



A simple time. A Simpler life. And simply wonderful food.

The recipes and stories in *At Home, At Sea* recreate life on the Maine windjammer, the Schooner J. & E. Riggan, a floating restaurant and B&B that sails with guests all summer long. Spend some time in a different world, a different century really, with homemade, old-world food cooked with fire and passion. In these pages you'll find memories of the Age of Sail - the gleam of brass, the sound of the wind in the rigging, and the delicious smells of Maine cooking. On the *Riggan*, life and food are savored - breads baked on a woodstove, lobster steamed on a beach, hearty stews to satisfy the soul, and mouthwatering desserts. All emerging from the galley of the Schooner *J. & E. Riggan*.

For over 30 years Annie has honed her craft with both knife and pen. She started working on windjammers as a mess cook, and quickly developed a lifelong passion for cooking, gardening, sailing, and outdoor living.

Annie's cooking, recipes, and cookbooks have been highlighted on PBS, *Today Show*, Animal Planet, and *Throwdown with Bobby Flay*. Her food and the *Riggan* have been featured in dozens of national media outlets including the Food Network, *Traditional Home Magazine*, *Family Circle*, and *Women's Day*. *Yankee Magazine* twice honored the *Riggan* as one of the "Top 10 Places to have Dinner With a View in Maine".

In the winter she continues to create new recipes and shares them on her recipe and lifestyle blog - At Home & At Sea.

AT HOME, AT SEA

• TWO • THE RED BOOK

RECIPES FROM A  
ANNIE  
**HOME**  
**AT SEA**  
MAHLE  
MAINE WINDJAMMER



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ANNIE MAHLE



• SECOND EDITION •  
THE RED BOOK

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## Cooking on a Woodstove

When I'm down in the galley by my woodstove, folks will often reminisce about their grandmothers, or maybe mothers, cooking over a woodstove. A woodstove is something most of the cooks before us used every day, but its use is becoming a lost art. We do our best to keep it alive on the *Riggin*.

Woodstoves are ideal for soups, stews, and roasts because these dishes all lend themselves to slow, steady cooking. Woodstoves offer just that—a good, consistent heat—as long as the fire is maintained. The wood smoke provides a wonderful flavor to anything cooked in the oven, especially baked bread.

I light the stove at 4:30 a.m. to have coffee and tea water ready by 6:30 a.m. Lighting a fire in the stove is no different than lighting a campfire. Crumple newspaper or other paper, lay small pieces of kindling on the paper, and then a little larger piece on top. Crisscross the kindling and open all the dampers to provide the oxygen necessary for the fire to catch. The bigger logs don't go on until the fire is roaring along. Once it is, adding larger, rounder logs will encourage a slow and steady heat.

Once the fire is well lit, controlling the level of heat becomes the focus. When wanting to increase the heat, give it more wood and more air; this means using smaller pieces of wood and opening the dampers. When wanting to reduce the heat, close the dampers and add big pieces of wood that will take longer to burn. Apparent wind is one of the biggest challenges to cooking on a woodstove on a boat. How much wood the stove needs on a downwind day is completely different from how much it needs on a day we are tacking.

Heat on the stovetop is uneven—warmer by the firebox (where the fire is) and cooler farther away. Unlike a home stove, the temperature is not quickly adjusted at the burner, but rather by moving the pots to the warmer or cooler spots depending on how much heat is needed at the moment. The same goes for the oven, where constantly turning the pans and shifting them from the top to bottom shelves, achieves a consistent bake. It's always a race to get the insides done before the top or the bottom darkens too much. And I never forget that the whole stove gets hot!



## Sour Cream Coffee Cake

*The base of this recipe comes from A Taste of the Taber cookbook, I've added a number of riffs and variations over the years to this classic coffee cake which often shows up for breakfast one morning during a trip. Serves 9*

### Streusel

- $\frac{1}{2}$  cup chopped walnuts
- $\frac{1}{2}$  cup sugar
- 2 teaspoons ground cinnamon

### Cake

- $\frac{3}{4}$  cup ( $1\frac{1}{2}$  sticks) unsalted butter, room temperature
- $\frac{3}{4}$  cup sugar
- 2 cups all-purpose flour
- $\frac{1}{2}$  teaspoon table salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- $\frac{1}{2}$  cup plain yogurt
- $\frac{1}{2}$  cup sour cream
- 2 large eggs
- 1 teaspoon vanilla extract

### Streusel

Combine the streusel ingredients in a small bowl and set aside.

### Cake

Preheat oven to 350°F. Lightly grease a 9- x 9-inch baking pan. Cream the butter and sugar in a large bowl with a wooden spoon or the bowl of a stand mixer with the paddle attachment. Sift in the flour, salt, baking powder, and baking soda and combine. Add the yogurt, sour cream, eggs, and vanilla and stir until just combined. Spoon the batter into the prepared pan and sprinkle with the streusel. Bake for 40 to 45 minutes or until a toothpick inserted into the center comes out clean and the center springs back when lightly pressed. Cool in the pan on a wire rack.

### Variations

**Blueberry Maple:** Replace the Streusel with  $\frac{1}{3}$  cup maple sugar. Replace the vanilla extract with maple extract. Add  $1\frac{1}{2}$  cups fresh or frozen blueberries to the batter. If using frozen blueberries, add another 15 minutes to the baking time.

**Espresso Cinnamon:** Add 1 teaspoon espresso powder to the Streusel. Add another 1 teaspoon to the dry ingredients of the batter.

