



Houlston s Housekeeper s Assistant; Containing Directions for Marketing; Also, Instructins for Preparing Soups, Broths, Gravies, and Sauces; Likewise for Dressing Fish, Butcher s Meat, Poultry, Game, C (Paperback)

By Books Group

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 241 x 183 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1828 Excerpt: .veal gravy, one ounce of morels, and the same of truffles; stew it till tender, and just before you thicken the gravy put in a few oysters, pickled mushrooms, and pickled cucumbers, cut in small square pieces, and the yolks of four eggs boiled hard; cut the sweetbread in slices, and fry it a light brown; dish up the veal, and pour the gravy hot over it; lay the sweetbread round, morels, truffles, and eggs upon it; garnish with pickled barberries. Fillet of Veal. Lard the fillet and half roast it, then put it in a tossing-pan, with two quarts of good gravy; cover it close, and let it stew till tender; then add one spoonful of white wine, one of browning, one of catsup, a tea-spoonful of lemon pickle, a little caper liquor, and half an ounce of morels; thick en with flour and butter;...



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