

## **Corned beef cookery / Stork Margarine Cookery Service.**

### **Contributors**

Stork Margarine Cookery Service.

### **Publication/Creation**

London : Stork Margarine Cookery Service, 1947.

### **Persistent URL**

<https://wellcomecollection.org/works/xvpb43gr>

### **License and attribution**

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection  
183 Euston Road  
London NW1 2BE UK  
T +44 (0)20 7611 8722  
E [library@wellcomecollection.org](mailto:library@wellcomecollection.org)  
<https://wellcomecollection.org>



## STORK MARGARINE COOKERY SERVICE



### CORNER BEEF AND TOMATO PASTIES

**FILLING:** 2 ozs. corned beef Salt and pepper  
1 tablespoonful tomato or other chutney

**PASTRY:** 4 ozs. self-raising flour 1½ ozs. margarine  
Just under 2 tablespoonsful water Pinch of salt

To make the pastry, sieve the flour and salt into a bowl, rub in the margarine, and mix with the water to a smooth paste which leaves the sides of the bowl clean. Turn on to a lightly floured board, roll out thinly, and cut into rounds about 3½ inches in diameter. Cut the corned beef into small cubes, mix lightly with the tomato chutney, and season with salt and pepper. Place an equal quantity in the centre of each round of pastry (this quantity makes 6 rounds), brush with water half round the outside edge of pastry, fold the other edge over and press the two edges together to seal. Flute, and place on a baking sheet with the sealed edges upwards. Bake for 20-25 minutes in a fairly hot oven (Regulo Mark 6). (Makes 6 pasties)

### CORNER BEEF AND VEGETABLE COTTAGE PIE

4-6 ozs. corned beef 1 lb. potatoes  
2 medium-sized or 1 large onion 1 lb. carrots  
1 small white turnip, or ½ small swede 1 small parsnip  
1 heaped tablespoonful flour 1½ ozs. margarine  
1 teaspoonful meat or vegetable extract, or 1½ meat cubes mixed to a paste with hot water 1 pint vegetable stock  
1-2 tablespoonsful milk Salt and pepper

Cut the turnip or swede, carrots and parsnip into cubes, and chop the onion. Cook all together until soft in salted boiling water (about 20 minutes). Boil the potatoes separately until cooked. Drain both vegetables, and keep hot, saving the water. Melt 1 oz. of the margarine in a saucepan. Add the flour, and cook until it bubbles. Stir in the meat or vegetable extract, and the 1 pint vegetable water, and bring to the boil, stirring all the time. Cook for 3 minutes, stirring continuously. Stir in the cooked vegetables (with the exception of the potatoes) and the corned beef cut into cubes, season, and put into a piedish. Mash the potatoes with the remaining margarine and the milk, season, and spread over the corned beef mixture. Mark with a fork, and bake for 25-30 minutes in a hot oven (Regulo Mark 7). (Serves 6 portions)

### CORNER BEEF AND VEGETABLE PIE

Recipe as for Corned Beef and Vegetable Cottage Pie, but omit 1 lb. potatoes. Instead, cover the pie with pastry as follows:

**SHORT PASTRY:** 1 lb. self-raising flour 3 ozs. margarine  
3 tablespoonsful water Pinch of salt

Sieve the flour and salt into a basin, rub in the margarine, and mix with the water to a stiff paste. Roll out thinly, and cut off 1 inch strips. Wet the rim of the piedish and gently press on the pastry strips, and then brush them with cold water. Cover the pie with the remaining pastry. Press gently down all round, and trim off the edges of pastry with a knife. Flute all round, make a hole in the centre to let out the steam, and bake for 30-35 minutes on the second shelf of a fairly hot oven (Regulo Mark 6). (Serves 6 portions)



## STORK MARGARINE COOKERY SERVICE



## STORK MARGARINE COOKERY SERVICE

### COOKERY NOTES No. 84

APRIL, 1947

### CORNER BEEF COOKERY

CORNER BEEF AND CARROT PUDDING CORNER BEEF AND MUSHROOM SAVOURY  
DEVILLED CORNER BEEF CORNER BEEF AND POTATO CAKES  
CORNER BEEF FRITTERS CORNER BEEF PUFFS  
CORNER BEEF FRY CORNER BEEF AND TOMATO PASTIES  
CORNER BEEF AND HORSE RADISH PIE CORNER BEEF AND  
CORNER BEEF AND LENTIL PATTIES VEGETABLE COTTAGE PIE  
CORNER BEEF AND MACARONI CURRY CORNER BEEF AND VEGETABLE PIE

The recipes in this leaflet all include Corned Beef, but they are equally suitable for Corned Mutton.

Most of us are tired of Corned Beef, because we have had to eat it for so long, but it is good meat and the secret of making appetising meals from it is to mix it with other ingredients and vary the flavour of the recipes as well as the method of cooking them. This has been our endeavour in testing these recipes, and we hope they will add variety to your meals.

### CORNER BEEF AND CARROT PUDDING (STEAMED)

**PASTRY:** 6 ozs. self-raising flour Pinch of salt  
2 ozs. margarine 3 tablespoonsful water

**FILLING:** 6 ozs. corned beef 2 medium-sized or 1 large onion  
1 lb. carrots 1 heaped tablespoonful flour  
1 oz. margarine 1 pint vegetable stock or water  
1 teaspoonful meat or vegetable extract (or 1½ meat or vegetable cubes mixed to a paste with hot water) Salt and pepper

To make the crust, sieve the flour and salt into a bowl, rub in the margarine until the mixture looks like fine breadcrumbs, and mix with the water to a firm paste which leaves the sides of the bowl clean. Cut off one-third and set aside. Roll out the remainder thinly, and line a pudding basin. Roll out the remainder to a round that will fit the top, and keep until required.



## STORK MARGARINE COOKERY SERVICE



COOKERY NOTES are published by the  
STORK MARGARINE COOKERY SERVICE,  
Unilever House, London, E.C.4,  
to help solve your present-day cooking problems.



To make the filling, cut the carrots into cubes, and slice the onions finely. Put into a saucepan with about 1 pint of slightly salted water, and cook until soft (about 20 minutes). Drain, and save the water. Melt the margarine in a saucepan, add the flour and cook until it bubbles. Stir in the meat or vegetable extract and add  $\frac{1}{2}$  pint vegetable water. Stir until boiling. Cook for 3 minutes, stirring all the time. Stir in the cooked carrots and onion, and the cubed corned beef, and season to taste. Fill the pudding basin with the mixture, and fold the edges of the crust over the top of the filling. Brush all round the folded-over crust with water, put the remaining round of pastry crust on top, and press gently down all round. Cover with greaseproof paper, and steam for 1 hour over fast-boiling water.

NOTE: The previous cooking of the vegetables shortens the steaming time by 1-2 hours. (Serves 6 portions)

#### DEVILLED CORNED BEEF (QUICK METHOD)

4-6 ozs. corned beef 2 tablespoonsful tomato or sweet chutney  
2 teaspoonsful made mustard 1 level teaspoonful curry powder  
1 tablespoonsful mushroom or tomato ketchup 1 tablespoonsful vinegar  
1 heaped and 1 level dessertspoonful flour 1 oz. margarine  
 $\frac{1}{2}$  pint vegetable stock or water Salt and pepper

Melt the margarine, stir in the curry powder, mustard and chutney, and simmer for a minute or two over the heat, stirring all the time. Stir in the ketchup and vinegar, then sprinkle in the flour, and mix to a smooth paste over the heat. Add the vegetable stock or water and stir until boiling. Cook for 3 minutes, stirring all the time. Add the chopped corned beef, season, and simmer gently for about 5 minutes longer until very hot, stirring all the time. (Serves 3 portions)

#### CORNED BEEF FRITTERS

6 ozs. corned beef 3 ozs. cooking fat 4 ozs. self-raising flour  
 $\frac{1}{2}$  teaspoonful salt  $\frac{1}{2}$  pint water, and 1 extra tablespoonful

Sieve the flour and salt into a basin, make a well in the centre, and add about half the water. Mix thoroughly with a wooden spoon, beating well. Gradually beat in the remainder of the water and leave the batter to stand for  $\frac{1}{2}$  hour. Cut the corned beef into 4 slices of equal thickness. Put the fat into a small saucepan, and allow to become very hot. Dip each slice of corned beef into the batter, coating it well. Drop into the hot fat, and fry until the batter is golden brown and crisp all over, turning over when one side is cooked, and allowing about 3 minutes to each side. Serve at once with brown gravy and freshly cooked vegetables. (Makes 4 fritters)

#### CORNED BEEF FRY

$\frac{1}{2}$  lb. corned beef 1 medium-sized onion Salt and pepper  
1 lb. cold cooked potatoes 1-2 ozs. margarine or cooking fat

Heat half the margarine or cooking fat in a frying pan. Chop the onion very finely, break up the corned beef, and mix well with the potatoes and onion, seasoning to taste. Put into the hot fat, pressing into a round flat cake. Cook over a very low heat for 15 minutes until the under side is nicely browned, then turn, adding the remainder of the margarine or cooking fat, and cook until the other side is browned. (Serves 4 portions)



#### CORNED BEEF AND HORSE RADISH PIE

$\frac{1}{2}$  lb. corned beef 3 tomatoes, fresh or bottled  
1 $\frac{1}{2}$  ozs. margarine 1 large or 2 medium-sized onions  
1 heaped teaspoonful horseradish sauce 1 heaped teaspoonful flour  
 $\frac{1}{2}$  pint vegetable stock or water 1 lb. cold cooked potatoes  
Salt and pepper

Cut the corned beef in strips and lay along the bottom of a greased pie dish. Slice the tomatoes, chop the onions, and fry both in 1 oz. of the margarine until soft. Arrange on top of the corned beef, sprinkling with salt and pepper. Add the flour to the pan and cook for a minute or two, stirring all the time. Then pour in the  $\frac{1}{2}$  pint liquid and cook until boiling. Cook for 3 minutes, continuing to stir. Add the horseradish sauce, season, and pour over the tomatoes, etc. Slice the potatoes, and arrange on top. Dot with the remaining margarine, sprinkle with salt and pepper, and bake for 40-45 minutes in a fairly hot oven (Regulo Mark 6). (Serves 6 portions)

#### CORNED BEEF AND LENTIL PATTIES

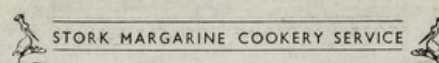
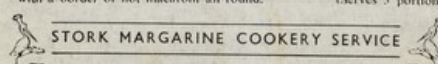
$\frac{1}{2}$  lb. lentils 4-6 ozs. corned beef  
2 level tablespoonsful dried egg mixed with 2 tablespoonsful water  
2 teaspoonsful chopped parsley, watercress, or chives (optional)  
4 heaped tablespoonsful breadcrumbs Salt and pepper  
 $\frac{1}{2}$  reconstituted egg for coating 1-2 ozs. margarine or cooking fat

Cut the corned beef into 4 slices. Cook the lentils in boiling, slightly salted water until soft (about 40 minutes). Drain away the water, which is not needed for the recipe, and press the lentils through a sieve. Put the sieved lentils into a bowl, melt and add 1 oz. margarine, 3 heaped tablespoonsful breadcrumbs, the dried egg reconstituted, and the chopped parsley, etc. Mix well together, season, and allow to stand for about 10 minutes to thicken. Divide the mixture into 4 equal portions, and press a portion all over each slice of corned beef. Brush with reconstituted egg and coat with the remaining breadcrumbs. Make the remaining margarine or cooking fat very hot, and fry each patty until golden brown on both sides. (Makes 4 patties)

#### CORNED BEEF MACARONI CURRY

4 ozs. corned beef 6-8 ozs. macaroni 1 medium-sized onion  
1 medium-sized apple (or equivalent in bottled apple)  
1 oz. margarine 1 heaped tablespoonful flour  
1 rounded dessertspoonful curry powder 4 tomatoes (bottled or fresh)  
 $\frac{1}{2}$  pint liquid from bottled tomatoes, vegetable stock, or water  
1 dessertspoonful vinegar Salt and pepper

Chop the apple and onion and cut the corned beef into small cubes. Cook the macaroni in boiling, salted water until soft (25-30 minutes). Drain, saving the water, and keep hot. Melt the margarine in a saucepan, add the finely chopped onion and apple and fry gently until the onion begins to turn brown. Add the flour and curry powder, and stir in. Cook for 3 minutes, stirring all the time. Add the tomatoes, sliced, and the  $\frac{1}{2}$  pint liquid, and stir until boiling. Cook for 3 minutes, stirring continuously. Add the vinegar and seasoning and the cut-up corned beef, and simmer for 10 minutes, stirring occasionally. Serve in a hot dish with a border of hot macaroni all round. (Serves 3 portions)



#### CORNED BEEF AND MUSHROOM SAVOURY

4 ozs. corned beef 2 bottled or fresh tomatoes  
2 ozs. mushrooms, or mushroom stalks 1 oz. margarine  
1 heaped tablespoonful flour Salt and pepper  
 $\frac{1}{2}$  pint liquid from tomatoes, or vegetable stock

Melt the margarine in a frying pan, add the peeled mushrooms, or the mushroom stalks, finely chopped, and fry until beginning to turn brown. Add the sliced tomatoes, cover the pan, lower the heat to simmering point, and cook very gently for about 10 minutes until the mushrooms are soft, stirring at intervals. Sprinkle in the flour and stir for a minute or two over the heat, add the  $\frac{1}{2}$  pint liquid, and stir until boiling. Cook for 3 minutes, stirring all the time. Season, add the corned beef cut in slices, and stir over the heat for about 5 minutes longer. Serve with mashed potatoes. (Serves 3 portions)

#### CORNED BEEF AND POTATO CAKES

4 ozs. corned beef  $\frac{1}{2}$  lb. cold cooked potatoes  
1 $\frac{1}{2}$  ozs. margarine 1 heaped dessertspoonful finely chopped parsley  
Salt and pepper 1 dessertspoonful flour  
Reconstituted egg or milk to coat 1 tablespoonful breadcrumbs

Break up the corned beef and potatoes with a fork. Add the chopped parsley, and  $\frac{1}{2}$  oz. of margarine, melted. Mash, and mix thoroughly together, seasoning well. Divide into 5 portions, form into round flat cakes, roll in flour, brush with milk or egg, and coat with breadcrumbs. Make the remaining ounce of margarine or cooking fat very hot in a frying pan, and fry the cakes until nicely browned on both sides. (Makes 5 cakes)

#### CORNED BEEF PUFFS

4 heaped tablespoonsful self-raising flour Pinch of salt  
 $\frac{1}{2}$  pint milk (or 13 tablespoonsful) 2 level tablespoonsful dried egg  
4 ozs. corned beef 1 oz. margarine, cooking fat or dripping

To make the batter, sieve the flour, dried egg and salt into a bowl. Mix the flour to a smooth paste with a little of the milk, then add the remainder of the milk gradually, beating well with each addition. Finally beat for 5 minutes. Place a small knob of margarine or cooking fat in each of 10 small bun tins, and put into a very hot oven (Regulo Mark 8) until the fat has melted and become smoking hot. Cut the corned beef into small cubes, give the batter a final beating, and stir in the meat. Remove the tray of bun tins from the oven, fill each tin to about  $\frac{1}{2}$  inch from the top with meat batter, taking care to include about the same quantity of meat in each. Place on the second shelf of the oven at the same temperature (Regulo Mark 8) and bake for 15-20 minutes until the puffs are well risen and golden brown. Serve immediately with freshly cooked vegetables and brown gravy. (Serves 5 portions)

