low heat until the onions are well cooked and soft.

Assuming an ample amount of chopped onions, they will cook down quite substantially before they are finished, and you will need enough cooked onions to make a fairly generous layer in the tart. You may loosely figure one-hour cooking time, but it may well take half again that much time. Under no circumstances permit the onions to brown. They will not brown if you remember to stir.

The tomatoes should be cooked in a fairly generous heavy pot, preferable enameled ironware, perhaps four quarts in capacity.

First dump all of the tomatoes out of the cans and into a large colander in the sink so that most of the liquid will drain off. You need not be too careful about this.

While the tomatoes are draining of their own accord, heat the olive oil in the pot over a medium flame and when your nose tells you it is hot enough (it should be hot but not so hot as to cook the garlic too rapidly), add the minced garlic and turn the flame low. Cook the minced garlic in the oil for about one minute—it should bubble a little but not brown—and then add the drained tomatoes to the pot all at once.

Stir with a wooden spoon (preferably one with a long handle as the oil tends to spit) and then raise the heat to moderately high and, stirring occasionally, wait until the mixture just comes to a boil. Then turn the heat low—the mixture should simmer—and, stirring occasionally to avoid burning the tomatoes at the bottom of the pot, cook uncovered until the mixture has reduced itself to a rather thick and reasonably smooth paste (if there is a basil leaf in your can of tomatoes, fish it out and throw it away). The tomatoes will take somewhat longer to cook than the onions and you need not be overly concerned about possibly overcooking the tomatoes; this is unlikely if you keep the heat low enough and remember to stir occasionally.

If you make the onions and tomatoes the evening before, then after they have cooled you may refrigerate them until mid-afternoon of the next day. If you do, or if you make the onions and tomatoes early the day of the dinner party and they have cooled down before the time comes to assemble the tart, it is important that you remember to reheat both the onions and the tomatoes—separately—so that they are quite hot (they need not be and should not be boiling) when you commence the assembly.

Assembling the Tart:

If your tart shell was frozen in advance, do not bother to thaw before assembly. It is probably easier to work with frozen and will thaw itself quite quickly and nicely. Sprinkle the bottom of the tart shell generously with grated parmesan cheese.

Next, make a layer of the cooked onions. You may or may not need all of them. The layer should be fairly generous and you will wish to be sure that the layer gets right to the edges of the tart shell. Do not mix the onions with the parmesan cheese. Separate layers is what you are after.

Sprinkle the top of the onion layer with oregano. Be generous but not wild. The top and final layer is the tomatoes. You may or may not need all of the tomato paste you have made, but a thick layer is desirable. Smooth the top.

On top of the tomato layer go the anchovies, preferably in some sort of pattern. A lattice pattern is most appropriate.

The black olives are next. At a convenient moment before you start to assemble the tart, take a handful of them and cut each black olive into three donut-like circles. After you have placed the anchovies on top of the tomato layer, place olive circles at the appropriate places—one in each lattice square is appropriate—and with your thumb push each olive circle down into the tomato paste slightly (just a little to anchor it).

The final step in assembly is to take a pastry brush, dip it in olive oil, and gently paint the entire top of the tart. Do not use an excessive amount of oil for this.

Baking and Serving:

As soon as you complete the assembly, place the tart on the bottom rack in the oven. The oven should have been preheated to 375°F. Bake ten minutes at this temperature and then lower the heat to 350°F and complete the baking. Depending upon your oven, your tart pastry recipe and various imponderables, this may take anything from an additional fifteen minutes to twenty-five minutes or perhaps a few minutes more. The tart is done when the pastry is done. However, if fissures begin to appear in the tomato paste layer, the top part is reaching the point of overdone.

When the tart is done, take it from the oven and, if you like (it is not essential), plan to top once more with a little olive oil.

Allow the tart to rest about three or four minutes after you have taken it from the oven before you produce it for your guests and commence cutting it into wedges. The tart should be served hot but not excessively hot.

Three Final Notes:

If you are concerned about the lack of salt in this recipe, do not be. The anchovies supply all the salt needed.

This dish is so simple to make that it is almost impossible to do something wrong. Nothing is absolutely impossible, however, and if you are going to fall into error, I suggest it will be by failing to chop and prepare enough onions. Avoid this misfortune. Make more than you think you need. There is always something good you can do with a few tablespoons of leftover cooked onions.

Finally, if you have run into a recipe for Pissaladière before, the odds are it read nothing like this one. Julia Child's version of the same name in *Mastering the Art* describes a completely different dish. Fear not. The above recipe may be only authentic mid-Manhattan, but on information, belief and ten years of testimony from innumerable diners, it is more than edible.

ARTICHOKE DIP

Judy Clarke

Criminal Defense Attorney

San Diego, CA

My family teases me about this recipe being the only thing I can make.

INGREDIENTS

2 cans drained artichokes, mashed
1 cup mayo
1 cup parmesan grated
Garlic salt

PREPARATION

Combine artichokes, mayo, parmesan, garlic salt.

Bake 350°F for 30 minutes. Great fattening dip.



Courtesy of the Smithsonian Institution

SWEET AND SOUR MEATBALLS

Justice Tamarin Dunnet

Supreme Court of Ontario

Ontario, Canada

One of my favourite appetizers!

INGREDIENTS

- 1 package small frozen meatballs (about 60)
- 1 bottle chili sauce
- 1 cup grape jelly
- 3 tablespoons lemon juice
- 1 ¼ teaspoon dry mustard

PREPARATION

Bring the chili sauce, grape jelly, lemon juice, and dry mustard to a boil, stirring constantly.

Reduce to simmer.

Add frozen meatballs and simmer for 30 minutes.

Serve with toothpicks.



CAROLINA CAVIAR

Kim Grillo Bernstein

Former Board Member and Trustee, the James Beard Foundation; former Vice President and General Counsel, United States Surgical Corporation
Kiawah Island, SC & New York, NY

As I sit here in isolation during this pandemic with my family and social distancing at our beach home in Kiawah Island (outside of Charleston), I thought it only appropriate to go with an old South Carolina recipe from the early 1900s. This true southern style of living recipe seemed appropriate in light of the history of the suffragists publishing cookbooks leading up to the passage of the Nineteenth Amendment. It is “Carolina Caviar”—the ingredients for this novel “Paté of the South” are as follows.

INGREDIENTS

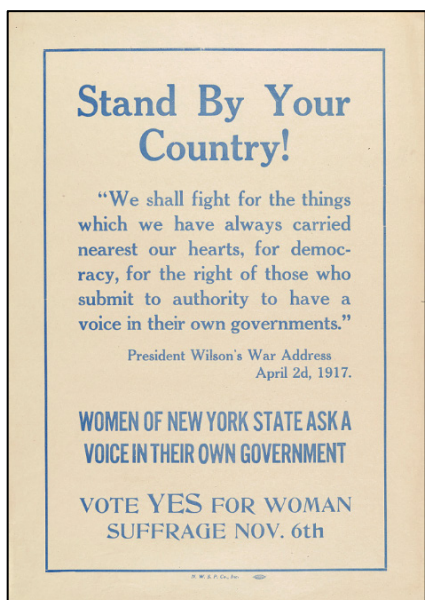
2 cups of grated sharp cheddar cheese (like Cabot)
2 teaspoons Dijon mustard (like Grey Poupon)
½ teaspoon of salt
1 teaspoon of sugar
¾ cup of mayonnaise
1 tablespoon of chopped jalapeño (more if you like spicy)
2-3 oz. of pimento chopped

PREPARATION

Mix salt and sugar into the cheese. Mix mustard into the mayo. Add the two together.

Stir in the jalapeño and pimento.

Serve with your choice of crackers (my family likes Ritz), celery or whatever.



Courtesy of the Smithsonian Institution

“The Government was founded upon the principle that those who obey the laws should make them, and yet it shuts out a full half. As long as this continues to be done, it certainly tends to create disrespect for the principle itself.”

-Lucy Stone

ROASTED TOMATO SALSA

Chief Judge Sri Srinivasan

*United States Court of Appeals for the District of Columbia Circuit
Washington, D.C.*

INGREDIENTS

6 roma tomatoes, washed and halved lengthwise
2 jalapenos, washed, stemmed, and halved lengthwise (remove the seeds for less heat)
½ of a small white onion, peeled
1 garlic clove, unpeeled
1 handful of washed cilantro leaves (stems chopped off)
1 small lime
Kosher salt or 1 bouillon chicken cube

PREPARATION

*Serves 4-6
Prep time: 10 minutes
Cook time: 8 minutes*

Pre-heat broiler to high.

Arrange roma tomatoes, jalapeños, onion, and garlic clove on a large baking sheet so the skin of the tomatoes and jalapeños face up. Broil for 6-8 minutes or until the tomatoes and jalapeños have blistered and blackened. Line your baking sheet with aluminum foil before arranging the ingredients to make cleaning up easier.

Remove pan from the oven and let ingredients cool for 5 minutes. Peel and discard the garlic clove skin. Transfer the tomatoes, jalapeños, onion, garlic, and cilantro into the blender. If using the bouillon chicken cube, add to the blender. Otherwise, blend the ingredients without the cube and wait to add the kosher salt. Blend until smooth or desired consistency is achieved.

Salt to taste, adding a fresh squeeze of lime, if desired.



Courtesy of the Smithsonian Institution

BONUS: CHIPS

Chief Judge Sri Srinivasan

United States Court of Appeals for the District of Columbia Circuit

INGREDIENTS

Corn tortillas
Vegetable oil
Kosher salt

PREPARATION

Cut each tortilla into 6 triangle shaped wedges. Each tortilla will make 6 chips.

Pour oil into a medium skillet to a depth of about $\frac{1}{4}$ of an inch. Heat the oil, and test whether the oil is hot enough by placing a tortilla triangle in the center of the pan. If the tortilla sizzles, it's ready. If the tortilla browns too quickly, the oil is too hot and you should turn down the heat and let the oil cool a bit.

Once the oil is appropriately heated, use metal tongs to place about 8-10 tortilla triangles into the hot oil, in a single layer. Arrange the tortilla triangles so that all sides are sitting in the oil and no tortilla triangles are overlapping. Fry for about 2 minutes until the chips begin to color, and they are firm. Flip the chips, if necessary.

Move chips to a paper-towel lined plate and sprinkle with salt.

Begin your next batch.

Baking option:

Pre-heat oven to 350°F.

Coat tortilla wedges in oil (of choice) and arrange on a baking pan so they are not touching.

Bake tortilla chips for approximately 6 minutes.

Flip tortilla chips over with tongs for another 6 minutes or until golden. Salt to taste.

MANGO SALSA

Stasia Kelly

Partner, DLA Piper

Washington, D.C.

INGREDIENTS

- 1 mango, diced
- 1 red bell pepper, diced
- 1 yellow pepper, diced
- 1 avocado, chopped
- 1 small onion, finely chopped
- 3 tablespoons fresh chives,
minced
- 3 tablespoons fresh cilantro,
minced
- 2-3 tablespoons fresh lime juice or
white wine vinegar

PREPARATION

Mix all ingredients together and serve with tortilla chips, or on top of grilled chicken or fish.



Courtesy of the Smithsonian Institution

SOUPS AND SALADS



Artwork by Leslee Currie

DAVID'S APPLE SQUASH SOUP

Nina Totenberg

American Legal Affairs Correspondent, National Public Radio
New York, NY

INGREDIENTS

2 boxes 32 oz pacific squash soup
3-4 Granny Smith Apples
1 quart of chicken broth (or vegetable)
1 cup white wine (optional)
1 lemon
2 tablespoons curry
2 tablespoons ginger (fresh) or 1 tablespoon ginger powder
1 tablespoon salt (depends on salt in broth)
Pepper

PREPARATION

Easy recipe: time 45 mins - 1hour

Put squash soup into large pot. Heat till bubbling.

Peel and take out seed from apples cut in pieces (quarter or thick slices). Put apples into simmering soup for 15-20 minutes (until they are soft). Add in spices, wine and whole lemon juice.

When apples are soft use slotted spoon to put them into Cuisinart or blender and blend until they are smoother than applesauce. Return apple purée to pot (don't burn yourself!).

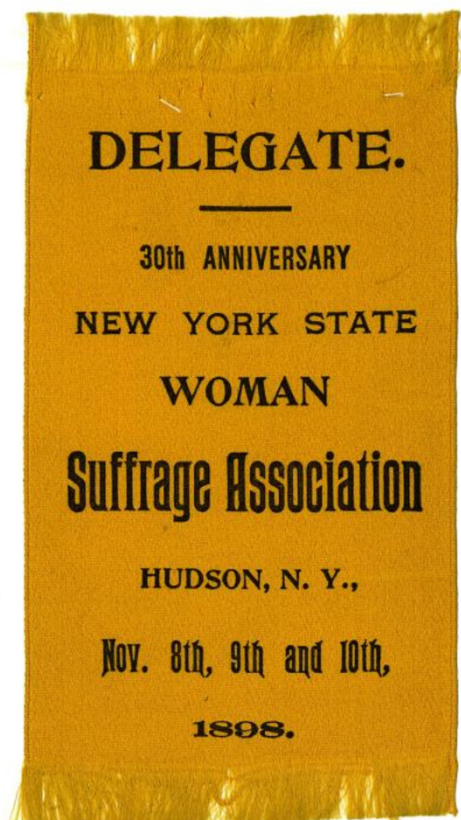
Add broth to desired consistency. Add more curry or ginger or salt to taste. Stir to prevent burning pot. Serve hot with tablespoon of yogurt. Add some apple or mint for presentation on top of yogurt.

Longer recipe: 2-2 1/2 hours

If you are a purist, buy 2 butternut squash. Cut in half—be careful! Bake with butter until soft at 350°F. Scoop out insides (don't burn yourself!). Put in Cuisinart until pureed. Add 1.5-2 quarts of broth of choice (or water if you want it less rich) in pot. Then follow recipe above.

Serve with white wine or champagne. Makes enough for a crowd and will stay in refrigerator for 7-10 days since there is no dairy.

Good luck. The green apples and lemon juice cut the sweetness of the squash. This is a favorite of most judges, Supremes, and lawyers I know.



Courtesy of the Smithsonian Institution

CHICKEN MISO SOUP WITH SPRING VEGETABLES

Eric Posner

Kirkland & Ellis Distinguished Service Professor of Law, the University of Chicago; Counsel, MoloLamken Chicago, IL

INGREDIENTS

1 ½ lbs. boneless, skinless chicken thighs
3 tablespoons vegetable oil
4 garlic cloves, minced
1 tablespoon grated ginger
2 tablespoons sherry
1 teaspoon sugar
2 tablespoons light soy sauce
12 oz. soba noodles
8 oz. asparagus cut into 1/2-inch pieces
8 cups water
2 medium leeks, white and light green part, diced
¼ cup miso
5 oz. baby spinach
6 oz. shitake mushrooms, sliced
A few basil leaves, chopped

PREPARATION

Season chicken with salt and pepper. Heat 2 tablespoons of vegetable oil in a heavy-bottomed soup pot over medium high. Add chicken thighs and cook for 3 to 4 minutes, reducing heat if necessary to keep meat from browning. Turn and cook other side for about 2 minutes.

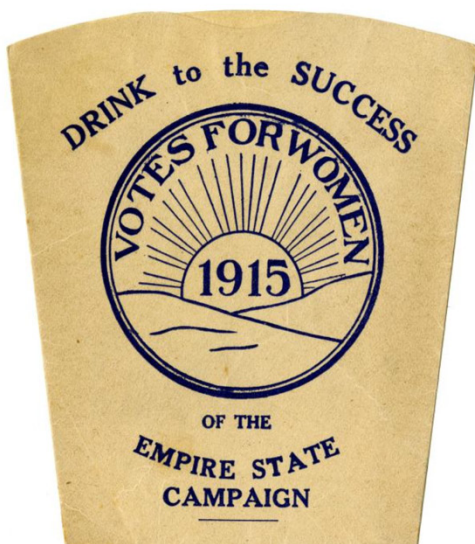
Add garlic and ginger. Let cook without browning. Add sherry, sugar, soy sauce, and 8 cups water. Bring to a boil. Lower heat and simmer for 20 minutes. Turn off heat. Remove meat and chop into ½-inch chunks and return to the pot.

Cook soba noodles in another pot according to package directions. Drain and rinse with cool water.

Bring a pot of salted water to boil. Add asparagus and leeks. Simmer about 1 minute. Drain and refresh with cold water.

Sautee mushrooms in 1 tablespoon of vegetable oil.

To serve, reheat broth to just under a boil. Add miso to broth and whisk until it dissolves. Add spinach and let wilt slightly, then add mushrooms, leeks, and asparagus and let them warm for about a minute. Ladle soup over noodles. Top with chopped basil.



Courtesy of the Smithsonian Institution

LENTIL AND SAUSAGE SOUP

Jasmine Moy

Attorney for chefs, restaurants, hotel owners, and hotel food and beverage operators

New York, NY

This is a recipe I took from my best friend's mother, who used to make it monthly during the long, cold Chicago winters. This is a very forgiving recipe. If you don't have chicken stock, vegetable works fine. If I don't have tomato paste, a can of diced or stewed tomatoes works. Sometimes I use a spicy andouille instead of smoked sausage for kick. It's particularly good served with a crusty loaf of bread and a glass of red wine.

INGREDIENTS

2 garlic cloves
2 medium leeks (or one large one)
2 tablespoons olive oil
46 oz. container chicken broth
Pinch black pepper or red pepper flakes (or both!)
1 cup water
 $\frac{2}{3}$ cup dried brown lentils
 $\frac{1}{3}$ cup tomato paste
1 tablespoon brown sugar
2 bay leaves
1 $\frac{1}{2}$ teaspoons dried thyme
6 small celery stalks, diced into $\frac{1}{4}$ inch pieces
 $\frac{3}{4}$ lb. smoked sausage, sliced into $\frac{1}{2}$ inch pieces
8 oz. fresh spinach

PREPARATION

Mince garlic and thinly slice the leeks (only use white parts of leeks) and cook in the olive oil in a stock pot or dutch oven on medium heat till soft (about 3-5 minutes).

Going through ingredients list above, add everything from the broth to the thyme.

Bring up to a boil, then lower temperature to a simmer and cook covered until the lentils get tender (about 30 minutes, but up to 45 if your lentils are on the older side or your simmer is slow).

Once the lentils are done, add the celery and sausage and cook until the celery gets tender (about 10 minutes).

When the celery is cooked, turn off the heat and toss in the spinach.

Stir the soup until the spinach wilts (about 1 minute) and salt and pepper to taste (the sausage usually adds quite a bit of salt to the soup, so it may not need more).



*Courtesy of
the Smithsonian Institution*

PEPPERY “SENECA FALLS” POTATO SOUP

Mark Agrast and David Hollis

Executive Director, American Society of International Law; Vice President, World Justice Project
Washington, D.C.

INGREDIENTS

1 medium onion
1 tablespoon butter
½ cup celery leaves
6 medium potatoes, peeled and
cut into ¾-inch cubes
2 ½ quarts water
8-ounce can tomato sauce
1 tablespoon salt
1 teaspoon black pepper
1 tablespoon paprika

For the roux:

3 tablespoons oil
3 tablespoons flour

PREPARATION

Sauté the onion in butter until translucent. Add the remaining ingredients and simmer for 30 minutes.

In a small saucepan, heat oil until hot but not smoking. Add flour and mix completely. Cook the roux for at least three minutes. Whisk the roux into the soup to thicken.

The excess broth can be frozen and used as the base for another soup. Strain out the potatoes.

Variation: Add peas or green beans.



Courtesy of the Smithsonian Institution

CHICKEN SOUP

Justice Rosalie Silberman Abella

Supreme Court of Canada

Ottawa, Canada

Here's a simple recipe I made up for chicken soup.

INGREDIENTS

Whole chicken, uncooked
1 onion
3-4 carrots
3-4 celery stalks
Dill
Parsley
Parsnip (optional)
Salt and pepper to taste

PREPARATION

Put a whole uncooked chicken in a large pot of water.

Add an onion, 3 or 4 carrots, 3 or 4 celery stalks, a bunch of dill and a bunch of parsley. Parsnip adds flavour too if you have it. I don't use salt or pepper but it's probably a good idea.

Bring it to a boil, skim off the fat, then simmer for 90 minutes or more.

Strain everything and you're left with a decent basic broth.



Courtesy of the Smithsonian Institution

GAZPACHO

Patricia Lee Refo

ABA President, 2020-2021; Partner, Snell & Wilmer

Phoenix, AZ

INGREDIENTS

8 plum tomatoes
3 red bell peppers, seeded and cored
2 cucumbers, seeded and (unless using English cukes) peeled
1 jalapeno pepper
1 teaspoon minced garlic
6 cups tomato juice
½ cup olive oil
½ cup white wine vinegar
2 teaspoons salt
2 teaspoons pepper

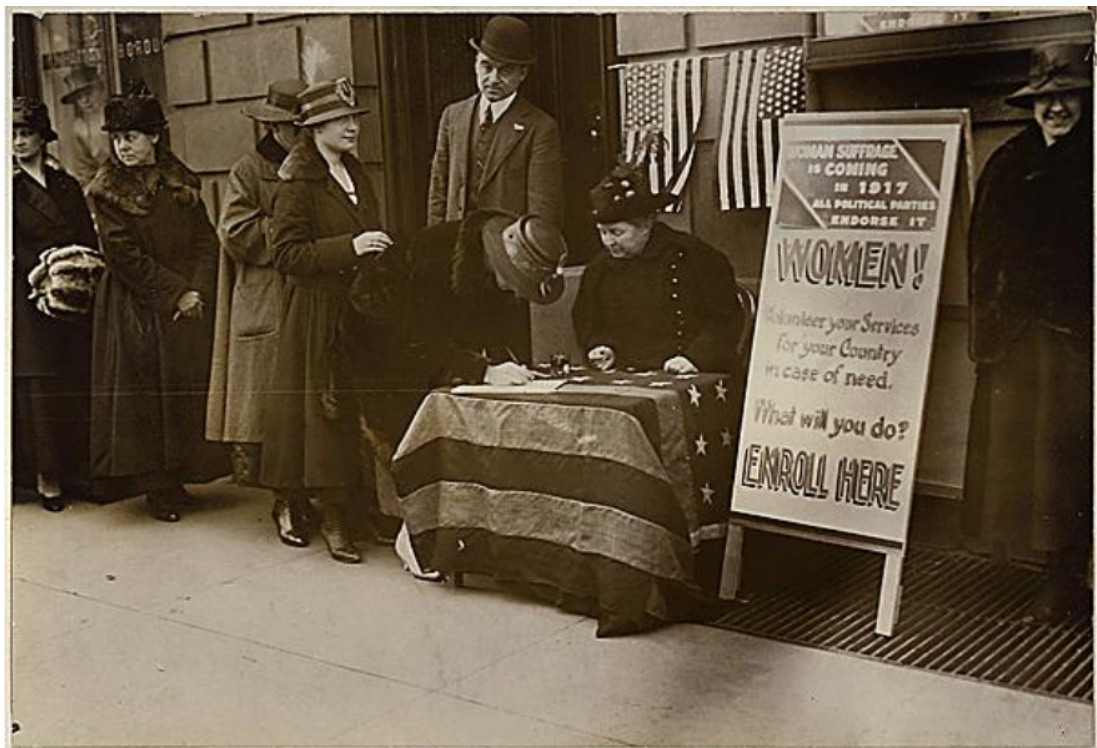
PREPARATION

Cut the vegetables into chunks. Process each vegetable separately in a food processor so that it is in small pieces but not pureed.

Add each processed vegetable to a large bowl and combine with all of the remaining ingredients, mixing fully.

Chill and serve cold.

Top with cooked shrimp, crab meat and/or croutons, if you like.



Courtesy of the National Archives

SIDE DISHES



Artwork by Leslee Currie

SPINACH SQUARES

Justice Sandra Day O'Connor (Ret.)

United States Supreme Court

Phoenix, Arizona

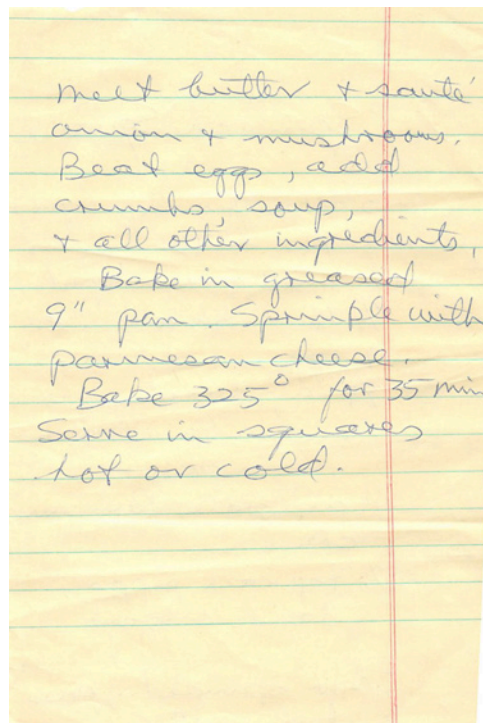
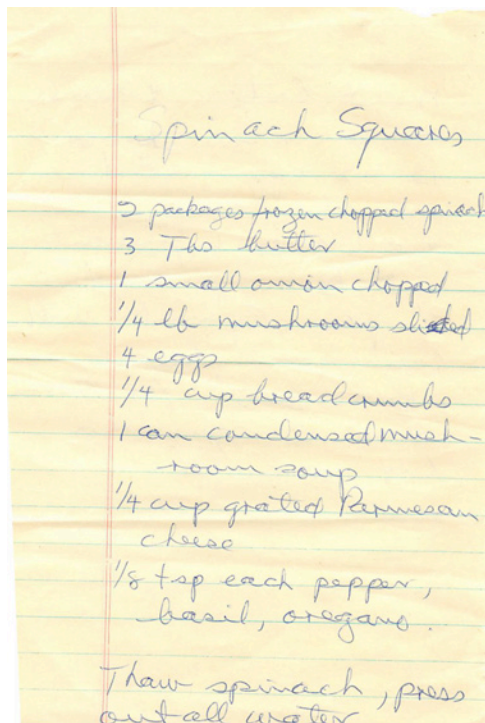
INGREDIENTS

2 packages frozen chopped spinach
3 tablespoons butter
1 small onion, chopped
¼ lb. mushrooms, sliced
4 eggs
¼ cup breadcrumbs
1 can condensed mushroom soup
¼ cup parmesan cheese, grated
⅛ teaspoon pepper
⅛ teaspoon basil
⅛ teaspoon oregano

PREPARATION

Thaw spinach, press out all of the water.
Melt butter and sauté onion and mushrooms.
Beat eggs. Add breadcrumbs, mushroom soup, and all other ingredients.
Sprinkle with parmesan cheese.
Bake for 35 minutes in a greased 9" pan at 325°F.
Serve in squares, hot or cold.

FROM JUSTICE O'CONNOR'S RECIPE BOX



QUICK RATATOUILLE

Justice Ruth Bader Ginsburg

Supreme Court of the United States

Washington, D.C.

All ingredients in this dish are approximate. Variations are entirely appropriate, indeed welcome. Recipe from the *Chef Supreme: Martin Ginsburg*.

INGREDIENTS

Olive oil (start with 2 tablespoons—in the end you may need 6 or more)
2 cups zucchini cut in $\frac{3}{4}$ inch (or a bit larger) cubes
1 $\frac{1}{2}$ cups coarsely chopped onions
1 $\frac{1}{2}$ cups coarsely chopped bell peppers (a mixture of green and red is nice)
2 cups unpeeled eggplant in $\frac{3}{4}$ inch (or a little bit larger) cubes
1 tablespoon finely minced garlic
 $\frac{1}{2}$ teaspoon thyme
1 bay leaf
4 tomatoes, large and ripe, cut in large cubes (do not peel and do not throw away the seeds)
Salt and pepper, to taste
2 tablespoon parsley, finely chopped



*Courtesy of
the Smithsonian Institution*

PREPARATION

In a large pot, heat 2 tablespoons of very good olive oil until very hot. Throw in the zucchini and sauté over high heat, stirring and flipping constantly, for 2 minutes. With a slotted spoon, immediately remove the zucchini to a separate bowl leaving as much oil as possible in the pot.

Add more olive oil to the pot so that you have a good 2 tablespoons. Over high heat, sauté together the onions and peppers, stirring and flipping constantly, for 3 minutes. With a slotted spoon, immediately remove the onions and peppers and add them to the bowl with the zucchini.

Start a third time. Add more olive oil to the pot and this time do the job with the eggplant, stirring and flipping over high heat for a little less than 3 minutes. Again remove the vegetable to the bowl with the zucchini and onions and peppers.

Add a bit more olive oil to the pot. Over medium heat, throw in the garlic. Sauté about 5 seconds and throw in the thyme and bay leaf. Flip once, and add the tomatoes. Turn the heat to high, stir 10 seconds or so, and then throw back into the pot all of those vegetables that are sitting in the bowl. Turn and stir the whole vegetable mess over high heat simmering for not more than 3 minutes.

Turn off the heat, add salt and pepper to taste, flip in the parsley, and you are done. Can be served either hot or at room temperature.

TRADITIONAL YUROK ACORN MUSH

Judge Abby Abinanti

Yurok Tribal Court

In the fall, when the cold winds begin to blow up in the mountains, go up and gather acorns. Sing an acorn song while gathering and place the acorns in a basket. Keep the harvested acorns in a basket next to your woodstove or fireplace for two winters. Once fully dried, crack and clean your acorns. Use an acorn basket with a hole in the bottom to grind the acorns into a fine powder using a stone. Be sure to sing a song of gratitude to the oak tree that produced the acorns while grinding the nuts. Once the acorns have been ground, store the fine powder in an airtight container for future use.

Special thanks to Laura Woods, Community Outreach Specialist, Yurok Tribal Court, for this recipe.

INGREDIENTS

4 cups acorn powder or flour
8-10 cups fresh water
Smoked eel or smoked salmon, if available

Other items:

2-3 black, smooth river stones for cooking (3" to 4" oval, smooth stones with no obvious cracks or faults)
Handwoven cooking basket, medium size
Hand carved acorn paddle
Cleaned mussel shells to eat with



PREPARATION

Important: Before eating, acorn flour must be leached. Using an acorn basket, drape cheesecloth or a clean t-shirt over the bottom of the basket. Place the acorn flour in the basket in your kitchen sink and gently and slowly let fresh, clean water continuously run through the acorn flour, stirring occasionally for 5-7 days. Taste acorn flour daily to check bitterness. Remember to sing to the acorns while stirring.

Build a wood fire outside in your fire pit, when the flames burn down, place your cooking stones next to the hot coals; let them heat for at least 20-30 minutes.

Place 2 cups acorn flour into the cooking basket and add 3 cups of fresh water and stir with paddle until well combined.

Very carefully use two sticks to pick up a hot stone from the fire and gently place into the acorn cooking basket mixture and stir immediately and constantly until the acorn mixture cooks, add a second stone, keep stirring constantly until the mush starts to boil.

Keep stirring or else the stones will burn a hole in your basket. If the mush is too thick, add a bit more water, if too thin, add more acorn powder until it reaches your preferred consistency. Once the mush is cooked, remove the stones.

Serve the acorn mush in small serving baskets, garnish with smoked eel or salmon.

Use a clean mussel shell to eat the mush.

Enjoy!



AFRICAN CORNBREAD

Judge Ann Claire Williams (Ret.)

Of Counsel, Jones Day; former Judge for the United States Court of Appeals of the Seventh Circuit and the United States District Court for the Northern District of Illinois

Chicago, IL

I don't really cook, so my recipe is my husband Dave's African Cornbread. Or I could recommend the dish my son said in first grade was his favorite meal I prepared: Lean Cuisine Linguini with Clam Sauce.

INGREDIENTS

1 pound of ground beef
1 ½ cups of shredded sharp cheddar cheese
¼ cup of diced scallions
¼ cup of diced green peppers
6 oz. can of tomato paste
2 tablespoons of chili powder
1 teaspoon sea salt or salt
2 teaspoons black pepper
1 teaspoon smoked paprika
One box Jiffy corn Bread Mix

PREPARATION

Combine all ingredients except Jiffy corn bread mix and mix well in a large mixing bowl. Brown mixture in large skillet. Spoon browned mixture evenly into 8 by 8 glass/Pyrex baking dish

In separate mixing bowl prepare Jiffy mix according to instructions on box. Pour and spread corn bread mix evenly over the ground meat mixture in the glass baking.

Place pan in preheated oven (400°F) and cook for approximately 25 minutes or until cornbread top is golden brown. Remove from oven and cool for 10 to 15 minutes.

Use a small spatula or knife to loosen edges around the dish. Place a cookie sheet over the top of the glass baking dish and flip upside down so the meat is on top of the corn bread.

Cut pie into squares and serve.



Artwork by Cheryl Chudyk

ANTI'S FAVORITE HASH

From the *Suffrage Cook Book*, 1915

The Equal Franchise Federation of Western Pennsylvania, Pittsburgh, PA

Unless you wear dark glasses, you cannot make a success of Anti's Favorite Hash.

INGREDIENTS

- 1 lb. truth thoroughly mangled
- 1 generous handful of injustice
(Sprinkle over everything in the pan)
- 1 tumbler acetic acid (well shaken)

PREPARATION

A little vitriol will add a delightful tang and a string of nonsense should be dropped in at the last as if by accident.

Stir all together with a sharp knife because some of the tid bits will be tough propositions.



Courtesy of the Library of Congress

CAULIFLOWER VENETIAN STYLE

Linda Greenhouse

Pulitzer Prize winner; Joseph Goldstein Lecturer in Law and Knight Distinguished Journalist in Residence at Yale Law School
New Haven, CT

Adapted from the *New York Times*. This recipe is perfect for vegetarian or even vegan dinner guests and can be made well ahead. I serve it over quinoa. I hope people like this one—I have made it many times and it never fails to please (even meat eaters).

INGREDIENTS

1 cauliflower, about 1 ½ pounds
4 tablespoons olive oil
1 large onion, diced
Pinch of saffron
⅛ teaspoon ground cinnamon
½ teaspoon fennel seeds, crushed
in a mortar-and-pestle
½ teaspoon whole coriander seeds
whole red pepper to taste (a
pinch, or more)
½ teaspoon lemon zest
¼ cup currants
½ cup golden raisins
¼ cup pine nuts, lightly toasted in
olive oil
2 tablespoons chopped parsley for
garnish

PREPARATION

Serves 6
Time: 30 minutes

Cut cauliflower in half, top to bottom, and remove and discard the core. Cut the florets into small pieces of equal size. Blanch them in boiling water for 2 minutes. Cool in cold water and drain.

Heat the olive oil in a wide and fairly deep skillet (one that has a lid) and add the chopped onion. Cook, stirring, until softened and lightly browned, about 10 minutes.

Add the saffron, cinnamon, fennel seeds, coriander seeds and red pepper to the skillet. Season with salt and pepper.

Add the lemon zest, currents, raising, and the parboiled cauliflower florets to the skillet. Toss to distribute. Cover the skillet and cook until cauliflower florets are tender, about 5 minutes.

Transfer to serving dish and sprinkle with the parsley and the toasted pine nuts. Can be served warm or at room temperature, over quinoa or another grain.



*Courtesy of
the Smithsonian Institution*

POTATOES ANNA

Marcia Greenberger

Founder and Co-President Emerita, National Women's Law Center
Washington, D.C.

INGREDIENTS

1 ½ lb. baking potatoes
¼ stick (¼ cup) unsalted butter
Salt & pepper

PREPARATION

Serves 4

Peel and slice potatoes very thin (can use slicing blade of processor or a mandolin) and put in bowl of cold water as sliced).

Drain slices and pat dry.

Brush bottom and sides of a heavy 9" skillet with plenty of butter.

Arrange potato slices, somewhat overlapping, in layers, and brush butter between the layers. Season with salt and pepper.

Cover with a buttered round of tin foil and press down on the potatoes.

Bake in middle of a 450°F preheated oven for 30 minutes.

Remove foil and bake for 25 or 30 minutes more until slices are tender and golden.

Invert the potatoes onto a cutting board, cut into wedges and serve.



Courtesy of the Smithsonian Institution

LA GALETTE AUX POMMES DE TERRE ET FROMAGE BLANC (POTATOES AND CREAM CHEESE GALETTE)

Justice Noelle Lenoir (Ret.)

Partner, Kramer Levin; first female Justice, Conseil Constitutionnel (French Constitutional Court)
Paris, France

The potatoes and cream cheese galette is a staple recipe of the Berry province located in the center of France. This recipe is from the « *Carnets de cuisine* » (Kitchen Diaries) by George Sand (1804-1876), a writer, a convinced defender of women's rights, an epicurean and quality hostess at her castle. In Nohant in the heart of Berry, she hosted the most famous artists and writers, such as Franz Liszt, Frédéric Chopin, Honoré de Balzac, Eugène Delacroix, Théophile Gautier, Gustave Flaubert, Ivan Tourgueniev, and Alexandre Dumas fils, amongst others. Her love story with Chopin is one of the most romantic of the time.

INGREDIENTS

For the dough:

500 g of flour
2 eggs
325 g of butter
Salt
Pepper

For the mash:

1.5 kg of potatoes
250 g of cream cheese
250 g of grated cheese

PREPARATION

Serves 8

Preparation time: 45 minutes

Resting time: 2 hours

Cooking time: 30 minutes

On the work surface, display the flour and make a hole in the center to add one egg and a little salt. Dilute with 25 cl of cold water. Work the dough until it is completely smooth.

Let the dough rest for 2 hours.

Spread the dough thinly. Sprinkle it with pieces of butter, fold the dough in two, spread it again and fold it again. Repeat at least five times (the dough is similar to puff pastry).

Peel and boil the potatoes. Mash them in a sieve or a colander. Mix the mashed potatoes with the well-drained cream cheese and the grated cheese. Add a little salt and pepper.

Preheat the oven to 180°C (~355°F).

Spread the dough thinly, garnish one half with the mashed potatoes and cover it with the other half. Seal the edges with beaten egg. Brush the top of the galette with the rest of the egg.

Bake for 30 minutes.

UNCLE JOHN'S TERIYAKI SAUCE

Simon Tam

Bassist for *The Slants*, which won its case against the U.S. Patent & Trademark Office at the United States Supreme Court in *Matal v. Tam*, 137 S. Ct. 1744 (2017)

Nashville, TN

When I was growing up, my family would gather on holiday weekends to have a cookout using the grills on the beaches of San Diego. Not only were my aunts, uncles, cousins, and grandparents there, but there were hundreds of others I didn't know who showed up as well: they were the kin of the employees who worked with my family at their respective Chinese restaurants. My Uncle John and my dad would cook so that everyone could enjoy a day off, a rarity for the many immigrant workers who were holding down two or three jobs so that they could save for their kids' college funds.

We had all of the standard stuff at a barbecue like burgers, hot dogs, and potato salad, but the main draw was the teriyaki. Huge trays of chicken wings, thinly sliced short ribs, and vegetables would be marinating in this sauce. When they kissed the grill, the food would char up perfectly for a slight crunch while still giving a spectacular balance of sweet and salty. To this day, I still think of those wings as essential for the perfect beach experience. And for many others, this recipe tastes a bit like freedom, possibility, and the American Dream.

This is my take on Uncle John's teriyaki sauce. I personally think it's best on chicken (especially wings and drumsticks), Korean-styled short ribs, and large kabob-styled veggies like onions and bell peppers, but you can put it on just about anything. It also works great on seafood!

INGREDIENTS

1 cup of soy sauce
¾ cup of sugar (you can use white or brown sugar)
1 clove of garlic, minced
3 green onions, whole

Optional ingredients (add any or all of these if you want more flavor):

2 tablespoons sesame oil
2 tablespoons chili oil
1 teaspoon of ground ginger

PREPARATION

Mix all of the ingredients into a large bowl or gallon size storage bag.

Place your favorite proteins in the sauce and let it sit for at least 20 minutes. If you can manage to wait a few hours, it will taste more like magic.

Cook the protein as you normally would.*

Eat.

*Best on an outdoor grill but if you are planning to stir-fry or bake it, use a medium heat otherwise the sugar in the sauce might burn.

Syllabus

NOTE: Where it is feasible, a syllabus (headnote) will be released, as is being done in connection with this case, at the time the opinion is issued. The syllabus constitutes no part of the opinion of the Court but has been prepared by the Reporter of Decisions for the convenience of the reader. See *United States v. Detroit Timber & Lumber Co.*, 200 U. S. 321, 337.

SUPREME COURT OF THE UNITED STATES

Syllabus

**MATAL, INTERIM DIRECTOR, UNITED STATES
PATENT AND TRADEMARK OFFICE *v.* TAM**

**CERTIORARI TO THE UNITED STATES COURT OF APPEALS FOR
THE FEDERAL CIRCUIT**

No. 15–1293. Argued January 18, 2017—Decided June 19, 2017

Simon Tam, lead singer of the rock group “The Slants,” chose this moniker in order to “reclaim” the term and drain its denigrating force as a derogatory term for Asian persons. Tam sought federal registration of the mark “THE SLANTS.” The Patent and Trademark Office (PTO) denied the application under a Lanham Act provision prohibiting the registration of trademarks that may “disparage . . . or bring . . . into contemp[t] or disrepute” any “persons, living or dead.” 15 U. S. C. §1052(a). Tam contested the denial of registration through the administrative appeals process, to no avail. He then took the case to federal court, where the en banc Federal Circuit ultimately found the disparagement clause facially unconstitutional under the First Amendment’s Free Speech Clause.

Held: The judgment is affirmed.

CAPONATA

Judge G. T. Pagone (Ret.)

President, International Association of Judges; former Judge, Federal Court of Australia
Melbourne, Australia

One of my favourite recipes is a variation of a traditional Sicilian dish. The caponata is a distinctive Sicilian dish reflecting the rich and complex history of the island. It is a dish that can easily be adapted to the ingredients you happen to have. The base ingredient is eggplant, but other vegetables can be used to add to the complex flavours. I frequently add capsicums and chilli although they can both be omitted. The quantities of all ingredients depend upon personal preferences: it is a dish that can vary much in flavour and content depending upon what is to hand, mood and personal preference. Here is one version.

INGREDIENTS

Olive Oil
1 onion
2 medium sized or 1 large
eggplant
Garlic
Diced tomatoes
Drained capers
Basil
Celery
Red wine vinegar
2 large capsicums
1 hot chilli

PREPARATION

Heat the olive oil in a large pan adding finely chopped garlic, chilli, onion, salt and pepper.

Chop the eggplant into cubes and add that to the oil until soft and brown. Chop the capsicum and fry separately with salt and then add to the other pan.

Add the diced tomatoes, red wine vinegar, capers and chopped celery.

Mix the ingredients and put in a serving bowl.

Caponata can be served warm or cold.



Courtesy of the Smithsonian Institution

11TH CIRCUIT CHEESE BISCUITS

Chief Judge William Pryor

United States Court of Appeals for the Eleventh Circuit

INGREDIENTS

8 oz. New York Cheddar cheese
1 stick salted butter
1 cup plain flour
1 teaspoon salt
½ teaspoon dry mustard
½ teaspoon cayenne pepper
1 cup Rice Krispies
Pecans

PREPARATION

Let cheese and butter come to room temperature. Then grate cheese and mix with softened butter. (Grate and then leave out.) Mix in flour and spices to cheese mixture. Gently fold in Rice Krispies.

Pinch off small pieces and roll into ball (like quarter size).

Place on ungreased cookie sheet and flatten—the thinner the better!

Bake at 325°F for 12 to 15 minutes.

Place a pecan on each biscuit a couple of minutes before they finish baking.

Tips:

Make sure cheese and butter sit out anywhere from 2 to 3 hours. Might want to cook on top rack of oven because they're easy to burn.

Good luck and just remember you can't get them too thin.

VOTES FOR WOMEN

Courtesy of the Smithsonian Institution

PASTAS AND GRAINS



Artwork by Leslee Currie

NANNY'S LASAGNA

David Rivkin

Board Member, James Beard Foundation; Partner, Debevoise & Plimpton
New York, NY

I am pleased to submit my mother-in-law's recipe for the Nineteenth Amendment cookbook.

INGREDIENTS

For meatballs:

2-3 eggs
3 lbs. ground beef – not leanest
ground beef, 75% “make it kinda
fatty,” Nanny says 😊
Stale Italian bread
Salt
Pepper
Garlic powder
Finely chopped parsley
Grated Romano cheese

Also, if you want...and Nanny
recommends...

3 links sweet Italian sausage
Approx. ¾ lbs. pork ribs (meaty,
tender) or pork chops

For sauce:

(Nanny used Hunt's brand for the
tomato ingredients)
1 medium onion
2 28 oz. cans of ground peeled
tomatoes
18 oz. can of tomato *paste*
15-16 oz. tomato *sauce*
1 teaspoon and a dash of sugar
½ of a 28 oz. can water

For lasagna:

2 lb. part skim ricotta
1 lb. lasagna noodles
2 eggs
Grated Romano cheese

PREPARATION

Meatballs:

Put hamburger meat in bowl. Add 2-3 large eggs (about
one egg per pound of meat).

Add “delicate nanny handful” (approx. ½ teaspoon) of
salt (basically the amount of something you get if you
cup your hand and delicately fill the dented space
above your palm, in your fingers).

Few shakes of pepper (approx. 1 teaspoon). Few shakes
of garlic powder (approx. 1 teaspoon). Add approx. a
rounded tablespoon of finely chopped parsley (parsley
is easy to chop when frozen in little self-made
packets!).

Add a few shakes of grated Romano cheese (a little
more than a teaspoon . . . we added light shakes of
grated Romano until it lightly covered the surface of the
mixture as it sat in the bowl).

Soak stale bread in water (nanny uses white Italian
bread) to a crumble and add a handful to the meat
mixture.

Mix it all together (with your hands is best).

Pick up pieces of the mixture and roll lightly with hands
(so they are firm enough to stay together, but not too
tightly packed so they stay fluffy).

For other meat (optional):

Put frying pan over medium high heat. Add 1 tbsp olive oil (add more as needed)

Quarter one onion and put it in frying pan (don't worry about flaking the onion, it'll come apart in the sauce, so the quarters can stay together in the frying pan. Keep them in the pan while beginning to cook the meat. Take them out from the frying pan when slightly browned and put it in the sauce pot).

Cook pork chops in pan for a few min a side. (For all the meat—don't worry about cooking any of the meat all the way through because it will go in the sauce and cook while the sauce simmers.)

Put meatballs on fry pan on med high heat. Flip them as needed until they are done enough so they won't fall apart in the sauce (just after no redness is visible from the outside, nanny says).

Cook sausage over med/med low heat. Prick sausage a little bit to get air in. Turn sausage when brown on sides.

Add meat to sauce pot.

Sauce:

In pot, pour in 2 28oz. cans of ground peeled tomatoes. Add 18 oz. can of tomato paste. Add 15-16 oz. tomato sauce. Add one teaspoon and a dash of sugar to the sauce (Nonna's trick to take out some of the tartness for Pepe!!! I think it's very cool that we have a 'family secret' for making spectacular sauce.)

Fill ½ 28oz. can with water and add to sauce (add more as needed to thin sauce depending on how much meat you use). Cook on med-low heat – not too much bubbling, good if just very gently bubbling (lower heat as needed, should probably end up on low heat after the 2 hours simmering).

Let simmer and cook for about 2 hours. Stir with wooden spoon, lifting gently from bottom to mix flavors but being gentle enough so as to keep the meatballs together.

Lasagna:

Empty the 2lb container of part-skim ricotta into a bowl. Add 2 eggs and mix.

Cover bottom of lasagna pan with thin layer of sauce. Lay layer of noodles. Add tablespoonful clumps of ricotta mixture onto noodles, an inch or two apart. Sprinkle with grated Romano cheese. Cover with thin layer of sauce. Repeat for three layers.

Complete the top with a bit more sauce and another sprinkling of Romano.

Bake for 40 min or so (noodles will say how long on box). Check after 30 min. Should be bubbling. Eat! Enjoy!

LEMON RISOTTO

Judge Charles Breyer

United States District Court for the Northern District of California

San Francisco, CA

INGREDIENTS

1 small onion
4 tablespoons butter, unsalted
2 cups arborio rice
6 cups meat broth, heated
1 cup parmesan cheese, grated
½ cup marrow
¼ cup parsley, chopped
Juice and grated zest of 1 lemon
Salt and pepper to taste

PREPARATION

Serves 6

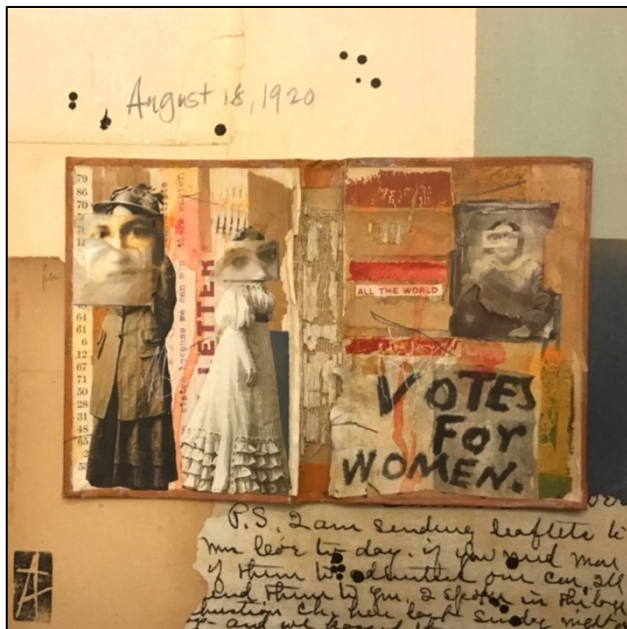
Chop onion finely and cook with half of the butter and the marrow on moderate heat, stirring constantly.

Add rice and after a couple of minutes start adding the boiling broth, stirring continuously ½ cup at a time, after the previously added is absorbed. The rice should always be covered by a veil of broth. The broth itself should be kept at a simmer.

When rice is cooked, after approximately 15 minutes, add parmesan cheese, the rest of the butter, parsley, lemon juice and zest, salt and pepper.

Cover and let rest for a couple of minutes before serving.

The risotto should be creamy and of a porridge-like consistency.



Artwork by John Arbuckle

POLENTA WITH GORGONZOLA

Bill Neukom

Founder and Chief Executive Officer, World Justice Project; former ABA President
Seattle, WA

INGREDIENTS

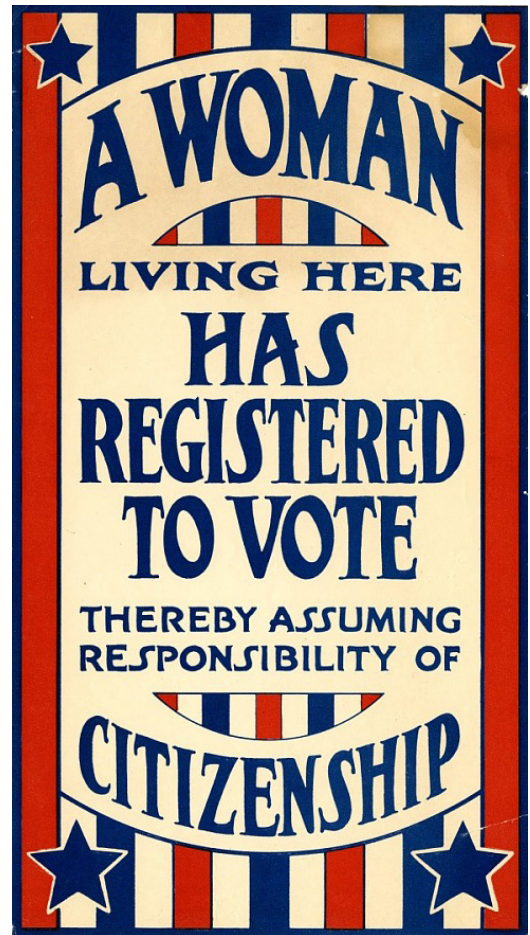
2 cups milk
8 tablespoons instant polenta
Salt and freshly ground pepper, to taste
½ lb. Gorgonzola cheese, rind removed
2 tablespoons heavy cream

PREPARATION

Serves 4

Bring the milk to a boil in a saucepan. Add the polenta, salt and pepper. Reduce to a simmer and continue cooking, stirring constantly, for 5 minutes.

Tear the Gorgonzola into large pieces, and add them to the polenta along with the cream. Continue cooking until the cheese is melting, 2 to 3 minutes. Serve immediately.



Courtesy of the Smithsonian Institution

BLUE MARBLES

Judge Diane Humetewa

United States District Court for the District of Arizona

This is a recipe for Hopi style porridge: “Pov vel - piki” [Pev vel – piki – phonetically] or “Blue Marbles.” We would eat this as a winter warm up, or for dinner with a pork chop.

The recipe was written down in one of the original Hopi cookbooks. But it is just as I remembered it as my mother and grandmother made (often letting us girls roll the marbles).

INGREDIENTS

2 heaping tsp of chamisa
 (“quatsvi”) or cooking ashes (or
 baking soda)
 8 tablespoons boiling water
 ½ cup of very finely ground blue
 corn meal
 1 tablespoon sugar

PREPARATION

Serves 1

Mix the chamisa with 2 tablespoons of boiling water, then set aside.

Measure the blue corn meal and sugar and place in a bowl. Stir together. Then stir in 5 tablespoons of boiling water.

Pour 2 tablespoons or more of chamisa/ash mixture through strainer into the blue cornmeal mixture until the mixture is distinctly blue in color.

Shape dough into small marble sized balls (careful, it will be hot).

Drop balls into 2 cups of boiling hot water and cook for 10 minutes, stirring gently now and then.

Enjoy!



Zitkala-Sa, also known as Red Bird and Gertrude Simmons Bonnin, was a Yankton Dakota Sioux activist who advocated for Native Americans to become full American citizens. *Courtesy of the Smithsonian Institution*

SPAGHETTI CARBONARA

Judge Rosemary Barkett

Iran-United States Claims Tribunal; former Judge of the United States Court of Appeals for the Eleventh Circuit; former Chief Justice of the Florida Supreme Court
The Hague, Netherlands

This is an easy recipe for spaghetti carbonara.

INGREDIENTS

½ pound bacon
¼ pound grated cheese
2 eggs
1 big onion, chopped
2 tablespoons parsley, finely chopped
1 tablespoon butter
⅓ cup white wine
¼ teaspoon pepper
1 ½ pounds spaghetti

PREPARATION

Fry bacon till crisp—drain and crumble.

Cook onions in butter—add wine and crumbled bacon bits.

Beat or Stir together till "pasty": parsley, cheese, eggs, pepper.

After cooked spaghetti is drained, but still warm, add egg mix till all spaghetti is coated. Then add in the bacon, onion-wine mix.



Artwork by Cheryl Chudyk

ANYTHING PASTA FOR BUSY WEEKNIGHTS

Risa Goluboff and Rich Schragger

Dean and Arnold H. Leon Professor of Law, University of Virginia Law School

Charlottesville, VA

This recipe is particularly apt for the project and the work-life balance many women (and men) are still trying to achieve 100 years after suffrage.

INGREDIENTS

8-16 oz. dried pasta of any shape
8-16 oz. turkey sausage (or other kinds of sausage, bacon, turkey bacon, or leftover shredded roast chicken)
6-12 oz. frozen spinach (or fresh spinach, broccoli florets, asparagus, cherry tomatoes, or other vegetables; or frozen broccoli, peas, or other veggies)
1 clove garlic, minced (optional)
1 teaspoon red pepper flakes (optional)
1-3 oz. of Parmesan cheese, grated or shredded, plus more for serving (optional)
1-3 tablespoons olive oil (or butter)

PREPARATION

Serves 4

Cook time: about 25 minutes

As soon as you get home, bring salted water to a boil in a three- or four-quart saucepan. Thaw the frozen spinach in the microwave or by running under warm water.

Add pasta to the boiling water and cook 1-2 minutes less than the package instructions. The pasta should be very al dente. Drain the pasta, reserving 1 cup of the starchy water in which you cooked the pasta.

Meanwhile, heat one tablespoon olive oil over medium heat in a large skillet. Add turkey sausage and sauté until brown and almost cooked through, about 5 minutes. If using garlic and/or red pepper flakes, add them and cook for about one minute more, until they are fragrant but not burned. Add the thawed spinach and cook, stirring occasionally, until the spinach is warmed through, about one or two minutes more.

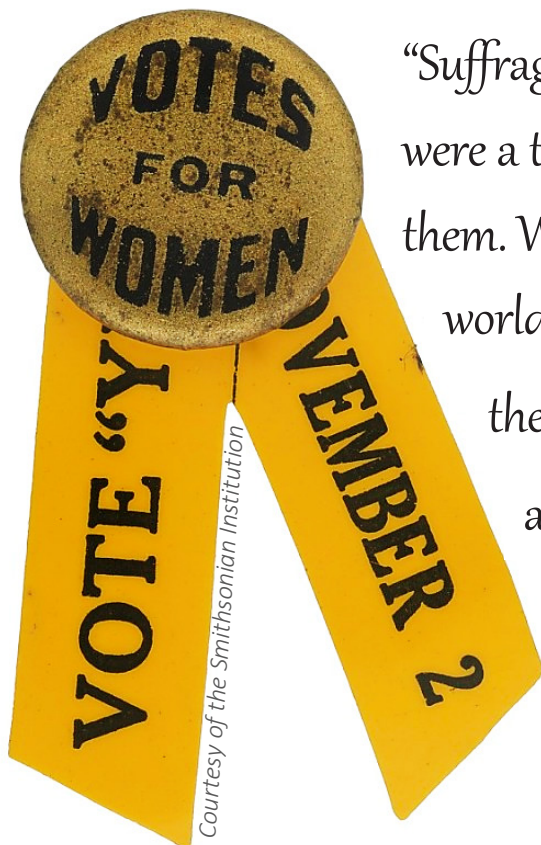
Add the pasta, cheese, a pat of butter (or glug of olive oil), and about ¼ to ½ cup of the pasta cooking water to the skillet. Stir to combine and to allow the pasta to finish cooking. Season to taste with salt and pepper, adding more pasta water if the pasta looks dry.

Serve with additional Parmesan cheese.

Time saver variation: Cook the pasta to your desired tenderness, and combine drained pasta and all other ingredients in a large bowl.

Notes:

- Broccoli, asparagus, cherry tomatoes, and some other veggies will take several minutes to cook. You can add them to the skillet earlier—while the sausage is browning.
- If using leftover chicken or some other already-cooked protein, sauté the garlic and red pepper flakes first, then add chicken along with the spinach.
- The single slowest part of this recipe is boiling the water for the pasta. Heating half of the water in an electric kettle or stovetop teakettle will save you several minutes (critically important if kids and parents are hungry).



“Suffragists were never dismayed when they were a tiny group and all the world against them. What care they now when all the world is with them? March on, suffragists—the victory is yours. The trail has been long and winding; the struggle has been tedious and wearying, you made sacrifices and received many hard knocks. Be joyful today.”

-Carrie Chapman Catt

SPEEDY SPINACH LASAGNA

Stephen Rapp

*Distinguished Fellow at The Hague Institute for Global Justice; former U.S. Ambassador-at-Large for War Crimes Issues; former Chief Prosecutor of the Special Court for Sierra Leone
Washington, D.C.*

Our family adores this dish and ate it for years without ever realizing it did not have meat. Go figure. This recipe works great for guests because it does not have to be served piping hot. However, beware where you leave it to cool. One time it was left to cool on the stove top and someone dropped a glass on adjacent counter that shattered all around including into the lasagna. Shards everywhere. We had to throw the whole pan out. It had smelled so good. Oh, the anguish!

INGREDIENTS

One 24 oz. jar of your favorite
tomato-based spaghetti/pasta
sauce

*Recipe needs a little bit more
liquid: ¼ - ½ cup water. Sorry to
be so vague. We have never
made this recipe quite the same
way. Use your judgment: you
need enough liquid for the
noodles to absorb.

2 eggs

16 oz. container of cottage
cheese (you can substitute
Ricotta but it is so much more
expensive)

½ teaspoon salt

10 oz. pkg. frozen chopped
spinach, thawed and drained

½ cup grated parmesan cheese

½ lb. or more sliced mozzarella
cheese – enough to cover the
two layers completely; don't
skimp

½ lb. UNCOOKED lasagna noodles,
broken in half

PREPARATION

Serves 6-8

Put the sauce in a pan and warm it. Add any extra
seasoning you might wish, e.g. basil and/or oregano.

In a separate large bowl beat the eggs and add the
cottage cheese, spinach, salt and ¼ cup Parmesan
cheese.

Lightly grease bottom of a 13x9x2 baking dish. Cover
bottom with a little sauce.

Layer noodles, then half of the cheese-spinach mixture,
half the mozzarella cheese, and then half the tomato
sauce.

Repeat the layers again: noodles, spinach mixture,
mozzarella cheese, then last half of tomato sauce.

Sprinkle with ¼ cup Parmesan cheese.

Cover dish with lightly greased aluminum foil and bake
in preheated 350°F oven for at least 60 minutes (this
part doesn't seem so speedy, does it) or until noodles
are tender. Remove foil for last 5 minutes.

Let stand for 10 minutes to allow last moisture to be
absorbed as it will seem a little runny at first. Cut in
squares. Freezes and reheats well.

ASPARAGUS AND LEMON RISOTTO

Alberto Mora and Susan Talalay

*Director, ABA Rule of Law Initiative; former General Counsel, United States Navy
Washington, D.C.*

What better way to celebrate the human spirit during this anxious era than to compose and publish a cookbook! Susan and I discussed various recipes, but the one we kept coming back to was this one. We cook it frequently, and we always eat it with pleasure and a sense of surprise about how good it always is.

Whether in good times or dire times, this recipe never fails to add sparkle and flavor to any meal. One can find many recipes for this dish in cookbooks and on the internet; we found our inspiration in Martha Stewart's version.

INGREDIENTS

6 cups vegetable stock
¼ cup olive oil
1 small onion, finely chopped
1 cup Arborio rice
½ cup dry white wine
1 bunch asparagus, trimmed into
2-inch lengths
1 cup frozen peas,
1 teaspoon grated lemon zest,
plus more for garnish
2 tablespoon fresh lemon juice
½ cup finely grated Parmigiano-
Reggiano, plus more for serving
Coarse salt, to taste
Finely-ground pepper, to taste
Optional: chopped flat-leaf
parsley

PREPARATION

Bring stock to a simmer in a medium saucepan.

Heat 2 tablespoons oil over medium heat in another saucepan. Cook onion, stirring frequently, until soft, 6 to 7 minutes. Add rice, cook, stirring, until edges are translucent, 2 to 3 minutes. Add wine; cook, stirring, just until evaporated.

Add ½ cup hot stock; cook, stirring, until almost absorbed. Continue adding ½ cup stock in this manner until liquid is creamy and rice is al dente, about 20 minutes total (you may not need to add all the stock). Add asparagus with the last addition of stock, and the peas about 1 minute before risotto is done. (The asparagus may also be roasted, which adds a smoky flavor to the dish.)

Remove from heat; stir in lemon zest and juice, cheese, and remaining 2 tablespoons oil. Season with salt and pepper. Serve immediately with additional cheese and lemon zest. Some cooks like to add parsley to the recipe, but we like it just fine as is.

PENNE WITH CAULIFLOWER SAUCE

Tony Mauro

Supreme Court Correspondent, *The National Law Journal* and *Law.com*
Washington, D.C.

With thanks to my grandmother Paolina Angelo, my mother Josephine Mauro, and cookbook author Marcella Hazan.

INGREDIENTS

1 large head cauliflower
½ cup good olive oil (add more as needed)
2 or 3 garlic cloves, minced
*Full tin of flat anchovies, roughly chopped (or less if desired)
¼ tsp. hot red pepper flakes (less or more to taste)
¼ cup or more tomato sauce (optional for color and moisture)
Salt
1 lb. penne or other macaroni

PREPARATION

Serves 4-6

Trim cauliflower and cut into two or three pieces.

Cook cauliflower in large pot of salted boiling water. Cook until tender, but not falling apart—15 minutes or so. Save the water to use in cooking the pasta.

In large frying pan, sauté the garlic and anchovies in the olive oil. Stir over medium heat until garlic turns golden and anchovies disintegrate.

Add the cooked cauliflower pieces to the pan, breaking them up with a wooden spoon until crumbled into small bits. Add more oil if it looks dry and add tomato sauce if desired.

Add the red pepper flakes and healthy pinch of salt.

Cook the pasta in the reserved cauliflower water according to directions on the package. Don't overcook. Drain pasta and put it on a warmed serving plate.

Pour cauliflower sauce onto the pasta and mix completely. Serve with grated Romano cheese (optional).

*Anchovies are optional, but highly recommended. If omitted, add more salt.



Courtesy of the Smithsonian Institution

MEATS AND MAINS



Artwork by Leslee Currie

VITELLO TONNATO

Justice Ruth Bader Ginsburg

Supreme Court of the United States

Washington, D.C.

All ingredients in this dish are approximate. Variations are entirely appropriate, indeed welcome. Recipe from the *Chef Supreme: Martin Ginsburg*.

INGREDIENTS

Ingredients for Veal:

- 3 lbs. boneless veal, one piece and securely tied (a solid boneless piece taken from the round although expensive, is the perfect cut)
- 3 anchovy fillets, cut into 3 pieces, 1-inch or a little less in length
- 1 clove garlic, peeled and cut into thin slivers

Ingredients for Cooking Veal:

- 1 quart chicken stock (canned is fine)
- 2 cups cold water (or more if needed)
- 2 medium onions peeled and quartered
- 5 sprigs parsley
- 10 whole peppercorns
- 2 cups dry white wine
- 1 fat leek (white part only)
- 2 bay leaves
- 2 small carrots scraped and cut into pieces not too small
- 3 stalks celery cut into pieces not too small
- Salt as needed (but not too much)

Ingredients for Sauce:

- 1 ½ cups olive oil
- 2 egg yolks (raw)
- 6 oz. can Italian tuna packed in olive oil
- 8 anchovy fillets, cut up
- 4 tablespoons lemon juice
- ¼ teaspoon cayenne pepper
- ½ cup heavy cream
- ½ cup cold veal stock (prepared in the cooking of the veal), more or less 4 tablespoons capers, well washed

PREPARATION

Serves 6 to 8 persons

Directions for Cooking Veal:

Be sure the piece of veal is well trimmed of every bit of outer skin and fat and that it is securely tied.

With a small sharp pointed knife make small incisions (perhaps ¾ of an inch deep) down the long side of the veal (or down both long sides if you prefer). About 9 of them, well-spaced, is about right. Into each incision shove one piece of anchovy fillet and one sliver of garlic. Punch these in deeply with your finger and then pinch the opening once to help the inserted material stay in the meat during cooking.



Courtesy of the Library of Congress

“A prime part of the history of our Constitution . . . is the story of the extension of constitutional rights and protections to people once ignored or excluded.”

- Justice Ginsburg, *United States v. Virginia*, 518 U.S. 515 (1996)

In an appropriate size pot (see below) place the veal and cover completely with cold water. On top of the stove, bring cold water to a full boil, boil for 3 or 4 seconds, and then pour off the water and the enormous amount of scum that will have accumulated. Rinse the meat quickly in cold water. Wash the pot well. (The process described is blanching—it gets rid of a large part of the albumin in the veal and makes the subsequent cooking process a great deal simpler.)

Begin again. Place the blanched veal back in the pot and add the chicken stock, dry white wine and 2 cups of water (and any small amount of additional cold water that may be needed so that the liquid will fully cover the veal). The size of the pot is important here: if the pot is the right size, the basic 2 cups of water together with the balance of the liquid will do the job. Add the bay leaves, carrots, celery, onions, leek, parsley, and peppercorns. Add some salt—but not too much. Just enough to salt the liquid lightly.

On top of the stove, bring the pot to a boil and then immediately reduce the heat to the barest simmer. Partly cover and simmer very, very slowly until the veal is tender but still firm. Forty minutes to an hour will be about right. It is important that the simmering be done very slowly; if the heat is too high the veal will be stringy.

As soon as the meat is tender remove the pot from the heat and then cool the veal in the liquid (which now is veal stock). You may anticipate this will take from one to two hours.

Preparing the Sauce:

Prepare the sauce using a food processor.

In the container of the processor combine the egg yolks, tuna fish, the oil in which the tuna fish was placed, anchovies, lemon juice and cayenne. Blend just long enough to reduce the mass to a smooth puree. Through the feed tube, motor running, add the olive oil.

Pour the mixture into a glass bowl; you should have a smooth, thick puree. Beating with a wire whisk, slowly stir into it the heavy cream. At this point the sauce still will be a little thicker than it should be. To thin it further, add cold veal stock, one tablespoon at a time, mixing well with the wire whisk after each tablespoon is added. Probably, 3 tablespoons of cold veal stock will do the job; 8 tablespoons are possible but would be very much a maximum. The consistency of the final sauce should be just about the consistency of heavy cream just fluid enough to run off a spoon).

It is important that the sauce not be too thick because it must penetrate the meat to impart flavor. However, if the sauce is too thin it will lack needed body and the dish will be a mess to serve and to eat.

Now add to the sauce the well-washed and well-drained (using paper towels to drain well) capers. Mix well and carefully.

Assembling the Dish:

Remove the cooled veal from the stock, cut off the strings and using a very sharp thin knife, carve the veal into thin even slices. If you find any fat or gristle, be sure to trim it away. You will not use the end slices in the finished dish but you will use the rest.

Take a large shallow platter—you will use it both for marinating the veal in the sauce and then for serving the veal—and spread the bottom of it with a thin layer of the sauce. Then, starting at one end lay 2 slices of veal next to one another. Place a tablespoon or so of sauce on each slice and smooth the sauce over the slice using a rubber spatula. Next, lay 2 more slices of veal side-by-side half-covering the first slices and half overlapping on to the bottom of the dish. Top each slice with a tablespoon or so of sauce and smooth. Continue this process until you have come to the end of the platter and have used up all of the veal slices. Depending upon the size of the platter you may find it necessary to cover a bit more or a bit less than half the preceding slice of veal with the next slice.

You should have leftover sauce. Pour this on top of the veal slices and smooth everything with the rubber spatula. It is important that every slice of veal be thoroughly masked with sauce.

Now cover the platter tightly with saran wrap. It is important that the saran wrap cover be tight since lengthy exposure of the tuna fish mayonnaise sauce to air will turn the sauce to an unattractive and rather unpalatable brown mess. Place the covered platter in the refrigerator and leave it alone for about 24 hours. Eighteen hours will do and as much as 2 days of untouched refrigeration is perfectly acceptable.

Serving the Dish:

About 2 hours before serving, remove the platter from the refrigerator and let it stand in a cool place covered, until ready to serve. The dish should be served at room temperature or a few degrees below room temperature. It should not be served too cold because that will impair the flavor. It is, however, desirable, although not essential, that the individual plates on which the veal and sauce will be served to each guest be chilled before they are used.

When ready to serve, sprinkle the platter (or the individual dishes if you plan to apportion in the kitchen) with chopped parsley and, if you wish, with some green onion (scallions) sliced into thin rounds (sprinkle with both white and green rounds).

SALMON FOR LUNCH

Justice Stephen Breyer

Supreme Court of the United States

Washington, D.C.

INGREDIENTS

For dinner:

2 ½ lbs. fresh Atlantic salmon

5 fresh leeks, trimmed and washed

Olive oil

Lemon

For lunch:

Leftover salmon

Mayonnaise

Lemon

Hot sauce

Avocado and/or tomato

Lettuce

Oil & vinegar dressing

PREPARATION

The night before, for dinner:

Rub salmon with olive oil; squeeze lemon over salmon and marinate for an hour or two

Chop up leeks into small bits.

Put salmon in roasting pan, surround with leeks.

Bake at 350°F for 20 to 30 minutes.

Serve with lemon.

Lunch next day:

Use fork to mix the left over salmon with mayonnaise, lemon, a little hot sauce until a fairly good paste.

Serve inside avocado or tomatoes on bed of lettuce with oil and vinegar dressing.

Simple but delicious as long as the salmon is very fresh.



Artwork by Nancy Meldahl

SONIA'S FAST AND EASY DRESSED-UP FISH

Justice Sonia Sotomayor

Supreme Court of the United States

Washington, D.C.

INGREDIENTS

As much white fleshed fish as desired (cod, tilapia, bass etc.)

Oil (1 tablespoon per lb. of fish)

Lemon juice

Salt and pepper to taste

Seasoned panko

PREPARATION

Place some oil depending on how much fish (a tablespoon or so per pound) in pan. Place fish on top.

Generously coat fish with lemon juice, salt to desire, and pepper.

Sprinkle top of fish generously with seasoned panko. (Kids tend to like plain panko better.)

Place in oven at 375°F and cook till fish tender. (I like my fish less cooked and generally 15 minutes is enough time if pieces are thick.)

Garnish with a couple of slices of lemon and serve.

“In entering upon the great work before us, we anticipate no small amount of misconception, misrepresentation, and ridicule; but we shall use every instrumentality within our power to effect our object.”

-Elizabeth Cady Stanton

Courtesy of the Smithsonian Institution

SLOW COOKED LAMB SHOULDER WITH CRUSHED ROSEMARY POTATOES

Justice Susan Glazebrook

*Supreme Court of New Zealand; President-Elect International Association of Women Judges
Wellington, New Zealand*

I am very pleased to contribute a recipe to commemorate 100 years of women's suffrage in the United States. It is fitting in a country where there are some five sheep for every inhabitant that my recipe features lamb. It is also worth mentioning that, after a hard-fought campaign, New Zealand women won the right to vote in 1893.

INGREDIENTS

For lamb:

5.5 lbs. (2.5 kgs) shoulder of lamb
5-10 peeled cloves of garlic (depends on size of the cloves)
10 small sprigs of rosemary
Olive oil
Sea salt and freshly ground pepper

To add to base of roasting pan for the lamb:

1 large bulb of fennel sliced
1 bulb of garlic cut in half (cut crosswise to expose the inside of the cloves)
3 large carrots cut in rings
1 large onion sliced
Olive oil
Hot water or heated chicken or vegetable stock
Sea salt and freshly ground pepper

For crushed potatoes:

2.2 lbs. (around 1 kg) of small potatoes scrubbed (skin on)
5 large sprigs of rosemary
Olive oil
Sea salt and freshly ground pepper

For mint sauce:

Bunch of mint
2-4 tablespoons white vinegar (can use white wine vinegar)
2 teaspoons of white sugar (can use honey if preferred)
Boiling water (around 3-4 tablespoons)
Pinch of salt

PREPARATION

Serves 4-6

Method for lamb:

Cooking time: 3.5 to 4 hours

Pre heat oven to 425°F (or 220°C).

Note that, once the lamb is in the oven, you should immediately turn the oven down to 320°F (160°C).

Rub lamb with a mixture of olive oil, sea salt and freshly ground pepper.

Make around 10 incisions (not too deep) in the lamb and insert a sliver of garlic and a small spring of rosemary in each.

Slice the fennel bulb, onion and carrots and mix with a small quantity of olive oil, a small pinch of salt and ground pepper to taste. Spread the vegetables over the base of a large oven proof roasting pan (preferably one with a lid). Place the lamb on top of the vegetables.

Rub the top of the garlic bulb halves with some olive oil and add to the pan beside the meat, clove side up. Add enough water to cover the base of the pan - to around an inch (2.5 cms).

Cover the pan with a double quantity of foil and then put on the lid. If you do not have a lid for your roasting pan, then make sure the foil seals the pan well.

Place in the pre-heated oven and immediately turn the oven down to 320°F (160°C). Leave in the oven for three hours. Baste every hour and add more water if needed. Take care to reseal with the foil before putting back in the oven.

After three hours check the lamb is done – it should be able to be pulled apart with two forks. If it has not reached that stage put it back in the oven for another half hour.

When the lamb is done, you can if you like turn the oven up and put the lamb back in the oven for 20 minutes uncovered to caramelize it. Top the water up if need be.

Then remove the pan from the oven and put the meat on a serving plate. Cover with foil and a tea towel and rest for 10-15 minutes, while you make the gravy.

To prepare gravy:

You should be left with some lovely meat juices in the pan. Take out the halved garlic bulb and the vegetables, leaving as much of the pan juices as possible behind. Skim the fat off the juice left in the pan. (You can use a paper towel to absorb the fat). Squeeze the garlic cloves out of their skins and mash into the pan juices

Squeeze as much of the pan and other juices out of the vegetables as possible and return that juice to the pan also (you may want to put the vegetables through a sieve).

Heat the pan juices again and heat until the volume is reduced. Add salt and freshly ground pepper to taste.

This is your gravy. (You can thicken it with corn starch if desired.)

To prepare mint sauce:

It is traditional in New Zealand to serve lamb with mint sauce with the lamb, as well as gravy.

Strip the mint leaves from the stalks. Cut the leaves into fine slivers or you can chop finely if preferred. Dissolve the sugar or honey in the boiling water. Add half of chopped mint and pinch of salt and vinegar to taste.

Leave to cool. Just before serving add the remaining half of the mint.

Method for crushed potatoes:

Cooking time - around one hour and a quarter

Pre heat oven to 425°F (or 220°C) (Yes sorry the potatoes will need to be done in a separate oven from the lamb.)

Boil the potatoes in their skins until just done (around 15 to 20 minutes).

Add olive oil to the bottom of the roasting pan (just to coat it). Carefully crush each potato with a fork so that it splits open but still keeps its shape. Add the potatoes to the roasting pan crushed side up.

Tuck the sprigs of rosemary around the potatoes. Drizzle the potatoes with olive oil.

Roast in the oven for 45 minutes to an hour until crispy.

The rosemary becomes very crispy too. If you like, you can strip the leaves off the stalks and serve with the potatoes.

Other side dishes:

Serve with a green salad or green vegetables of your choice.

“I declare to you that woman must not depend on the protection of man, but must be taught to protect herself.”

-Susan B. Anthony



Courtesy of the Library of Congress

CHICKEN DEGATUR

Allen D. Black

Founding Partner, Fine, Kaplan and Black
Philadelphia, PA

A quick, easy, and delicious weeknight dinner. A nice green salad makes a good pairing with this dish. The only real trick here is to get the chicken cooked enough but not overcooked. I have found the 6-minute rule to work well. But one must be aware that the chicken will continue cooking after the skillet is removed from the heat, so one should allow for any potential delay at the end of the process—such as a slow-moving sous chef who takes too long to drain and plate the pasta.

INGREDIENTS

2 medium-sized boneless, skinless chicken breasts cut up into bite-size pieces. (I have found that the jumbo breasts one often sees in supermarkets are tougher, grainier, and less tasty than the smaller breasts.)
2 large onions diced
Olive oil
6 heaping tablespoons of capers
¼ to ½ cup balsamic vinegar (to taste)
3 cups of dry pasta (I prefer the farfalle shape)

PREPARATION

Serves 4

Using a large skillet, pour in enough olive oil to cover the bottom of the pan.

Add the diced onion and sauté over medium heat until onions begin to turn translucent and show a bit of brown edge. Turn heat down to low and allow onions to continue cooking, stirring occasionally.

Bring to a boil a large pot of water, salted if you prefer. When water has come to a full boil, add the pasta and stir. Begin timing as recommended on the pasta box. Stir pasta pot occasionally.

When pasta has 6 minutes left to boil, add chicken pieces to onion/olive oil mixture and return heat to medium. After about 2 minutes, use a fork to turn each piece of chicken so that the chicken will cook through.

When finished turning chicken, add capers and balsamic vinegar. Reduce heat to low and simmer until the pasta is ready (not more than a minute). Give the mixture a good stir just before serving.

When pasta is done, drain and serve immediately to plates or bowls, and spoon chicken mixture generously over top. Serve immediately.



*Courtesy of
the Smithsonian Institution*

PIZZA WITH PESTO AND SWEET CORN

Amal Clooney

International Human Rights Lawyer, Doughty Street Chambers
London, U.K.

INGREDIENTS

Pesto
Tomato
Mozzarella cheese
Sweet corn

Pizza dough:

500g flour
300g water
30g oil
10g salt
5g yeast

PREPARATION

Make a dough (weight should be about 120g).
Leave for 8 to 10 hours.

Make a pizza round base and add tomato, mozzarella,
and sweet corn.

Bake at 250°C (~480°F) for 15-20 minutes.

Then, just before serving, spread pesto sauce across
the base.

Buon appetito!



Courtesy of the London School of Economics

CADILLO POBLANO

Anita Lo

Chef, author and restaurateur

New York, NY

INGREDIENTS

- 3 cups water
- 1 ½ cups canned chopped tomato (or 3-4 charred ripe tomatoes)
- ¼ large onion, cut into thick slices and charred in tin foil in the flames of your burner
- 1 small clove garlic, cleaned
- 2 poblano chilis (substitute other mildly hot peppers such as banana peppers or even bell peppers with a little hot pepper such as serrano thrown in)
- 1 cup cubed zucchini (substitute really any vegetable you like here—traditionally there would be a pumpkin or dense squash like butternut or a yam)
- 1 small can of chickpeas, rinsed (substitute corn, hominy, cooked beans, etc.)
- 1 habanero or other hot chili
- Juice of ½ a lime
- Salt and pepper to taste
- A few slices of ripe Haas avocado (optional, seasoned with salt)
- A dollop of crème fraiche (substitute sour cream, cream, etc.)
- 1 tablespoon on each, crumbled fresh mozzarella (substitute farmers cheese, panela, fresh ricotta salad, or even use cream cheese and call it Tex-Mex!)
- Fried corn tortilla chips (optional)



*Courtesy of
the Smithsonian Institution*

PREPARATION

Serves 2-3

Bring the water to a boil. Place the poblanos directly into the flames of your burner and scorch the skin, turning occasionally until blackened all over. Do the same with the habanero. Place in a bowl and cover with plastic and allow to steam to finish cooking. Do the onion at the same time. Place the tomato, charred onion, and clove garlic in blender and puree, or use a hand-blender and a quart container. Add to the water and simmer. Cut the zucchini and rinse the chickpeas. Cut the avocado and crumble the cheese.

Make the habanero sauce: Place the stemmed charred habanero in a mortar with a pinch of salt and mash. Add the lime juice and stir. Set aside.

The peppers should be ready by then. Rinse the charred skin from the poblanos and take out the stems and seeds. Cut into bite sized strips. Add the chickpeas and zucchini and bring back to a boil. Add the poblano strips and adjust thickness by adding more water if necessary.

Season to taste with salt and pepper. Ladle into bowls and top with the avocado, crumbled tortilla chips, crème fraiche and cheese, and pass the habanero sauce around for each person to season their soup to taste.

BEEF BURGUNDY

Chief Judge Sidney R. Thomas

United States Court of Appeals for the Ninth Circuit

Billings, MT

INGREDIENTS

8 oz. pepper cured bacon, cut
into small pieces
3 lbs. beef round or
equivalent, cut into 1-inch pieces
1 ½ cups chopped red onion
1 teaspoon minced garlic
Salt
Freshly ground black pepper
2 cups of full-bodied red wine
2 cups beef stock
3 tablespoons tomato puree
3 tablespoons fresh parsley
1 tablespoon fresh thyme
1 bay leaf
16 oz. cocktail pearl onions
3 tablespoons unsalted butter
8 oz. fresh mushrooms
(preferably wild variety)



Courtesy of
the Smithsonian Institution

PREPARATION

In a dutch oven or other heavy pot, cook bacon over medium-high heat until crisp.

Remove the bacon to a paper towel. Pour off and reserve all but one tablespoon of the bacon drippings. Brown the beef cubes, working in shifts.

Preheat oven to 350°F.

Add a tablespoon of bacon drippings to pot, add onion, and sauté for 5 minutes.

Add garlic and sauté for an additional minute.

Season beef with salt and pepper. Sprinkle it with flour. Return the beef to the pot and sauté until the flour is lightly browned, about 3 minutes.

Pour in the wine and enough stock to cover the meat. Stir in the tomato puree and herbs. Bring to a boil, then transfer the pot to the oven. Cook until the beef becomes tender, about 2 hours.

In a sauté pan or skillet, melt butter over medium high heat. Add mushrooms and sauté for 2 minutes. Reduce heat to medium low and cook until tender, about 8 minutes.

Drain the pearl onions.

When the stew is tender, stir in the reserved bacon, pearl onions, and mushrooms.

Sprinkle each bowl with minces parsley and chives.

CHANTERELLE MUSHROOMS ON POTATOES

Clare Cushman

Resident Historian, Supreme Court Historical Society; Author, *Table for Nine: Supreme Court Food Traditions and Recipes*
Washington, D.C.

This is my go-to recipe for grey winter days.

INGREDIENTS

6 tablespoons (¾ stick) unsalted butter, divided
2 tablespoons extra-virgin olive oil, divided
2 shallots, finely chopped (about 1 cup)
Good salt, freshly ground pepper
3 garlic cloves, finely chopped
¼ cup dry white wine
1 lb. chanterelle mushrooms, gently wiped clean (halved if large) with a paper towel. Trim the base of the stem if it is dried out.
½ cup heavy cream
1 teaspoon freshly grated nutmeg
1 teaspoon oregano
2 tablespoons lemon juice
1 lb. boiled new potatoes, skins on

PREPARATION

Time: 30 minutes

Melt 3 tablespoons butter with 1 tablespoon oil in a large skillet over medium-high heat.

Add shallots, season with salt and pepper, and cook, stirring occasionally, until softened, about 3 minutes. Add garlic and cook for 1 minute. Stir in wine and cook until liquid is reduced by half.

Add remaining 3 tablespoons butter, remaining 1 tablespoon oil, and mushrooms. Cook, stirring occasionally, until mushrooms are lightly golden, about 5 minutes.

Add cream and nutmeg and cook until slightly thickened, about 2 minutes. Stir in 1 teaspoon oregano. Season to taste with salt, pepper, and lemon juice.

Serve over smashed boiled potatoes. Garnish with more oregano.

“You cannot be neutral. You must either join with us who believe in the bright future or be destroyed by those who would return us to the dark past.”

-Daisy Elizabeth Adams Lampkin

ISRAELI KEBABS

Judge David Levi (Ret.)

Professor, Director of the Bloch Judicial Institute and former Dean, Duke University Law School; President, American Law Institute; former Judge of the United States District Court for the Eastern District of California

INGREDIENTS

2 lbs. grassfed ground beef or lamb
2 tablespoons olive oil (grassfed
beef tends to be very lean)
1 medium, well diced onion
½ cup parsley well chopped
3 tablespoons basil well chopped
4 large cloves of garlic well minced
¼ teaspoons all spice or baharat
½ teaspoons black pepper
½ teaspoons cumin
¼ teaspoons salt
⅓ cup pine nuts
¼ cup sparkling water

PREPARATION

Serves 8

Preheat oven to 350°F or start outdoor grill.

Soak 30 (approx.) wooden skewers soaked in water for 30 minutes (if you plan to grill and if desired).

Mix all ingredients except for the sparkling water. Add about ¼ cup of sparkling water at the end.

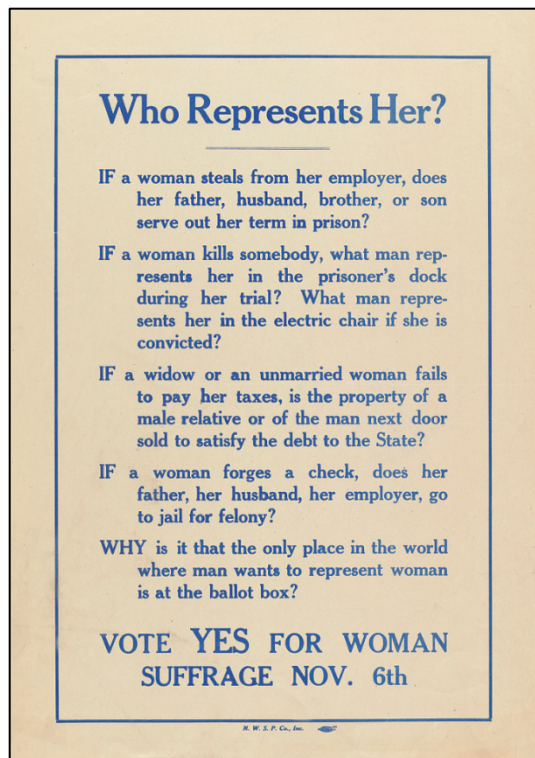
Form the beef mixture into cylinders about 2 inches long. Put on skewers if desired or if cooking on a bbq.

Place cooling rack on a cookie sheet. Place the uncooked kebabs onto the rack/cookie sheet leaving ample space between them.

Bake about 30 minutes. Rotate/turn the cylinders at the halfway point.

For a different flavor, cook on an outside grill.

Serve with rice or couscous or pita bread or tabouli or a cucumber salad or humus or Greek salad.



Courtesy of the Smithsonian Institution

MOM'S TRAVELLING SPINACH QUICHE

Elizabeth "Betsy" Andersen

Executive Director, World Justice Project

Washington, D.C.

This has been a go-to dinner in our household, because everyone loves it, it's easy and healthy, and it can be made ahead, heated up in the microwave, and coupled with a green or fruit salad for a quick dinner. I regularly made one on Sundays to have on hand for a weeknight dinner, and I always left one in the fridge when I was traveling for work. Lately, it's been our go-to "Meatless Mondays" dinner. In short, it is a liberating recipe the Suffragettes would have appreciated!

INGREDIENTS

1 9-inch pie shell (homemade or store bought)
6 eggs
1 cup milk
¼ cup olive oil
¼ cup chopped onion
4-5 cups chopped spinach
Salt and pepper
2 cups mozzarella cheese
1-2 tablespoons parmesan cheese

PREPARATION

Bake the pie shell in a pie plate according to directions. Meanwhile, in a large mixing bowl, whisk eggs, milk, and olive oil. Add onion, spinach, salt and pepper to taste and mix thoroughly so egg mixture covers spinach. When pie crust is baked, spread 1 ¼ cup of the mozzarella cheese evenly to cover the bottom of the pie crust, pour the egg and spinach mixture on top of the cheese, spreading evenly, top with remaining mozzarella cheese, and sprinkle parmesan cheese on top.

Bake at 400°F for 45-50 minutes (or until knife inserted in the middle comes out clear).

Best eaten right away but keeps well in the fridge for 4-5 days; just cut and take out the number of pieces you want and heat them up in the microwave.



Courtesy of the Smithsonian Institution

Possible substitutes: This is a very flexible recipe. Short an egg? Don't worry, just maybe use a little less spinach. It can be made with egg whites or with a mix of egg whites and whole eggs, just add a couple extra whites to make up the volume. Spinach is our favorite, but it's also great with sliced zucchini or use up last night's leftover cooked broccoli florets instead of spinach. I like mozzarella best, but cheddar works well too. I prefer olive oil, but canola or vegetable oil is fine. Feeling creative? Add some chopped red pepper to the egg and spinach mixture, or for some pretty color contrast, array some thin slices of red pepper or thinly sliced tomatoes on top just before baking.

GRANDMA'S PAPRIKA CHICKEN WITH CREAM SAUCE, HARICOTS & ZUCCHINI PANCAKES

Judge Ivana Hrdličková

Special Tribunal for Lebanon

The Hague, Netherlands

INGREDIENTS

Paprika chicken with cream sauce:

1 free-range chicken
2 onions, finely chopped
1 teaspoon salt
2 tablespoons butter
2 tablespoons sweet paprika
¼ tablespoon hot paprika
¾ tablespoon smoked paprika
¼ teaspoon cayenne pepper
1 minced garlic clove
250 ml whipping cream
250 ml sour cream
1 liter of chicken broth
Small piece of ginger

Roasted haricots:

2 cups of haricots
4 tablespoons warmed butter

Zucchini pancakes:

2 zucchinis
2 eggs
1 teaspoon salt
1 teaspoon dry marjoram
1 minced garlic clove
3-4 spoons of buckwheat flour
2-3 spoons chopped green parsley
1 tablespoon olive oil

PREPARATION

Paprika chicken with cream sauce:

Cut the chicken into large pieces, heat the butter in a big pan, once melted add the chicken pieces and roast it well on both sides. Then remove the pieces of chicken and set them aside.

Add finely chopped onion to the same pan and roast until golden-brown. Add the three types of paprika and the cayenne pepper and stir gently.

Place the chicken pieces back into the pan.

Add the salt and minced garlic.

Add the chicken broth and simmer at a medium temperature with the lid on for 30 minutes, stirring from time to time.

Reduce the heat and add the whipped cream and sour cream. Simmer without the lid for another 10 minutes.

Grate a small piece of peeled ginger and squeeze ¼ tablespoon of its juice into the sauce. (Add the juice only).

Remove the pieces of chicken from the pan, debone and set them aside.

Blend the sauce to increase the creamy consistency for a couple of minutes. Use a hand blender if possible.

Place the chicken back into the sauce and mix everything well. Serve with roasted haricots and zucchini pancakes.

Roasted haricots:

Melt the butter. Place the haricots in a casserole dish and pour the melted butter over the haricots. Roast in the oven at 180°C (~355°F) for 15 minutes.

Zucchini pancakes:

Grate the zucchini roughly, then put it in a strainer and squeeze all the water out of it.

Place the grated zucchini in a large bowl. Add the salt, garlic, marjoram, flour and eggs. Mingle well until even, then add parsley and mix again.

Heat the olive oil in a pan in a medium temperature. Pour the batter into the pan to form small pancakes and fry 3 minutes on each side.

Bon appétit!



“Organize, agitate, educate, must be our war cry.”

-Susan B. Anthony

NEW ORLEANS RED BEANS AND RICE

Judy Perry Martinez

Immediate Past ABA President; Of Counsel, Simon, Peragine, Smith & Redfearn

New Orleans, LA

Likely served when the National American Suffrage Association met in New Orleans for their Thirty-Fifth Annual Convention in March 1903.

INGREDIENTS

1 lb. bag of Camellia kidney beans
1 package of smoked sausage-slice
in half inch slices, then quarter
1 package of pickled pork (if not
available, substitute diced ham)
1 onion diced
1 bell pepper
2 toes minced garlic
3 bay leaves
Salt and pepper to taste
Oil to sauté
White Rice



Courtesy of
the Smithsonian Institution

PREPARATION

Serves 8

Rinse beans and clear any rocks. Let beans sit overnight (or 6-8 hours) in a pot of water (in the South, we call this "burping your beans")

After beans are burped, drain and rinse; set aside.

Brown cut sausage and pork. Set aside.

Sauté diced onion, garlic and bell pepper. Transfer cooked onion/bell pepper/sausage/pork to a large pot.

Add in the beans with water covering the beans. Add salt, pepper, and bay leaves to taste

Cook on low-medium heat for 90-120 minutes (or until beans are cooked). Stir every 10-15 minutes to make sure the bottom doesn't burn.

To make the dish creamier: Smash a cup of beans in a bowl until they are of a pudding consistency and then add them back into the large pot and stir.

Serve over rice. Add Crystal hot sauce to taste.

LENTILS, RICE AND CARMELIZED ONIONS

Katherine Hatton

Vice President, General Counsel and Secretary, Robert Wood Johnson Foundation

New York, NY

This is similar to Middle Eastern mujadara but a little brothier. Adapted from the *New York Times*.

INGREDIENTS

2 sliced onions
2 sliced shallots
2 sliced leeks
1 celery stalk (chopped in small pieces)
1 small carrot (chopped in small pieces)
Pinch of salt
2 thinly sliced garlic gloves
1 teaspoon ground cumin
¼ teaspoon ground allspice
Pinch of cayenne (if you have it)
Large pinch of dried herbs (if you have fresh thyme, oregano, rosemary you can use them)
5 cups broth or water or a combination
1 cup rinsed lentils (any kind)
¾ cup of rinsed rice

PREPARATION

Cover the bottom of a medium saucepan with oil. Sauté the onions, shallots, and leeks until caramelized. Put in a pinch of salt. It should take about 20-25 minutes. When finished put half of the browned onions, shallots and leeks on a plate.

Put celery and carrots in the pan and sauté for about five minutes.

Put the garlic in the pan with the remaining onions, celery and carrots and sauté for a minute or so, then add the cumin, the allspice and the cayenne and toast all of the flavors together for a few seconds. Toss in the herbs.

Add five cups of liquid to the pan and bring to a simmer. Add a little oil and a little salt for flavor. Add the of lentils, almost all types will take about 20 to 25 minutes to cook.

Then add the rice and cook another 20 to 25 minutes. Watch the cooking process so the mixture doesn't get too thick. If it does add a little water to keep it soupy. (Some prefer it on the thick side.)

When everything is tender add some salt, pepper and lemon juice for brightness.

Serve in bowls topped with caramelized onion.



Courtesy of
the Smithsonian Institution

BRISKET

Linda Klein and Michael Neuren

Senior Managing Shareholder, Baker Donelson Bearman Caldwell & Berkowitz; former ABA President
Atlanta, GA

INGREDIENTS

1 beef brisket, between 4-6 lbs.
1 or 2 cloves, or about 2
tablespoons of chopped garlic
Powder or granulated is OK.
1 bottle of Heinz Chili Sauce
1 package of Lipton's Recipe
Secrets (formerly known as
Lipton's Onion Soup)
6 cups of freshly brewed Coffee
(or a pot of coffee)—yes
coffee—to cover the meat.
Decaffeinated is OK. The caffeine
does not boil out in cooking like
alcohol boils out at 173°F. Do
not use instant coffee.

PREPARATION

Place the brisket in a heavy Dutch oven type pot. Spread the garlic over the top. Add the package of onion soup and pour the entire bottle of Chili Sauce over the brisket. Use some of the coffee to rinse out the bottle, then pour the rest over the brisket.

Bake it in a 350°F oven for 2 ½ hours.

Turn it over and cook for another 1 hour. By this time you will be hungry and your whole house will smell wonderful, but resist the temptation to eat the brisket immediately. Put the whole thing in the refrigerator at least for a day.

When you uncover the brisket, you will see a thick, solid layer of orange beef fat has risen to the top of the pot.



Artwork by Meg Gray

Remove ALL the fat from the gravy with a spoon, then take the brisket out and place it on a cutting board. You can remove the fat layer from the meat by scraping it with a spoon while it is still cold and some work with a knife.

Slice the brisket across the grain THIN, return it to the pot and heat it up.

Enjoy it with a kishke (cooked with the brisket while you are reheating it), rice, potatoes, or kasha and varnishkas (bowtie noodles).

QUICK AND EASY SHEET PAN CHICKEN WITH FENNEL AND CLEMENTINES

Justice Margaret H. Marshall (Ret.)

Senior Counsel, Choate, Hall & Stewart; former Chief Justice, Massachusetts Supreme Judicial Court
Boston, MA

INGREDIENTS

4 in-bone chicken thighs (with skin)
2 medium fennel bulbs cut into wedges
3 unpeeled (washed) clementines, cut into thick slices
8 shallots (medium size)
8 large cloves of garlic (unpeeled)(fewer if you don't like garlic)
8 tablespoons olive oil
6 tablespoons Pernod
4 tablespoons lemon juice
Sea salt (to taste)
Ground pepper (to taste)

PREPARATION

Heat oven to 450°F.

In a bowl mix well olive oil, Pernod, lemon juice. Place shallots and garlic into the bowl and coat them.

Place chicken on sheet pan covered with parchment paper.

Grind sea salt and pepper over chicken.

Add sliced fennel and clementines and shallots and garlic so all are nestled together with the chicken.

Spoon remainder of olive oil mixture over chicken thighs, fennel and clementines.

Place uncovered in oven for about 30-40 minutes.

Watch to see that garlic and shallots do not burn: remove these if they are getting too brown while chicken cooks.

No guarantees: I do this by look and feel.



Artwork by Elsa Bouman and Juanita Choo

CHILE RELLENOS

Raquel Aldana

*Associate Vice Chancellor for Academic Diversity and Professor of Law, University of California, Davis
Sacramento, CA*

I chose two recipes of Chiles Rellenos (stuffed peppers) to celebrate my inter-culturalism with flavors from my parents' homelands: El Salvador and Guatemala.

SALVADOREAN CHILE RELLENOS

INGREDIENTS

Ingredients for bell peppers and stuffing:

4 bell peppers
½ pound of ground meat or pork
cut up into small pieces
½ onion cut into small pieces
½ cup of green beans cut up into
small pieces
½ carrot cut up into small pieces
1 potato cut into small pieces
2 tablespoons of all-purpose flour
2 eggs
¼ lb of quesoillo (Salvadorean white
flavorful melting cheese that
could be replaced by whole milk
Mozzarella)
Salt and pepper to taste
1 cup of oil

Ingredients for sauce:

2 large tomatoes
½ onion
1 chile guaco or guajillo
1 bell pepper
Salt and pepper to taste
¼ cup water

PREPARATION

Roast the peppers (in oven or over a grill) and peel them. Slit them (not too big) to remove seeds and to ready them for stuffing.

In sauce pan, sauté the onions and add the meat and seasoning; then add the green beans, the carrots and the potatoes, in that order, cooking each for 2-3 minutes before adding other ingredients. Put aside.

In a bowl, beat the eggs (separating white from yolk first and beating white first and then adding yolk). Add the flour and mix.

Stuff the peppers and dip each in the egg and flour mixture.

Heat the oil until very hot and then fry each bell pepper.

Make the sauce by putting all ingredients in blender and then cooking sauce over stove for about five minutes. Add more water if needed to achieve your desired consistency.

Pour sauce over stuffed bell peppers and let sauce boil over peppers.

GUATEMALAN CHILE RELLENOS

INGREDIENTS

Ingredients for bell peppers and stuffing:

- 1 dozen bell peppers
- 1 pound of bolovique (flank steak)
- 3 medium sized carrots
- 1 pound of potatoes
- ½ pound of green beans
- 5 tomatoes
- 3 garlic cloves
- 3 eggs
- 1 tablespoon of meat seasoning (consome de res)
- 3 small onions
- 1 teaspoon of black pepper
- 3 laurel leaves
- Salt to taste

Ingredients for sauce:

- 4 tomatoes
- 2 garlic cloves
- 1 small onion
- 1 chile guaque or guajillo (substitute)
- 1 chile pasa.or pasilla pepper
- Salt
- 1 tablespoon of oil



PREPARATION

Cook the meat in water with the salt, onion, one clove of garlic and two tomatoes. Once ready, let it cool and cut up the meat only in very small pieces.

Peel the potatoes and carrots and cut these into small pieces. Cut into small pieces the raw onion and green beans and boil.

Cut up three peeled tomatoes, 2 garlic cloves, 1 bell pepper and 1 onion and sauté these with three laurel leaves, meat seasoning, and salt and pepper.

Add the cooked vegetables and the meat and sauté together for another 3 minutes.

Wash the bell peppers and roast these and put them aside in a large container to peel them. Slit the peppers not too large to remove the seeds inside.

Add the meat and vegetables to each pepper with a spoon until filled.

Beat the eggs (egg white first, then yolk, add salt). Then dip the peppers into the egg batter.

Fry the peppers in slow heat with sufficient oil, then take them out and let them rest in a napkin to get rid of extra oil. You may serve with a traditional Guatemalan tomato sauce on the side.

Instructions for Traditional Guatemalan Sauce:

Cut up the vegetable and put them in a pot with water and bring to boil. Blend all cooked vegetables in a blender with a little water to achieve the desired consistency. Cook the sauce with a little oil and salt over the stove until the sauce achieves a more intense color.

“Now is the time for our women to begin to try to lift up their heads and plant the roots of progress under the hearthstone.”

-Frances Ellen Watkins Harper



Courtesy of the Library of Congress

MARTHA COOPER'S NEW MEXICO BRISKET WITH ROASTED POTATOES

Roberta Cooper Ramo

Shareholder, Modrall Sperling; former ABA President; former President, American Law Institute
Albuquerque, NM

Not for those with high blood pressure!

INGREDIENTS

1 large brisket—as big as will fit in your roaster
Beef Broth
2 jars Pace's medium Picante Sauce
2 packages Lipton soup onion mix
8 potatoes, peeled and quartered the long way.

PREPARATION

Serves 8 with leftovers

Pre heat oven to 350°F.

Put brisket in the roasting pan, fat side up.

Sprinkle two packages of onion soup mix over the top and then top with the Picante Sauce. Takes about 1 ½ jars.

Pour in beef broth so that it comes just to the top of the meat, but does not cover it.

Cover the pan (keep covered for entire cooking time) and roast for 2 hours. Adding both and water from time to time to keep level of liquid near the top of the meat.

Add the potatoes around the side of the brisket and more broth if necessary to cover the potatoes.

Roast for another 2 hours or until the potatoes are fork tender but not falling apart. Add beef broth and water as necessary to keep liquid.

Slice against the grain and serve the potatoes and the resulting gravy with fat removed, separately on the side.



Courtesy of the Smithsonian Institution

GRILLED SHRIMP OR CHICKEN, CORN, BLACK BEAN TOSTADA SALAD

Chief Justice Ruth McGregor (Ret.)

Arizona Supreme Court

Phoenix, AZ

INGREDIENTS

Dressing:

- 5 tablespoons fresh lime juice
- ¾ cup extra-virgin olive oil
- 6 tablespoons chopped fresh cilantro
- 1 ½ tablespoons minced seeded jalapeno chili
- 1 tablespoon ground cumin

Salad

- 3 cups chopped seeded tomatoes
- 1 15-oz. can black beans, drained and rinsed
- 1 cup chopped green onions
- ¾ cup chopped fresh cilantro
- ¾ cup chopped red onion
- 2 cups pan-roasted corn (fresh is best; canned or frozen works)

PREPARATION

Serves 4-6

Dressing:

Whisk together lime juice and olive oil. Mix in cilantro, jalapeno, and cumin. Season to taste with salt and pepper.

Salad:

Mix, cover and refrigerate. Use salt and pepper to taste.

Grill 1 ½ pounds shrimp or chicken. Mix dressing and salad. Place mixed greens on plate. Top with salad, then shrimp or chicken.



Artwork by Suzanne Bailie

SHRIMP AND RICE

Stephanie A. Scharf and Meredith R. Mandell

Founding Partner, Scharf Banks Marmor; Chair, ABA Commission on Women in the Profession; former President, National Association of Women Lawyers
Chicago, IL

Stephanie and Meredith are mother and daughter lawyers who have been doing a lot of family cooking over the past few months.

This is a simple “one dish” meal that can serve as many or as few as you like – a festive family meal and an easy party dish. You can serve it with your favorite salad and the meal is complete.

INGREDIENTS

20 raw unshelled shrimps of large or jumbo size. Frozen shrimps are okay to use as long you buy them unshelled. Cooking in the shell enhances both the texture and flavor of the shrimp.

Rice for 4-5 people—the rice box will tell you how much that is. I like Uncle Ben’s brand because the rice does not get too doughy.

1 pack fresh frozen cut vegetables—any vegetables you like are fine, one type or mixed. If you have the time and inclination, use fresh diced vegetables (roughly 2 cups).

A tablespoon of a red spice you like, such as chili powder or paprika OR a couple of tablespoons of a diced fresh green herb like fresh basil or fresh dill.

PREPARATION

Serves 4-5

Time: approximately 30 minutes.

Cook the rice according as per instructions on the box. Salt and pepper to taste. Set the rice aside in its covered pot until ready to use.

Cook the vegetables until they are done but not overly soft. Drain almost all water from the pot. Mix in salt to taste, then set aside in its covered pot until ready to use.

Cook and prepare the shrimp as follows:

Boil a large pot of water. Once the water reaches the boiling point, throw in the shrimp and cook until they turn pink and the shell is no longer grey. For a taste test, the shrimp should feel “firm” but not hard.

Pour the shrimp into a colander, so the boiling water is out of the pot. Put a tablespoon of olive oil on the bottom of the pot and place back on the stove to use later.

Shell the shrimp. (You can run them under cold water as you are shelling so you don't burn your hands). No need to devein the shrimp unless you would like to.

Turn on a low flame under the shrimp pot. Throw the shrimp back into the pot. Put the cooked rice and cooked vegetables into the pot. Put one of the spices or diced herbs into the pot. For the spices, depending on your taste buds, put in anywhere from a teaspoon to a tablespoon; for the herbs, put in two tablespoons of diced herb. Save a little spice or herb for decoration (see below).

Mix all ingredients together and warm over the low flame until the dish is hot and ready to serve.

Place mixture into a serving bowl. Sprinkle some spice or diced herb on top as decoration. It's now ready to serve!



Courtesy of the Library of Congress

CHESTERFIELD SMITH'S "THE DISH"

Stephen Zack

*Partner, Boies Schiller Flexner; former ABA President; former President, Florida Bar Association
Miami, FL*

INGREDIENTS

Group A ingredients:

- 2 cups short-grained rice
- 3 cups chicken broth
- 1 teaspoon paprika
- 1 teaspoon saffron
- 1 teaspoon Worcestershire sauce
- 2 packets Sazon Goya (with coriander & annatto)
- 1 tablespoon olive oil

Group B ingredients:

- 1 3 oz. package sun-dried tomatoes (not packed in oil)
- 1 8 oz. can mushroom stems & pieces
- 1 8 oz. can diced pimientos
- 1 8 oz. can chopped ripe olives
- 2 tomatoes, peeled & chopped
- 1 red bell pepper, seeded, cored & diced
- 2 large sweet onions, coarsely chopped
- 2 cups frozen, chopped okra
- 6-8 large cloves of garlic ("I like it.")

Group C ingredients:

- 2 pounds country-style hot pork sausage
- 2 ½ pounds medium shrimp, peeled
- Salt, pepper, olive oil & other discretionary condiments

PREPARATION

I precook Groups A, B, and C separately, having everything already available, chopped, peeled, cut and ready for methodical assembly.

For Group A, I bring the chicken broth to a boil, then add the paprika, saffron, Worcestershire sauce, Sazon Goya, and olive oil. After lightly salting, I stir it, add the rice, and again bring it to a boil. Do not stir after the rice is added. I then reduce the heat to very low and cook for 30 minutes. The cooked rice is then set aside for cooling. Quite frankly, great rice is the soul and heart of "Chesterfield's Dish."

For Group B, I place the sun-dried tomatoes in boiling water until soft, cut them in pieces, and then pour into a large pot together with the entire contents of the cans of mushrooms, pimientos, and olives. I then add the tomatoes, bell peppers, onion, and the chopped okra (thawed). I bring this conglomeration to a boil (if needed, add water), and then let it simmer until the vegetables are limp. After draining (very important) all liquid, add the garlic cloves, which are put through a press.

For Group C, I fry the sausage over medium heat for 10 minutes, then cut into ½-inch long pieces. The shrimp are boiled and shelled. The sausage and the boiled shrimp are then combined.

Final cooking of "The Dish:" The prepared ingredients from Group B are placed in a large mixing bowl. The rice from Group A is then sprinkled and mixed with the vegetables from Group B. Be very careful about stirring thereafter and do not mash or scrape the rice in any way.

At this time, salt, pepper and other seasoning or condiments may be added according to taste or personal preference. One or two ounces of olive oil probably will suit most or at least many. Seasoning of "The Dish" is obviously a matter of taste and judgment, which can be best developed by repeated experiences. I like it to be spicy.

The mixture should then be placed in a two-gallon iron pot or at least a large one. Insert the iron pot into a preheated 350°F oven and bake for 20 minutes, then without stirring the rice and keeping the rice as stable and undisturbed as possible, insert and mix the shrimp and sausage from Group C as promptly as possible.

Thereafter continue the baking in the iron pot at 250°F for an additional 20 minutes or until all liquid has been absorbed.

Now eat this most pleasant concoction by starting with a large helping or so (it serves 8 to 12) for everyone, together with garlic bread, green sour salad, and a cold glass of beer (or two). That's it.

“Women be glad today. Let your voices ring out the gladness in your hearts. There will never come another day like this. Let the joy be unconfined and let it speak so clearly that its echo will be heard around the world and find its way into the soul of every woman of any and every race and nationality who is yearning for opportunity and liberty still denied her sex.”

-Carrie Chapman Catt



CHINESE-STYLE BEEF WITH BROCCOLI

Justice Tracie Brown

California Court of Appeal, First Appellate District
San Francisco, CA

INGREDIENTS

5 cups (~1 lb.) broccoli florets
½ teaspoon salt
1-1 ¼ lbs. flank steak
3 oz. low-sodium soy sauce
¼ cup corn starch
3 ½ tablespoon dry sherry
1 ½ tablespoon minced fresh ginger
1 tablespoon minced fresh garlic
3 tablespoons oyster sauce
¼ cup low-sodium beef broth
2 tablespoons vegetable oil
2 tablespoons sesame oil, divided
Water
Salt and pepper to taste

PREPARATION

Cut broccoli florets into bite-sized pieces. Set aside.

In a medium bowl, whisk together soy sauce, corn starch, sherry, ginger, garlic, and 2 tablespoons water. Reserve half of this mixture in a small bowl.

Slice flank steak thin and against the grain. Place sliced steak into the medium bowl containing half of the soy sauce mixture. Gently mix together until all steak is coated. Let marinate for a few minutes.

In a small bowl, mix together beef broth, oyster sauce, and 2 tablespoons water. Set aside.

In a wok or large skillet, heat 2 tablespoons vegetable oil and 1 tablespoon sesame oil over med-high heat.

Add broccoli and salt. Stir-fry until bright green, approximately 2 minutes. Place onto a clean plate.

Let wok get hot again, then add last tablespoon of sesame oil. Place steak into wok in a single layer and let cook (without stirring) for about 1 minute, until one side is brown. Flip meat and stir-fry until both sides are just brown, then put onto a clean plate.

Put the broth/oyster mixture into the wok and cook over high heat until it starts to thicken.

Add broccoli and steak into thickened sauce, then toss until everything is coated. Add salt and pepper to taste.



Artwork by Kathryn Kim

PUERTO RICAN PERNIL

Judge Vanessa Ruiz

District of Columbia Court of Appeals; President, International Association of Women Judges
Washington, D.C.

Pernil, roasted pork, is a delicious popular Puerto Rican dish that is traditionally served during the holidays accompanied with arroz con gandules (yellow rice with pigeon peas), amarillos al horno (baked ripe plantains) or tostones (flattened fried green plantains) and a slice of avocado. Heaven! It is great for a party as it can serve a number of hungry guests. This is not a light meal; it's a holiday dish to savor and you can dance the calories away after celebrating the Nineteenth Amendment. I grew up eating pernil at many family gatherings during my years growing up on the island of Puerto Rico. I did not make it myself until I was an adult trying to recreate those flavors in my kitchen in Washington DC and my daughter's in Chicago. Not only the taste but the memories were all there.

The preparation of the pernil is quite simple, with few ingredients. It requires marinating overnight and the cooking time takes several hours, so best to plan ahead.

INGREDIENTS

6-8 lb. pork shoulder (bone in
and with skin and fat cap left on)

To make "mojo" for the marinade:

2 heads garlic, cloves peeled and
left whole
1 tablespoon dried oregano (or 3
fresh)
1 tablespoon black pepper
2 tablespoon olive oil
2 tablespoons kosher salt or Goya
Adobo all-purpose seasoning
1 packet Goya Sazón con Achiote

PREPARATION

Serves 10-15 people

Prep time: overnight marinade

Cook time: 3-5 hours, depending on weight of pork

Marinating:

In a mortar (or small food processor or blender) combine the garlic, oregano, black pepper, olive oil, and adobo. Set the mojo aside for the pork.

Next, cut the skin with the underlying fat cap almost off the pork but leave a bit attached as you will be using it to cover the meat while cooking. If you have fat left on the skin after cutting the skin off, that's the best as it will help keep the meat juicy when roasting.

Then, using a small knife, cut small slits all over the meat without cutting into the skin. Take the mojo and spoon it into the slits and rub all over the pork.

Cover the seasoned meat with the skin and fat cap. Cover and refrigerate overnight.

Roasting:

Let the marinated pork sit at room temperature for an hour to remove chill before roasting. Preheat oven to 350°F. Roast for about 30-45 minutes per pound. After the 3 hour mark, check the pork's internal temperature. Once it's at 180°F, the pork is done.

The skin should be a beautiful, golden color at this point but you're going to want to crisp it up. One of the favorite parts of the pernil is the crispy skin, referred to as "cuerito." To get yours just right, increase the oven temperature to 450°F to crisp the skin for, usually 10-15 minutes. You'll know it's done just right when you rap your fist on the skin; it should sound like you're knocking on a door.

Pernil perfection is super crispy skin and tender moist meat underneath from cooking covered by the skin and fat layer.

Serving:

Let the meat rest for about 20 minutes. Remove the cuerito completely and then slice or pull and serve the meat. Cut the cuerito up into small pieces so each person gets some skin on their plate.

If you have leftovers you are in luck. They are great for sandwiches generally, but especially great in a delicious Cuban sandwich.

¡Buen provecho!



Courtesy of the Library of Congress

COMFORT FOOD



Artwork by Leslee Currie

POT ROAST

Justice Stephen Breyer

Supreme Court of the United States

Washington, D.C.

INGREDIENTS

1 cinnamon stick broken into pieces
4 cloves
3 allspice berries
6 black peppercorns
Olive oil
3-5 lbs. of beef for pot roast
1 finely chopped celery
2 or 3 peeled carrots
1 cup of port wine (or Burgundy wine)
28 oz. can crushed Italian tomatoes
Salt
Fresh parsley to garnish, chopped

PREPARATION

Combine the cinnamon, cloves, allspice and pepper corns in a coffee grinder or mortar and turn them into powder.

Sauté the meat in oil until browned on all sides (ten minutes or so). Then put in slow cooker (or oven casserole).

Sauté onion in the oil until browned; add celery carrots and garlic and sauté a few minutes more; then add spice mixture and sauté for another minute or two; then add the wine and cook until wine reduce by about a third; then add the tomatoes (all the while scrape up any bits stuck to bottom so they become part of the sauce) Add salt.

Pour over meat in slow cooker (or oven dish) and cook on low for six to eight hours.

Serve over polenta and garnish with parsley.

Good with Northern Italian red wine.



Courtesy of the Library of Congress

COLORADO GREEN CHILE STEW

Justice Neil Gorsuch

Supreme Court of the United States

Washington, D.C.

The recipe comes from the Marczyk family. Pete Marczyk and his wife Barbara Macfarlane are friends who run Colorado's finest local grocery. If you ask many Coloradans, they'd be apt to tell you that the Marcyks' green chile is worth driving a long way for.

Few things remind me more of home than standing outside roasting chile peppers on a crisp fall day. When that's not possible, a good green chile does it for me. From Wyoming to New Mexico, green chile is part of the culture, and everyone has their favorite. This one is mine.

Thank you for celebrating this historic milestone. Our pioneering grandmothers and great grandmothers stood behind no one, never took no for an answer, and they deserve our gratitude and celebration today.

INGREDIENTS

2 lbs. pork shoulder, trimmed of excess fat and cut into 1-inch cubes
2 tablespoons vegetable oil
2 medium yellow onions, peeled and coarsely diced
3-4 cloves garlic, peeled and finely minced
1 pound fresh tomatillos, peeled and diced (canned tomatillos may be substituted)
1 ½ teaspoons dried oregano (preferably Mexican)
½ teaspoon cumin (strictly optional)
2 lbs. roasted, peeled, and seeded Anaheim or Big Jim green chiles, chopped
1 ½ lbs. very ripe tomatoes, coarsely diced (canned is also fine)
4 cups chicken stock (or any rich homemade stock)
2 lbs. Russet potatoes, peeled and cubed (also strictly optional--this will make it stewy-er)
Kosher salt, pepper to taste
Optional: Cayenne pepper to taste

INGREDIENT NOTES

The Pork: I use pork shoulder cut into 1-inch cubes. I use pork shoulder for two reasons: The price is right, and it has a far superior taste to loin cuts when you're browning and braising it.

The Green Chiles: I always opt for milder chiles like Anaheim or Big Jim for this recipe, because the longer you cook the stew, the hotter it gets. You can always add heat with crushed red pepper or cayenne—but you can't take the heat away. I have had many green chile stews that were simply too hot to enjoy because someone tried to perfect the heat with mind-numbing chiles. My opinion is that you should enjoy a slow, steady, gentle burn in your mouth, which makes you want to eat more.

PREPARATION

Buy roasted green chiles (easiest), or roast peppers under a broiler or in a 450°F oven for 20-25 minutes or until the skin blisters. Place peppers in a closed plastic bag for about 20-30 minutes until cool enough to handle. Remove the skins and seeds from the peppers and discard. Chop the flesh and set aside.

Season pork thoroughly with salt and pepper. Heat oil over medium heat in a heavy shallow skillet until it just begins to shimmer. Add pork in small batches until all the cubes are well-browned on all sides. Do not crowd the pork. (I use a shallow skillet because a deep one will steam, rather than brown the pork.) Take your time and complete this step correctly; it makes all the difference. Set pork aside and save some of the rendered pork fat for the rest of the recipe.

Add two or more tablespoons of the pork fat (mo' fat, mo' flavor) to a heavy soup pot or Dutch oven over medium heat and gently sweat onions, garlic and tomatillos until all vegetables are soft. Add the remaining ingredients, including the pork and cook until the pork is fork-tender, at least one to two hours.

About 45 minutes before you want to serve the stew, add the potatoes and cayenne pepper (if desired) and salt and pepper to taste.

Serve with warm flour tortillas as a main dish or use to smother almost anything.



Courtesy of the Library of Congress

MAMA'S CORN PUDDING

Bryan Stevenson

Founder and Executive Director, Equal Justice Initiative

Montgomery, AL

Victoria Golden Baylor was born to formerly enslaved parents in Bowling Green, Virginia in 1889. She grew up amidst the growing racial terror and violence that shaped the American South at the end of the 19th century and the beginning of the 20th century. Like millions of others she fled North to Philadelphia after she married and had ten children, seven daughters and three sons. My mother was the youngest. My grandmother was fierce, brilliant, kind and loving. When I was a child, she was the first person to explain the women's suffrage movement to me and how important it was in this country. She would tell stories and explain things while she made a dish that I'd never had before, it was something that I soon craved. In her honor, I share my Mama's Corn Pudding.

INGREDIENTS

1 stick of butter
¾ cup of sugar
3 eggs
7 oz. half and half
8 oz. sour cream
3 cobs of shucked corn or one can
of whole kernel corn
1 can of creamed corn
7 oz. Jiffy Cornbread Mix
Pepper
Nutmeg

PREPARATION

Melt one stick of butter till creamy. Add three eggs and ¾ cups of sugar and stir until consistency is smooth.

Add 7 ounces of half and half with eight ounces of sour cream. Then add three cobs of shucked corn (or one can of whole corn) with another can of creamed corn.

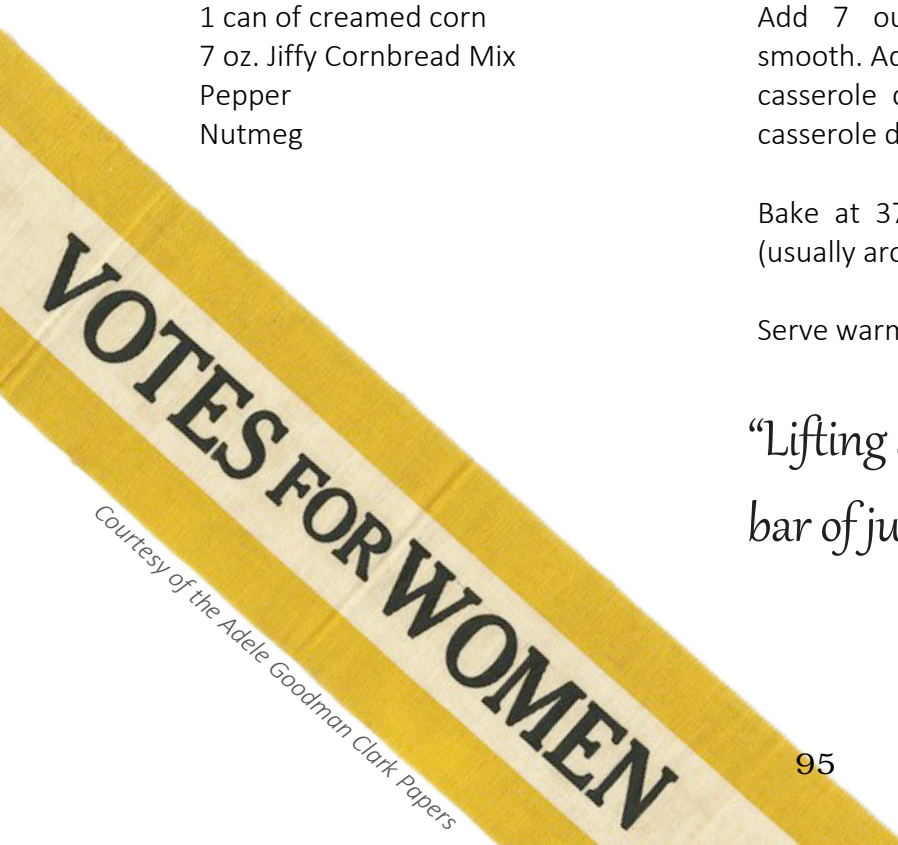
Add 7 ounces of Jiffy Cornbread mix. Stir until smooth. Add pepper and then pour into a 2-quart casserole dish. Add nutmeg to the top once in the casserole dish.

Bake at 375°F until you can remove a fork cleanly (usually around 45 minutes).

Serve warm.

“Lifting as we climb . . . we knock at the bar of justice, asking an equal chance.”

-Mary Church Terrell



Courtesy of the Adele Goodman Clark Papers

EASY MEATLOAF

Janet Napolitano

President, University of California; former Governor, Arizona; former Attorney General, Arizona
Berkeley, CA

In case “Call Grub Hub” doesn’t suffice, here is a meat loaf recipe I really like. It’s good served hot, but really good as a cold meat loaf sandwich. It’s also easy to make, which is necessary given my culinary skills.

INGREDIENTS

1 lb. ground beef
½ cup onions, chopped
½ cup bell pepper, chopped
¼ cup barbecue sauce
1 teaspoon Worcestershire sauce
¼ cup crackers or bread crumbs
1 egg
¼ cup milk
Bacon slice (optional)
Salt and pepper to taste
Parsley to taste

PREPARATION

Position rack in center of oven, preheat oven to 350°F.

Oil a 13x9 baking dish.

Put the barbecue sauce and the Worcestershire sauce in a small bowl, stir to combine.

Put the egg and the milk in a small bowl, stir to combine.

Combine all ingredients in a large bowl, mixing well to evenly incorporate.

Transfer meatloaf mixture to baking dish and form into a loaf. If using bacon, add the slice of bacon to the top of the loaf.

Bake for one hour.

“When you were sick and wounded I toiled for you on the battlefield. Because of my work for you, I ask your aid. I ask the ballot for myself and my sex. As I stood by you, I pray you stand by me and mine.”

- Clara Barton

SMITH CHAMBERS CHILI

Chief Judge D. Brooks Smith

United States Court of Appeals for the Third Circuit

Duncansville, PA

Winter and late Fall in the mountains of Central Pennsylvania give way to cold weather - sometimes the bone-chilling kind. Hot soups and stews are welcome warm-ups for lunch or even dinner. And over the years, I've made batches of the following recipe for my law clerk crew. Actually eating my chili or any of my soups is not a mandatory assignment, but bringing it to chambers can offer the possibility of a main course for a collegial team lunch.

INGREDIENTS

- 1 lb. lean hamburger
- 2 tablespoons peanut oil
- 1 large yellow onion, peeled and chopped
- 3 cloves garlic, peeled and crushed
- 3 tablespoons hot commercial chili powder, or to taste
- 1 tablespoon whole cumin seeds
- 1 bottle of lager beer
- 1 tablespoon Worcester sauce
- 1 large can (28 oz.) tomatoes, pureed in a blender
- 1 green sweet bell pepper, seeded and chopped
- 1 lb. kidney beans, soaked for a day, then drained

PREPARATION

Brown the beef in the oil, along with the onion, garlic and chili powder.

I follow the advice of The Frugal Gourmet (who Karen and I actually bumped into while at a jazz bar in New Orleans years ago; he thought it better to cook the meat with the chili powder, rather than simply adding the chili powder later with the other ingredients).

When the meat is brown and the onion clear, drain the fat and add remaining ingredients, including the beans. Pour in portions of the beer along the way. (Or simply drink it if you prefer).

Simmer for at least 1 ½ hours, making sure the beans are very tender.

NOTE: Because in summer I grow my own tomatoes and peppers, I prefer to use them. And I use hot peppers—usually Hungarian wax or Jalapenos—because I prefer a spicy flavor.

**EIGHT MILLION WOMEN
WAGE-EARNERS
IN THE UNITED STATES**

THERE ARE

- 357,635** women teachers and professors
- 102,291** women in other professional work
- 328,935** women in laundries
- 1,624,522** women in hotels and domestic service
- 481,159** women in stores and offices
- 770,055** women farmers and farm laborers
- 1,362,753** women in factories and workshops, and over
- 2,500,000** women breadwinners in other lines of work

THEY NEED THE VOTE

Courtesy of the Smithsonian Institution

WHITE BEAN CHICKEN CHILI

Connie Collingsworth

Chief Operating Officer, Bill & Melinda Gates Foundation
Seattle, WA

I appreciate the opportunity to contribute a recipe to the ABA Nineteenth Amendment Centennial Cookbook Project. It is a simple White Bean Chicken Chili. It is special to my family as it has been our tradition to make it on the weekends when we visit our home on Orcas Island in the San Juan Islands off the coast of Washington State.

INGREDIENTS

1 tablespoon olive oil
1 small onion, peeled/chopped fine
2 medium garlic clove,
peeled/chopped fine
1 medium red bell pepper,
chopped fine
2 15 oz. cans of white beans,
undrained
4 oz. green chiles, diced
½ teaspoon ground cumin
1 teaspoon chili powder
14 ½ oz. can low sodium chicken
broth
½ lb. roasted chicken breast
meat, cut in ½ inch cubes
2 tablespoons lime juice
2 tablespoons cilantro, minced
6 tablespoons salsa, optional

PREPARATION

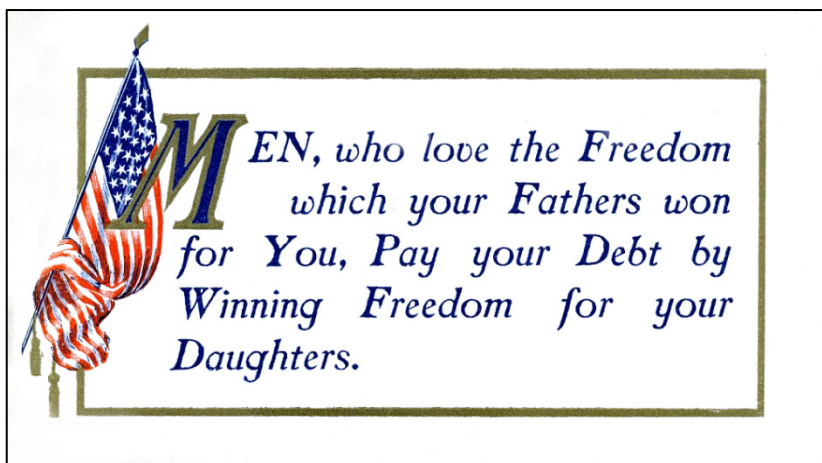
In a large pot, heat the olive oil over medium heat. Add the onion, garlic, and red pepper and sauté for 5 minutes.

Stir in the white beans, chiles, cumin, chili powder and broth. Bring to a boil, reduce the heat and simmer for 10 minutes.

Stir in the chicken and simmer for 5 minutes.

Stir in the lime juice and cilantro.

Garnish each service with a with a tablespoon of salsa, if desired.



Courtesy of the Smithsonian Institution

CHANUKAH LATKES

Erwin Chemerinsky

Dean and Jesse H. Choper Distinguished Professor of Law, University of California, Berkeley School of Law
Berkeley, CA

INGREDIENTS

6 medium potatoes (peeled)
1 medium onion (peeled)
3 large eggs
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
Vegetable oil

PREPARATION

Grate the potatoes and the onion. Using the food processor, first use the grating attachment and then take the grated potatoes and onion and use the knife blade to make it more like a mash. Drain and press out the moisture.

Mix in other ingredients.

Heat about ¼ inch of oil in frying pan at medium high heat.

Drop the batter by about ⅓ cupfuls into the hot oil. Flatten with back of a spoon.

Fry about 5 minutes per side until golden brown.

Drain on paper towels.

(The latkes can be kept warm by placing on a single layer in a baking sheet in a 200°F oven.)



Courtesy of the Smithsonian Institution

MEATLOAF

Chief Judge Diane Wood

United States Court of Appeals for the Seventh Circuit

Chicago, IL

INGREDIENTS

1 ¼ lbs. lean ground beef
½ teaspoon salt
1 cup crumbly herb-seasoned stuffing (I use Pepperidge Farms)
½ cup chopped celery
½ cup finely diced onion
1 egg
⅓ or so cup milk
1 slice bacon



*Courtesy of
the Smithsonian Institution*

PREPARATION

Mix together the first five items in a large bowl.

Add the egg and mix in well; then add the milk—just enough to moisten.

Shape into a loaf and put into a roasting pan—I prefer an open roasting pan, not a loaf pan.

Put the piece of bacon on top.

Cook in a 350°F oven for about an hour.

If you like, when you are done you can take the meat loaf out of the pan and make gravy from the drippings. That just involves adding enough flour to lightly absorb the grease, adding water to dilute, heating while stirring continuously (to avoid lumps), and then adding some Kitchen Bouquet for color if wanted. You will probably need to add extra water while it is coming to a boil.

“Women have suffered agony of soul which you can never comprehend, that you and your daughters might inherit political freedom. That vote has been costly. Prize it!”

-Carrie Chapman Catt

CARROT CASSEROLE

Chief Justice Tani Cantil-Sukauye

California Supreme Court

San Francisco, CA

Because I believe women do it all, often quietly and without fanfare, and fabulously well, I might add, I think demonstrating our other skills, like this cookbook, is a great idea. In college, I waited tables at this wonderful, now sadly extinct restaurant, AJ Bumps. This carrot dish was one of its signature menu items and now a family favorite.

INGREDIENTS

2 lbs. carrots
2 rectangles of butter (from a pack of 4)
1 cup milk
1 tablespoons flour
1 medium yellow onion
2 tubes of Ritz Crackers

PREPARATION

Boil (peeled optional) carrots until tender, drain and mash.

Chop onion and sauté with 1 rectangle of butter over medium to low heat, add the flour, and milk, stir slowly. Once mixed, remove from heat and add the mixture to the drained mashed carrots and mix well.



Courtesy of the Smithsonian Institution

Scoop the entire contents into an oven proof buttered rectangular casserole dish.

Topping:

Break the 2 tubes of Ritz crackers into chunks and over low to medium heat, gently stir the crackers with the remaining rectangle of butter in a pan until the butter and crackers are mixed together.

Place the topping over the carrot casserole, cover with aluminum foil and bake at 350°F for 25 minutes.

After 25 minutes, remove the aluminum foil and bake the casserole for an additional 5-7 minutes until the crackers are a darker golden brown, not burned.

SQUASH CASSEROLE

Lynn Yeakel

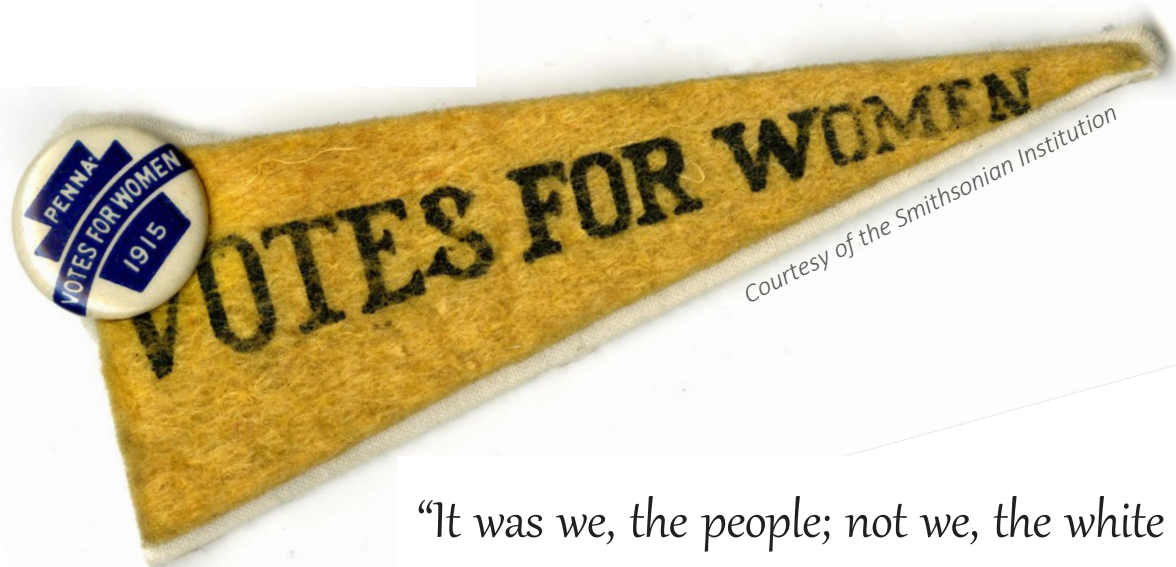
Founder and President, Vision 2020; founder, Women's Way
Philadelphia, PA

INGREDIENTS

2 lbs. yellow squash
1 can cream of chicken soup
1 small package Pepperidge Farm stuffing
4 small carrots, grated
1 cup sour cream
1 small jar pimentos
2 small onions, chopped

PREPARATION

Cook squash and mash. Drain.
Mix other ingredients with 1 stick melted butter, reserving some crumbs for top.
Put in casserole dish and bake at 350°F for 30 minutes.



“It was we, the people; not we, the white male citizens; nor yet we, the male citizens; but we, the whole people, who formed the Union . . . Men, their rights and nothing more; women, their rights and nothing less.”

-Susan B. Anthony

JUDICIAL MISCONDUCT CHILI

Judge M. Margaret McKeown

United States Court of Appeals for the Ninth Circuit

San Diego, CA

The origin for the name of this chili name is a mystery. But it is an attention getter and crowd pleaser. Preparation takes patience but the product is worth it. One source says the name “simply defies description.”

INGREDIENTS

Meat:

- 3 lbs. lean ground beef (or ground turkey, which is healthier but not tastier)
- 2 lbs. steak, extra lean, cubed (round, flank, blade, or shoulder)
- 1 lb. pork shoulder, extra lean, cubed or coarse ground
- 1 lb. linguica or andouille sausage, finely chopped

Vegetables:

- 3 purple onions, large, chopped small
- 3 Walla Walla or sweet onions, chopped small (1 additional for garnish, optional)
- 6 garlic cloves, finely minced
- 2 cup green chiles, chopped (canned/bottled is OK)
- 2 green bell peppers, chopped small
- 2 red bell peppers, chopped small
- 2 celery stalks, minced
- ¼ cup parsley, minced (optional)

Spices:

- 8 tablespoons Chili Powder
- 2 tablespoons Cumin, ground
- 2 tablespoons Spanish sweet paprika
- 2 tablespoons oregano, dried
- 2 tablespoons crushed Red Peppers
- 4 Jalapeño Peppers, sliced
- 2 teaspoons Black Pepper
- 2 teaspoons Salt
- 1 teaspoon Coriander (crushed or ground)
- 2 tablespoons Maggi Seasoning (this is the magic ingredient)
- ¼ cup Tiger Sauce (this is the other magic ingredient)

Other:

- 3 tablespoons oil (preferably from bacon dripping)
- 16 oz. beef broth
- 30 oz. tomato sauce
- 12 oz. tomato paste
- 16 oz. whole plum tomatoes, diced
- 2 tablespoons Masa Harina (all-purpose flour is fine)
- 3 large cans kidney beans or black beans (chili purists would say “hold the beans or put on the side”)
- 12 oz. beer
- Monterrey Jack Cheese, shredded, and sour cream (optional for garnish)

PREPARATION

Serves 20

Reserve parsley, jalapeños, cheese, and 1 sweet onion for garnish.

Combine and sauté sweet onions, garlic, bell peppers, and celery in 2 tablespoons oil until the onions are clear, then set aside.

Combine the ground meats. Use remaining oil to sauté on high heat until brown. Drain. Set aside.

Sauté the cubed meats, drain.

Add all meats to large pot along with spices. Mix in liquids except beer. Mix in remaining vegetables (except those reserved for garnish), beer, and flour.

Bring to a simmer, taking care not to scorch the bottom. Continue simmer, covered, on low heat for 3 hours. Adjust consistency by removing cover, adding flour, or adding beer as desired. Add spice to taste as necessary. Add beans.

Simmer up to 2 additional hours, but the truth is, the chili will already be ready to eat.

Serve with garnish plus shredded cheese and sour cream (optional).



Artwork by Claudia Mazzie Ballheim

“I never doubted that equal rights was the right direction. Most reforms, most problems are complicated. But to me there is nothing complicated about ordinary equality.”

-Alice Paul

FANCY KUGEL

Marna Tucker

Founder and Senior Partner, Feldesman Tucker Leifer Fidell

Washington, D.C.

INGREDIENTS

1 ½ sticks salted butter
¾ cup dark brown sugar
2 cups pecans (halved)
1 lb. wide egg noodles
4 large eggs
1 cup sour cream
1 cup cottage cheese
1 teaspoon cinnamon
½ cup sugar
2 teaspoons salt

PREPARATION

Serves 10-12

Melt half the butter in a 12-cup tube pan. Swirl around bottom and on sides.

Press brown sugar into the bottom and press the pecans into the sugar. (Can make a design if you feel artistic).

Boil noodles according to package directions and drain. Mix with eggs, sour cream, cottage cheese, remaining butter (melted), cinnamon, sugar and salt. Pour into mold.

Bake in a preheated 350°F oven for 1 hour and 20-25 minutes until top is brown.

Let sit for 15 minutes before unmolding. The top becomes slightly hard like pecan pralines.

Serve cold or room temp.



Courtesy of the Library of Congress

GARLIC CHEESE GRITS

Chief Judge Priscilla Owen

United States Court of Appeals for the Fifth Circuit

Austin, TX

INGREDIENTS

1 ½ cup grits
6 cups* boiling water
1 roll garlic cheese**
10 oz. (approx.) enough sharp Cheddar cheese, grated, to make 1 pound total cheese when added to garlic cheese roll
1 teaspoon salt
1 teaspoon sugar
3 medium garlic cloves, finely chopped (I use a small processor)
Dash Tabasco
3 eggs, beaten
½ stick butter
Milk

PREPARATION

Cook grits as directed on the package in salted water until grits are very, very, thick. Remove from heat.

Add garlic cheese and Cheddar cheese, cut in chunks and grated, respectively, and butter. Stir to melt.

Beat eggs in a measuring cup (by hand) and then add milk to the same cup to make one cup in total. Add the egg/milk mixture to the grits, mix well and pour into greased baking dish.

Bake for one hour or until done at 350°F.

This can be doubled.



Artwork by Wendy James

*I follow the directions on whatever brand of grits I use. These quantities match the directions on Quaker 5 Minute Grits, last time that I used them.

**Garlic cheese rolls have been unavailable for several years. I usually substitute about 6 to 8 oz. Velveeta and double the amount of fresh garlic cloves, so that would be a total of 6 garlic cloves.

SOUTH AFRICAN BABOTIE

Justice Richard Goldstone (Ret.)

Constitutional Court of South Africa

Johannesburg, South Africa

The request for a recipe brings both a smile and the happy memory of wonderful dinner prepared by Marty Ginsburg. I regret that I am not a cook but do enjoy good food. Here is a recipe for a very South African dish called Babotie - its origin is with the Malay community of South Africa. This recipe is a favourite of my daughter and is provided by Anina's Recipes – a food blog by Anina Meyer at <https://www.aninas-recipes.com>.

INGREDIENTS

15 ml olive oil
3 onions, finely chopped
2 teaspoons finely chopped garlic
1 kg ground beef mince
4 teaspoons curry powder
1 teaspoon turmeric
2 teaspoons salt
Black pepper to season
2 tablespoons lemon juice
2 tablespoons fine apricot jam
½ cup of chutney
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
2 tablespoons tomato sauce
2 slices of white bread, soaked in milk
4 eggs
500 ml milk
Salt and black pepper
2-3 bay leaves

PREPARATION

First off, in a large saucepan, heat the olive oil and sauté the onion and garlic.

Add the beef mince and brown—you can add ½ cup of water to help with the browning of the meat. This will take about 10 minutes.

Add the beef mince and brown—you can add ½ cup of water to help with the browning of the meat. This will take about 10 minutes.

In a mixing bowl combine the curry powder, turmeric, salt, black pepper, lemon juice, jam, chutney, sugar, tomato sauce and soaked bread. Mix until combined.

Add the sauce to the browned meat, and simmer for 30 minutes, mixing through regularly.

Transfer the meat to an oven safe baking dish.

In a mixing bowl—combine the eggs, milk and seasoning. Gently pour the egg mixture over the meat and add the bay leaves.

Bake for 30–40 minutes at 180°C (~355°F) until the egg has set.

Serve with yellow rice, sweet pumpkin and green bean mash.

SPECIAL K COTTAGE CHEESE CASSEROLE

Ruthe Catolico Ashley

Executive Director Emeritus, California LAW; Chair of the ABA Standing Committee on Public Education; former President of the National Asian Pacific American Bar Association
Bay Area, CA

I cook for the kids and grandkids every Friday and Sunday nights as they live within 5 minutes of us. In fact, we can see them when they drive out of their driveway to come to our house. This is my daughter's favorite casserole and what she requests when asked.

INGREDIENTS

5 eggs
32 oz. cottage cheese (1 large container)
½ cup melted butter
1 tablespoon soy sauce
1 package dried Onion Soup/Dip mix
1 cup chopped walnuts
5 cups Special K cereal

PREPARATION

Mix together well eggs, cottage cheese, butter, soy sauce and onion soup mix. Add in Special K cereal and walnuts. Mix again until well blended but Special K is still a bit crispy.

Spray large casserole dish with non-stick oil. Pour mixture into casserole dish.

Cook in oven 375°F oven for 50-60 minutes until edges are browned and knife comes out clean.

May serve with gravy if desired.

Preparation time—10 minutes. Total time with prep and baking 1 hour, 10 minutes. So EASY, quick, and delicious and leftovers are just as good!

“There can be no doubt that our Nation has had a long and unfortunate history of sex discrimination. Traditionally such discrimination was rationalized by an attitude of ‘romantic paternalism’ which, in practical effect, put women, not on a pedestal, but in a cage.”

*- Justice Brennan, *Frontiero v. Richardson*, 411 U.S. 677 (1973)*

CHOCOLATE CHIP COOKIES

Hillary Rodham Clinton

*Former Secretary of State; former United States Senator, New York
Washington, D.C.*

During my campaigns for president, I often thought about the women who organized, marched, and picketed to pass the Nineteenth Amendment. Many were arrested and thrown in jail, where some went on hunger strikes—all because they knew how powerful the vote could be. The night I stood on stage in Philadelphia accepting the Democratic nomination for President of the United States, they were on my mind—and so were all the people who have continued the fight against discriminatory barriers to the voting booth. Our democracy works best when more people participate, and each time we do, we stand on the shoulders of those who fought so hard for the rights we enjoy today. It might not seem like there's a clear connection between voting and a chocolate chip cookie recipe. But the women who have contributed recipes to make our lives a little sweeter know how much has changed for women in America—and how far we still have to go.



INGREDIENTS

1 ½ cup unsifted all-purpose
flour
1 teaspoon salt
1 teaspoon baking soda
1 cup solid vegetable shortening
1 cup firmly packed light brown
sugar
½ cup granulated sugar
1 teaspoon vanilla
2 eggs
2 cups old-fashioned rolled oats
1 (12 oz.) package semi-sweet
chocolate chips

PREPARATION

Preheat oven to 350°F.

Grease baking sheets. Combine flour, salt and baking soda. Beat together shortening, sugars and vanilla in a large bowl until creamy. Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips.

Drop batter by well-rounded teaspoonsful on to greased baking sheets.

Bake 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack for 2 minutes. Remove cookies to wire rack to cool completely.

PEACH-TARRAGON SHORTCAKE

Chief Judge Timothy Tymkovich

United States Court of Appeals for the Tenth Circuit

Denver, CO

INGREDIENTS

4 large ripe peaches
2 sprigs tarragon
¼ - ½ cup sugar

Shortcake:

4 tablespoons unsalted butter
1 sprig tarragon
1 cup cake flour
1 tablespoon baking powder
1 teaspoon kosher salt
1 cup all-purpose flour, plus more
for surface
2 teaspoon sugar, plus more for
sprinkling
1 ½ cups chilled heavy cream
Whipped cream (for serving)

PREPARATION

8 servings

Peaches:

Using the tip of a paring knife, score an X in the bottom of each peach. Cook in a large pot of boiling water just until skins begin to peel back where cute, about 1 minute. Using a slotted spoon, transfer to a bowl of ice water; let cool. Peel, cut over a medium bowl into ¼" thick wedges, collecting juices.

Add tarragon and sugar to peaches and toss to combine. Let stand, tossing occasionally, until peaches release their juices and sugar is dissolved; about 1 hour.

Shortcake and assembly:

Preheat oven to 425°F.

Heat butter and tarragon in a small saucepan over medium heat until butter is melted; set aside.

Whisk cake flour, baking powder, salt, 1 cup all-purpose flour, and 2 teaspoons sugar in a large bowl. Drizzle chilled cream cheese over and mix gently until dough holds together.

Turn out dough onto a lightly floured surface and knead into a shaggy ball, being careful not to overwork. Place on a parchment-lined rimmed baking sheet and form into an 8" diameter disk, about ½" thick. Brush with some reserved melted butter and sprinkle with sugar.

Bake until shortcake edges are golden brown, 12-15 minutes. Reduce oven temperature to 325°F. Bake until golden brown all over, 8-10 minutes longer.

Brush shortcake with remaining melted butter. Transfer to a wire rack and let cool. Cut shortcake into 8 wedges, spoon peaches and their juices over, and top with whipped cream.

SUFFRAGETTE SPICE COOKIES WITH ICING

Anne-Marie Slaughter

Chief Executive Officer, New America; former Dean, Princeton University School of Public and International Affairs

Princeton, NJ & Washington, D.C.

Adapted from the *New York Times*.

INGREDIENTS

2 sticks (1 cup) unsalted butter, softened
210 grams sugar (about 1 cup)
¼ cup molasses
1 large egg
240 grams all-purpose flour (about 2 cups)
10 grams baking soda (about 2 teaspoons)
5 grams ground cinnamon (about 1 teaspoon)
3 grams ground ginger (about ¾ teaspoon)
3 grams ground cloves (about ¾ teaspoon)
3 grams fine sea salt (about ½ teaspoon)
454 grams confectioners' sugar (about 3 ¾ cups)
1 teaspoon vanilla extract
3 tablespoons heavy cream or milk, more as needed
1 to 2 tablespoons Irish whiskey, optional

PREPARATION

Yields 3 dozen

Preheat oven to 375°F. Line baking sheets with parchment paper or nonstick liners.

Beat 12 tablespoons butter with sugar, molasses and egg until fluffy (about 2 minutes). Slowly beat in flour, baking soda, spices and salt.

Form dough into walnut-size balls. Place 2 inches apart on baking sheets.

Bake until firm, about 10 to 12 minutes.

To make the icing:

Slowly beat the remaining 4 tablespoons of butter and the confectioners' sugar until smooth. Beat in vanilla, whiskey (if using) and enough cream to make a smooth frosting.

Frost cookies after they've cooled.

FAVORITE OLD-FASHIONED GINGERBREAD

Gillian Lester

Dean and the Lucy G. Moses Professor of Law, Columbia Law School

New York, NY

INGREDIENTS

2 ½ cup white sugar
½ cup butter
1 egg
1 cup molasses
2 ½ cups all-purpose flour
1 ½ teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground ginger
½ teaspoon ground cloves
½ teaspoon salt
1 cup hot water

PREPARATION

Preheat oven to 350°F (175°C).

Grease and flour a 9-inch square pan.

In a large bowl, cream together the sugar and butter. Beat in the egg, and mix in the molasses.

In a bowl, sift together the flour, baking soda, salt, cinnamon, ginger, and cloves. Blend into the creamed mixture. Stir in the hot water. Pour into the prepared pan.

Bake 1 hour in the preheated oven, until a knife inserted in the center comes out clean.

Allow to cool in pan before serving.

“I have worked all my life for suffrage, and I am determined that I will never again stand up on the street corners of a great city appealing to every Tom, Dick, and Harry for the right of self-government.”

- Harriot Stanton Blanch

BEST CARROT CAKE EVER

Chief Justice Debra Stephens

Washington State Supreme Court

Olympia, WA

INGREDIENTS

Cake:

2 cups flour
2 teaspoons baking soda
2 teaspoons cinnamon
½ teaspoons salt
3 eggs, slightly beaten
¾ cup oil
¾ cup buttermilk
2 cups sugar
2 teaspoons vanilla
8 oz. canned crushed pineapple
2 cups grated carrots
4 oz. flaked coconut
1 cup chopped walnuts
1 cup raisins

Glaze:

1 cup sugar
½ teaspoon baking soda
½ cup buttermilk
¼ lb. butter, melted
1 tablespoon corn syrup (or molasses)
1 teaspoon vanilla

Cream cheese frosting:

½ cup butter, soft but not melted
8 oz. cream cheese, soft
1 teaspoon vanilla
2 cups powdered sugar
1 teaspoons orange juice
1 teaspoon grated orange peel (zest)

Almost everyone in my family has a favorite cake, which they look forward to every year on their birthday. Dad loves pineapple upside down cake, I love my mom's coconut cake, but by far the cake that always takes the cake is this carrot cake – my husband's favorite. It weighs about 50 pounds and feeds the whole clan for two days! Yes, the recipe requires an extra step to add the buttermilk glaze, but it's worth the effort.

PREPARATION

Sift together: flour, baking soda, cinnamon, and salt.

In separate bowl, stir together: 3 eggs (slightly beaten), oil, buttermilk, sugar, and vanilla.

Add dry ingredients to wet and mix by hand.

Once batter is smooth, add canned crushed pineapple (drained), grated carrots, flaked coconut, chopped walnuts, and raisins.

Bake in 9x13 pan or two 9" round pans. 55 minutes at 350°F.

While the cake bakes, prepare the glaze (never skip this part!). Bring to a boil: 1 cup sugar, ½ teaspoon baking soda, ½ cup buttermilk, ¼ lb. butter, melted, and 1 tablespoon corn syrup or molasses. Let glaze cool before adding 1 teaspoon vanilla.

Once cake cools in the pan, poke a few holes with a skewer and pour glaze over cake. Let stand to finish cooling. It gets better if covered and refrigerated overnight.

Before serving frost with cream cheese frosting.

SWEET POTATO PIE

Fatima Goss Graves

President and CEO, National Women's Law Center

Washington, D.C.

INGREDIENTS

4 sweet potatoes or yams
1 deep dish pie crust
1 ½ sticks of butter
2 cups of Sugar
1 tablespoon of vanilla
1 teaspoon of lemon extract
½ can of pet milk
1 cup of whole milk
4 eggs
1 tablespoon of cinnamon
1 ½ teaspoons of nutmeg

PREPARATION

Makes 2 pies

Boil the sweet potatoes until soft. Mash the sweet potatoes with butter. Add sugar and mix with mixer.

Whisk the milk and eggs together and pour into the potatoes.

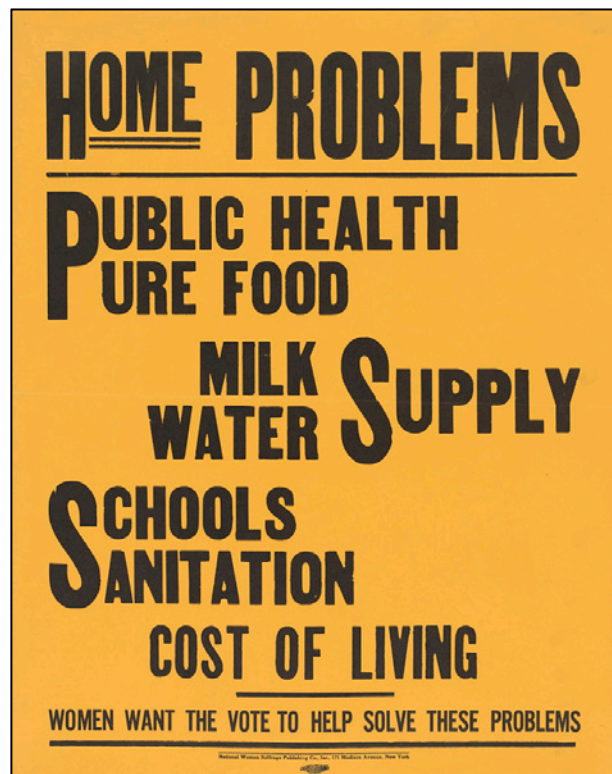
Add all other ingredients and mix until it is smooth like pudding (no lumps).

Bake at 350-375°F.

Remove from oven when potato rises and falls.

*“No man is good enough
to govern any woman
without her consent.”*

-Susan B. Anthony



Courtesy of the Smithsonian Institution

GREEN MARSHMALLOW SALAD

Jack Rives

Executive Director, ABA; former Judge Advocate General, United States Air Force
Chicago, IL

INGREDIENTS

3 oz. package lime gelatin
3 tablespoons water
2 packages (3 oz. each) cream
cheese, softened
8 oz. can crushed pineapple
1 cup heavy whipping cream,
whipped
1 cup chopped walnuts
1 cup miniature marshmallows

PREPARATION

Drain pineapple and set aside; save juice

In a saucepan, combine gelatin, water, and pineapple juice. Cook and stir over low heat until gelatin is dissolved.

Refrigerate until syrupy (30 minutes or so).

In a small bowl, beat cream cheese until fluffy. Stir in gelatin mixture, walnuts, marshmallows and pineapple. Fold in whipped cream.

Transfer to a serving pan. Cover and refrigerate until set (about two hours).



Courtesy of the Smithsonian Institution

“America can boast her expanse of territory, her gilded domes, her paving stones of silver dollars; but the question of deepest moment in this nation today is its men and its women, the elevation at which it receives its ‘vision’ into the firmament of eternal truth.”

-Anna J. Cooper

MADILYN'S BUTTER COOKIES

Chief Judge Jeff Howard

United States Court of Appeals for the First Circuit

Concord, NH

Madilyn Coluntino, who passed away recently, was a lifelong political activist who frequently spoke to friends about her felt obligation to continue the cause begun by the suffragists. Madilyn was a longtime resident of Beverly Farms, Massachusetts, living just a few steps from the house formerly owned by Justice and Fanny Holmes, and where they resided during the Supreme Court's summer recess between terms. These simple cookies have been a favorite of Beverly Farms' "West Beach" goers for half a century. The cookies and Madilyn's exhortations to "Vote!" were freely offered to all comers.

INGREDIENTS

2 sticks salted butter-room temp
1 cup sugar
1 teaspoon vanilla
2 cups all-purpose flour
1 egg yolk (save egg white for optional topping)

Optional Topping:

1 egg white
¼ cup chopped walnuts

PREPARATION

Cream butter first then add remaining ingredients. Spread thinly onto ungreased cookie sheet, using the palm of your hand. Dough should fill regular-sized cookie sheet, approximately 8"x 12".

Whisk egg white and spread on top of cookie dough. Sprinkle with chopped walnuts.

Bake at 375°F for about 15 minutes or until top is slightly browned.

Let cool 3-5 minutes. Slice cookies while warm.



Courtesy of the Smithsonian Institution

FLEXIBLE FRUIT COBBLER

Jenny Martinez

Dean and Richard E. Lang Professor of Law, Stanford University Law School
Stanford, CA

In the improvisational spirit of my grandmother's recipe cards, quantities are not exact.

INGREDIENTS

2-3 cups of any kind of fresh or frozen fruit (apples, berries, peaches, etc.)
1 stick salted butter (softened to room temperature)
½ cup old fashioned oats
½ cup flour
⅔ cup brown sugar
1-2 teaspoons of pie spices total, mixed together in whatever proportion of flavors you feel like (cinnamon, nutmeg, cloves, ginger etc.)

PREPARATION

Preheat oven to 375°F.

Grease a small baking pan, pie tin, or cake pan. Spread fruit in bottom.

Use a fork to blend all the other ingredients together in a bowl. Spread evenly on top of fruit.

Bake for 35 minutes or so, until it looks nice and crispy and bubbly.

Serve with whipped cream or vanilla ice cream.

“And a'n't I a woman? I could work as much and eat as much as a man—when I could get it—and bear de lash as well! And a'n't, I a woman? I have borne thirteen chilern, and seen 'em mos' all sold off to slavery, and when I cried out with my mother's grief, none but Jesus heard me! And a'n't I a woman?”

-Sojourner Truth

THUMBPRINT COOKIES

Judge Joan Donoghue

International Court of Justice

The Hague, Netherlands



INGREDIENTS

Dough:

- 1 cup butter, softened (salted is fine)
- 1 teaspoon salt (if using unsalted butter)
- 2 teaspoons. vanilla
- 1 cup packed brown sugar
- 3 cup flour
- 4 tablespoons milk
- ½ cup chopped chocolate chips, the darker the better.

Filling:

- ¾ cup chocolate chips
- 1 tablespoon butter
- 2 tablespoons white corn syrup (some family members omit this)
- 1 teaspoon vanilla
- 1 teaspoon water

PREPARATION

Preheat oven to 375°F.

Make the filling: Put the chocolate and butter into bowl that can be microwaved. Melt. Cool slightly and add the corn syrup (if using), water and vanilla. Let it cool at room temperature.

Mix butter, salt, vanilla, brown sugar. Blend in flour, then milk. Add chocolate chips. Use clean hands to mix. Dough should be firm, like modelling clay. It is a good idea to chill it before shaping. It can be kept overnight in the refrigerator. If it is too stiff when removed from the refrigerator, leave it at room temperature for 1-2 hours until workable.

Shape the dough into firm balls about 1 inch in diameter. Place them on a cookie sheet with about two inches between cookies (they will flatten).

Make a thumbprint indentation in the center of each cookie. You are advised to apply the doctrine of *Chevron* deference to interpret the word “thumb,” taking into account the purposes of the drafters of the recipe and the decades of implementation. *Chevron v. NRDC*, 467 U.S. 837 (1984). Although the word “thumb” is used in common parlance to refer to an opposable digit of the hand, those who have made this recipe have repeatedly construed it to refer to the top, round end of the handle of a large wooden spoon. By applying this permissible construction of “thumb,” the baker gives effect to the objective of maximizing the capacity of the cookie to hold the chocolate filling.

Bake for 10-12 minutes. As soon as you take the cookies out of the oven, use the handle of the wooden spoon (AKA, the “thumb”) to refresh the indentation (which will become shallow during baking), again for the purpose of maximizing its capacity.

Once the cookies are cool, use a small spoon to mound the filling into the indentation. If the filling has gotten hard, warm it slightly before filling. The filling will harden as the cookies cool. It hardens the most if corn syrup is used, so that is recommended if you plan to travel with the cookies.

5 oz CHILDHOOD FONDANT

From the Suffrage Cook Book, 1915

The Equal Franchise Federation of Western Pennsylvania, Pittsburgh, PA

INGREDIENTS

1 oz. kindness
1 oz. sunshine
1 oz. pure food
1 oz. recreation
1 oz. rest

PREPARATION

This should be on hand in every household where children gladden the hearth. Wherever possible distribute it among the little children of the poor.



Courtesy of the Smithsonian Institution

YORKSHIRE PARKIN

Lady Brenda Hale

Baroness Hale of Richmond; former President, Supreme Court of the United Kingdom
London, U.K.

In 1912, the National Association of Women Suffrage Societies (the law-abiding suffragists, led by Millicent Fawcett) prompted *The Women's Suffrage Cookery Book*, compiled by Mrs. Aubrey Dowson and published by the Women's Printing Society Ltd, now republished in facsimile form by the British Library. It is a very practical book, with all sorts of handy tips for women on the move, including "Method of washing Handkerchiefs when travelling". But it also has a sense of humour, witness this contribution from Mrs. Bertrand Russell:

RECIPE FOR COOKING AND PRESERVING A GOOD SUFFRAGE SPEAKER

1. Butter the speaker, when asking her to come, with a stamped and addressed envelope, post-card, or telegraph form for reply.
2. Grease the dish by paying all the speaker's expenses.
3. Put her to cool or to warm, as the case may be, in a room by herself before the meeting, so that she may be fresh and in good condition for speaking.
4. Beat her to a froth with an optimistic spoon, making light of all disappointments. Carefully avoid too strong a flavour of apologies.
5. Do not let her cool too rapidly after the meeting, but place her considerately by a nice bedroom fire, with a light supper to be taken in solitude.

If you want a real recipe, here is one sent in by Mrs. C. W. Dixon of Edgbaston, which I might still make today, as a proud Yorkshire-woman:

INGREDIENTS

2 lbs. of fine oatmeal
1 lb. of flour
¼ lb. of coarse moist sugar (real demerara if possible)
6 oz. of butter
1 ¾ lbs. of treacle (golden syrup)
1 oz. ginger, powdered

PREPARATION

Mix, flour, oatmeal, sugar and ginger together, melt the butter and stir it in, warm the treacle and mix to a stiff paste.

Roll slightly and cut into round cakes ⅓ inch thick.

Bake in a moderate oven over 20 minutes.

ERIC'S FAMOUS "EQUALITY OATMEAL CHOCOLATE CHIP COOKIES"

Mark Ellis

Executive Director, International Bar Association

London, U.K.

My brother Eric passed away last year. He was strong supporter of women's rights and loved to bake his famous "equality" cookies for different charity events. Enjoy!

INGREDIENTS

2 cups flour
½ teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
2 sticks butter
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
2 cups oats (not quick or instant)
12 oz. semisweet chocolate chips

PREPARATION

Mix first 4 ingredients, set aside.

Cream butter and sugar, add 2 eggs and vanilla and then add to flour mixture. Add oats and chocolate chips.

Place LARGE tablespoons of dough on cookie sheets. Cookies are best when they come out at least 3" across.

Bake at 375°F for 12 minutes. Do not overcook... they should be pale golden brown.



Courtesy of the Library of Congress

ALENE MARIE WARREN ROBINSON'S POUND CAKE

Markeisha Miner

Dean of Students, Cornell Law School

Ithaca, NY

I am honored to be invited to submit a recipe for the Nineteenth Amendment 100th Anniversary Cookbook project. Cornell Law School was the first law school, we believe, in the country to host the ABA's Standing Committee on the Law Library of Congress traveling exhibit on the Nineteenth Amendment's 100th Anniversary. It was a privilege to be one of the administrators who helped to coordinate that effort, especially as our campus is less than an hour from Seneca Falls. Additionally, as a graduate of Mount Holyoke College, the oldest continuing higher education institution for women in the country, it is a gift to bear witness to this historic milestone.

I am a first-generation college graduate. My parents went to college but could not afford to finish. My maternal grandparents were original plaintiffs in one of the longest-running housing discrimination and eminent domain cases in the country, *Garrett vs. Hamtramck*, 357 F. Supp. 925 (E.D. Mich. 1973). I submit the below recipe in honor of my maternal grandmother, Alene Marie Warren Robinson (March 12, 1929—January 1, 1990) and her daughter, my mother, Mary Frances Robinson Miner (who lives a few doors down from where the named plaintiff, Sarah Garrett lived). Their hard work, sacrifice, determination and instruction to “stir love in my pots” has helped me become what and who I am today.

INGREDIENTS

3 cups of cake flour	3 sticks of butter
3 tsp baking powder	6 eggs
2 ½ cups of sugar	¾ cup milk
2 oz. pure lemon extract (or orange or vanilla)	

PREPARATION

Using a mixer, cream sugar and butter. Add eggs one at a time.

In a separate bowl, sift flour and add baking powder. Slowly add flour and baking powder mix to sugar and butter. Add milk, then add flavor. Pour batter into floured cake pan.

Bake at 350°F for 1 hour.



BAKER'S GERMAN CHOCOLATE CAKE

Mary Jo White

Partner, Debevoise & Plimpton; former Chair of the United States Securities and Exchange Commission; former United States Attorney, Southern District of New York
New York, NY

INGREDIENTS

4 oz. package baker's
German sweet chocolate
½ cup boiling water
1 cup butter or margarine—
softened (room temperature)
2 cups sugar
4 eggs, separated
1 teaspoon vanilla
2 cups all-purpose flour, sifted
1 teaspoon baking soda
½ teaspoon salt
1 cup buttermilk



Courtesy of the Smithsonian Institution

PREPARATION

Preheat the oven to 350°F. Melt chocolate in water and let cool.

Mix butter and sugar on medium speed until fluffy.

Beat in egg yolks. Stir in vanilla and chocolate.

Mix flour, soda, and salt.

Beat in flour mixture alternately with buttermilk.

Beat egg whites until stiff peaks form; fold into batter. Pour batter into three 9-inch layer pans, grease the sides of each pan and line the bottom of each pan with waxed paper.

Bake for 30 minutes or until cake springs back when lightly pressed in center.

When you take it out of the oven, immediately run a spatula around the edge of each pan, let cool for 10 minutes, then take out of the pan by flipping over and remove wax paper.

Let completely cool, then apply icing one layer at a time.

Frost cake with 2 containers of milk chocolate icing - Betty Crocker or Duncan Hines.

FUDGE

Judge Mary Schroeder

United States Court of Appeals for the Ninth Circuit

Phoenix, AZ

This is my mother's recipe for fudge, as she wrote it and gave to me. (I think butter can be substituted for the margarine since this is from the 60s). Her name was Theresa Kahn Murphy, and she was born August 26, 1903, exactly 17 years before ratification of the Nineteenth Amendment. She was a member of the League of Women Voters until the day she died.

INGREDIENTS

1 stick of margarine
1 box powdered sugar
 $\frac{3}{8}$ cup cocoa
 $\frac{1}{4}$ teaspoon salt
2 teaspoons vanilla
5 tablespoons whole milk or half
and half cream

PREPARATION

Place a saucepan in skillet of hot water.

Melt one stick of margarine and then put in remaining ingredients. Mix and stir until blended and smooth.

Add nuts as desired and pour in square cake pan.

Place in refrigerator until cool.

Score-cut and eat-eat-eat.



Courtesy of the Smithsonian Institution

MARDY MURIE'S CRY BABY COOKIES

Margaret "Mardy" Murie (1902-2003)

"Grandmother of Conservation"; Presidential Medal of Freedom Awardee

Moose, WY

By tradition, these cookies were served (and are still served) on the front porch of the Murie Ranch, a National Historic Landmark in Grand Teton National Park in Moose, Wyoming. Wyoming was the first territory (1869) and then the first state (1890) to grant women the right to vote. Courtesy of Murie Ranch, Teton Science School, Wilson, WY, from Mardy's tin recipe box.

INGREDIENTS

For the cookies:

1 cup sugar
1 cup Crisco
1 teaspoon salt
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 egg; whisk in small bowl
1 cup molasses
4 cups flour
1 cup hot water
1 teaspoon apple cider vinegar

For the icing:

1 cup powdered sugar
1 tablespoon vanilla extract
Canned milk

PREPARATION

Preheat the oven to 350°F.

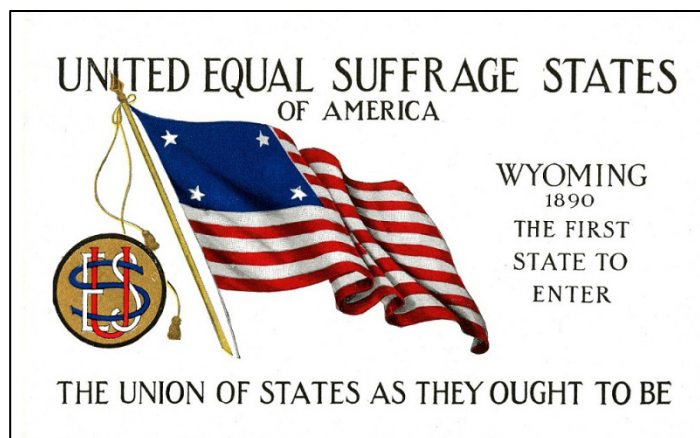
Cream together sugar, shortening, salt, and spices.

Add the egg. Add the molasses and mix well. Gradually add the flour. Add the water and vinegar.

Bake for 10-12 minutes until golden. Cookies will be slightly soft.

Place cookies on a cooling rack. While still warm, dab the tops of cookies with icing, made by mixing the powdered sugar, vanilla and just enough canned milk to get a good consistency.

Best enjoyed with a view of the Tetons.



Courtesy of the Smithsonian Institution

RAINFOREST CORN CAKE

Justice Nancy Hernandez Lopez

Constitutional Chamber of the Supreme Court of Justice of Costa Rica

San José, Costa Rica

This special family recipe brings back sweet memories from my late mother, and I would like to share it so that it may comfort many others, as it does for me.

INGREDIENTS

3 sticks (1 ½ cups) butter, room temperature, plus more for greasing pan
½ cup sugar
4 eggs
1 teaspoon pure vanilla extract
1 cup flour, plus more for dusting pan
3 teaspoons baking powder
2 cups whole kernel corn (unsalted)-blended or processed in food processor
1 can sweet condensed milk

PREPARATION

Preheat oven to 350°F.

Butter and dust with flour a tube pan, tapping out excess; set aside.

In a medium bowl, combine flour and baking powder; set aside. In a food processor or blender, blend corn and condensed milk and set aside.

In the bowl of an electric mixer fitted with the paddle attachment, beat the butter and sugar until light and fluffy, 3 to 4 minutes, scraping down the sides of the bowl as needed.

Beat in eggs, one at a time, then beat in vanilla. With the mixer on low speed, add the flour mixture in three parts, alternating with the corn-milk mixture and beginning and ending with the flour; beat until combined after each addition.

Transfer batter to pan and bake for 45-50 minutes.

Let cake cool for about 15 minutes, before inverting pan to serving plate.

Let cool completely and dust with confectioner's sugar before serving.



VIRGINIA BROWN BUTTER COOKIES

Neal Katyal

Partner, Hogan Lovells; Paul and Patricia Saunders Professor of Law, Georgetown University Law Center Washington, D.C.

The original 1886 cookbook had a recipe for “Virginia Batter Bread” by “Mrs. K.W. Barrett.” Below is my modern take on this, in honor of Virginia being the thirty-eighth state to ratify the Equal Rights Amendment on January 15, 2020.

INGREDIENTS

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup and 2 tablespoons butter,
softened
½ cup granulated sugar
¾ cup packed brown sugar
1 tablespoon vanilla extract
2 large eggs
2 cups Semi-Sweet Chocolate
Chips
1 cup chopped Pecans

PREPARATION

Heat oven to 375°F.

Mix dry ingredients (flour, baking soda and salt) in a bowl.

Take butter and prepare to brown it. Chop into pieces and put in a skillet over medium heat (light colored skillet best so you can see it). Stir butter as it melts. When butter turns light amber and smells nutty, immediately remove from heat.

Beat butter, granulated sugar, brown sugar and vanilla extract in large bowl. Add eggs, beating solidly. Gradually fold in dry ingredients. Add chips and nuts. Butter a baking sheet and make 1 Tablespoon drops 3 inches apart.

Bake for about 10 minutes.



Courtesy of Cambridge University Library

SUFFRAGIST SOUR CREAM CHOCOLATE CHIP CAKE

Roberta Liebenberg

Senior Partner, Fine, Kaplan and Black; former Chair, ABA Commission on Women in the Profession
Philadelphia, PA

INGREDIENTS

½ lb. butter
1 ½ teaspoons vanilla
2 cups sugar
2 ⅔ cups flour
4 eggs separated
¾ cup shaved semi-sweet
chocolate
1 cup sour cream
1 cup chocolate chips
¼ cup milk

PREPARATION

Cream butter and sugar together. Add egg yolks and vanilla. Add flour alternatively with sour cream and milk. Then add shaved chocolate and chocolate chips.

Beat egg whites until stiff and fold in.

Pour into creased and floured 9x14-inch pan and bake at 350°F for 50 minutes.

Let cool and sprinkle with 10x (confectioners)sugar.

“[G]eneralizations about ‘the way women are,’ estimates of what is appropriate for most women, no longer justify denying opportunity to women whose talent and capacity place them outside the average description.”

- Justice Ginsburg, *United States v. Virginia*, 518 U.S. 515 (1996)

ORIGINAL GIRL SCOUT COOKIE

Sylvia Acevedo

Chief Executive Officer of the Girl Scouts of the USA

New York, NY

Girl Scouts of the USA is a Movement whose mission is to build girls of courage, confidence, and character to make the world a better place and what a wonderful way to honor those great women who did in fact do just that. Girl Scouts volunteered to babysit while mothers voted. This is a recipe for the original Girl Scout Cookie (circa 1922)!

INGREDIENTS

1 cup butter
1 cup sugar
Additional sugar for topping
(optional)
2 eggs
2 tablespoons milk
1 teaspoon vanilla
2 cups flour
1 teaspoon salt
2 teaspoons baking powder

PREPARATION

Makes 6-7 dozen cookies.

Cream butter and the cup of sugar; add well-beaten eggs, then milk, vanilla, flour, salt, and baking powder.

Refrigerate for at least 1 hour.

Roll dough, cut into trefoil shapes, and sprinkle sugar on top, if desired.

Bake in a quick oven (375°F) for approximately 8 to 10 minutes or until the edges begin to brown.



Courtesy of the National Archives

OBSCENELY EASY ALMOND TORTE

Vivia Chen

Senior Columnist, *The American Lawyer*

New York, NY

This is impressive-looking and knock-out delicious. Put it on a cake pedestal and dust with powdered sugar.

INGREDIENTS

1 cup raw almonds
2/3 cup sugar
1/2 teaspoon almond extract
1 teaspoon vanilla
1/2 cup room temperature butter
or olive oil
2 eggs
1/3 cup whole wheat flour
1/4 teaspoon baking powder
Thin strips of orange peel (about a
teaspoon)

PREPARATION

Preheat oven to 350°F. Line bottom of 9" cake pan with parchment paper or spray pan with oil for baking.

Put almond and sugar into food processor. Pulverize. Add eggs, butter, extracts, orange peel and blend together. Add flour and baking powder and mix until blended.

Bake for 30-35 minutes.



Courtesy of the Smithsonian Institution

CARRY NATION CARROT CAKE

William Treanor

Dean and Professor of Law, Georgetown University Law Center
Washington, D.C.

INGREDIENTS

Cake Ingredients:

One:

1 ¼ cups unsweetened
applesauce or oil
2 cups granulated sugar
3 eggs room temperature

Two:

2 cups all-purpose flour
1 tsp baking soda
1 ½ teaspoon baking powder
1 teaspoon cinnamon

Three:

2 cups grated carrots
1 cup chopped nuts optional
1 teaspoon vanilla

Cream Cheese Frosting

Ingredients:

½ cup butter softened
8 oz. cream cheese softened
1 teaspoon vanilla
1 lb. powdered sugar

PREPARATION

Preheat oven to 350°F.

Combine #1 ingredients. Add #2 ingredients. Stir in #3 ingredients.

Pour into two lightly greased 9-inch pans.

Bake for 30-35 minutes (an inserted toothpick should come out clean).

Let cakes cool while making the icing.

Beat the butter and cream cheese until nice and fluffy. Add in the vanilla and powdered sugar and beat until nice and smooth.

Invert the cake onto a plate or stand.

Apply frosting and spread. Place the second cake on top and continue frosting. Top with chopped walnuts for decoration.

Refrigerate for an hour before serving for best results.



Courtesy of the Smithsonian Institution

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