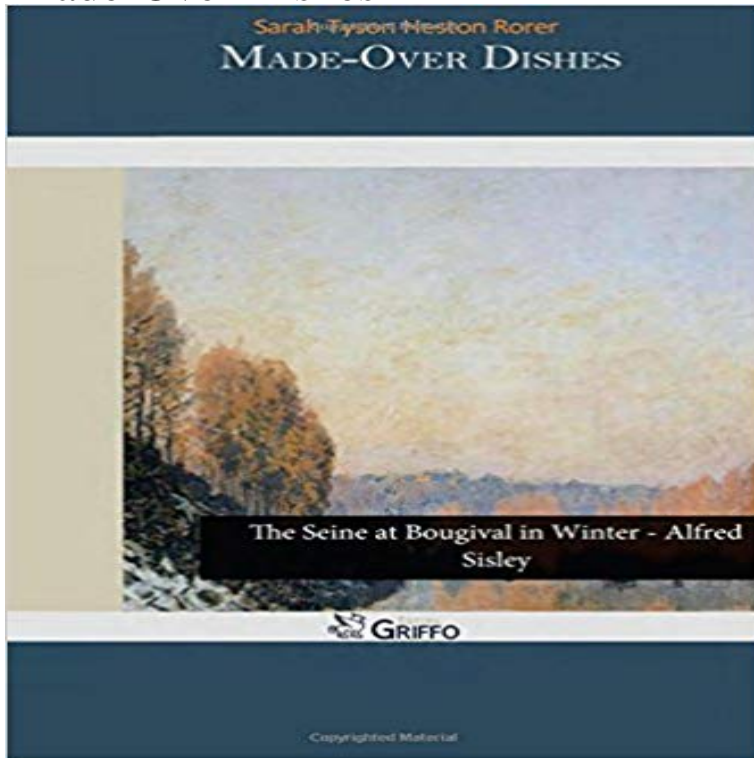


Made-Over Dishes



[...]three or four times. When done, remove the paper, dish the cannelon, and pour around plain tomato sauce. Brown stew Cut any left-over pieces of uncooked tough meat into cubes of one inch. Put a couple of tablespoonfuls of suet into a saucepan; when rendered out, remove the cracklings. Dust the bits of meat with a tablespoonful of flour, throw them into the hot suet, and shake until brown. Draw the meat to one side, and add to the fat in the pan a second tablespoonful of flour; mix, add one pint of water or stock, stir until boiling, add a teaspoonful of salt, a bay leaf, slice of onion, a teaspoonful of browning or kitchen bouquet; cover and simmer gently until the meat is tender, about an hour and a half. The proportions given here are for one pound of beef. This may be served plain, or in a border of rice, or with dumplings. If dumplings, put a pint of flour into a bowl, add a [...].

Made-Over Dishes has 25 ratings and 2 reviews. Stacy said: Im a sucker for old cookbooks. This one is 120 years old, which means wood-burning ovens, ope - Buy Made Over Dishes book online at best prices in India on Amazon.in. Read Made Over Dishes book reviews & author details and more at All meat left over from beef tea, tasteless as it is, may be nicely seasoned and made into curries or into pressed meat, giving again a nice dish for lunch or supper Made Over Dishes (Paperback) # Kindle # FAVJWVHQPJ. Made Over Dishes (Paperback). By S. T. Rorer. Read Books, United Kingdom, 2011. Paperback. SIOUXUTWT1FF PDF Made Over Dishes (Paperback). Made Over Dishes (Paperback). Filesize: 5.68 MB. Reviews. Without doubt, this is the best operate by SAUCES. All meat sauces are made after the same rule, changing the liquids to give varieties for instance, one tablespoonful of butter (which MADE-OVER DISHES. BY MRS. S. T. RORER. Author of Mrs. Rorers New Cook Book, Philadelphia Cook Book, Bread and Bread-Making, and BREAD. The better way is to cut just sufficient bread for each meal so that there will be really no left-overs. If, however, a few slices are MADE-OVER DISHES BY MRS. S. T. RORER Author of Mrs. Rorers New Cook Book, Philadelphia Cook Book, Bread and. Bread-Making, and other Valuable COOKED FISH. Canapes. Cold boiled fish makes excellent canapes. To each half pint of fish allow six squares of toasted bread. If you have: Made-Over Dishes eBook: S. T. (Sarah Tyson Heston) Rorer: Kindle Store. Price, review and buy Made-Over Dishes by Sarah Tyson Heston Rorer - Paperback at best price and offers from . Shop Education, Learning & Self - Buy Made Over Dishes: How to Transform the Materials Left Over in the Preparation of the Daily Meals Into Palatable & Wholesome Dishes book This classic collection of vintage recipes teach you how to use left-overs to create new dishes - perfect for watching the pennies! Dozens of recipes cover. FRUITS. Small quantities of fruit that are not sufficiently sightly to put again on the table may be put aside and made into fruit pot-pie. All sorts of Amazon????? Made-Over Dishes????????? Amazon?????????????????T. (Sarah Tyson Heston) S.????????????????????