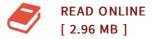




More recipes for fifty

By Frances Lowe Smith

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 48 pages. Dimensions: 9.7in. x 7.4in. x 0.1in. 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. 1918 Excerpt: . . . put in casseroles or tightly covered kettle. Wash beans, cut in inch pieces, add to meat. Add onion, tomato, broth, and salt; bring to boil, and cook two hours, or until lamb and beans are tender. If mutton is used, it is well to cook it an hour before adding beans. If canned beans are used, drain four quarts, and add after thickening. Mix flour until smooth with cold broth, add to stew; boil five minutes, stirring constantly. If too thick, add more broth. Serve with barley or corn biscuit, or with barley dumplings. Chicken a la King 6 quarts or more cooked 1 pint green peppers cup chopped parsley 1 quart celery 2 teaspoons paprika Salt to taste fowl cut in pieces 4 quarts rich broth 1 cup potato flour I cup fat Cook fowl, without cutting, in salted water, until quite tender; remove from...



Reviews

Absolutely essential read publication. it absolutely was writtern very completely and valuable. It is extremely difficult to leave it before concluding, once you begin to read the book.

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