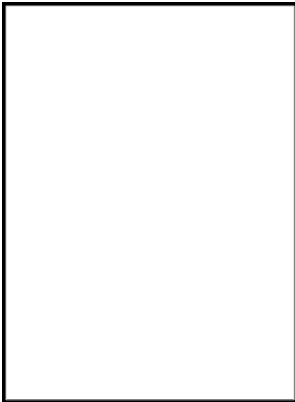


# Pennsylvania Dutch cook book of fine old recipes

Fem, inc. - Pennsylvania Dutch Cooking



Description: -

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Unemployment -- Social aspects -- Italy.

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Cookery -- Pennsylvania

Cookery, Mennonite

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-Pennsylvania Dutch cook book of fine old recipes

Notes: Includes index.

This edition was published in 1995



Filesize: 57.48 MB

Tags: #Old #Pennsylvania #Dutch #Recipes #Cookbook

## Vintage Pennsylvania Dutch Cookbook Fine Old Recipes1936 Dutch

Then add seasoning, raisins and liquid. Fry in hot deep fat 360-f for 2 minutes or until they bob up to the top of the hot grease.

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Add the flour and baking powder alternately with the milk until smooth. Bake in a loaf pan in a slow oven about one hour.

## Pennsylvania Dutch Cook Book

Add salt and pepper and cook for 3 minutes more. As variation: Add shredded green and red peppers. Gradually add the powdered sugar and mix lightly.

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

Add the corn and vegetables and boil until tender, 20 to 30 minutes, stirring frequently.

## Old Pennsylvania Dutch/German recipes

Serve with gravy made from the pan fryings left after frying the chicken.

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Place cut side down in greased pan.

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