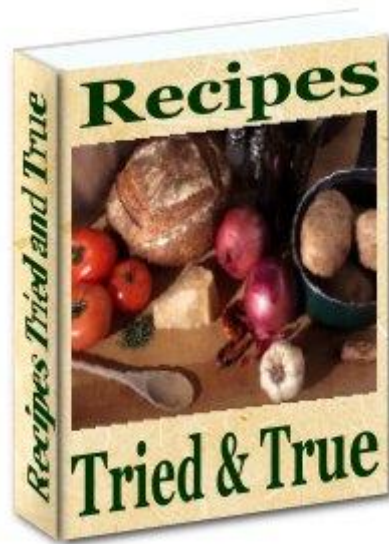


Recipes Tried And True



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Recipes Tried and True by the Ladies' Aid Society of the First Presbyterian Church of Marion, Ohio "We may live without poetry, music, and art; We may live without conscience, and live without heart; We may live without friends; we may live without books; But civilized man cannot live without cooks." --OWEN MEREDITH This exciting recipe collection will startle even the sterling cook. Find excellent recipes, instructions on how to bring out the best taste in common dishes. Clear in instructions and broad in outline. Get this book to excite your family or customers with delicious and tasty meals made from everyday ingredients. Cook great, achieve your culinary pride and make your family happy every time.

Sample Contents OLD-FASHIONED THANKSGIVING DINNER. GAIL HAMILTON. Roast Turkey, Oyster Dressing. Cranberry Sauce. Mashed Potatoes. Baked Corn. Olives. Peaches. Pumpkin Pie. Mince Pie. Fruit. Cheese. Coffee. FAMILY DINNERS FOR A WEEK IN SUMMER. OZELLA SEFFNER. Sunday. Green Corn Soup. Salmon and Green Peas. Roast Beef. Tomatoes. New Potatoes. Strawberry Ice Cream. Cake. Coffee. Iced Tea. Monday. Lamb Chops. Mint Sauce. Potatoes. Escaloped Onions. Cucumber Salad. Orange Pudding. Tuesday. Veal Soup. Fried Chicken. Green Peas. Rice Croquettes. Strawberries and Cream. Wednesday. Broiled Beef Steak. Potato Croquettes. String Beans. Tomato Salad. Fruit Jelly. Cream Pie. Thursday. Potato Soup. Roast Veal. Baked Potatoes. Beet Salad. Asparagus. Strawberry Shortcake. Friday. Boiled Fish. Egg Sauce. Lamb Chops. Peas. Escaloped Potatoes. Lettuce, Mayonnaise. Raspberry Iced Tea. Saturday. Chicken Pot Pie, with Dumplings.

Spinach. Cucumber Salad. Radishes. Lemonade. Book Excerpts & Sample Recipes: PREFACE. The best soups are made with a blending of many flavors. Don't be afraid of experimenting with them. Where you make one mistake you will be surprised to find the number of successful varieties you can produce. If you like a spicy flavor, try two or three cloves, or allspice, or bay leaves. All soups are improved by a dash of onion, unless it is the white soups, or purees from chicken, veal, fish, etc. In these celery may be used. In nothing so well as soups can a housekeeper be economical of the odds and ends of food left from meals. One of the best cooks was in the habit of saving everything, and announced one day, when her soup was especially praised, that it contained the crumbs of gingerbread from her cake box! Creamed onions left from a dinner, or a little stewed corn or tomatoes, potatoes fried or mashed, a few baked beans--even a small dish of apple sauce--have often added to the flavor of soup. Of course, all good meat gravies, or bones from roast or fried meats, can be added to the contents of your stock kettle. A little butter is always needed in tomato soup. Stock is regularly prepared by taking fresh meat (cracking the bones and cutting the meat into small pieces) and covering it with cold water. Put it over the fire and simmer or boil gently until the meat is very tender. Some cooks say, allow an hour for each pound of meat. Be sure to skim carefully. When done take out meat and strain your liquid. It will frequently jelly, and will keep in a cold place for several days, and is useful for gravies, as well as soups. A FINE SOUP. MRS. W. H. ECKHART. Take good soup stock and strain it. When it boils add cracker balls, made thus: To one pint of cracker crumbs add a pinch of salt and pepper, one teaspoonful parsley, cut fine, one teaspoonful baking powder, mixed with the crumbs, one small dessert spoon of butter, one egg; stir all together; make into balls size of a marble; place on platter to dry for about two hours; when ready to serve your soup put them into the stock; boil five minutes. ROAST BEEF SOUP. MRS. W. C. BUTCHER To a good loin roast add six tablespoons of vinegar and small piece of butter; salt and pepper; stick six cloves in the roast; sprinkle two tablespoons of cinnamon and sift one cup of flour over it. Put in oven in deep pan or kettle with a quart of boiling water; roast until it is about half done and then strain over it three-fourths of a can of tomatoes; finish roasting it and when done add celery-salt to suit the taste, and one cup of sweet cream and some catsup, if preferred. BEAN SOUP. MRS. H. F. SNYDER. To one quart of beans add one teaspoon of soda, cover with water, let boil until the hulls will slip off, skim the beans out, throw them into cold water, rub with the hands, then remove the hulls; drain, and rub until all hulls are removed; take two quarts of water to one quart of beans, boil until the beans will mash smooth; boil a

small piece of meat with the beans. If you have no meat, rub butter and flour together, add to the soup, pour over toasted bread or crackers, and season with salt and pepper. Add a little parsley, if desired.

BOUILLON. MRS. W. C. DENMAN. Take three pounds of lean beef (cut into small pieces) and one soup bone; cover with three quarts of cold water, and heat slowly. Add one tablespoon of salt, six pepper corns, six cloves, one tablespoon mixed herbs, one or two onions, and boil slowly five hours. Strain, and when cold, remove the fat. Heat again before serving, and season with pepper, salt, and Worcester sauce, according to taste. **LEMON BOUILLON.** LOUISE KRAUSE. A DELICATE SOUP.--Take soup meat, put on to cook in cold water; boil until very tender; season with salt. Into each soup plate slice very fine one hard boiled egg and two or three very thin slices of lemon. Strain the meat broth over this and serve hot, with crackers. **CORN SOUP.** MRS. G. H. WRIGHT. Cover a soup bone with water, and boil one hour. Add some cabbage and onion (cut fine). Boil two hours longer. Add twelve ears of grated sweet corn. Season to taste. **NOODLE SOUP.** MRS. W. H. ECKHART. Beat three eggs. Add a pinch of salt, and flour sufficient for a stiff dough; roll into very thin sheets; dredge with flour to avoid sticking; turn often until dry enough to cut; cut very fine, and add to the stock five minutes before serving. Season to taste. **OYSTER STEW.** MRS. J. ED. THOMAS. Wash one quart oysters and place on the fire. When they boil, add one quart of boiling milk, and season with salt, pepper, and plenty of butter. Serve with crackers or toast. **POTATO SOUP.** MRS. T. H. LINSLEY. Slice four ordinary-sized potatoes into one quart of boiling water. When done add one quart milk; into this slice one onion. Thicken just before serving with one egg rubbed into as much flour as it will moisten. Pepper and salt to taste.

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