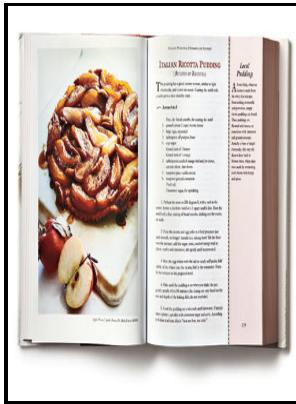


Pennsylvania Dutch cook book of fine old recipes

Fem, inc. - Old Pennsylvania Dutch/German recipes



Description: -

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Unemployment -- Social aspects -- Italy.
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Unemployment -- Social aspects.
Cookery -- Pennsylvania
Cookery, Mennonite
Cookery, GermanPennsylvania Dutch cook book of fine old recipes
-Pennsylvania Dutch cook book of fine old recipes
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-f 25 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 Recipes 1936 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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