

# Pennsylvania Dutch cook book of fine old recipes

Fem, inc. - Old Pennsylvania Dutch/German recipes



Description: -

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Unemployment -- Social aspects -- Italy.  
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Cookery -- Pennsylvania  
Cookery, Mennonite  
Cookery, German  
Pennsylvania Dutch cook book of fine old recipes  
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Notes: Includes index.  
This edition was published in 1995



Filesize: 16.78 MB

Tags: #Pennsylvania #Dutch #Cook #Book #of #Fine #Old #Recipes: #Compiled #from #Tried #and #Tested #Recipes #Made #Famous #and #Handed #Down #by #Culinary #Arts #Culinary #Arts #Press

**Pennsylvania Dutch cook book of fine old recipes : compiled from tried and tested recipes made famous and handed down by the early Dutch settlers in Pennsylvania : Culinary Arts Institute : Free Download, Borrow, and Streaming : Internet Archive**

There are a lot of things you can do with Project Gutenberg-tm electronic works if you follow the terms of this agreement and help preserve free future access to Project Gutenberg-tm electronic works. Turn into greased muffin pans and bake in hot oven 425-f25 minutes. The page is faded on the right, that was done when they printed it unfortunately.

## Vintage Pennsylvania Dutch Cookbook Fine Old Recipes1936 Dutch

Cook and stir until melted. Bake in moderate oven 350-f for 40 minutes. For the pot pie dough: To 2 cups of flour add a little salt, 1 egg, beaten and enough milk to make a stiff dough.

## Vintage Pennsylvania Dutch Cookbook Fine Old Recipes1936 Dutch

Pour this batter through a colander, letting it drop into the boiling corn. Cook at simmering point 20 minutes. Beat eggs with the milk and pour over noodles and ham.

## Pennsylvania Dutch Cook Book of Fine Old Recipes : Compiled from Tried and Tested Recipes Made Famous and Handed Down

Pour into baking dish or custard cups. Place a small piece of butter on top of each.

## Vintage Pennsylvania Dutch Cookbook Fine Old Recipes1936 Dutch

Mince the onion, add the butter, beat the eggs and add them. Some used a little cloth bag filled with salt. They eat pies for lunch.

## Vintage Pennsylvania Dutch Cookbook Fine Old Recipes1936 Dutch

Separate dough into 2 parts and roll each out to thickness of  $\frac{3}{4}$  inch. Cut into 3 inch squares. Drop from teaspoon into the boiling broth to form

small dumplings.

**Vintage Pennsylvania Dutch Cookbook Fine Old Recipes1936 Dutch**

Food is abundant and appetites are hearty in the Pennsylvania Dutch country. The apple is an important Pennsylvania Dutch food.

**PENNSYLVANIA DUTCH COOK BOOK OF FINE OLD RECIPES (Compiled from tried and...**

Add water and sugar, the orange juice and grated peel. If it comes out clean the pie is finished baking. Set in a warm place until dough rises to the top of the pans.

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