



## Old-Fashioned Gingerbread

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*This stuff really is the old-fashioned... my recipe comes from a promotional cookbook for O.R.S. Bourbon, which (as far as I can tell) no longer exists. The booklet was published in 1963, all the recipes contain bourbon, and they are all delicious. They are not so much good for you. You have been warned.*

### Ingredients:

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1/4 c. solid bacon grease (seriously)	1/2 tsp. salt
1/4 c. vegetable shortening	3 tsp. ginger
1 c. brown sugar	1/2 c. boiling water
2 eggs	1/2 c. blackstrap molasses
1 tsp. lemon zest or lemon extract	2 Tbsp. bourbon
2 c. flour, sifted	
1 tsp. nutmeg	
1 tsp. baking soda	

### Instructions:

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Preheat the oven to 350° and lightly grease and flour a standard loaf pan. Cream the bacon grease, shortening, and sugar together. Beat the eggs in one by one, then add the lemon zest or extract. Sift the flour together with the nutmeg, ginger, salt, and baking soda into separate bowl. Mix the boiling water and molasses together in a measuring cup or bowl until it's suitably thinned. Add the dry and liquid mixtures to the sugar mixture about a third at a time, alternating between additions, and mixing well after each one. Lastly, add in the bourbon. Pour batter into pan and bake for about 45 minutes, or until toothpick inserted in the center comes out with a few crumbs. The O.R.S. recipe has this to say: "it's wonderful enough to serve even a king." I'd have to agree.