

How to cook vegetables / by Olive Green.

Contributors

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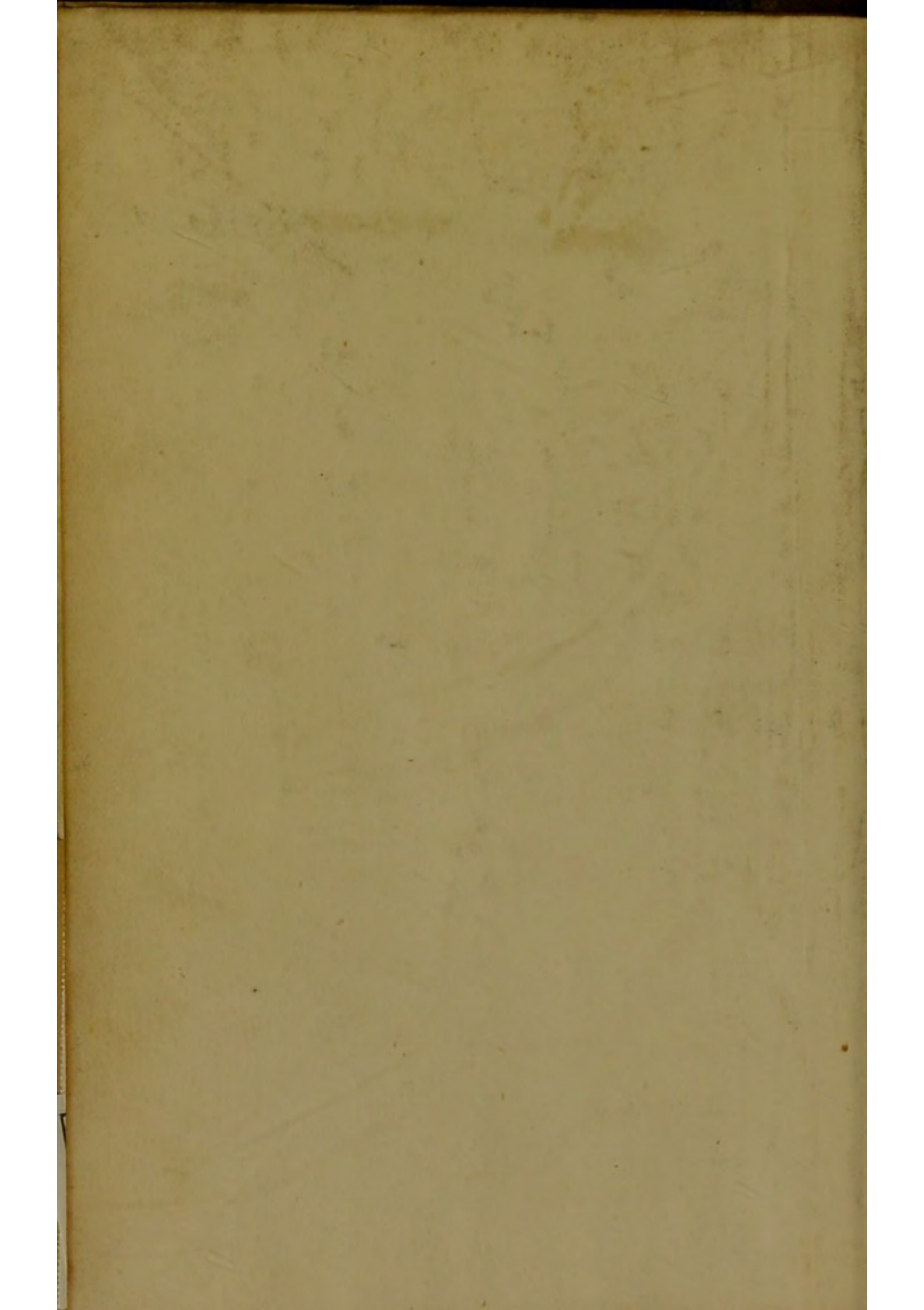
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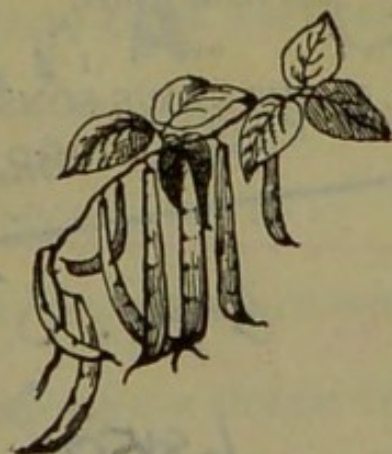




HOW TO COOK VEGETABLES

BY
OLIVE GREEN

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The Knickerbocker Press
1909

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HOW TO COOK VEGETABLES

PLEASING TABLES AND VEGE- TABLES

Without unduly yielding to the cautious, yet belligerent vegetarian, most of us will admit, in candid moments, that we eat too much meat. If we did not, the vegetable peddler might have an automobile as well as the butcher, and his picturesque cart would be seen no more upon the highways and, when the policeman is not looking, the boulevards.

As far as anybody knows there is no vegetable trust, and the men who raise cabbages are not investigated by Federal authorities, though people who cook cabbages too often are sometimes spoken to by their neighbors in no uncertain terms.

"Show me what a man eats and I will tell you what he is," remarked some wise person. Perhaps he might do it, but even Sherlock Holmes would be puzzled to tell what a man eats, merely by looking at the man. The fierce individual, with the melancholy eyes and the drooping

mustache, is quite likely to live on grains and nuts, while the mild-mannered man with a small squeaky voice may draw his daily sustenance from steaks and chops.

A vegetable diet is said, by vegetarians, to produce gentleness of spirit and to develop spiritual qualities, but this does not explain why vegetarian conventions so often break up in rows that would put meat-eaters to shame. One wonders what a vegetarian convention might be if the members really ate meat. As for spiritual qualities, a cow is popularly supposed to have no soul. Yet she is a vegetarian, either because she prefers to be, or has never learned to eat meat, or is afraid to trust her teeth on any substance harder than grass or bran. On the other hand, the dog, most faithful friend of man, is not a vegetarian, and while, in the strict sense of the word, he may have no more soul than a bossy-cow, he has qualities of patience, faith, generosity, and devotion which most of us might profitably imitate.

Leaving psychology aside it has been proved by actual experience that the combined cost of the vegetables and fruit used upon the table of the average family does not nearly equal the butcher's bill. It would be better for the family bank account and, probably, for the family, if vegetables were more widely used and appreciated.

In spite of the great variety of vegetables

grown in America, the average cook fails her worst in cooking them. Most vegetables are boiled, drained, and served with melted butter or in a cream sauce. Potatoes are boiled, baked, mashed, or fried, and sometimes creamed.

When all the available meat consists of beef, mutton, pork, and veal, with an occasional fowl, it is evident that the variety which is the spice of life must be obtained in some other way. This book has been written in the interests of variety and economy, and, to make it of the utmost service, macaroni, noodles, hominy, spaghetti, and chestnuts have been included. These may not be vegetables, but they ought to be, since, in serving, they take the place of a vegetable.

Lentils, rice, and macaroni, especially when combined with cheese, have high food and fuel value. Spaghetti or macaroni, properly cooked, will make any one forget the existence of steaks and roasts. And, now that this book is published there will be no excuse for the old familiar wail: "I am so tired of cooking the same old potatoes in the same old ways."

The author is ashamed to meet the reproachful eyes of a potato, or even to bow to a head of cabbage. A cabbage has temperament, personality, and influence which reaches far and wide. However, a bit of soda or a slice of stale bread, added to the water in which cabbage is cooked, or even a bit of charcoal, will minimize the unpleasantness for all. If you don't believe

it, try it—and before the bread is broken, change it for another piece. If you should happen to draw a long breath near the bread, you will doubt no more.

O. G.

FIFTY-ONE SAUCES FOR VEGETABLES

ALLEMANDE SAUCE—I

Put two cupfuls of white stock into a saucepan with half a dozen mushrooms, chopped fine, a two-inch strip of lemon-peel, salt and pepper to season, and a teaspoonful of minced parsley. Simmer for an hour and strain. Thicken with a teaspoonful of flour rubbed smooth in a little cold stock or water, take from the fire, and add the yolks of three eggs beaten with the juice of half a lemon. Reheat, but do not boil. Take from the fire and add a tablespoonful of butter.

ALLEMANDE SAUCE—II

Cook together two tablespoonfuls of butter and three of flour. Add two cupfuls of white stock and cook until thick, stirring constantly. Beat the yolks of three eggs and add the sauce gradually to the eggs, beating constantly. Strain, add the juice of half a lemon and a tablespoonful of butter. Serve hot.

BÉARNAISE SAUCE—I

Bring to the boil two tablespoonfuls each of vinegar and water. Simmer in it for ten minutes

a slice of onion. Take out the onion and add the yolks of three eggs beaten very light. Take from the fire, add salt and pepper to season, and four tablespoonfuls of butter beaten to a cream. The butter should be added in small bits.

BÉARNAISE SAUCE—II

Beat the yolks of five eggs, add a pinch of salt and one tablespoonful of butter. Heat in a double boiler until it begins to thicken, then take from the fire and add two more tablespoonfuls of butter. Season with minced fine herbs and parsley and add a teaspoonful of tarragon vinegar.

BÉARNAISE SAUCE—III

Beat the yolks of two eggs very light and put into a double boiler. Add gradually three tablespoonfuls of olive-oil, then the same quantity of boiling water, then one tablespoonful of lemon-juice. Season with salt and cayenne and serve immediately.

QUICK BÉARNAISE SAUCE

Beat the yolks of four eggs with four tablespoonfuls of oil and four of water. Add a cupful of boiling water and cook slowly until thick and smooth. Take from the fire, and add minced onion, capers, olives, pickles, and parsley, and a little tarragon vinegar.

BÉCHAMEL SAUCE

Cook together two tablespoonfuls each of butter and flour, add two cupfuls of white stock and cook until thick, stirring constantly. Season with salt, pepper, and grated nutmeg.

BROWN SAUCE—I

Brown two tablespoonfuls of flour in butter. Add two cupfuls of milk or cream and cook until thick, stirring constantly

BROWN SAUCE—II

Fry in pork fat two slices of onion, a slice of carrot, a bay-leaf, and a sprig of parsley. Add a heaping teaspoonful of flour and, when brown, a cupful of stock. Cook until thick, stirring constantly. Take from the fire, strain, add the juice of half a lemon, and salt and pepper to season.

BROWN SAUCE—III

Cook together two tablespoonfuls of butter and three of flour, seasoning with salt and pepper. When the flour is brown, add gradually one and one-half cupfuls of stock. Cook until smooth and thick, stirring constantly.

BROWN BUTTER SAUCE OR BEURRE
NOIR

Melt butter in a frying-pan and cook until brown, taking care not to burn. Take from the fire and add lemon-juice or vinegar and salt and pepper to season. Serve hot.

BROWN ITALIAN SAUCE

Prepare according to directions given for Italian Sauce, browning the flour in the butter.

BUTTER SAUCE—I

Mix chopped hard-boiled eggs with a liberal amount of melted butter. Season with salt, pepper, and minced parsley.

BUTTER SAUCE—II

Beat the yolks of four eggs with half a cupful of cold water and two tablespoonfuls of vinegar or lemon-juice. Cook in a double boiler until thick, seasoning with salt, cayenne, and onion-juice. Add half a cupful of butter, cut into small pieces, take from the fire, and serve.

CAPER SAUCE

Add two or three tablespoonfuls of capers to two cupfuls of Drawn-Butter Sauce.

CHEESE SAUCE

Add half a cupful of grated cheese to two cupfuls of Cream or Drawn-Butter Sauce.

COLBERT SAUCE

Put into a saucepan one cupful of Espagnole Sauce, two tablespoonfuls of beef extract, the juice of a lemon, red and white pepper and minced

parsley to season, and half a cupful of butter in small bits. Heat, but do not boil, and serve at once.

CREAM SAUCE

Cook together one tablespoonful of butter and two of flour. Add two cupfuls of cream or milk and cook until thick, stirring constantly. Season with salt and pepper.

CURRY SAUCE

Fry a tablespoonful of chopped onion in butter and add a tablespoonful of flour mixed with a teaspoonful of curry powder. Mix thoroughly, add one cupful of cold water, and cook until thick, stirring constantly. Take from the fire, season with salt and onion-juice, and serve hot.

DRAWN-BUTTER SAUCE

Cook to a smooth paste two tablespoonfuls of butter and two of flour. Add two cupfuls of cold water and cook until thick, stirring constantly. Season with salt and pepper.

DUTCH SAUCE

Cook together two tablespoonfuls each of flour and butter, add one cupful of white stock, and cook until thick, stirring constantly. Season with salt and pepper, take from the fire, and add the yolks of three eggs beaten with half a

cupful of cream. Cook in a double boiler for three minutes, take from the fire, add a tablespoonful of lemon-juice, and strain.

DUXELLES SAUCE—I

Cook in butter one cupful of chopped mushrooms and one tablespoonful each of minced onion and parsley. Add to one pint of Spanish Sauce and serve.

DUXELLES SAUCE—II

Prepare a pint of Velouté Sauce, add a wine-glassful of white wine and two tablespoonfuls of beef extract. Boil for five minutes, add two tablespoonfuls each of chopped mushrooms and cooked beef tongue or ham. Add a little minced parsley, reheat, and serve.

EGG SAUCE

Add one-half cupful of sliced or chopped hard-boiled eggs to two cupfuls of Drawn-Butter Sauce or sufficient melted butter.

ESPAGNOLE SAUCE

Add a small bay-leaf, a blade of mace, and two cloves to two cupfuls of white stock. Simmer for fifteen minutes. Cook together two tablespoonfuls of butter and three of flour; add the heated stock and cook until thick, stirring constantly. Add one tablespoonful each of

chopped ham, onion, celery, carrot, and parsley, with salt and paprika to season. Simmer for an hour, strain, and serve very hot.

FRENCH DRESSING

Mix four tablespoonfuls of oil with a pinch each of salt and cayenne, and when thoroughly mixed, add one tablespoonful of vinegar or lemon-juice. Beat until smooth and thick and serve.

HOLLANDAISE SAUCE

Beat half a cupful of butter to a cream and add gradually the well-beaten yolks of two eggs, the juice of half a lemon, and pepper and salt to season. Cook over boiling water until it begins to thicken, beating with an egg-beater. Serve as soon as it is of the proper consistency. Add a little boiling water if it is too thick.

ITALIAN SAUCE

Fry a chopped onion in butter with a teaspoonful of minced parsley and two tablespoonfuls of chopped mushrooms. Add one cupful of white stock and boil for ten minutes. Thicken with a tablespoonful each of butter and flour cooked together, take from the fire, and add a tablespoonful of butter and a little lemon-juice.

MADEIRA SAUCE

Add four tablespoonfuls of mushroom liquor and a wineglassful of Madeira to Spanish Sauce.

MAÎTRE D'HÔTEL SAUCE

Work into half a cupful of butter all the lemon-juice it will take, and add a teaspoonful or more of minced parsley. Or, melt the butter without burning, take from the fire, add the juice of half a lemon and a teaspoonful of minced parsley.

MAYONNAISE

Beat together in a cold bowl the yolks of two eggs, a teaspoonful of dry mustard, and a pinch of salt. Add also a dash of cayenne pepper. Set the bowl into a pan of ice and add very slowly a cupful of good olive-oil, stirring constantly. The oil must be added drop by drop at first and later on a teaspoonful or more can be put in at a time. When the dressing is smooth and thick, add lemon-juice to taste. If too thick, it may be thinned with cream. The mustard may be omitted.

MUSHROOM SAUCE

Add the desired quantity of chopped canned mushrooms to White, Cream, Brown, or Drawn-Butter Sauce, using the can liquor for part of the liquid.

ONION SAUCE

Add half a cupful of sliced or chopped boiled onions to two cupfuls of Drawn-Butter Sauce.

PARSLEY SAUCE—I

Prepare a Drawn-Butter Sauce according to directions previously given, add half a cupful of finely minced parsley, and season with lemon-juice.

PARSLEY SAUCE—II

Boil two large bunches of parsley in water to cover for five minutes. Strain the water, and thicken with a tablespoonful each of butter and flour cooked together. Season with salt, pepper, and grated nutmeg, take from the fire, add the yolks of two eggs beaten with a little vinegar, three tablespoonfuls of butter in small bits, and a little minced parsley.

PIQUANTE SAUCE—I

Brown three tablespoonfuls of flour in butter, add two cupfuls of stock, and cook until thick, stirring constantly. Season with salt and cayenne. Chop a small onion fine and cook it until tender in four tablespoonfuls of vinegar with a teaspoonful of sugar. Put into the sauce with two tablespoonfuls each of chopped capers and cucumber pickles. Heat thoroughly and serve.

PIQUANTE SAUCE—II

Brown a tablespoonful of flour in butter, add a cupful of stock, and cook until thick, stirring constantly. Season with salt and pepper, add a finely minced clove of garlic and a chopped shallot. Add also a bunch of sweet herbs and cook slowly for twenty minutes. Take out the herbs and add three or four small pickles chopped fine.

POULETTE SAUCE

Simmer for ten minutes a pint of White Sauce, seasoning with salt, pepper, and lemon-juice. Beat the yolks of three eggs light and pour the hot sauce over them slowly. Cook for two minutes in a double boiler, and serve immediately.

SPANISH SAUCE

Prepare according to directions given for Brown Sauce, using one cupful of highly seasoned stock for liquid.

SWEET-AND-SOUR SAUCE

Brown half a cupful of sugar in a frying-pan with one tablespoonful of flour, add half a cupful of vinegar and half a cupful of stock or cold water. Cook until smooth and thick, stirring constantly, season to taste, and serve.

TARTARE SAUCE

Chop fine a teaspoonful each of pickles, parsley, and capers. Mix with very stiff Mayonnaise. A little grated onion may be added if desired.

TOMATO SAUCE—I

Fry a chopped onion and half a clove of garlic in butter. Add half a cupful of water, a teaspoonful of beef extract, a cupful of canned tomatoes, and three or four dried mushrooms soaked and chopped. Simmer until smooth and thick, rub through a sieve, and serve.

TOMATO SAUCE—II

Brown a tablespoonful of flour in butter, add a cupful of stewed tomatoes, and salt, pepper, grated onion, powdered cloves, and mace to season. Cook until smooth and thick, stirring constantly, rub through a sieve, and serve.

TOMATO SAUCE—III

Rub a can of tomatoes through a sieve fine enough to keep back the seeds, or add Italian tomato paste to the desired quantity of boiling water. There should be a pint of liquid. Cook together two tablespoonfuls each of butter and flour, add the liquid, and cook until thick, stirring constantly. Season with salt and pepper.

TOMATO SAUCE—IV

Chop together capers, pickles, onion, and olives. There should be half a cupful in all. Add one-half cupful of stewed and strained tomatoes, a teaspoonful each of made mustard and sugar, and salt and cayenne to season highly. Serve very hot.

TOMATO SAUCE—V

Chop fine an onion and a clove of garlic. Fry in butter and add half a can of stewed and strained tomatoes. Thicken with butter and flour cooked together, season with salt and pepper, and serve.

TOMATO SAUCE—VI

Fry a tablespoonful of chopped onion in butter, add one tablespoonful of flour and one-half cupful each of stock and stewed and strained tomato. Cook until thick, stirring constantly. Season with salt, pepper, and kitchen bouquet. Strain and serve.

TOMATO CREAM SAUCE

Cook together for ten minutes one cupful of tomatoes, a slice of onion, two cloves, two peppercorns, a stalk of celery, and a bit of bay-leaf. Rub through a sieve and thicken with three tablespoonfuls of flour cooked in butter. Season with

salt, paprika, and sugar, add one cupful of hot cream, bring to the boil, add a pinch of soda, and serve.

VELOUTÉ SAUCE

Cook together three tablespoonfuls each of butter and flour, add one cupful of white stock and one quarter cupful of cream. Cook until thick, stirring constantly. Season with salt, cayenne, grated nutmeg, and minced parsley. Simmer for an hour, strain, and serve.

VINAIGRETTE SAUCE

Beat together four tablespoonfuls of olive-oil and one tablespoonful of vinegar with salt and red pepper to season. Chop fine a little parsley, onion, and sweet pickle, or capers, and mix with the sauce. Serve with cold meat.

WHITE SAUCE

Prepare according to directions given for Cream Sauce, using white stock for liquid.

FORTY-TWO WAYS TO COOK ARTI- CHOKES

RAW ARTICHOKE

Hold the artichokes in the left hand by the tips of the leaves and cut in slices from the bottom, each slice having a leaf attached. Dip into French dressing or Vinaigrette Sauce, which is served in a small dish at each plate.

BOILED ARTICHOKE

Cut off the tips of the leaves and round off the bottoms, removing the stalk and trimming away the under leaves. Soak for half an hour in salted water, washing thoroughly. Boil until tender in a large quantity of salted water. Drain, and remove the soft inside with a spoon. Put into a serving-dish, dot with butter, heat until the butter is melted, and serve. Or, serve with Béchamel or Hollandaise Sauce.

BOILED ITALIAN ARTICHOKE

Cut off the stems and boil until tender in salted water. Cut in half from top to bottom and serve a half to each person. Pass with them

Hollandaise Sauce. The stems are stripped off, the soft end dipped into the sauce and eaten. The fuzzy part should be scraped off and the bottom of the artichoke eaten with a fork.

BAKED ARTICHOKEs

Clean and trim the artichokes. Boil until tender in salted water and tie a thin slice of bacon around each one with a string. Put the artichokes into a buttered baking-pan with a thin slice of onion on top of each. Add two chopped shallots, six fresh mushrooms cut into quarters, a tablespoonful of minced parsley, and a cupful of stock. Cover and bake for half an hour, basting occasionally, then uncover and bake for half an hour longer. Remove the bacon and string, arrange on a platter, put a tablespoonful of Hollandaise Sauce on each one and serve.

BRAISED ARTICHOKEs

Boil eight artichokes in salted water until tender. Drain and remove the inside parts. Prepare a Duxelles Sauce, adding a handful of fresh bread-crumbs, and, while hot, the yolks of three raw eggs well beaten, and season to taste. Fill the artichokes, cover each with a thin slice of fat pork and tie into shape with strings. Put into a shallow baking-pan, add two cupfuls of stock, cover, and bake for half an hour. Take off the strings, drain, and serve with Madeira Sauce.

FRIED ARTICHOKE—I

Clean and trim the artichokes, cut into small pieces, wash in acidulated water, drain, and marinate in French dressing if desired. Add three well-beaten eggs to the dressing and enough flour to make a batter. Add two tablespoonfuls of water if the dressing is not used. Cover the artichokes with the batter, fry in deep fat, and drain. Serve with a garnish of fried parsley.

FRIED ARTICHOKE—II

Wash, trim, and boil the artichokes in salted water and remove the chokes and outer leaves. Cut into small pieces, sprinkle with salt, pepper, and minced parsley. Dip in batter and fry brown in oil or drippings; or fry in deep fat. Garnish with fried parsley and serve.

ARTICHOKE SAUTÉ À LA BABETTE

Cut green artichokes into quarters and remove the choke. Trim the leaves neatly, parboil five minutes in salted water and drain. Put into a buttered casserole, season with salt, pepper, and butter, cover and cook in a moderate oven for twenty-five minutes. Serve with Hollandaise Sauce.

FRIED ITALIAN ARTICHOKE

Cut off the leaves, trim away the fuzzy portion, and cook until tender in salted water.

Forty-Two Ways to Cook Artichokes 21

Drain and chill on ice. Make a batter of half a cupful of flour sifted twice with a pinch each of salt and baking-powder mixed with half a cupful of milk and one well-beaten egg. Cut each artichoke into halves, season with salt and pepper, dip in batter, and fry in deep fat. Drain and serve with any preferred sauce.

STUFFED ARTICHOKE—I

Clean and trim the artichokes, boil in salted water until tender, drain and scoop out the soft portion with a spoon. Season a cupful of chopped cooked chicken with salt, pepper, melted butter, and onion-juice. Put the artichokes into a buttered baking-pan, fill with the chicken, rub with butter, tie into shape with strings, add two cupfuls of stewed and strained tomatoes, a slice of onion, a pinch of salt, and a tablespoonful of butter. Bake slowly for an hour, basting occasionally with the liquid. Take off the strings, strain over the sauce, and serve.

STUFFED ARTICHOKE—II

Trim four artichokes, remove the centres, and boil for half an hour in salted and acidulated water. Drain, stuff with chicken forcemeat, mixing with Duxelles Sauce if desired, and put into a shallow baking-pan. Bake for half an hour, basting with white stock and melted butter, or with butter only. Serve with White Sauce.

STUFFED ARTICHOKE BOTTOMS—I

Cook eight artichoke bottoms in boiling water, drain, season with salt and pepper, fill with Duxelles Sauce, sprinkle with crumbs, dot with butter, and bake for ten minutes, basting with stock. Serve in the same dish.

STUFFED ARTICHOKE BOTTOMS—II

Wash eight artichoke bottoms in boiling water, drain, season with salt and pepper, and put into a buttered baking-pan with a little boiling stock. Braise for ten or fifteen minutes. Fill the centres with a vegetable macedoine mixed with White or Béchamel Sauce. Serve in a vegetable dish with the gravy poured over.

STEWED ARTICHOKES

Strip off the leaves, remove the chokes, and soak in warm water for three hours, changing the water twice. Drain, put into a saucepan with enough stock to cover, a tablespoonful of mushroom catsup, the juice of a lemon, and a heaping tablespoonful of butter rolled in flour. Cook slowly until tender, and serve very hot.

FRICASSÉE OF ARTICHOKES

Prepare the artichokes according to directions given for stewed artichokes, and drain. Make a Cream Sauce, seasoning with salt, pepper, and powdered cinnamon. Reheat the artichokes thoroughly for five or six minutes, and serve.

ARTICHOKES À L'ALLEMANDE

Prepare and trim four artichokes. Put into a saucepan with two tablespoonfuls of butter, the juice of a lemon and a pinch each of salt and pepper. Simmer until they are cooked, drain and brown in the oven. Put a cupful of stock into the pan in which they were cooked, heat thoroughly, thicken with flour browned in butter, add a wineglassful of white wine, and serve.

ARTICHOKES À LA BARIGOULE

Trim off the leaves from the bottom and cut half an inch from the top of the artichokes. Wash thoroughly and boil until tender in a large saucepan of salted water. Drain, scoop out the soft inside part, and squeeze dry. Fry the tops in oil. Fry a tablespoonful of chopped bacon in a teaspoonful of butter, add a little flour and enough stock to make a sauce. Season with fine herbs and cook until thick, stirring constantly. Season the drained artichokes with salt and pepper, put in a little of the sauce, cover with a thin slice of bacon, tie in shape with string, put into a baking-pan with a little stock and bake for twenty minutes, basting frequently. Take off the string and bacon and serve with a garnish of the fried leaves.

ARTICHOKES À LA CRÈME

Trim the artichokes and soak for half an hour in cold and acidulated water to cover.

Rinse in fresh water and cook in salted water to cover until tender. Drain and reheat in a Cream Sauce. An egg beaten with the juice of half a lemon and a few drops of vinegar may be added to the sauce.

ARTICHOKES À L'ITALIENNE

Wash, quarter, and trim the artichokes, boil in salted water until tender, drain, remove the chokes, and arrange them on a dish with the leaves outward. Pour over White Sauce, flavored with stewed mushrooms, and garnish with watercress.

ARTICHOKES À LA LYONNAISE—I

Prepare and clean the artichokes, boil until tender in salted water, drain, wipe dry, and fry in equal parts of butter and oil. When brown add half a cupful of beef stock, thicken with butter worked in flour, and boil for three minutes. Season with salt, pepper, minced parsley, and lemon-juice, and serve.

ARTICHOKES À LA LYONNAISE—II

Pull off the leaves, cut the artichokes into quarters, parboil in salted water for five minutes, drain and plunge into cold water. Drain again and arrange in a thickly buttered baking-dish. Sprinkle with sugar, salt, and white pepper, add a wineglassful of white wine and a tablespoonful of rich beef stock. Simmer slowly for three

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quarters of an hour. Add a scant cupful of Espagnole Sauce or Brown Italian Sauce, a tablespoonful of butter and a little lemon-juice. Pour over the artichokes, and serve.

ARTICHOKES À LA LYONS

Trim six large artichokes, cut into quarters and parboil in salted water. Drain and fry in butter. Add the juice of a lemon, a wineglassful of white wine, half a cupful of stock, and salt and pepper to season. Cook until tender and serve on toast.

ARTICHOKE BOTTOMS À L'ORLOFF

Marinate for an hour in French dressing eight cooked artichoke bottoms. Fill with a vegetable macedoine seasoned with French dressing, cover with a layer of thick mayonnaise, sprinkle with minced parsley, and serve very cold.

ARTICHOKE BOTTOMS À LA POMPADOUR

Cover eight artichoke bottoms with Cream Sauce. Lay on each one a large floweret of boiled cauliflower, cover with more of the sauce, sprinkle with crumbs and grated cheese, dot with melted butter, and bake brown in a buttered pan, basting with stock as needed. Serve with Maître d'Hôtel Sauce.

ARTICHOKES À LA PROVENÇALE

Peel the artichokes and boil in salted water

until tender. Drain and serve with a cupful of Brown Butter Sauce to which has been added the yolks of two eggs beaten with a teaspoonful of lemon-juice.

ARTICHOKES À LA TARTARE

Cut the stalk close, using the globe artichokes, then with the scissors cut the sharp point from the leaves, removing not more than half an inch from each. Wash in cold water to which a little vinegar has been added, drain and cook gently until tender in boiling salted water. Drain upside down until dry. Fill with Tartare Sauce or with a sauce made as follows:

Beat together half a cupful of melted butter, a teaspoonful each of lemon-juice and olive-oil, and salt, paprika, French mustard, and grated onion to season. Bring to the boil, take from the fire, and pour it very slowly upon one well-beaten egg. Pour over the artichokes, and serve.

ARTICHOKES À LA VINAIGRETTE

Prepare according to directions given for Artichokes à la Crème. Drain, and serve with Vinaigrette Sauce.

ARTICHOKES WITH MAYONNAISE

Prepare according to directions given for Artichokes à la Crème. Drain, and serve cold with mayonnaise.

ARTICHOKE QUARTERS WITH DUTCH SAUCE

Cut the leaves of the artichokes very short, cut off the tops, cut in quarters, and remove the chokes. Soak in salted water for half an hour, drain and cook in white stock to cover, adding a tablespoonful each of butter and lemon-juice and a pinch of salt. Simmer for half an hour, drain and pour over them a Dutch Sauce. Artichoke bottoms may be cooked in the same way.

ARTICHOQUES WITH BUTTER SAUCE

Clean and trim six artichokes and boil in salted water for forty-five minutes. Take out the fibrous portion from the underside, cover with fresh boiling water, drain them upside down, and fill with a sauce made as follows:

Mix a heaping teaspoonful of flour with half a cupful of cold water, add a little salt, two pepper-corns, a dash of grated nutmeg, a clove, and a teaspoonful of butter. Bring to the boil, and cook slowly for fifteen minutes. Take from the fire, and add gradually one cupful of butter and the juice of a lemon. If it is too thick add a little more water. Strain through a wet cloth.

PURÉE OF ARTICHOQUES

Clean some artichoke bottoms and cook until soft in salted water. Drain, rinse, and cut into small pieces. Reheat in a saucepan with an

equal quantity of Béchamel Sauce and cook until slightly reduced. Rub through a fine sieve, season with butter and cream and serve.

PURÉE OF JERUSALEM ARTICHOKES

Melt a heaping tablespoonful of butter, add a sliced onion, two bay-leaves, three pounds of Jerusalem artichokes washed, pared, and cut into slices and half a pound of bacon cut into small pieces. Cook slowly for ten minutes and add gradually, one cupful of stock. When the vegetables are thoroughly cooked, add another cupful of stock, and pepper and salt to season. Serve on toast. Or, boil until tender in stock to cover, drain, press through a colander, and reheat, seasoning with butter, salt, and pepper.

FRIED JERUSALEM ARTICHOKES

Peel, wash, and cook in salted water. Drain, rinse in cold water, cut into thin slices, and dry on a cloth. Fry in hot butter, seasoning with salt and pepper, sprinkle with minced parsley and serve. Or, prepare according to directions given for Saratoga Chips. (See Potatoes.)

BAKED JERUSALEM ARTICHOKES—I

Peel and trim a dozen artichokes, seasoning with salt and pepper. Put into a buttered baking-dish and bake for half an hour, basting frequently. Serve in the same dish.

BAKED JERUSALEM ARTICHOKE—II

Wash and pare the artichokes, boil until tender, cut into slices and put into a baking-dish. Sprinkle with grated Parmesan cheese, cover with White or Cream Sauce, sprinkle with crumbs, dot with butter, and bake until the crumbs are brown.

BRAISED JERUSALEM ARTICHOKE

Peel, wash, and parboil the artichokes. Drain, and put into a baking-dish with enough stock to moisten. Add a small bunch of parsley, a few slices of carrot, and a small onion. Cover and bake slowly for an hour, adding a little more liquid if required. Remove the onion, carrot, and parsley and serve in a vegetable dish with the strained liquid poured over.

MASHED JERUSALEM ARTICHOKE

Wash and peel fifteen artichokes. Cover with cold salted water, bring to the boil and cook until tender. Drain, press through a colander, season with butter, salt, and pepper, and serve very hot.

JERUSALEM ARTICHOKE WITH BROWN SAUCE

Peel the artichokes, cut into dice and cook until tender in boiling salted water. Drain, and reheat in a Brown Sauce.

JERUSALEM ARTICHOKE À LA CRÈME

Wash and peel fifteen artichokes and cook until tender in boiling salted water to cover. Drain and reheat in butter with a little cream. Simmer for ten minutes, season with salt, pepper, and minced parsley, and serve, or serve with White or Cream Sauce.

JERUSALEM ARTICHOKE AU GRATIN

Prepare according to directions given for Jerusalem Artichokes à la Crème. Sprinkle with crumbs and grated cheese, dot with butter, and brown in the oven, using the dish in which it is to be served.

JERUSALEM ARTICHOKE À LA JERSEY

Wash and scrape the artichokes, cover with boiling salted water, and cook until tender. Drain, sprinkle with salt, and dry. Serve with melted butter or with White or Béchamel Sauce, or with Maître d'Hôtel Sauce.

JERUSALEM ARTICHOKE À LA VINAIGRETTE

Prepare according to directions given for Jerusalem Artichokes with Brown Sauce. Drain, cool, arrange on lettuce leaves, and serve with Vinaigrette Sauce.

FORTY-FIVE WAYS TO COOK ASPARAGUS

BOILED ASPARAGUS

Scrape and clean the asparagus and tie into bundles of five or six stalks each, taking care to have the heads even. Cook rapidly in boiling salted water until tender. Drain and serve on toast with melted butter to which a little lemon-juice may be added. Drawn-Butter, Cream, Hollandaise, or White Sauce may be used instead. The tips may be cooked in the same way.

BAKED ASPARAGUS—I

Cut the tender parts of the asparagus into inch lengths, boil until tender in salted water and drain. Put a layer into a buttered baking-dish, season with pepper and salt, dot with butter, sprinkle with crumbs and hard-boiled eggs chopped fine. Repeat until the dish is full, having crumbs and butter on top. Bake for half an hour and serve in the same dish. A thin Cream Sauce may be poured over before sprinkling with the crumbs, and the eggs omitted. A little grated cheese may be used instead.

BAKED ASPARAGUS—II

Cook the required quantity of white asparagus in salted water and drain. Mix two cupfuls of thick Béchamel Sauce with the yolks of three eggs and three heaping tablespoonfuls of grated Parmesan cheese. Bring to the boil. Arrange a layer of asparagus in an oval buttered baking-dish with the heads all one way. Cover with sauce, sprinkle with grated cheese, and repeat until the dish is full, having crumbs, cheese and sauce on top. Dot with butter and brown in the oven. Serve in the same dish. Drawn-Butter or Hollandaise Sauce may be used instead.

BAKED ASPARAGUS—III

Cook the asparagus in boiling salted water until tender. Drain and put into a buttered baking-dish with a little grated Parmesan cheese between the layers. Chop a small onion fine, fry in butter, spread over the asparagus, sprinkle with cheese and crumbs and brown in a hot oven.

ASPARAGUS BAKED WITH CHEESE

Prepare according to directions given for Boiled Asparagus. Make a sauce of three tablespoonfuls each of butter and flour, one cupful of the water in which the asparagus was boiled and half a cupful of cream. Add the yolks of two eggs and two tablespoonfuls of grated cheese. Heat thoroughly but do not boil. Lay the as-

paragus full length into a buttered oval baking-dish, cover with sauce, sprinkle with cheese, and repeat until the dish is full, having sauce on top. Sprinkle with crumbs and cheese, dot with butter and brown in the oven.

BAKED ASPARAGUS WITH EGGS

Cut the tender parts of asparagus into half-inch lengths and boil until tender in salted water. Drain, mix with a Drawn-Butter Sauce seasoning with salt and pepper, and pour into a buttered baking-dish. Break five or six eggs carefully on the surface, dot with butter, sprinkle with salt and pepper, and put in the oven until the eggs have set.

FRIED ASPARAGUS

Prepare according to directions given for Boiled Asparagus, drain, dry, dip in egg and crumbs and fry in deep fat. Canned asparagus may be used if dipped in seasoned flour, then in egg and crumbs.

CANNED ASPARAGUS

Open the can, drain off the liquid, rinse in cold water, add fresh boiling water and heat thoroughly in the oven. Remove from the can, drain, and serve the same as fresh asparagus.

CANNED ASPARAGUS STEWED

Drain the liquid from the can if it is not bitter

and add enough stock to make a cupful. If the liquid is bitter use stock entirely. Cook a tablespoonful of flour in butter, add the liquid and half a cupful of cream and cook until thick, stirring constantly. Reheat the asparagus in the sauce, season with salt, pepper, and grated nutmeg, and serve.

ASPARAGUS TIPS SAUCE

Boil the tips until done in salted water and drain thoroughly. Sauté in melted butter, seasoning with salt, pepper, grated nutmeg, and a little sugar.

CREAMED ASPARAGUS—I

Boil the tender parts of asparagus until tender, drain, and chop. Reheat in a Cream Sauce to which a bit of baking soda has been added. Season with salt and pepper and cool. Stir into it three eggs well beaten with two tablespoonfuls of cream. Pour into a buttered baking-dish and bake covered for twenty minutes, then uncover and brown.

CREAMED ASPARAGUS—II

Cut the head ends of asparagus into two-inch lengths, parboil for ten minutes in salted water, and drain. Put a heaping tablespoonful of butter into a saucepan, add the asparagus, and when hot, sprinkle with a tablespoonful of flour. Add a cupful of boiling water and pepper and salt

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to season. Cook until thick, stirring constantly. Beat the yolks of two eggs with four table-spoonfuls of milk, add to the asparagus, simmer until smooth and thick, and serve.

ASPARAGUS CROUSTADES—I

Cut off the ends of stale French rolls, scrape out the crumb, and fry the shells and tops in deep fat. Drain on brown paper and keep hot. Beat the yolks of five eggs with one cupful of cream or milk, season with salt and nutmeg, and add a sufficient quantity of cooked asparagus, cut into small pieces. Fill the rolls with this mixture, put on the lids, heat thoroughly, and serve.

ASPARAGUS CROUSTADES—II

Cut a loaf of baker's bread into three-inch cubes and hollow out the centres, leaving a thin shell. Rub with butter and brown in the oven, or fry in deep fat and drain. Fill with cooked asparagus tips, reheated in Cream Sauce, sprinkle with minced parsley, and serve.

ASPARAGUS IN AMBUSH

Cut the top slice from stale French rolls, scoop out the crumb, and rub with melted butter. Put in the oven with the lids to become crisp. Cut into small pieces the tender parts of two bunches of asparagus, boil in salted water, and drain. Boil two cupfuls of milk, add four well-

beaten eggs, and cook until it thickens. Add a tablespoonful of butter, salt and pepper to season, and the asparagus. Heat thoroughly but do not boil, fill the rolls with the mixture, put on the lids, let stand in the oven for three minutes, and serve.

ASPARAGUS LOAF—I

Cut the top crust lengthwise from a loaf of baker's bread, scoop out the crumbs, and fry both the shell and lid in deep fat. Drain and keep warm. Fill with creamed asparagus to which the beaten yolks of three or four eggs have been added. Fill the shell, put on the cover, and serve with a garnish of parsley.

ASPARAGUS LOAF—II

Cook three cupfuls of asparagus tips until tender, and drain. Reheat one cupful of Cream Sauce. Put the rest into a well-buttered baking-dish, pour over the asparagus and sauce, set into a pan of water, and put into the oven for fifteen minutes. Sprinkle with minced parsley and serve with Egg Sauce.

ASPARAGUS PATTIES

Make a sauce of two tablespoonfuls each of butter and flour cooked together and half a cupful each of chicken stock, cream, and the water in which a bunch of asparagus has been boiled. Add the yolks of two eggs beaten with

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a teaspoonful of lemon-juice, salt, and pepper to season, and a bunch of cooked asparagus cut in small pieces. Fill patty-shells, heat thoroughly, and serve.

ESCALLOPED ASPARAGUS—I

Wash and cut up a bunch of asparagus, discarding the tough ends. Boil in salted water until tender, and drain. Boil three eggs hard, throw into cold water, remove the shells, and chop fine. Butter a shallow baking-dish, put in a layer of asparagus, cover with chopped eggs, sprinkle with grated cheese, and repeat until the dish is full, having asparagus on top. Pour over two cupfuls of Drawn-Butter or Cream Sauce, cover with crumbs, dot with butter, sprinkle with grated cheese, and bake until brown.

ESCALLOPED ASPARAGUS—II

Make a Cream Sauce and add to it three or four chopped hard-boiled eggs. Put into a buttered baking-dish a layer of cooked asparagus cut into two-inch lengths. Spread with the sauce and repeat until the dish is full, having sauce on top. Sprinkle with crumbs, dot with butter, and brown in the oven.

ASPARAGUS WITH CREAM

Clean a bunch of asparagus, cut into small pieces, cook in boiling water for two minutes, and drain. Put into another saucepan with

boiling water to cover, a teaspoonful of butter, a pinch of sugar, and an onion. Simmer for half an hour, remove the onion, thicken with the yolk of an egg beaten smooth with a little cream, and serve.

STEWED ASPARAGUS

Cut the tender parts of asparagus into inch lengths and boil until tender in salted water. Drain and reheat with a cupful or more of cream, add a tablespoonful of butter, and salt and black pepper to season. Bring to the boil and serve. The tips may be cooked in the same way. Reheat in Cream Sauce, seasoning with butter, salt, sugar, pepper, and nutmeg. Serve on thin rounds of toast.

ASPARAGUS WITH EGG SAUCE

Prepare according to directions given for Boiled Asparagus, and drain carefully. Allow the yolk of one hard-boiled egg for each person, mash it to a powder, season with salt and pepper, and add enough melted butter to make it as thick as mayonnaise. Serve the sauce separately.

ASPARAGUS FRICASSÉE

Clean and cut up twenty-five stalks of asparagus, discarding the tough ends. Drain and chop with one head of lettuce half a head of endive and a small onion. Put a heaping table-

spoonful of butter into a saucepan and cook in it a tablespoonful of flour. Add one cupful of stock and cook until it thickens, stirring constantly. Add the chopped vegetables with pepper and salt to season, simmer for half an hour, and serve very hot.

ASPARAGUS WITH EGGS

Clean two bunches of asparagus, cut into two-inch lengths, and boil for half an hour in salted water to cover. Drain, put into a serving-dish, add two tablespoonfuls of butter and pepper to season. Beat six eggs light with a pinch of salt and two tablespoonfuls of melted butter, pour over the asparagus, and put into a hot oven until the eggs set. Sprinkle with minced parsley, and serve immediately.

ASPARAGUS MOULD

Drain the liquid from a can of asparagus and line a pint mould thickly with the stalks. Cook two tablespoonfuls of flour in butter, add a cupful of hot milk, and cook until thick, stirring constantly. Season with salt and cayenne, add two tablespoonfuls of finely chopped cooked veal or chicken, one cupful of asparagus tips, and five well-beaten egg yolks. Turn into the mould, put into a pan of hot water, and bake in a moderate oven until the centre is firm. Turn out, and garnish with chopped cooked asparagus

seasoned with melted butter, salt, and pepper. Serve plain or with any preferred sauce.

RAGOÛT OF ASPARAGUS

Chop fine a little parsley, two or three young onions, and a few leaves of lettuce. Fry brown in butter, dredge with flour, add a little water, and salt and pepper to season. Reheat cooked asparagus with this, sprinkle with grated nutmeg, and serve very hot.

ASPARAGUS À L'ALLEMANDE

Boil until tender in salted water, drain, remove the strings, and put on a buttered platter. Cover with fried bread-crumbs, and serve.

ASPARAGUS À L'ANGLAISE

Cut the tender parts of two bunches of asparagus into inch lengths and cook until tender in salted water. Drain thoroughly, beat the yolks of three eggs with a tablespoonful of milk or cream, and a teaspoonful of butter, melted. Mix with the asparagus, season with salt and pepper, and stir in the stiffly beaten whites. Heat thoroughly and serve.

ASPARAGUS À LA BABETTE

Boil the tender parts of asparagus in salted water until tender, drain, and untie the string. Reheat in a sauce made of chicken stock thickened

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with butter and flour cooked together. Serve very hot on toast.

ASPARAGUS TIPS À LA BÉCHAMEL

Clean the asparagus and cut off the tips. Parboil in salted water, drain, reheat with a little melted butter, add a sufficient quantity of Béchamel Sauce, finish cooking, and serve.

ASPARAGUS À LA BÉARNAISE

Prepare according to directions given for Boiled Asparagus and serve with Béarnaise Sauce.

ASPARAGUS À LA CRÈME

Prepare according to directions given for Boiled Asparagus, boiling the cut stalks for fifteen minutes before putting in the tips. Drain, reheat in a Cream Sauce, and serve. Asparagus à la Crème may be served in patty-shells or croustades for an entrée.

ASPARAGUS À L'ESPAGNOLE

Prepare according to directions given for Boiled Asparagus, and arrange on a serving-dish. Lay upon it fresh eggs poached in acidulated water. Pour over it Hollandaise, Béchamel, Caper, or Vinaigrette Sauce, and serve very hot.

ASPARAGUS À LA FRANÇAISE

Clean and trim the stalks, discarding the tough ends. Boil in salted water for twenty minutes, drain, and chop fine, allowing one small onion to each bunch. Season with salt and pepper, mix with two or three beaten egg yolks, cook slowly until hot and serve on buttered toast.

ASPARAGUS À LA FRIBOURG

Boil in salted water and drain large white asparagus. Arrange in a baking-dish in layers, with freshly grated cheese, cover with melted butter, heat thoroughly, and serve.

ASPARAGUS À LA MOUSSELINE

Lay cooked and drained asparagus on thin slices of toast. Beat two tablespoonfuls of butter to a paste and add, one at a time, the beaten yolks of four eggs. Add two tablespoonfuls of lemon-juice and salt and paprika to season. Cook over hot water until the sauce is thick, then add two tablespoonfuls of butter in small bits. Beat in one-fourth cupful of thick cream and serve when thoroughly hot.

ASPARAGUS TIPS À LA PHILADELPHIA

Cut two-inch lengths from the head end of asparagus and cut into small bits. Put into a

saucepan with cold salted water to cover, bring to the boil, cook for ten minutes, and drain. Reheat in melted butter, sprinkle with flour, add a scant cupful of boiling water, and pepper and salt to taste. When hot, add the beaten yolks of two eggs and four tablespoonfuls of milk or cream. Simmer for five or ten minutes and serve.

ASPARAGUS À LA POMPADOUR

Cut cleaned asparagus into two-inch lengths, boil until tender in salted water and drain. Bring to the boil two tablespoonfuls of vinegar, one tablespoonful of butter, and salt and pepper to season. When boiling hot take from the fire, add the well-beaten yolk of an egg, pour over the asparagus and serve.

ASPARAGUS À LA SEELY

Boil the tender parts of asparagus in salted water in which the tougher asparagus was boiled, and arrange on separate plates. Sprinkle with salt, pour over melted butter, lay the asparagus on the toast, remove the strings, season with salt and melted butter, and serve.

ASPARAGUS À LA TYSON

Boil the asparagus in salted water, drain, cut the strings, and arrange on buttered toast. Cook together a tablespoonful each of butter

and flour, add a cupful of the water in which the asparagus was boiled, and cook until thick, stirring constantly. Season with salt, red and black pepper, pour over the asparagus, and serve.

ASPARAGUS À LA TARTARE

Cool cooked asparagus on ice and serve very cold with Mayonnaise or Tartar Sauce.

ASPARAGUS À LA VINAIGRETTE—I

Prepare according to directions given for Boiled Asparagus. Drain and serve cold with Vinaigrette Sauce.

ASPARAGUS À LA VINAIGRETTE—II

Mix six tablespoonfuls of olive-oil, two of vinegar, two teaspoonfuls of French mustard, salt and pepper to season, and a pinch of sugar. Bring to the boil and pour boiling hot over boiled and drained asparagus. Cover, cool, chill on ice, and serve very cold.

NINETY-FIVE WAYS TO COOK BEANS

BOILED STRING-BEANS—I

Cut off the ends, remove the strings, and cut into two or three pieces. Wash in cold water, drain, and boil until tender in salted water. Drain, and serve with melted butter. A bit of bacon or ham, for flavor, may be boiled with the beans.

BOILED STRING-BEANS—II

String and wash the beans, cut into half-inch pieces, and cook for fifteen minutes in boiling water to cover, using a level teaspoonful of soda in the water for every two quarts of beans. Drain, cover with fresh boiling water, and cook until tender, seasoning with salt toward the last. Drain, season with butter and pepper, and moisten with cream.

STRING-BEANS SAUTÉ

String the beans and parboil in salted water. Drain, fry in butter, season with salt and minced

parsley, and serve. Dredge with flour before frying if desired.

STEAMED STRING-BEANS

String and cut into thin match-like shreds. Rinse in cold water and put into a saucepan with a heaping tablespoonful of butter, pepper and salt to season, and barely enough hot water to keep from burning. Cover closely and cook for forty minutes. Do not uncover, but shake the saucepan occasionally. They may be cooked in a steamer and the sauce omitted.

CANNED STRING-BEANS

Drain and rinse a can of string beans and heat thoroughly without liquid. Add a heaping tablespoonful of butter, salt and pepper to season, and lemon-juice or vinegar to taste. Serve very hot.

STRING-BEANS WITH BROWN SAUCE

Prepare according to directions given for Boiled String-Beans—I, drain, and reheat in a Brown Sauce. Lima beans may be served in the same way.

STRING-BEANS WITH BACON

Cut three thin slices of bacon into small bits and fry brown with a little grated onion. Add the boiled and drained beans. Reheat and serve.

STRING-BEANS WITH CREAM—I

String the beans and boil until tender in as little water as possible. Without draining, add half a cupful of cream, a tablespoonful of butter, and pepper and salt to season.

STRING-BEANS WITH CREAM—II

Prepare according to directions given for Boiled String-Beans—I. Beat the yolks of three eggs with half a cupful of cream and a tablespoonful of melted butter. Heat thoroughly, and add gradually a tablespoonful of vinegar. When smooth and thick, pour over the beans, keep hot for a few minutes and serve.

STRING-BEANS WITH GRAVY

Prepare according to directions given for Boiled String-Beans—I. Drain and cool thoroughly. Chop fine a bunch of parsley and an onion, and fry brown in butter, seasoning to taste with salt and pepper. Moisten with stock or gravy from roast beef, simmer for fifteen minutes, then add the beans and reheat. Take from the fire, add the yolks of two eggs well beaten with a tablespoonful of cold stock, and keep warm over boiling water until ready to serve.

STRING-BEANS WITH PARSLEY

String the beans and cook until tender in melted butter. Sprinkle thickly with minced

parsley, keep warm for twenty minutes, and serve.

STRING-BEANS WITH SOUR SAUCE

Remove the strings from a quart of beans, cut in pieces, boil until tender, and drain. Add a tablespoonful of butter blended with a teaspoonful of flour, a tablespoonful of vinegar, and salt and pepper to taste. Simmer for five minutes, stir in a well-beaten egg, and serve immediately.

STRING-BEANS WITH TOMATOES—I

Prepare according to directions given for Boiled String-Beans—I, changing the salted water for fresh when the beans are half done. Add butter, diced potatoes, sliced tomatoes, and salt and pepper to season. Moisten with sufficient gravy made of soup stock thickened with flour browned in butter.

STRING-BEANS WITH TOMATOES—II

Prepare according to directions given for Boiled String-Beans—I. Drain, reduce the cooking liquid to half a cupful, and add to it one cupful of stewed and strained tomatoes. Season with salt, pepper, and sugar, reheat the beans in the sauce, and thicken with butter and flour cooked together.

STRING-BEANS EN SALADE

Prepare according to directions given for

Boiled String-Beans—I, changing the water once and adding a tablespoonful of butter after changing. Drain and pour over a French dressing to which a little chopped onion has been added. Serve hot. The onion may be omitted.

BUTTERED STRING-BEANS

Prepare according to directions given for String-Beans en Salade, omitting the French dressing. Season with pepper and serve with plenty of melted butter.

STRING-BEANS À L'ALLEMANDE

String the beans, cut into thin strips, and cover with boiling water. Cook for twenty minutes, drain, cover with fresh boiling water, and add half a teaspoonful of salt and a stalk of mint for each quart of beans. Cook slowly for half an hour, drain, season with butter, pepper, and salt, and serve very hot.

STRING-BEANS À L'ANGLAISE

Prepare according to directions given for Boiled String-Beans—I. Pour over a sauce made of melted butter and minced parsley and serve very hot with a border of buttered toast points. Tomato or Poulette Sauce may be used also, with a little melted butter.

STRING-BEANS À L'AMÉRICAINNE

Prepare according to directions given for

String-Beans à la Crème, adding grated nutmeg to the seasoning. Add two tablespoonfuls of butter and lemon-juice and minced parsley to taste. Reheat and serve.

STRING-BEANS À LA BABETTE

Prepare according to directions given for Boiled String-Beans—I. Drain and add a chopped onion fried in butter, and enough soup stock to moisten thoroughly. Thicken with butter browned in flour, and serve very hot. Cream may be used instead of stock, and diced cooked potatoes may be mixed with the beans.

SOUR BEANS À LA BABETTE

Prepare according to directions given for Boiled String-Beans—I. Drain, brown in butter, dredge with flour, season with salt, brown sugar, cinnamon, and vinegar. Simmer slowly on the back of the stove for fifteen or twenty minutes.

STRING-BEANS À LA BRETONNE—I

Prepare according to directions given for Boiled String-Beans—I. Cut two small onions into thin slices, fry golden brown in butter, dredge with flour, and add a little white stock. Cook until thick, stirring constantly, and seasoning with salt and pepper. Add the cooked beans to the sauce with a crushed bean of garlic; cook for ten minutes, sprinkle with minced

parsley, and serve. The garlic and parsley may be omitted and one chopped onion used.

STRING-BEANS À LA BRETONNE—II

Prepare according to directions given for Boiled String-Beans—I, using a quart of beans. Drain and reheat with a tablespoonful each of butter and chopped onion and brown slightly. Season with minced parsley, pepper, and salt, add the juice of a lemon and one cupful of white stock or hot milk. Serve immediately.

STRING-BEANS À LA CRÈME

Prepare according to directions given for Boiled String-Beans—I, and serve with Cream Sauce. Lima beans may be served the same way.

STRING-BEANS À LA CAMBRIDGE

Prepare according to directions given for Boiled String-Beans—I. Drain, season to taste, and add enough well-seasoned beef stock to moisten. Mix with shredded green pepper fried in butter.

STRING-BEANS À LA DRESDEN

Prepare according to directions given for Boiled String-Beans—I. Melt half a cupful of sugar in a frying-pan, add a tablespoonful of flour, mix thoroughly, add half a cupful of vinegar, one cupful of the water in which the beans

were cooked, and salt and pepper to season. When the sauce is thick and smooth, heat the beans in it and serve.

STRING-BEANS À LA FRANÇAISE—I

Prepare according to directions given for Boiled String-Beans—I. Drain, moisten with stock, season with salt and pepper and lemon-juice, add plenty of melted butter, and serve very hot.

STRING-BEANS À LA FRANÇAISE—II

Prepare according to directions given for Boiled String-Beans—I, drain and cool. Fry a chopped onion golden brown in butter, add a cupful of Espagnole Sauce, a little stock, salt and pepper to season, and the beans. Heat thoroughly, season with butter, lemon-juice, and minced parsley and serve.

STRING-BEANS À LA JERSEY

String and split a quart of beans and boil until tender, using as little water as possible. Add a cupful of cream, a tablespoonful of butter, and salt and pepper to season. Bring to the boil, and serve.

STRING-BEANS À LA JULIENNE

Remove the strings, cut into thin match-like strips, and soak for an hour in cold water. Melt two tablespoonfuls of butter, add a teaspoon-

ful each of salt and minced onion, a dash of pepper, and a little grated nutmeg. Drain the beans, mix thoroughly, cover tightly, and steam from one to two hours. Add a little more butter when serving.

STEWED STRING-BEANS À LA LYONS

Wash, string, and split the beans, cook until tender in stock with a little bacon, and thicken the liquid with flour browned in butter.

STRING-BEANS À LA LYONNAISE

Prepare according to directions given for Boiled String-Beans—I. Chop an onion fine, fry in butter, add the drained beans, and reheat, adding more butter, and seasoning with salt, pepper, and minced parsley. Grated nutmeg and lemon-juice may be added.

STRING-BEANS À LA MANHATTAN

Prepare according to directions given for Boiled String-Beans—I. Drain, season with salt, pepper, grated nutmeg, and plenty of melted butter. Moisten with Velouté Sauce, add a dash of lemon-juice, and serve.

STRING-BEANS À LA MAÎTRE D'HÔTEL

Prepare according to directions given for Boiled String-Beans—I. Pour over a Maître d'Hôtel Sauce. Reheat and serve. Lima beans may be cooked in the same way.

STRING-BEANS À LA POULETTE

Prepare according to directions given for Boiled String-Beans—I, and reheat in a Poulette Sauce with a little minced parsley.

STRING-BEANS À LA PROVENÇALE

Prepare according to directions given for Boiled String-Beans—I and drain. Slice an onion, fry golden brown in oil with minced parsley, thyme, chives, and a bay-leaf. Remove the bay-leaf, add a little vinegar, pour over the beans, reheat, and serve. The juice of a lemon may be used instead of vinegar.

STRING-BEANS À LA SYRACUSE

Prepare according to directions given for Boiled String-Beans—I, and reheat in a sauce made of stock thickened with flour cooked in butter. Take from the fire, add an egg well beaten with a little cream, and season with lemon-juice if desired.

BOILED LIMA BEANS

Wash in cold water and boil in salted water until tender. If dried beans are used, they must be soaked overnight. Drain, mix with melted butter, season to taste, and serve. Cream, lemon-juice, or stock may be added.

STEWED LIMA BEANS

Cover a pint of lima beans with a quart of boiling water and cook for thirty minutes. Drain off half the water, add a tablespoonful of chopped salt pork and a little grated onion and minced parsley. Add a pinch of salt and a cupful of hot milk and stew until the beans are tender. Thicken with flour cooked in butter and rubbed smooth in a little cold milk.

LIMA BEANS SAUTÉ

Parboil in salted water for ten minutes. Drain, rinse in cold water, and reheat, with butter, salt, pepper, and grated nutmeg to season. Moisten with cream, sprinkle with minced parsley, and serve. The nutmeg may be omitted and lemon-juice used instead of cream.

LIMA BEANS WITH ONIONS

Soak a pint of dried beans over night, drain and boil until tender in fresh water to cover. Drain and keep warm. Parboil and chop three small onions, fry in butter, and reheat the beans with the onions. Moisten with brown gravy or thickened stock.

LIMA BEANS WITH BROWN SAUCE

Prepare according to directions given for Boiled Lima Beans and reheat in a well-seasoned Brown Sauce.

LIMA BEANS WITH TOMATOES

Prepare according to directions given for Boiled Lima Beans, cooking a tomato or two with the beans. Do not use cream if tomato is added.

PURÉE OF LIMA BEANS

Soak a quart of dried lima beans over night, drain, and cook until soft in boiling salted water. Press through a sieve and season with butter, powdered sugar, salt and pepper, moistening with milk if too thick. Serve very hot with a garnish of toast points.

LIMA BEAN PATTIES

Prepare according to directions given for Boiled Lima Beans. Press through a fine sieve, measure the pulp, and allow to each cupful the yolk of an egg, a tablespoonful of minced parsley, and half a teaspoonful of grated onion. Shape into small flat cakes, dip into the beaten white of the egg, then in crumbs, and fry in deep fat.

LIMA BEAN SOUFFLÉ

Press boiled lima beans through a fine sieve, season to taste, and to each cupful add the yolks of two eggs. Beat until light, then fold in the stiffly beaten whites. Turn into a buttered baking-dish and bake in a quick oven for ten minutes.

FLAGEOLETS

The French beans are either dried or canned. Cook quickly in boiling salted water, changing the water once. After the water is changed reduce the heat and cook slowly until tender. Drain, season with butter and pepper and add lemon-juice, minced parsley, or grated onion, if desired.

LIMA BEANS À L'ALLEMANDE

Prepare according to directions given for Boiled Lima Beans, changing the water once, and adding with the fresh water a sprig of mint and a pinch of soda. When tender, drain and reheat in Cream Sauce, seasoning with salt and pepper.

LIMA BEANS À LA BÉCHAMEL

Prepare according to directions given for Boiled Lima Beans, drain, and serve with Béchamel Sauce.

LIMA BEANS À L'ESPAGNOLE

Soak a quart of dried lima beans overnight in cold water. Drain and cook until tender in salted water with a tablespoonful of butter, a bunch of parsley, a sliced carrot, and an onion stuck with three cloves. Drain and remove the carrot, onion, and parsley. Season with salt, pepper, and minced parsley, add four tablespoon-

fuls of butter and enough Espagnole Sauce to moisten. Heat thoroughly and serve.

LIMA BEANS À LA JERSEY

Prepare according to directions given for Boiled Lima Beans. Drain, cover with chopped cooked ham, pour over a Parsley Sauce, and serve.

LIMA BEANS À LA PHILADELPHIA

Prepare a pint of beans according to directions given for Boiled Lima Beans and reheat in Cream Sauce, seasoning with salt, pepper, and a little grated onion. Take from the fire and add the yolks of two eggs beaten with a little cream. Serve very hot.

LIMA BEANS À LA POULETTE

Boil a quart of young beans quickly until nearly done. Reheat with a little sugar, a cupful of stock or cream, and a tablespoonful of butter. Season with pepper and salt and a pinch of sweet herbs if desired. Cook slowly until half the liquid is absorbed. Take from the fire, add the yolk of an egg beaten smooth with half a cupful of cream, and serve very hot.

LIMA BEANS AU VELOUTÉ

Prepare according to directions given for Boiled Lima Beans, drain, season with salt,

pepper, butter, and lemon-juice, and add enough Velouté Sauce to moisten.

BOILED BLACK BEANS

Soak the beans in cold water for three hours, rinse thoroughly and boil for three hours, or more if necessary. Fry three thin slices of bacon and add to it a little stock. Season with Chutney, mushroom catsup, and anchovy essence. Re-heat the drained beans in the sauce.

RED BEANS À LA PROVENCE

Soak a pint of red beans overnight, drain, and cook until tender in stock to cover with a tablespoonful of butter, a chopped onion, a clove, and a little thyme and minced parsley. When the liquid is nearly evaporated season with salt and pepper, add half a cupful of red wine, reheat and serve.

FRIJOLES MEXICANA

Pick over and wash one pound of small red Mexican beans, cover with cold water, bring to the boil, and add a pinch of soda. Cook for five minutes, drain and rinse, then cover with cold water and cook slowly until soft. Melt two or three tablespoonfuls each of drippings and butter. When sizzling hot drop in two or three cloves of garlic, peeled and crushed. Keep stirring until well browned, then add two or three chopped green peppers and a large onion, sliced.

Stir until cooked, then add a few tablespoonfuls of the boiled beans, mashing a few of them to form a thickening gravy. Add the rest of the beans with a portion of the liquor in which they were cooked, and three or four tomatoes, peeled and cut up. Simmer for an hour. When ready to serve, grate one-half pound of Mexican or Parmesan cheese and stir into the beans. Serve very hot.

STEWED KIDNEY BEANS

Soak a cupful of beans overnight in cold water. Drain, cover with cold water, add a chopped onion and a carrot, three or four slices of bacon, and a pinch of soda. Simmer until the beans are tender, drain, season with butter, salt, and pepper, and serve hot.

FRICASSÉE OF BEANS

Boil kidney beans in water to cover until the skins will slip off. If the dried beans are used they must be soaked overnight. Drain and reheat in veal stock to cover, seasoning with pepper, salt, grated nutmeg, minced parsley, and thyme. Add a tablespoonful of butter rolled in flour, simmer for fifteen minutes, add a wineglassful of Sherry, bring to the boil, take from the fire, and add the yolks of two eggs beaten with half a cupful of cream and the juice of half a lemon. Heat thoroughly but do not boil, and serve at once.

BUTTERED KIDNEY BEANS

Cook until tender in boiling water. Dried beans must be soaked overnight. Drain, season with salt and pepper and plenty of butter or cream or both. Tomato Sauce may be used instead of the cream.

KIDNEY BEANS WITH BROWN SAUCE—I

Soak a cupful of kidney beans overnight. Drain, cover with boiling water, and cook slowly until the beans are tender. Add a cupful of canned tomatoes to the drained beans and reheat in Brown Sauce.

KIDNEY BEANS WITH BROWN SAUCE—II

Put two cupfuls of soaked beans into a saucepan with half a pound of soup-meat chopped fine. Cover with boiling water, cook for thirty minutes, then add a pinch of salt and cook thirty minutes longer. Cook a tablespoonful of flour in butter, and add a cupful of stewed and strained tomatoes. Cook until thick, stirring constantly, and seasoning with paprika, grated onion, kitchen bouquet, and a bit of minced garlic. Strain the sauce over the drained beans, heat thoroughly, and serve.

KIDNEY BEANS À LA CHRISTIANA

Cook a quart of beans in salted water until tender. Drain, sweeten with syrup, and thicken

with a little corn-starch rubbed smooth in cold water. Cook until the liquid is creamy and serve very hot.

KIDNEY BEANS À LA CRÉOLE

Soak overnight a quart of kidney beans and cook until tender in boiling salted water. Drain, put a layer into a baking-dish with half a pound of bacon in one piece which has been boiled until tender and skinned, and a chopped onion. Cover with beans, season with salt and red pepper, fill the baking-dish with cold water, and bake slowly until the liquid is nearly absorbed.

KIDNEY BEANS À L'ESPAGNOLE

Soak a cupful of kidney beans overnight in cold water. Chop fine half a pound of lean beef and brown in a little butter. Add four cupfuls of cold water and bring to the boil. Tie the drained beans loosely in mosquito netting or cheese-cloth, having seasoned them with sugar and pepper. Scald and peel a sweet chili pepper, chop fine, and add it to the mixture. Cover and cook slowly until tender, remove the beans season with salt and butter, strain the sauce over, and serve.

KIDNEY BEANS À LA LYONNAISE

Soak the dried beans overnight, drain and cook until tender in boiling salted water. Drain and dry in the oven. Fry a chopped onion in

butter or drippings, season with salt and pepper, and reheat the beans with the onion. Serve very hot.

BOILED PORK AND BEANS

Wash and score deeply a pound of fat salt pork. Boil for half an hour. At the same time boil until soft in water to cover a quart of dried beans that have been soaked overnight. When the beans are soft, drain and put a layer into the bean-pot. Lay the pork upon the beans, cover it with beans, sprinkle with sugar, and bake brown, adding boiling water as needed.

BOILED BEANS WITH TOMATO SAUCE

Soak two cupfuls of beans overnight and boil until tender in water to cover, adding salt during the latter part of the cooking. Cook a chopped onion in two cupfuls of tomato juice, thicken with butter and flour cooked together, add the drained beans, reheat, season to taste, and serve.

BAKED PORK AND BEANS

Cover a quart of dry beans with cold water and bring to the boil. After they have boiled for half an hour add half a teaspoonful of saleratus. Let boil up once, then drain off the water, cover with fresh boiling water and cook until the beans are tender. Wash and score deeply a pound of salt pork. Put the beans into a large dripping-

pan with the pork in the centre and water to cover and bake slowly until brown.

BOSTON BAKED BEANS

Wash and pick over a quart of navy beans. Soak overnight in cold water to cover. In the morning drain, cover with fresh water, and heat slowly, keeping the water below the boiling point until the skins will burst when a spoonful is gently breathed upon. Drain the beans. Scald and scrape the rind of half a pound of fat salt pork, cut off one slice, and put into the bottom of the bean-pot. Fill the pot with the beans and bury the pork in it, scoring the rind deeply. Mix one teaspoonful of salt with one tablespoonful of molasses and three tablespoonfuls of sugar, add a cupful of boiling water, pour over the beans and add more boiling water if necessary to fill the pot. Cover the bean-pot and bake in a slow oven for six or eight hours, adding boiling water as needed. During the last hour of cooking, remove the lid so that the top will be brown. A teaspoonful of mustard may be added with the other seasoning. Serve in the pot. This is the genuine Boston recipe. A sliced onion put in with the pork is considered by many to be an improvement.

BOSTON BAKED BEANS WITH TOMATO SAUCE

Prepare according to directions given for

Boston Baked Beans. Chop an onion fine and cook it in a can of tomatoes for half an hour. Two hours before the beans are done, strain the tomato into the bean pot, adding a little at a time.

BEANS BAKED IN TOMATO SAUCE

Soak the beans overnight in cold water, drain and cook until tender in boiling salted water. Drain, put into a buttered baking-dish, and cover with a Tomato Sauce made of stewed and strained tomatoes thickened with butter and flour cooked together. Mix thoroughly, season highly with salt and pepper, and bake closely covered for two hours.

BAKED BEANS À LA CONCORD

Soak the beans overnight, boil until tender, and drain. Parboil half a pound of salt pork and chop it fine. Have ready a cupful of Tomato Sauce seasoned with grated onion, butter, salt, and a good deal of sugar. Put a layer of minced pork into the bean-pot, then a layer of beans, then Tomato Sauce, and repeat until the dish is full, having Tomato Sauce on top. Moisten with hot water, cover and bake for two hours, adding more hot water if required. Uncover and brown.

BAKED BEANS À LA PROVIDENCE

Prepare according to directions given for

Boston Baked Beans changing the water in which they are boiled an hour before they are done and adding an onion and a bay-leaf to the first water. When they are tender, drain, remove the onion and the bay-leaf, and put into a shallow basin with half a pound of gashed and parboiled salt pork in the middle. Season with pepper, dot with butter, and moisten with a sufficient quantity of the water in which they were boiled, adding two tablespoonfuls of molasses to it. An hour before they are done pour in a cupful of cream brought to the boil with a pinch of soda.

BAKED BEANS À LA RHODE ISLAND

Soak a quart of dried beans in cold water all night. In the morning drain and soak for two hours in warm water. Drain and put into a saucepan with cold water to cover. Bring slowly to the boil, cook until tender, drain, and put into a bean-pot. Parboil and gash deeply half a pound of salt pork and bury it in the beans. Add a pinch of dry mustard and half a cupful of molasses to two cupfuls of the water in which the beans were cooked. Mix thoroughly, pour over the beans, cover and bake for six hours in a slow oven.

SOUTHERN BAKED BEANS

Soak two cupfuls of dried beans overnight in cold water. Drain and boil until tender in fresh water. Put into the bean-pot with two

tablespoonfuls of molasses or brown sugar and salt and pepper to season. Put a few thin slices of bacon on the top, bake brown, and serve either hot or cold. Tomato Sauce or catsup is usually served with Southern Baked Beans.

VIRGINIA BAKED BEANS

Prepare according to directions given for Boston Baked Beans and put into the bean-pot with a few pieces of bacon. Season with pepper, put a lump of butter on top, and bake, using soup stock for liquid.

BAKED BEANS À LA WASHINGTON

Boil the soaked beans until soft, drain, mash through a colander and season with salt, sugar, mustard, butter, and a little cream. Spread evenly in a large shallow pan, bake brown on the grate of the oven, and serve with Tomato Sauce.

FRIED BEANS

Soak overnight, boil until tender, drain, sprinkle with salt, and fry in butter with a chopped onion. Sprinkle with minced parsley and pepper, drain in a colander, and serve.

STEWED BEANS—I

Soak overnight, drain, boil for an hour, drain and cook slowly for two hours in stock to cover. For the last hour set in a pan of boiling water

to prevent scorching. All the stock should be absorbed, yet the beans should not be dry. Make a sauce of one tablespoonful of butter, one teaspoonful each of mustard and molasses, two teaspoonfuls of onion-juice, and the juice of half a lemon mixed with half a cupful of hot water. Cook ten minutes longer and serve.

STEWED BEANS—II

Soak a cupful of beans in cold water overnight. Cook slowly until tender in boiling water to cover, adding a pinch of baking soda. Drain, add a tablespoonful of chopped onion and salt and pepper to season. Simmer for fifteen minutes, adding enough stock to moisten. Thicken slightly with butter and flour cooked together and serve very hot.

STEWED BEANS—III

Wash a quart of beans and soak overnight. Drain and cook in fresh boiling water with half a pound of salt pork cut in thin slices. Cook for four or five hours, season to taste, and serve.

STEWED BEANS—IV

Prepare the beans according to directions given for Boiled Pork and Beans. Remove the rind from half a dozen thin slices of bacon and cut into small pieces. Cook for five minutes in boiling water, drain, fry light brown, dredge with flour, add a cupful of Claret, and cook until thick,

stirring constantly. Add a little water if the sauce is too thick, season with pepper, simmer for twenty minutes, and reheat the beans in the sauce with a little butter.

BEANS À LA BRETONNE

Soak two cupfuls of dried beans overnight and boil until tender in salted water. Drain, press through a sieve, and add two tablespoonfuls of butter, a tablespoonful of lemon-juice or tarragon vinegar, salt and pepper to season, and enough stock to moisten. Serve with roast lamb.

BEANS À LA LORRAINE

Soak a quart of white beans overnight, drain, cover with cold salted water, bring to the boil, and add an onion stuck with two cloves, a quartered carrot, and a bouquet of sweet herbs. Add three tomatoes peeled and sliced, cover and cook until thoroughly done. Fry a chopped onion in butter, drain the beans, take out the whole onion, the carrots, and herbs, and reheat with the fried onion seasoned with pepper, salt, and butter. Heat thoroughly and serve.

BEANS À LA WALDORF

Prepare the beans according to directions given for Boiled Pork and Beans. Reheat with a few mashed boiled onions, seasoning with butter, grated nutmeg, salt, and pepper.

BEANS AND BARLEY

Prepare according to directions given for Boston Baked Beans, using half a cupful of beans. After the beans have boiled for an hour, add half a cupful of well-washed pearl barley and cook until both are done, adding boiling water as needed. Drain, season with salt and pepper, add two quarts of chicken stock, and bake slowly in the oven until the liquid has been absorbed.

BEAN SOUFFLÉ

Soak two cupfuls of dried beans overnight and boil until soft in water to cover, changing the water once. Drain, press through a colander, season with salt, pepper, and butter, add four tablespoonfuls of hot milk and beat until very light. Fold in the stiffly beaten whites of two eggs, turn into a buttered baking-dish, and bake for twenty minutes. The milk may be omitted and two whole eggs used.

BEAN CROQUETTES

Boil two cupfuls of soaked beans until soft. Drain, press through a colander, season with salt and red pepper and add one tablespoonful each of molasses, butter, and vinegar. Mix thoroughly, cool, shape into croquettes, dip in egg and crumbs, fry in deep fat, and serve with Tomato Sauce.

BEAN PATTIES

Boil a pint of navy beans until soft, drain, mash, and season with butter, pepper, and salt. Moisten with milk, shape into small flat cakes, dip in flour, then in beaten egg, then in flour, and fry in bacon fat. Serve the bacon as a garnish.

POLENTA—I

Soak two cupfuls of dried beans overnight. Drain, cover with cold salted water, bring to the boil, and cook until soft. Put through a vegetable press or colander, add a tablespoonful of butter and two tablespoonfuls of molasses, red and black pepper to season, a little dry mustard and lastly a tablespoonful of vinegar. Serve very hot. Cold Polenta can be cut into slices, or moulded into croquettes, dipped in egg and crumbs and fried in deep fat.

POLENTA—II

Boil two cupfuls of beans until soft, drain, add two tablespoonfuls of molasses, a teaspoonful each of salt, mustard, and olive-oil, pepper to season and one tablespoonful of vinegar. Cook for ten minutes, and serve very hot.

BUTTERED BEANS

Soak two cupfuls of beans overnight, drain, cover with cold water, and boil slowly until

done. Drain, and season with salt, pepper, and butter.

PURÉE OF BEANS

Soak two cupfuls of dried beans overnight. Drain and boil for an hour in water to cover. Drain, cover with fresh boiling water, add a pinch of soda, half a pound of ham, half an onion, half a carrot, and half a bay-leaf. Boil until the beans mash easily, remove the ham, press through a colander, and reheat, seasoning with salt, pepper, butter, and cream.

CREAMED BEANS

Soak a pint of beans overnight in cold water. Drain and boil soft in salted water. Press through a sieve and mix with a sufficient quantity of Cream Sauce to make very soft. Season with pepper and salt, add two eggs well beaten, turn into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake brown.

TWENTY WAYS TO COOK BEETS

BOILED BEETS

Select small smooth beets and clean without cutting or scraping. Boil for an hour or two and cool. Remove the skins, cut into slices or quarters, and serve either hot or cold. Or, reheat in stock and melted butter, seasoning with salt, pepper, and vinegar. The stock may be omitted if desired and chopped onion and parsley added to the seasoning.

STEWED BEETS—I

Prepare according to directions given for Boiled Beets and cut into thin slices. Cook together a tablespoonful each of butter and flour, add a cupful of water and a tablespoonful of vinegar and cook until thick, stirring constantly. Season with salt and pepper, heat the beets in the sauce, and serve with small button onions parboiled and fried brown in butter and sugar.

STEWED BEETS—II

Prepare according to directions given for Boiled Beets. When peeled and sliced, reheat,

with salt, pepper, and vinegar, to season, a boiled onion chopped fine, and a little minced parsley. Add a little flour cooked in butter and simmer slowly for fifteen minutes, stirring frequently.

BUTTERED BEETS

Peel young beets, cut into dice and cook slowly until tender in water to cover. Add a tablespoonful of butter, salt and pepper to season, and thicken with a teaspoonful of corn-starch rubbed smooth in a little cold water and stir while boiling up.

CREAMED BEETS

Cook small white beets in boiling salted water until tender, rinse in cold water, rub off the skin, and reheat in Cream Sauce; or cut boiled beets into dice and mix with the sauce, adding more butter.

BAKED BEETS

Wash without peeling and bake slowly until done. Remove the skin, cut into slices, and season with melted butter, salt, and pepper. Serve very hot. A little vinegar or sugar may be added to the seasoning; or, serve whole with seasoned melted butter.

BEETS WITH SOUR SAUCE

Prepare according to directions given for Boiled Beets. Blend a heaping teaspoonful of

corn-starch with a little cold water, mix with a scant cupful of vinegar, bring to the boil, and cook until thick, stirring constantly. Add a tablespoonful each of butter and sugar to the sauce, season with salt and pepper, pour over the beets, and serve very hot in a covered dish. Less vinegar may be used, adding water as needed, and the sugar omitted.

PICKLED BEETS—I

Wash small beets but do not cut. Cover with boiling water and boil until tender. Drain, rinse in cold water, peel, cut into slices, sprinkle with sugar, salt, and pepper, cover with vinegar and let stand for several hours before using. Serve cold.

PICKLED BEETS—II

Boil two cupfuls of vinegar with a few peppercorns and cloves, a blade of mace, and a bit of ginger root. Take from the fire, add two cupfuls more of vinegar, and cool. Two tablespoonfuls of horseradish and sugar to taste may be added. Prepare the beets according to directions given for Boiled Beets and when peeled and sliced cover with the spiced vinegar. Let stand for several hours before using.

BEETS WITH PINK SAUCE

Prepare according to directions given for Boiled Beets. Peel and cut into dice, saving

the juice. Make a Drawn-Butter Sauce, seasoning with lemon-juice, and reheat the beets in the sauce until colored.

BEETS WITH CREAM

Prepare according to directions given for Boiled Beets. When sliced, reheat with enough stock to moisten. Beat the yolk of an egg with a cupful of cream and pour slowly into the saucepan. Serve as soon as the sauce is thick.

BEETS SAUTÉ

Prepare according to directions given for Boiled Beets. When peeled and sliced, fry in butter, seasoning with pepper and sugar. Serve hot.

BEET GREENS

Use young beets no larger than a walnut. Do not cut off the tops. Wash thoroughly in several waters, using salt water first. Cook quickly in salted water until tender, drain, cut off the tops and skin the beets by plunging into cold water and rubbing off the skins. Drain the greens, cut them up, mix with the beets, and season with salt, pepper, melted butter, and vinegar or lemon-juice. Garnish with sliced hard-boiled eggs.

BEETS À LA BABETTE

Wash the beets and cook in boiling salted water

until tender, leaving on a portion of the stalk. Peel, slice, season with salt, pepper, brown sugar, and carraway seed. Pour over vinegar to taste and let stand for several hours before using. For a relish beets may be chopped fine and mixed with an equal quantity of grated horseradish.

BEETS À LA BÉCHAMEL

Prepare according to directions given for Boiled Beets and reheat in Béchamel Sauce.

BEETS À LA CHARTREUSE

Prepare according to directions given for Boiled Beets. Cut a very thin slice of onion for every two slices of beets and sandwich a slice of onion between each two, pressing together gently. Season with salt, pepper, and vinegar, dip in batter and fry slowly in deep fat.

BEETS À LA ST. LAURENCE

Prepare according to directions given for Boiled Beets. Fry a chopped onion in butter, dredge with flour, add two cupfuls of stock, and cook until thick, stirring constantly. Add the beets, salt and pepper to season, and cook for ten minutes. Add two tablespoonfuls of butter and one tablespoonful of vinegar. Bring to the boil and serve.

BEETS À LA MAÎTRE D'HÔTEL

Prepare according to directions given for

Boiled Beets. Peel, slice, and serve with Maître d'Hôtel Sauce.

BEET GREENS À L'ALLEMANDE

Cut half a pound of cooked ham into dice and chop a small onion. Fry in olive-oil and add two tablespoonfuls of hot vinegar. Wash and pick over the greens in salted water. Drain, chop, drain again, and reheat with the ham. Serve hot with a border of poached eggs.

BEET GREENS À L'ANGLAISE

Wash thoroughly and pick apart tender young beet tops. Cook until tender in a covered saucepan, using only enough melted butter to keep from burning. When tender season with pepper, salt, and melted butter, and garnish with sliced hard-boiled eggs.

EIGHT WAYS TO COOK BRUSSELS SPROUTS

BOILED BRUSSELS SPROUTS—I

Wash and pick over the sprouts and boil until tender in water to which a little salt and baking soda have been added. Drain, and reheat in melted butter with a little salt and pepper, but do not fry. Serve on buttered toast.

BRUSSELS SPROUTS À LA CRÈME

Trim off the loose leaves and soak for half an hour in cold water. Boil in water to cover, adding a little salt towards the last. Drain, season with pepper, and pour over a cupful of cream in which a teaspoonful of flour or corn-starch has been made smooth. Simmer for five or ten minutes and serve; or, reheat in Cream Sauce, or Béchamel Sauce, or in melted butter and serve with Maître d'Hôtel Sauce.

BRUSSELS SPROUTS SAUTÉ—I

Boil the cleaned sprouts twenty minutes in salted water, drain, fry in butter, season with salt, minced parsley, and pepper, and serve. Grated nutmeg may be added.

BRUSSELS SPROUTS SAUTÉ—II

Clean and trim one quart of sprouts and soak in cold water for half an hour, then cook for half an hour in salted boiling water. Drain, add three tablespoonfuls of butter, one teaspoonful each of sugar, flour, and salt, sprinkle with pepper and shake the pan over the fire until they are slightly colored. Serve at once.

BRUSSELS SPROUTS WITH CREAM

Prepare the sprouts according to directions given for Boiled Brussels Sprouts. Drain, and reheat with a little Velouté Sauce, seasoning with salt, pepper, and nutmeg. Heat thoroughly, add a little cream, bring slowly to the boil, and serve.

BRUSSELS SPROUTS AU GRATIN

Prepare according to directions given for Brussels Sprouts à la Crème. Put into a buttered baking-dish, sprinkle with crumbs, dot with butter, and brown in the oven.

BRUSSELS SPROUTS À LA PARMESAN

Boil the sprouts until tender in salted water and drain. Arrange in a baking-dish with alternate layers of grated Parmesan cheese. Season with salt, pepper, and melted butter, and serve very hot.

BRUSSELS SPROUTS À LA CHIPOLATA

Wash and trim a quart of Brussels sprouts. Cook for five minutes in boiling water, drain, rinse in cold water, drain, and cook in boiling water to cover, with a pound of chipolata sausages. Cook for twelve minutes and drain very dry. Serve the sprouts in a vegetable dish with a little melted butter. Broil the sausages for two minutes on each side and lay over the sprouts.

ONE HUNDRED AND FIVE WAYS TO COOK CABBAGE

BOILED CABBAGE—I

Clean, trim, and quarter a small head of cabbage. Remove the tough stalk and soak for an hour in cold water. Drain, and cook uncovered in boiling salted water with a pinch of soda. Drain, season with butter, salt, and pepper, and serve. A little cream or Drawn-Butter Sauce may be added.

BOILED CABBAGE—II

Clean and quarter a firm cabbage and cover with boiling salted water to which has been added a pinch of baking soda. Cook for fifteen minutes, drain, and cover with boiling salted water. Cook until tender and drain, pressing out all the liquid. Chop fine and season with salt, pepper, and tomato catsup. Add a cupful of stock, heat thoroughly, add a tablespoonful of butter and a teaspoonful of lemon-juice and serve.

BOILED CABBAGE—III

Clean and trim a head of white cabbage, cut into quarters, and soak in cold water for an hour.

Drain, cover with boiling water, let stand for fifteen minutes and drain again, pressing out all the water. Cover with boiling salted water, add a chili pepper, cover, and boil until done. Drain and reheat in butter or drippings. Dredge with flour, add a cupful of soup stock, and cook slowly until the sauce is smooth and thick. Season with pepper and salt and serve very hot.

BOILED CABBAGE—IV

Fry a chopped onion brown in butter, add a quart of chopped raw cabbage, cover, and cook for ten minutes. Pour over boiling water to cover, season with salt and pepper and cook, covered, until tender. Sprinkle with flour, boil a little longer, and serve very hot.

BOILED CABBAGE—V

Boil for an hour, skim, drain, and chop fine. Melt a heaping tablespoonful of butter and cook in it a tablespoonful of flour. Add two tablespoonfuls of sugar and half a cupful of vinegar. Cook until thick, stirring constantly. Add the cabbage, reheat, and serve.

FRIED CABBAGE—I

Chop cold boiled cabbage and drain thoroughly. Mix with two tablespoonfuls of melted butter, four tablespoonfuls of cream, and pepper and salt to season. Heat in a buttered frying-pan and let stand long enough to brown slightly

on the under side. Two well-beaten eggs may be added to the cabbage before heating; or, chop fine and fry brown in butter, seasoning with salt, pepper, and vinegar.

FRIED CABBAGE—II

Slice cabbage thin or chop it fine. Put it into a frying-pan with a little salt pork gravy and enough water to moisten. Season with salt and pepper, cover closely and cook slowly until done, adding more water as required. Add a little vinegar just before serving.

STEWED CABBAGE—I

Boil a small cabbage whole. Drain, season with salt and pepper, pour over a cupful of boiling cream, and serve very hot.

STEWED CABBAGE—II

Chop a large cabbage fine and cook until tender in salted water to cover, with six slices of salt pork and a little butter. Mix together one cupful each of Indian meal and milk, add a beaten egg and one-fourth of a cupful of flour sifted, with a teaspoonful each of salt and baking-powder. After the cabbage has cooked for an hour, drop the dumplings from a spoon upon the boiling cabbage, cover, and cook for fifteen minutes longer.

STEWED CABBAGE—III

Clean and slice a large head of cabbage. Fry a chopped onion in butter, add the cabbage, half a cupful of vinegar, two cupfuls of stock, and salt and pepper to season. Cover and simmer for two hours. Thicken the cooking liquid with flour cooked in butter, heat thoroughly, and serve.

STEWED CABBAGE—IV

Shred the cabbage very fine and parboil for ten minutes in salted water with a small piece of red pepper from which the seeds have been removed. Drain very dry, add four tablespoonfuls of vinegar, a tablespoonful of butter, and three tablespoonfuls of stock. Cover tightly and simmer until tender. Season with salt and pepper and serve.

SWEDISH STEWED CABBAGE

Shred the cabbage and soak for half an hour in cold water. Drain and cook for ten minutes in boiling salted water to which a pinch of soda has been added. Change the water for fresh boiling water and cook for ten minutes longer. Drain, and reheat with a cupful of hot milk, a tablespoonful of butter, and salt, pepper, and grated nutmeg to season. Cook slowly until soft and nearly dry. Serve with a border of boiled sausages or balls of fried calf's brains.

STEWED CABBAGE AND CELERY

Shred equal quantities of celery and cabbage and cook slowly until tender in salted water to cover. Drain thoroughly, pressing out all the water possible. Reheat in Cream Sauce, and serve.

STUFFED CABBAGE—I

Soak a savoy cabbage in salted water for an hour, then cover with boiling water, and let stand until the leaves are soft; or parboil a solid head of cabbage, drain and scoop out the centre. Chop very fine one-quarter pound each of raw lean veal and salt pork. Season with salt, pepper, grated nutmeg, and minced parsley, and add the yolks of two eggs well beaten. Stuff the centre of the cabbage with the forcemeat, or arrange the stuffing in layers between the leaves. Tie in netting, putting a few slices of salt pork around the cabbage. Put into a saucepan with stock to cover and add a wineglassful of sherry. Cover and cook slowly until the cabbage is done. Drain, thicken the cooking liquid with a tablespoonful of flour browned in butter, pour over the cabbage and serve. Equal parts of fried mushrooms and boiled rice may be used for the stuffing, adding beaten egg to bind.

STUFFED CABBAGE—II

Clean and trim a solid head of cabbage and soak it for half an hour in cold water slightly

acidulated; or parboil for fifteen minutes in salted water. Drain, cut off the stalk, and scoop out the heart. Fill with a stuffing made of sausage meat mixed with chopped cooked chestnuts. Cover the opening with cabbage leaves, tie on firmly, and put into a saucepan with six slices of bacon, or half a cupful of butter. Cook slowly in stock to cover until tender. Take up the cabbage on a hot platter, unbind, strain the gravy over it, and serve.

STUFFED CABBAGE—III

Soak a savoy cabbage in boiling water for forty-five minutes, changing the water once. Drain and shake until dry. Wash thoroughly half a cupful of rice and mix it with half a pound of sausage meat. Add a tablespoonful each of grated onion and minced parsley. Mix thoroughly. Open the cabbage carefully and spread each layer of the leaves with the stuffing. Fold over, tie firmly in cheese-cloth, cover with boiling salted water, and cook for three hours. Drain, pour over a Cream Sauce and serve very hot.

STUFFED CABBAGE—IV

Fry two chopped onions in butter and add the centre scooped out from a parboiled cabbage. Add a pound of sausage meat or fresh pork chopped fine, and season with salt, pepper, and minced parsley. Add two eggs well beaten, fill the centre, cover with some of the leaves that

were trimmed off, and tie firmly with string. Line a deep baking-dish with thin slices of bacon, put in the cabbage, and one cupful of stock. Cook for an hour and a half, basting frequently. Take up the cabbage on a serving-dish, remove the strings and loose leaves. Sprinkle with crumbs, and brown in the oven, basting with the gravy.

STUFFED CABBAGE—V

Parboil a well-trimmed cabbage in salted water for ten minutes, drain, cover with cold water, dry, and cut out the centre. Make a stuffing of a pound and a half of sausage meat, half a pound of leaf lard, chopped fine, the yolks of four eggs well beaten, and salt, paprika, and grated onion to season highly. Put part of the stuffing in the centre of the cabbage and the rest among the leaves. Tie the cabbage in its original shape, covering with thin slices of salt pork. Cook until tender in stock to cover, with a bunch of parsley, an onion, two cloves, and pepper and grated nutmeg to season. Drain the cabbage, strain and skim the cooking liquid, thicken with flour browned in butter, and pour over the cabbage, having first removed the strings and pork. Serve with a garnish of the pork.

STUFFED CABBAGE—VI

Trim, parboil, and remove the centre from a

cabbage. Stuff with highly seasoned sausage meat mixed with beaten egg. Simmer slowly until tender in stock to cover, adding an onion stuck with two or three cloves, a slice of salt pork, a bay-leaf, and a small carrot. Take up the cabbage carefully, strain the cooking liquid over it, and serve.

STUFFED CABBAGE—VII

Trim off the outer leaves and soak in boiling water for ten minutes, then drain and plunge into cold water. Remove the stalk and fill the cavity with minced cooked sausage meat, ham, or pork, seasoned with grated onion, pepper, salt, and thyme mixed with bread-crumbs. Bind with strips of muslin and cook slowly until tender in boiling salted water or in the water in which ham or corned beef has been boiled. Remove the binding and thicken a little of the strained cooking liquid with a little flour cooked in butter. Add three tablespoonfuls of cream, bring to the boil, pour over the cabbage, and serve.

STUFFED CABBAGE—VIII

Soak a cabbage for half an hour in cold water and parboil in salted water for ten minutes. Drain and cool. Make a stuffing of one cupful each of boiled rice and chopped cooked chicken and half a cupful of chopped cooked ham. Mix thoroughly and season to taste. Open the

cabbage carefully and spread thin layers of the stuffing on the leaves. Tie firmly in mosquito netting and cook until tender in boiling salted water to cover. Drain, remove the netting, pour over Cream or White Sauce and serve.

STUFFED CABBAGE—IX

Cover a savoy cabbage with boiling water and let stand until the leaves are wilted. Make a stuffing of one cupful each of boiled rice and chopped cooked meat, seasoning with salt, pepper, grated onion, and nutmeg. Drain the cabbage and put layers of the stuffing between the leaves. Tie firmly in cheese-cloth and cook for an hour in boiling salted water to cover. Drain, remove the cloth, cover with White or Cream Sauce, sprinkle with minced parsley, and serve.

STUFFED CABBAGE—X

Boil a large cabbage until nearly tender in salted water to cover. Drain, cool, and remove the centre. Prepare a stuffing of minced cold meat, seasoning with chopped ham or bacon, grated lemon-peel, nutmeg, and pepper and salt to taste. Add a tablespoonful of chopped suet and a raw egg. Fill the cabbage with the stuffing, tie into shape with string, and bake for twenty minutes, basting with butter or drippings. It should not be allowed to brown.

STUFFED CABBAGE—XI

Clean and trim a cabbage. Cut a slice from the top and take out the hard centre. Cook the shell carefully for ten minutes in salted water to cover. Chop fine the portion which has been removed and cook until tender in salted water to cover. Chop fine one quarter pound of cooked pork or ham and mix with enough of the chopped cabbage to fill the opening. Season highly with salt, pepper, cayenne, and ginger. Fill the cabbage, cover with loose leaves, tie into shape with string, and bake, basting with stock or hot water and melted butter.

STUFFED CABBAGE—XII

Prepare according to directions given for Stuffed Cabbage XI. Soak two or three slices of bread in cold water and squeeze dry. Mix with an equal quantity of the chopped cooked cabbage and fry in butter or drippings. Take from the fire, season with salt, pepper, and ginger. Add two well-beaten eggs and mix thoroughly. Fill the cabbage, cover with loose leaves, tie into shape with string and bake, basting with stock or melted butter and hot water. A cupful of chopped cooked chestnuts may be added.

STUFFED CABBAGE—XIII

Cut out the stalk end of a cabbage, leaving the hollow shell. Chop two pounds of raw beef with

a slice of bacon and onion, add one cupful of bread-crumbs soaked and squeezed dry, one egg well beaten, and salt, pepper, and mace to season. Shape into small balls and fill the cabbage, alternating with strips of sweet pepper, and steam until done. Serve with Tomato Sauce.

STUFFED CABBAGE—XIV

Chop fine cold cooked chicken or veal, season highly, and add enough beaten yolk of egg to bind. Roll into small balls. Clean and trim a large cabbage, cut out the centre, fill the shell with the balls, cover with loose leaves, tie in a cloth and boil, covered, in salted water for two hours or more. Drain, remove strings and loose leaves, and serve with plenty of melted butter.

CABBAGE STUFFED WITH CHESTNUTS

Select a loose head of cabbage, cover with boiling water, and let stand for half an hour. Remove the skins and shells from a sufficient quantity of chestnuts and chop fine. Add to each quart two tablespoonfuls of melted butter and a teaspoonful of onion-juice, and salt and pepper to season. Drain the cabbage and open it carefully to the centre. Put a little of the chestnut mixture in the centre, fold over two or three of the leaves, cover with the mixture, fold over the next layer of leaves, and so on until the entire cabbage is stuffed. Tie firmly in cheese-cloth, cover with salted boiling water,

and cook for an hour. Drain, remove the cloth, cover with Cream Sauce, and serve.

CREAMED CABBAGE—I

Chop or shred a cabbage fine and cover with boiling salted water to which a pinch of soda has been added. Boil until tender, drain, press out the liquid, and reheat in a Cream Sauce. Add a little grated cheese if desired.

CREAMED CABBAGE—II

Trim and quarter a small cabbage, soak it in cold water for an hour, drain, and press out the liquid. Remove the hard portions and chop the remainder very fine. Put into a saucepan with boiling water to cover, and boil for twenty minutes. Drain, turn into a hot vegetable dish, pour over a Cream Sauce, and serve.

ESCALLOPED CABBAGE—I

Prepare according to directions given for Creamed Cabbage. Put into a buttered baking-dish, cover with crumbs, dot with butter, and bake brown, or put grated cheese between layers of creamed cabbage, cover with buttered crumbs and cheese, and bake.

ESCALLOPED CABBAGE—II

Boil a cabbage in two waters, drain, and chop fine. Rub a baking-dish with a cut clove of garlic, and butter it. Put in a layer of cabbage,

sprinkle with grated onion and lemon-juice, and cover with a layer of Cream Sauce which has been seasoned with salt, cayenne, and grated nutmeg. Sprinkle grated cheese on the sauce and repeat until the dish is full, having sauce and cheese on top. Cover with crumbs, dot with butter, sprinkle with paprika, and bake, covered, for half an hour. Remove the cover, brown, and serve in the baking-dish.

ESCALLOPED CABBAGE—III

Boil a head of cabbage until tender, changing the water once, drain, cool, and chop fine. Put into a buttered baking-dish a layer of buttered crumbs, seasoning with pepper, salt, and grated onion. Cover with a layer of the cabbage, and season with salt, lemon-juice, and melted butter. Repeat until the dish is full, having crumbs and grated cheese on top. Boil a cupful of milk with a pinch of soda and pour over the cabbage, or use a cupful of stock. Bake brown.

BAKED CABBAGE—I

Clean and quarter a small cabbage and boil until tender in salted water to cover. Drain, cool, chop, and season with pepper and butter. Add a well-beaten egg and enough stock to moisten. Put into a buttered baking-dish, cover with crumbs, dot with butter, and bake brown, adding more stock if required. Serve in the baking-dish.

BAKED CABBAGE—II

Boil a cabbage until tender, changing the water once. Drain, cut it fine, and season with salt and pepper. Butter a baking-dish, put in a layer of the cabbage, cover with Cream or Tomato Sauce, sprinkle with crumbs, and repeat until the dish is full, having crumbs on top. Bake for half an hour.

BAKED CABBAGE—III

Boil a cleaned and quartered cabbage in salted water until tender. Drain and chop, pressing out the liquid. Put a layer into a buttered baking-dish, sprinkle with crumbs, season with pepper, and dot with butter. Have crumbs on top. Pour in a cupful of cream or rich milk and bake until nicely brown.

BAKED CABBAGE—IV

Boil cabbage until tender, changing the water twice. Drain, cool, and chop fine. Mix together two well-beaten eggs, two tablespoonfuls each of melted butter and cream, a pinch of salt, and a dash of paprika. Mix with the cabbage, put it into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake until brown. The crumbs may be omitted.

BAKED CABBAGE—V

Trim and quarter a head of cabbage. Boil until tender in salted water to cover. Drain

thoroughly and put into a baking-dish. Pour over a cupful of cream and a tablespoonful of butter. Sprinkle with salt and pepper, make a hollow in the centre with a spoon and break an egg into it. Bake in a hot oven until the cabbage is brown and the egg is set.

HOT SLAW—I

Chop half a cabbage fine, sprinkle with flour, pour over a tablespoonful of melted butter and put into the oven. Beat together one tablespoonful each of mustard and olive-oil, add one teaspoonful of sugar and one egg well beaten with three-fourths cupful of cream. Bring to the boil, season with salt and pepper, pour over the hot cabbage, and serve.

HOT SLAW—II

Chop fine a small hard cabbage. Melt half a cupful of butter in a saucepan and put in the cabbage in layers, sprinkling each layer with salt, pepper, and flour. Add enough water to keep from burning, cover and cook until tender, stirring frequently, and adding more water as required. When tender, add half a cupful of vinegar, bring to the boil, and serve.

HOT SLAW—III

Bring a cupful of vinegar to the boil, add a tablespoonful each of butter and sugar, half a teaspoonful of made mustard, and salt and black

pepper to season. Pour over a small cabbage which has been shredded very fine, heat thoroughly, and serve.

HOT SLAW—IV

Boil a shredded cabbage until tender in salted water to cover. Drain thoroughly, pressing out all the liquid. Bring to the boil half a cupful of vinegar with a tablespoonful of butter, and salt, pepper, and cayenne to season highly. Pour over the cabbage, mix thoroughly, reheat, and serve.

HOT SLAW—V

Beat together the yolks of two eggs and one-fourth cupful of cold water. Add a tablespoonful of butter and salt and pepper to season. Cook over boiling water, adding gradually one-fourth cupful of hot vinegar. When smooth and thick pour over shredded cabbage, reheat, and serve.

HOT SLAW—VI

Mix together the beaten yolk of an egg, a teaspoonful of butter, half a cupful each of cream and vinegar, a tablespoonful of sugar, and a teaspoonful each of mustard and celery seed. Heat thoroughly, and when smooth and thick, heat shredded cabbage in the sauce, and serve.

COLD SLAW—I

Shred a white cabbage fine and soak in ice-water. Make a dressing of the yolks of two hard-boiled eggs, one egg well beaten, half a cupful of olive-oil, the juice of a lemon, and mustard, salt, and pepper to taste. Drain the cabbage thoroughly, mix with the dressing, and serve very cold.

COLD SLAW—II

Mix together a teaspoonful each of salt and dry mustard, one tablespoonful of sugar, one egg slightly beaten, three tablespoonfuls of melted butter, and three-fourths of a cupful of cream. Cook over boiling water, adding gradually one-fourth cupful of vinegar and stirring constantly. Strain and cool. Soak shredded cabbage in cold water until crisp, drain, dry thoroughly, mix with the dressing, and serve very cold.

COLD SLAW—III

Shred the cabbage very fine on a cabbage cutter and mix with a very sour mayonnaise to which a few capers have been added.

COLD SLAW—IV

Soak a quart of shredded cabbage in cold water for an hour. Cook a tablespoonful each of chopped onion and celery in four tablespoonfuls of vinegar for fifteen minutes, adding a

bit of bay-leaf if desired. Thicken half a cupful of boiling milk with a tablespoonful of corn-starch rubbed smooth in a little cold milk. Take from the fire, add the yolks of two eggs well beaten, and strain the vinegar into the sauce. Add a tablespoonful of butter broken into small bits, and cool. Drain the cabbage thoroughly, mix with the dressing, and serve.

COLD SLAW—V

Shred a small cabbage, cover with cold water, and soak for an hour. Beat together two eggs and half a cupful of sour cream. Add two tablespoonfuls of boiling vinegar and one tablespoonful of butter. Cook until it thickens, take from the fire, season with salt and pepper, mix with the drained cabbage, cool, and serve.

COLD SLAW À LA MAY IRWIN

Shred a cabbage very fine. Beat three eggs very light, add half a cupful each of cream and milk, and a heaping tablespoonful of butter melted. Bring to the boil four tablespoonfuls of vinegar, with dry mustard, pepper, and salt to season. Add the egg mixture very slowly, stirring constantly, and pour hot over the cabbage. Serve very cold.

CABBAGE ROLLS—I

Make a stuffing of one cupful each of boiled rice and lentils, a chopped onion, and half a cupful of

chopped nuts, pecans preferred. Add salt and pepper to season. Cover a savoy cabbage with boiling water and let stand until the leaves are soft. Cut out the heavy mid-ribs and wrap bits of the stuffing in large soft pieces of the leaves. Pack the rolls carefully into a buttered saucepan, cover with boiling water, add the juice of a lemon, and a clove of garlic, and cook slowly uncovered for thirty minutes, drain carefully, and strain the cooking liquid. Thicken one and one-half cupfuls of the cooking liquid with a tablespoonful each of butter and flour cooked together. Take from the fire, add the well-beaten yolks of four eggs, and cook over water until thick and smooth, season with salt and tarragon vinegar, strain over the rolls, and serve.

CABBAGE ROLLS—II

Parboil the white leaves of a large cabbage, cool, drain, and remove the large ribs. Make a stuffing of equal parts of sausage meat and boiled rice, seasoning with chopped onion and minced parsley. Roll tablespoonfuls of the mixture in the leaves and pack closely in a saucepan. Cover with well-seasoned stock and cook slowly for an hour. Drain, thicken the cooking liquid with flour browned in butter, add more butter, pour over the rolls, and serve.

CABBAGE ROLLS—III

Chop fine enough cold cooked meat to make two cupfuls, add a chopped onion, and pepper

and salt to season highly. Cover a large head of cabbage with boiling water and let stand until the leaves are wilted. Drain, remove the leaves, and roll tablespoonfuls of the meat mixture in large soft pieces of the leaves. Pack the rolls closely in a saucepan and squeeze over the juice of a lemon. Cover with boiling water and cook slowly for twenty minutes. Take up the rolls and thicken the cooking liquid with two tablespoonfuls each of butter and flour cooked together. Take from the fire, add the yolks of two eggs beaten smooth with a little cold water, and heat slowly until thick, but do not boil. Strain the sauce over the rolls and serve immediately.

CABBAGE ROLLS—IV

Mix together half a cupful of boiled rice, one pound of lean raw beef chopped, and salt, pepper, and onion-juice to season highly. Soak eight large leaves of cabbage for a few minutes in boiling water. Roll a portion of the meat mixture in each leaf and tie with twine. Put into a kettle with enough water nearly to cover, one cupful of canned tomatoes, a chopped onion, and two tablespoonfuls each of vinegar and sugar. Simmer slowly until the cabbage leaves are tender. Skim out, remove the strings, and reheat in the sauce, thickening it with flour browned in butter.

CABBAGE AU GRATIN

Boil a head of cabbage until tender in salted water to cover, drain, and chop fine. Put in layers in a buttered baking-dish, alternating with White Sauce to which a seasoning of lemon-juice has been added. Have sauce on top. Sprinkle with crumbs and grated American cheese, dot with butter, and brown in the oven. The cabbage should be soaked in cold salted water for an hour before boiling, or omit the lemon-juice and cheese and use Cream Sauce to which two chopped hard-boiled eggs have been added.

CABBAGE AND BACON—I

Boil half a pound of salt pork until nearly cooked. Put two or three slices of thin bacon into a saucepan and lay upon it a cleaned and quartered cabbage. Lay the pork on top and cover with stock, adding grated nutmeg, minced parsley, and pepper to season. Simmer until the cabbage is tender. Take up on a hot dish, putting the salt pork and bacon on top. Thicken the cooking liquid with a tablespoonful of flour rubbed smooth in a little cold water, pour over the cabbage, and serve.

CABBAGE AND BACON—II

Boil a cleaned and quartered cabbage in two waters, adding half a pound of sliced bacon

to the second water. Drain thoroughly, season with pepper, salt, and vinegar, and garnish with slices of hard-boiled eggs.

CABBAGE WITH OYSTERS

Cut in two a small cabbage. Soak in cold water for an hour, drain, and cover with boiling water to which a teaspoonful of salt and a pinch of soda have been added. Boil for five minutes, drain, cover with fresh boiling water, and boil until tender. Drain, arrange on a platter, and moisten thoroughly with cream or melted butter. Cover with broiled oysters, season with salt, pepper, and curry powder, and serve.

CABBAGE WITH SAUSAGE

Fry six sausages crisp and brown. Take up the sausage and reheat cold cooked chopped cabbage in the fat, seasoning with pepper and salt. Take up on a hot platter, garnish with the sausages, and serve.

CABBAGE WITH SOUR CREAM

Chop fine a small head of cabbage and cook in water enough to keep from burning, seasoning with salt and pepper. Beat together two eggs, one half cupful each of sour cream and vinegar, and two tablespoonfuls of melted butter. Bring to the boil, pour over the cabbage, and serve.

SMOTHERED CABBAGE

Shred a small head of cabbage fine and season with salt and black pepper. Cook in a covered saucepan with a cupful of butter, or drippings, stirring frequently. Serve very hot. Half a cupful of milk and a tablespoonful of butter may be added.

CABBAGE PUDDING—I

Cut the cabbage very fine and put into a baking-dish with alternate layers of bread-crumbs, seasoning with salt, pepper, and butter. Fill the pan with milk and bake slowly until done. Serve in the baking-dish.

CABBAGE PUDDING—II

Boil a small white head of cabbage until thoroughly done, adding a slice or two of bacon if desired. Drain, chop fine, add a tablespoonful of butter, three eggs beaten smooth with a cupful of milk, salt and pepper to season, and a pinch of mustard. Put into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake until firm.

DUTCH CABBAGE

Shred a white cabbage and cook it slowly for four or five hours with enough water to keep from burning. Half an hour before serving time, season with salt and black pepper and add

a cupful of sour cream. Cook slowly until the liquid is nearly absorbed, add a tablespoonful of vinegar, and serve.

SWISS CABBAGE

Clean and trim a small cabbage, remove the centre and fill with sausage meat, spreading layers of the meat between the leaves. Tie firmly in cheese-cloth or netting and boil until the cabbage is tender. Drain, remove the cloth, pour over a little hot vinegar, and serve.

SWEDISH CREAMED CABBAGE

Cook shredded cabbage for fifteen minutes in boiling water to cover. Drain, cover with milk, and add salt, pepper, and mace to season. Cook until the milk has boiled away so that it merely moistens the cabbage. Add a lump of butter and serve.

SWEET AND SOUR CABBAGE

Shred fine enough cabbage to make a quart and add two sour apples peeled and sliced. Put two tablespoonfuls of butter into a saucepan and when it is hissing hot, add the cabbage and apples. Pour over boiling water to cover and cook until tender. Sprinkle with two tablespoonfuls of flour, season with salt and pepper, add four tablespoonfuls of brown sugar and two tablespoonfuls of vinegar. If red cabbage is

used soak it in boiling water for half an hour, changing the water two or three times.

BUTTERED CABBAGE

Trim, quarter, and core a small cabbage. Parboil, cool, drain, cut up, and fry in butter, seasoning with salt and pepper. Add a pint of stock, and cook slowly until done. Drain off most of the liquid, moisten with Velouté Sauce, and serve.

RAGOÛT OF CABBAGE

Boil a cabbage in salted water for ten minutes. Drain and chop. Put into a saucepan half a cupful of butter, and when it is melted add the cabbage with salt and pepper to season and one and one-third cupfuls of stock. Cover and cook slowly for two hours. Remove the cover and cook quickly until the liquid is nearly all absorbed. Serve very hot.

STEAMED CABBAGE

Clean and trim a small cabbage and shave it very fine with a sharp knife or patent slicer. Put into a saucepan with enough water to keep from burning. Cover closely and cook until tender, adding a very little water occasionally. Take from the fire, add salt, pepper, and vinegar to season, and serve.

MINCED CABBAGE

Drain a boiled cabbage and chop fine. Reheat with two tablespoonfuls of butter and one of flour. Season with salt, pepper, and two tablespoonfuls of vinegar. Stir constantly for five minutes and serve with a garnish of sliced hard-boiled eggs.

CABBAGE HEARTS AND PEAS

Chop fine two cabbage hearts and cook until tender with an equal quantity of shelled peas, adding a teaspoonful of chopped mint. Drain, season with salt, pepper, and butter, and serve.

MOCK CAULIFLOWER

Boil a cleaned and quartered cabbage in salted water to cover, drain and cut into pieces. Reheat in Cream Sauce and add a teaspoonful each of butter, minced parsley, and sugar. Season with salt, pepper, and grated nutmeg.

CABBAGE À L'ALSACE

Boil a cleaned cabbage in two waters, drain, cool, and chop. Reheat with a cupful of stock and salt and paprika to season. Cook until nearly dry, add a tablespoonful of butter and the juice of a lemon, and serve.

CABBAGE À L'ALLEMANDE—I

Cook two quarts of chopped cabbage until ten-

der in boiling salted water to cover. Drain and reheat with two tablespoonfuls of butter, and salt and pepper to season. Pour over half a cupful of boiling vinegar, keep hot for fifteen minutes, and serve.

CABBAGE À L'ALLEMANDE—II

Shred a cabbage fine and cook with a tablespoonful of butter in enough salted water to keep from burning. While cooking add alternately, a little at a time, half a cupful each of sugar and vinegar. Cook slowly until done, stirring frequently, and color brown with a little caramel or kitchen bouquet.

CABBAGE À L'ALLEMANDE—III

Shred a small head of cabbage. Brown slightly in olive-oil or butter, sprinkle with salt and pepper, add two or three tablespoonfuls of vinegar and a small onion chopped fine. Cover and simmer for an hour. Serve very hot. The onion may be omitted. Add a little stock or water if too dry.

CABBAGE À LA BOURGEOISE

Clean and cut up a cabbage. Fry a teaspoonful of chopped onion in butter, add the cabbage, and season with salt, pepper, and grated nutmeg. Cook over a slow fire, turning frequently to prevent burning.

CABBAGE À LA FLAMANDE—I

Shave fine a large red or purple cabbage. Cook slowly for fifteen minutes in boiling water, drain, and chop fine. Reheat with a tablespoonful of butter, a chopped onion, salt and pepper to season, and a pinch of powdered cloves. Cover and simmer for forty-five minutes, stirring occasionally. Add a tablespoonful of butter, and serve at once.

CABBAGE À LA FLAMANDE—II

Make a stuffing of bread-crumbs or boiled rice, mixed with chopped cooked meat or fish, seasoning with bacon, chopped onion, and sweet herbs. Add enough beaten egg to bind. Trim and parboil a large head of cabbage, drain, cool, scoop out the centre, and fill with the stuffing. Tie in netting and boil for an hour in stock to cover. Drain, remove the netting, reduce the liquid by rapid boiling, thicken it with flour cooked in butter, strain over the cabbage, and serve.

CABBAGE À LA FRANÇAISE—I

Chop fine cold boiled white cabbage and drain, pressing out all the water. Season with salt, pepper, and melted butter, moisten with cream and two well-beaten eggs. Turn into a buttered frying-pan and cook slowly until brown on the under side. Place a hot dish over the frying-pan and turn out.

CABBAGE À LA FRANÇAISE—II

Trim and quarter a cabbage and soak it for an hour in salted water. Drain and boil for twenty minutes in an uncovered saucepan with a tablespoonful of salt and a pinch of soda added to the water. Drain, press out the liquid, chop fine, sprinkle with flour, and reheat with a little melted butter. Garnish with slices of lemon and serve.

CABBAGE À LA FRANKFORT

Shred a cabbage and simmer until it begins to soften in a little butter or lard. Add an onion stuck with cloves, cover with boiling water, simmer for an hour, remove the onion, add a tablespoonful of vinegar, and serve.

CABBAGE À L'ITALIENNE

Boil a cabbage until tender, changing the water once. Drain, cool, chop, and season with salt and pepper. Arrange in layers in a buttered baking-dish, alternating with buttered crumbs and grated Parmesan cheese. Have crumbs and cheese on top. When the dish is nearly full, pour in a cupful of well-seasoned beef stock, and bake for half an hour.

CABBAGE À LA MACKENZIE

Shred a cabbage fine. Soak in ice-water, and drain thoroughly. Mix with cream whipped

solid, seasoning with salt only. Serve at once with toasted crackers and cheese.

CABBAGE À LA NAVARRAISE

Trim, quarter, and core two small cabbages. Parboil, cool, and drain, pressing out the water. Cut in small pieces and reheat in melted butter, seasoning with salt, pepper, and grated nutmeg. When it has browned a little, add a bunch of parsley, two cloves of garlic, a pinch of powdered cloves, and two cupfuls of Velouté Sauce. Cover and cook for an hour or more. Remove the parsley and garlic and serve.

CABBAGE À LA PROVENCE

Trim, slice, and parboil a small cabbage. Drain and season to taste with salt, pepper, butter, parsley, thyme, bay-leaf, clove, and chopped onion or garlic. Cover with white stock and cook for an hour. Take up the cabbage and arrange on slices of toast. Reduce the liquid half by rapid boiling, strain over the cabbage, and serve.

CABBAGE À LA RUSSE

Slice a firm cabbage very thin. Soak for half an hour in cold water, and drain, pressing out all the liquid. Cover with boiling salted water and cook uncovered for fifteen minutes. Drain thoroughly. Reheat for ten minutes with a

cupful of cream, and salt and pepper to season, then add a tablespoonful of butter and serve.

PICKLED RED CABBAGE WITH OYSTERS

Cook a pickled red cabbage in boiling water for fifteen minutes. Drain, dry with a cloth, and reheat with a little butter and enough stock to cook it. Boil slowly until done, seasoning with pepper. Drain, surround with stewed oysters, and serve.

SMOTHERED RED CABBAGE—I

Shred a red cabbage and cook until tender with a sliced onion and enough butter to keep from burning. When tender season with salt, pepper, and butter, add two tablespoonfuls of sugar and half a cupful of Rhine wine or white vinegar.

SMOTHERED RED CABBAGE—II

Trim and quarter a small red cabbage, soak in cold water, drain, and cut into very thin slices. Press out the water and put into a saucepan in which a slice of chopped salt pork has been fried brown and crisp. Add a sour apple, chopped, and enough water to keep from burning. Cover and cook slowly, adding more water if needed. When nearly done add vinegar to taste. It should be nearly dry when done.

STEWED RED CABBAGE—I

Cut the cabbage very fine and put it into a

colander. Pour boiling water through it three times and drain thoroughly. Fry a chopped onion in butter or drippings, add the drained cabbage and enough cold water to cover. Add two bay-leaves and a pinch of salt, and boil until tender. Take out the bay-leaves, season to taste with sugar and vinegar, and thicken with a teaspoonful or more of flour rubbed smooth with a little cold water.

STEWED RED CABBAGE—II

Shred a red cabbage very fine. Put into a kettle with five sour apples peeled and quartered, pepper and salt to season highly, one tablespoonful of sugar, and a pinch of powdered cloves. Add water to cover and boil until tender, adding more liquid as needed. There should not be over one cupful of water when done. Add a tablespoonful of butter, simmer for ten minutes, and serve.

STEWED RED CABBAGE—III

Shred a large red cabbage and put it into a saucepan with two tablespoonfuls of butter, a cupful of vinegar, and two cupfuls of well-seasoned stock. Cook slowly until tender, season with salt and pepper, drain, and serve on a platter with a garnish of cooked sausages.

STEWED RED CABBAGE—IV

Clean a red cabbage and trim off all tough parts. Peel and slice a large onion and fry

it in butter, seasoning with salt and pepper. Add a cupful or more of stock or gravy and the cabbage. Pour half a cupful of vinegar over the cabbage, cover tightly, and cook slowly for an hour or more, stirring occasionally. Serve very hot.

RED CABBAGE À L'ALLEMANDE—I

Slice thin a red cabbage, put into a saucepan, cover with boiling water, add a teaspoonful of salt, a tablespoonful of butter or drippings, and half a cupful of vinegar. Cook slowly for two hours, sprinkle over a teaspoonful of flour, and cook ten minutes longer.

RED CABBAGE À L'ALLEMANDE—II

Slice enough red cabbage to make a quart, and soak for an hour in cold water. Drain and put into a saucepan with two tablespoonfuls of butter, one tablespoonful of minced onion, and salt, cayenne, and grated nutmeg to season. Cover and cook until the cabbage is tender. Add two tablespoonfuls of vinegar and a teaspoonful of sugar, heat thoroughly, and serve.

RED CABBAGE À L'ALLEMANDE—III

Clean, trim, and slice a large red cabbage. Put half a cupful of butter into a saucepan, add the cabbage, with salt, pepper, and powdered sugar to season. Cover and cook slowly in the

oven for three or four hours, stirring occasionally. Serve in a deep vegetable dish.

RED CABBAGE À L'ALLEMANDE—IV

Trim a red cabbage and soak in cold water for an hour. Drain and shred, removing the core. Fry a small onion soft in butter, add the cabbage, with salt and pepper to season, cover and cook very slowly until the cabbage is tender. Add four tablespoonfuls of vinegar and one cupful of Claret. Cook rapidly for fifteen minutes, stirring constantly.

RED CABBAGE À LA BABETTE

Slice a red cabbage very fine, sprinkle with salt, and add a peeled and sliced sour apple. Stew slowly a tablespoonful of drippings, a chopped onion, and enough hot water to keep from burning. When tender, season with vinegar, powdered cloves, brown sugar, and cinnamon. This is a Jewish recipe.

RED CABBAGE À LA FLAMANDE—I

Trim and quarter a red cabbage. Scald, drain, and chop fine. Simmer for an hour in a covered saucepan with a tablespoonful of butter, a chopped onion, a bay-leaf, two cloves, a teaspoonful of salt, and a small piece of chili pepper. Stir occasionally, take out the bay-leaf, add a heaping tablespoonful of butter, and serve.

RED CABBAGE À LA FLAMANDE—II

Cut a pound of salt pork into dice and fry it light brown, adding a little more fat if necessary. Add two sliced red cabbages, salt and pepper to season, and half a dozen peeled, cored, and sliced tart apples. Add a cupful of stock and a wineglassful of brandy. Bring to the boil, cover with buttered paper, then cover the saucepan and bake for two hours. Drain off the fat and serve.

RED CABBAGE À LA HOLLANDAISE

Trim and shred a red cabbage and soak it in cold water for an hour. Parboil for five minutes, then drain. Fry a small chopped onion soft in butter, add the cabbage and four tart apples, peeled, cored, and chopped. Season with salt and pepper and cook uncovered for thirty minutes, stirring occasionally. Add half a cupful of cream, reheat, and serve.

RED CABBAGE À LA HEIDELBERG

Shred a red cabbage and put into a heaping tablespoonful of butter or drippings melted. Add three tablespoonfuls of vinegar, an onion stuck with three cloves, and a teaspoonful of salt. Simmer slowly for two hours, adding enough stock or water to keep from burning.

RED CABBAGE À LA HONGROISE

Shred a red cabbage very fine. Cook until tender in salted and acidulated water to cover, adding a tablespoonful of sugar. When half done, add a tablespoonful of butter and four or five sour apples peeled, cored, and sliced. Boil until well done. Serve with roast duck or goose, or fried sausages.

FIFTY-SIX WAYS TO COOK CARROTS.

BOILED CARROTS

Cook peeled and sliced carrots in salted boiling water to cover. Drain and serve with melted butter.

BOILED CARROTS WITH CABBAGE

Peel the carrots, cut into thin strips, and cook until tender in salted mutton stock to cover with twice the quantity of shredded cabbage. Cook together a tablespoonful each of flour and drippings and add enough of the cooking liquid to make a smooth thick sauce. Season with brown sugar and cinnamon, pour over the drained vegetables, and serve. A pinch of ground ginger may be added to the mutton stock. This is a Jewish recipe.

STEWED CARROTS—I

Cook a quart of diced carrots in boiling salted water until tender, and drain. Thicken the cooking liquid with flour cooked in butter, season with pepper and sugar, reheat the carrots in the sauce, and serve.

STEWED CARROTS—II

Parboil a bunch of carrots, drain, and cut into dice. Put into a saucepan with two small onions chopped, pepper, salt, and minced parsley to season and enough Drawn-Butter Sauce to moisten. Simmer half an hour and serve.

STEWED CARROTS—III

Scrape whole carrots and soak for half an hour in cold water. Drain and cook for forty-five minutes in salted water to cover. Drain, cut into thin slices or dice, and cook for half an hour in stock to cover, seasoning with pepper and salt. Add four tablespoonfuls of cream or milk and a tablespoonful of butter rolled in flour. Bring to the boil and serve. Water may be used instead of stock if another tablespoonful of butter is added.

STEWED CARROTS—IV

Peel and slice eight large carrots and cook until tender in equal parts of stock and water. Add two tablespoonfuls of butter and salt, pepper, and grated nutmeg to season. Thicken the cooking liquid with a tablespoonful each of flour and butter cooked together, add a tablespoonful of minced parsley, a teaspoonful of sugar, and a heaping tablespoonful of butter broken into small bits. Serve as soon as the butter is melted.

STEWED CARROTS—V

Scrape the carrots and slice lengthwise. Wash in cold water, drain, cover with boiling salted water, and cook for an hour. Drain, season with butter, pepper, and salt, moisten with cream, and serve very hot. The cream may be omitted.

STEWED CARROTS—VI

Scrape, wash, and cut the carrots into dice. Cook until tender in salted water to cover. Drain off nearly all the water, sprinkle with sugar, and cook until the liquid is absorbed. Reheat in Cream Sauce, sprinkle with minced parsley, and serve.

STEWED CARROTS—VII

Peel and cut the carrots into dice. Cook for an hour in boiling salted water to cover. Drain, sprinkle with salt and sugar, add two tablespoonfuls of butter, pepper to season, and enough rich stock to moisten. Cook rapidly until the stock has been nearly absorbed. Serve very hot.

STEWED CARROTS—VIII

Peel and slice half a dozen carrots. Boil until tender in salted water to cover, changing the water three times. Drain, dry, and fry brown in butter, seasoning with salt and pepper. Dredge with flour, add a cupful of cream, and

cook slowly until the sauce is smooth and thick. Serve immediately.

CARROTS STEWED IN CREAM

Wash and slice enough carrots to make two cupfuls. Simmer until nearly tender in stock to cover. Add a cupful of cream, thicken with a tablespoonful of butter rolled in flour, season with salt and pepper, and serve.

FRIED CARROTS

Clean and parboil the carrots, drain, cut into thin slices lengthwise, dip in egg and crumbs, and fry in deep fat.

CARROTS SAUTÉ—I

Boil two cupfuls of peeled and diced carrots for half an hour in salted water to cover. Drain and cover with stock. Cook rapidly, uncovered, until the stock is nearly evaporated, add a tablespoonful of butter, and serve.

CARROTS SAUTÉ—II

Cut scraped spring carrots into thin slices and cook until tender in water to cover. Drain, and reheat in butter, seasoning with sugar, pepper, and salt. Do not allow the carrots to fry. Sprinkle with minced parsley and powdered chervil before serving. The chervil may be omitted.

CARROTS SAUTÉ À LA FRANÇAISE

Scrape and wash a dozen young carrots, cover with cold salted water, and boil until tender. Drain and fry brown in butter, adding a pinch of sugar. Season with salt and pepper, sprinkle with minced parsley and lemon-juice if desired.

SPRING CARROTS—I

Trim and scrape two bunches of spring carrots. Parboil for ten minutes in salted water to cover. Drain, and rinse in cold water. Put into a deep baking-dish with two tablespoonfuls each of butter and sugar and two cupfuls of well-seasoned beef stock. Cover and cook slowly until tender. Drain, reduce the liquid by rapid boiling, pour over the carrots, and serve.

SPRING CARROTS—II

Leave the stalks on. Scrape and boil in salted water until tender. Pour over a Cream Sauce, seasoning it with minced parsley and lemon-juice.

CARROTS WITH LEMON SAUCE

Peel and cut into dice a pint of carrots. Simmer in salted water until tender. Drain and reheat, seasoning with butter, sugar, paprika, minced parsley, and the juice of half a lemon. The sugar and lemon-juice may be omitted.

CARROTS WITH FINE HERBS

Wash and scrape three large carrots and cut into thick slices. Cover with cold salted water, bring to the boil and cook until tender. Fry a chopped onion brown in butter, pour over two cupfuls of stock or water and boil for five minutes. Add the drained carrots and a teaspoonful of minced parsley. Cook for five minutes, take from the fire, and season to taste with salt, pepper, and lemon-juice. Serve with a garnish of toast points or croutons.

CARROTS AND PEAS—I

Cook separately until tender diced carrots and green peas. Drain, mix, and reheat in White, Béchamel, or Cream Sauce, or season with salt, pepper, and melted butter.

CARROTS AND PEAS—II

Clean and cut into dice enough carrots to make two cupfuls. Cook until tender in salted water, drain, and reserve one half cupful of the carrot liquid. Mix the carrots with an equal quantity of cooked green peas. Sprinkle with two tablespoonfuls of flour, add two tablespoonfuls of butter, and salt, pepper, and sugar to season. Add the half cupful of carrot liquid and half a cupful of stock, or use a cupful of either. Cook until smooth and thick, stirring constantly. Sprinkle with minced parsley, and

serve. Carrots and peas may also be served with a Sweet-and-Sour Sauce.

CARROTS AND ASPARAGUS

Reheat in milk or white stock equal quantities of sliced cooked carrots and cooked asparagus cut into short pieces. Thicken with flour cooked in butter, take from the fire, and add the yolk of an egg well beaten. Season with salt, pepper, butter, and minced parsley.

CARROTS AND TURNIPS

Cut carrots and turnips into dice, or balls, using a French cutter, and cook separately until tender in salted water to cover. Drain, mix, and reheat in Cream Sauce.

CARROTS IN TURNIP CUPS

Peel two carrots and cut into very small dice. Cook slowly until tender in boiling salted water to cover, and drain. Peel half a dozen small white turnips and cut a slice from the stem end of each. Scoop out the pulp and cook both cups and covers in boiling water to cover until tender. Mix the cooked carrots with Cream or Hollandaise Sauce, or merely moisten with seasoned cream. Fill the turnip cups, put on the lids, stick a sprig of parsley in each, and serve. The lids may be left off and the carrots sprinkled with minced parsley.

CREAMED CARROTS

Scrape the carrots and boil until tender in salted water to cover. Drain and cut into slices, strips, balls, or dice. Reheat in a Cream Sauce and serve. Sprinkle with minced parsley if desired, and add a little onion-juice or chopped chives.

CREAMED CARROTS À LA FRANÇAISE

Scald young carrots for five minutes, drain and rub off the skins with a coarse cloth. Slice thinly crosswise and simmer covered for half an hour with a tablespoonful of butter, salt, and pepper to season and enough hot water to keep from burning. Bring to the boil four tablespoonfuls of cream, take from the fire, and pour upon the beaten yolks of two eggs. Heat, but do not boil, pour over the carrots, add a tablespoonful of minced parsley and serve.

SWEET-AND-SOUR CARROTS

Cook peeled and sliced carrots until tender in salted water to cover. Drain and reserve the liquid. Serve with a Sweet-and-Sour Sauce, using the water the carrots were boiled in for liquid.

CARROTS IN WHITE SAUCE

Boil a dozen small French carrots in salted water to cover until tender. Drain, cut into thin

slices, and sauté in butter. Reheat in White Sauce seasoned with mace and add a cupful of cooked green peas.

GLAZED CARROTS

Prepare according to directions given for Carrots in White Sauce. Put into a baking-pan with a tablespoonful each of butter and sugar, half a cupful of stock, and a pinch of salt. Bake until the stock is reduced to glaze and the carrots are brown. Add a little lemon-juice with the stock if desired.

CARROT CROQUETTES

Cook until very tender enough peeled and sliced carrots to make a pint. Mash through a sieve and add the yolk of one egg well beaten, a tablespoonful of melted butter, and pepper and salt to season highly. Cool on ice, shape into croquettes or balls, dip in egg and crumbs, and keep on ice until firm. Fry in deep fat, drain, and serve very hot.

SMOTHERED CARROTS

Clean, scrape, and cut into dice enough carrots to make a pint. Soak in cold water for half an hour. Put into a double boiler with no liquid except that which clings to them. Cover tightly and cook until tender. Season with salt and pepper and pour over melted butter or White or Cream Sauce.

CARROT TIMBALES

Cook four peeled and sliced carrots until tender in stock to cover. Drain and mash. Add two eggs well beaten, salt, pepper, and grated onion to season and a tablespoonful of cream. Mix thoroughly, put into small buttered timbale cups, put them in a baking-pan in boiling water, cover with buttered paper, and bake for twenty minutes. Turn out carefully, surround with a border of cooked peas, and serve.

PICKLED CARROTS

Peel and slice half a dozen large carrots. Cook slowly until tender in boiling water to cover. Drain and put into an earthen bowl with a slice of onion, two bay-leaves, a teaspoonful of celery seed, and vinegar to cover. Let stand for twenty-four hours before serving.

PURÉE OF CARROTS

Wash and scrape four or five large carrots and boil until tender in stock to cover, adding an onion stuck with two cloves, a teaspoonful of butter, and salt and pepper to season. Press through a coarse sieve, season with butter, grated nutmeg, and sugar, and add enough stock to make it of the proper consistency. Serve with a border of mutton cutlets.

CARROT HASH

Peel and chop three carrots, simmer until

tender in two cupfuls of stock, adding a tablespoonful of chopped onion, a teaspoonful of sugar, and salt and pepper to season. Take from the fire and add the juice of half a lemon. Sprinkle with minced parsley and serve.

BUTTERED CARROTS

Cook peeled and sliced carrots until tender in boiling salted water. Drain and put into a saucepan with two tablespoonfuls each of butter and sugar, for each two cupfuls of carrots. Stir constantly until covered with syrup and colored a little. Sprinkle with lemon-juice and serve immediately.

MASHED CARROTS

Clean and split the carrots and boil until tender in salted water or stock to cover. Drain, press through a sieve, season with pepper, salt, and butter, and serve. A little cream may be added. It may be pressed into buttered individual moulds turned out in fancy shapes if desired.

CARROT FRITTERS

Boil a large carrot until very tender and press it through a sieve. Add two tablespoonfuls of cream and two eggs well beaten. Shape into fritters or drop by spoonfuls into deep boiling fat. Drain and serve with Brown Sauce.

CARROTS À L'ALLEMANDE

Melt two tablespoonfuls of butter and put into it a teaspoonful of chopped onion and six peeled carrots cut into thin slices. Season with salt, pepper, and grated nutmeg, adding from time to time enough water or stock to keep from burning. Thicken the sauce with a little flour made smooth with a little cold water or stock. Add a tablespoonful of minced parsley and serve.

CARROTS À LA BÉCHAMEL

Prepare according to directions given for Carrots à la Maître d'Hôtel and reheat in a Béchamel Sauce.

CARROTS À LA BOURGEOISE

Peel two bunches of new carrots, parboil for two minutes, drain, and reheat in white stock to cover, with two tablespoonful of butter and a teaspoonful of sugar. Cover and cook for forty minutes. Drain, reduce the cooking liquid, thicken with flour cooked in butter, add a little more butter, and serve.

CARROTS À LA CAMBRIDGE

Fry a small chopped onion in butter and add six carrots cut into thin slices, seasoning with salt, pepper, and grated nutmeg. Cook slowly until tender, adding water or stock as needed. Thicken the sauce with flour cooked in butter,

and just before serving sprinkle with minced parsley.

CARROTS À LA CARMEL

Cut boiled carrots into long thin strips. Fry in equal parts of butter and drippings, seasoning with sugar, pepper, and salt. When brown sprinkle with minced parsley and serve.

CARROTS À L'ESPAGNOLE

Parboil, drain, and quarter two bunches of new carrots. Reheat with a tablespoonful of butter, a teaspoonful of sugar, and enough white stock nearly to cover. Cover and cook until tender. Add a cupful of Spanish Sauce, a tablespoonful of butter broken into small bits, and pepper and grated nutmeg to season.

CARROTS À LA FLAMANDE—I

Trim a bunch of young carrots, cover with boiling water, and let stand for five minutes. Drain, rub off the skin with a coarse cloth, cut into thin slices, and cook until tender in a cupful of water with a tablespoonful of butter and salt and pepper to season. Take from the fire and add the yolks of two eggs beaten with a cupful of cream and a tablespoonful of minced parsley. Heat gradually until smooth and thick, stirring constantly. Serve as soon as the sauce is smooth. A little sugar and grated nutmeg may

be added and only half a cupful of cream or milk used.

CARROTS À LA FLAMANDE—II

Scrape, slice, and cook a quart of carrots in salted water to cover until tender. Chop a small onion fine, fry it brown in butter, add the drained carrots and salt, pepper, sugar, and minced parsley to season. Cook for ten minutes, add one and one-half cupfuls of stock, cover, and simmer for half an hour.

CARROTS À L'ITALIENNE

Scrape and slice half a dozen carrots and let stand for half an hour in cold water to cover. Drain and cook in stock to cover until tender, seasoning with salt and pepper. Thicken the cooking liquid with a tablespoonful each of butter and flour cooked together and color brown with kitchen bouquet, or beef extract.

CARROTS À LA LILLOISE

Peel and cut into very thin slices two bunches of spring carrots. Put into a saucepan with boiling salted water to cover, a teaspoonful or more of sugar, and a tablespoonful of butter. Cover and cook for half an hour. Add the yolks of three eggs beaten with a half-cupful of cream, a tablespoonful of butter, broken into small bits, and heat slowly until the sauce is smooth and

thick. Sprinkle with minced parsley before serving.

CARROTS À LA LYONS

Peel and quarter two bunches of spring carrots. Parboil for five minutes, drain, and cook until tender in stock to cover, adding a tablespoonful of butter and salt to season. Add half a cupful of Velouté Sauce, a little minced parsley, and two tablespoonfuls of butter broken into small bits.

CARROTS À LA LYONNAISE

Cut boiled carrots into small dice and fry in butter with a chopped onion. Season with pepper and salt, sprinkle with minced parsley, and serve.

CARROTS À LA MAÎTRE D' HÔTEL

Scrape and wash new carrots and cook in boiling salted water until tender. Drain, and cut in small pieces or slices as preferred. Pour over a Maître d'Hôtel Sauce and serve hot.

CARROTS À LA MARYLAND

Clean and trim two bunches of spring carrots. Simmer until tender in boiling water to cover. Cook together one tablespoonful each of butter and flour, add two cupfuls of chicken stock, and cook until thick, stirring constantly. Take from the fire and add the yolks of two eggs

beaten smooth with a tablespoonful of cream. Season with salt and pepper and pour the hot sauce over the drained carrots.

CARROTS À LA MAJESTIC

Cut peeled and trimmed carrots into fancy shapes with French vegetable cutters. Cook in butter without burning, moistening from time to time with stock or water. Season with salt, pepper, and powdered sugar. Just before serving add a little melted butter and sprinkle with minced parsley.

CARROTS À LA PROVENCE

Peel and slice young carrots and let stand for half an hour in cold water. Drain and cook until tender in stock to cover, seasoning with salt, pepper, mace, sweet herbs, and parsley. Drain, strain the liquid, thicken it with flour browned in butter, pour over the carrots, and serve.

CARROTS À LA POULETTE

Wash, scrape, and scald the carrots. Drain, slice, and cook until done in stock to cover or in salted water to which a little butter has been added. Drain, cut in slices or dice, and serve with a Poulette Sauce.

CARROTS À LA RUSSE

Cut into dice enough peeled carrots to make

two cupfuls. Brown in butter or drippings. Make a syrup of one cupful each of sugar and water and boil together for ten minutes. Pour over the carrots and cook slowly until the carrots are tender.

FORTY-NINE WAYS TO COOK CAULIFLOWER

BOILED CAULIFLOWER—I

Wash and trim a head of cauliflower and soak it for an hour in cold salted water, head down. Rinse thoroughly, cover with boiling salted water, and boil until done. Drain, and serve with any preferred sauce.

BOILED CAULIFLOWER—II

Prepare according to directions given for Boiled Cauliflower—I. Without draining, put it into a saucepan with two tablespoonfuls of butter and a little pepper. Cover tightly and cook over a slow fire for half an hour. Take up carefully, pour over the cooking liquid, and serve.

BOILED CAULIFLOWER—III

Prepare according to directions given for Boiled Cauliflower—I. Drain, and put into a serving-dish. Beat the yolks of two eggs, add a teaspoonful of cornstarch rubbed smooth with a little cold milk, and enough grated nutmeg to season. Pour slowly into a cupful of boiling cream, cook for a minute, pour over the cauli-

flower, and serve. Instead of the eggs, half a cupful of the cooking liquid may be used, adding a large lump of butter.

BOILED CAULIFLOWER—IV

Clean and trim a head of cauliflower and boil until tender in salted water, adding either a teaspoonful of flour or a slice of bread to the water. Drain and pour over melted butter seasoned with salt, pepper, grated nutmeg, minced parsley, and vinegar or lemon-juice.

BOILED CAULIFLOWER—V

Tie a cleaned cauliflower in netting and cook until tender in boiling salted and acidulated water to cover. Drain and put into a deep serving-dish, flower upward. Pour over it a cupful of Drawn-Butter Sauce, seasoning with lemon-juice, pepper, and salt.

BAKED CAULIFLOWER—I

Prepare according to directions given for Boiled Cauliflower—I. Put into a buttered baking-dish, pour over a Drawn-Butter Sauce, sprinkle with crumbs, dot with butter, and add a little grated cheese if desired. Brown in the oven and serve in the baking-dish.

BAKED CAULIFLOWER—II

Prepare according to directions given for Creamed Cauliflower. Put into a buttered

baking-dish, cover with crumbs, dot with butter, and brown in the oven. Add grated cheese if desired.

BAKED CAULIFLOWER—III

Arrange cooked cauliflower flowerets in a buttered baking-dish with alternate layers of White, Cream, or Béchamel Sauce, adding more butter to the sauce. Cover with sauce, sprinkle with crumbs, and cheese, dot with butter, and bake in the oven.

BAKED CAULIFLOWER—IV

Prepare according to directions given for Boiled Cauliflower—I. Put into a baking-dish, cover with crumbs, dot with butter, and bake until brown. Pour a Cream Sauce around it and serve, or pour the sauce over, sprinkle with crumbs, and bake brown. Add a little grated cheese if desired.

BUTTERED CAULIFLOWER

Boil two cauliflowers in salted water until tender. Drain, separate into flowerets, range in a serving-dish, and season with salt and pepper. Heat a cupful of butter in a frying-pan without browning, skim, and put in enough fresh crumbs to make a smooth thin paste. Spread over the cauliflower and serve.

CREAMED CAULIFLOWER

Prepare according to directions given for Boiled Cauliflower—I, adding a pinch of soda to the water. Cook slowly until done, drain, cut into convenient pieces for serving, pour over a Cream Sauce and serve, or break into flowerets and reheat in Cream Sauce.

CAULIFLOWER SAUTÉ

Separate cooked cauliflower into flowerets and brown slightly in butter, or marinate in French dressing and fry in oil. Sprinkle with minced parsley and serve.

FRIED CAULIFLOWER—I

Clean a cauliflower and separate into flowerets. Parboil for five minutes, change the water, and cook until tender, adding a tablespoonful of salt to the water. Drain, dry, and, if desired marinate in French dressing, dip in crumbs, then in an egg beaten with three tablespoonfuls of water, then in crumbs or batter. Fry in deep fat and serve with Tartar or Tomato Sauce.

FRIED CAULIFLOWER—II

Mix two tablespoonfuls of flour with the yolks of two eggs well beaten. Add enough water to make a thin paste, and salt to season. Fold in the stiffly beaten whites of the eggs and

dip parboiled cauliflower flowerets into the batter. Fry in deep fat and serve hot.

FRIED CAULIFLOWER À L'ITALIENNE

Parboil two heads of cauliflower in salted water, drain, cool, and break into flowerets. Beat together three eggs, one cupful of milk, and two tablespoonfuls of olive-oil. Add salt and pepper to season and enough sifted flour to make a fritter batter. Beat with an egg-beater until very smooth. Dip each piece of cauliflower into batter and fry brown and crisp in deep fat.

CAULIFLOWER FRITTERS

Make a batter of a tablespoonful of melted butter, half a cupful of milk, the yolk of an egg well-beaten, salt and pepper to season and a tablespoonful or more of flour. Separate freshly cooked cauliflower into convenient pieces. Dip in the batter and fry in deep fat.

ESCALLOPED CAULIFLOWER—I

Separate the cauliflower into flowerets and boil until tender in water to cover. Drain, and arrange on slices of buttered toast. Cook together one tablespoonful each of butter and flour, add one cupful of milk or stock and cook until thick, stirring constantly. Season with salt, pepper, and grated nutmeg and add a tablespoonful of onion-juice. Take from the fire, add the yolks of three eggs well beaten,

pour over the cauliflower, and serve at once. Allemande Sauce may be used instead.

ESCALLOPED CAULIFLOWER—II

Boil until tender, separate into small pieces, and pack stems downward in a buttered baking-dish, or use the cauliflower unbroken. Mix a cupful of bread-crumbs, two tablespoonfuls of melted butter, and enough cream or milk to moisten, pepper and salt to season, and one egg well beaten. Spread over the cauliflower, cover, and bake for six minutes, then uncover and brown. Serve in the same dish.

ESCALLOPED CAULIFLOWER—III

Prepare according to directions given for Creamed Cauliflower and put into a baking-dish in layers, alternating with chopped hard-boiled eggs. Cover with crumbs, dot with butter, and brown in the oven, or mix the sauce and eggs with the cooked cauliflower. The eggs may be omitted and grated cheese used instead.

CAULIFLOWER IN CHEESE SHELL

Use a pineapple or Edam cheese shell from which the cheese has been scooped out. Fill with creamed cauliflower, sprinkle with cheese, and bake on a cloth until thoroughly hot. Buttered crumbs may be spread over the top if desired.

CAULIFLOWER IN CRUSTS

Cut the tops from stale rolls, scoop out the crumbs, and toast or fry the shells thus made. Fill with creamed cauliflower and serve.

MOCK CAULIFLOWER

Boil a cleaned and quartered cabbage in salted water to cover, changing the water three times. When tender, drain, pressing out all the liquid, and chop fine. Beat together two eggs, a tablespoonful of butter melted, half a cupful of cream, and salt, pepper, and grated nutmeg to season. Mix thoroughly and bake in a buttered baking-dish.

TIMBALE OF CAULIFLOWER

Boil a large cauliflower in salted water to cover, adding half a cupful of flour to the water. Cook until soft, drain, and press through a sieve. Soak two cupfuls of fresh bread-crumbs in milk, squeeze dry, and press through a sieve. Mix with the cauliflower, add the yolks of three eggs well beaten, a tablespoonful of butter melted, salt and pepper to season, and the stiffly beaten whites of the eggs. Butter a mould, pour the purée into it, cover, and cook in boiling water nearly to the height of the mould for forty-five minutes. Take out carefully on a serving-dish, pour over it a rich Cream Sauce, and serve.

TIMBALES OF CAULIFLOWER

Beat two eggs separately. Add to the yolks half a cupful of cold water, a tablespoonful of olive-oil, or melted butter, a pinch of salt, and one cupful of pastry flour. Fold in the stiffly beaten whites of the eggs and let stand for two hours. Dip a timbale iron into boiling lard, then into the batter, fry brown, and slip off the shell. Reheat just before serving, fill with hot creamed cauliflower, and serve.

MASHED CAULIFLOWER—I

Separate a cauliflower into flowerets and cook in boiling salted water until tender. Drain, press through a sieve, season with salt, pepper, and butter, reheat, and serve.

MASHED CAULIFLOWER—II

Boil and separate two heads of cauliflower. Fry a teaspoonful of chopped onion in butter and press through a sieve with the cauliflower. Moisten with Cream Sauce, season with salt and sugar, and reheat, adding a little cream if it is too thick.

STEWED CAULIFLOWER

Separate two heads of cauliflower into flowerets, scald, drain, and cook until tender in stock to cover, seasoning with grated nutmeg. Drain

and reheat in butter with a little minced parsley. Serve very hot.

CAULIFLOWER WITH DRAWN-BUTTER SAUCE

Trim, and soak head downward in cold salted water for an hour. Drain, rinse, tie in netting, and cook slowly until tender in water or stock to cover. Drain, pour over a Drawn-Butter Sauce, and serve. Cream or Hollandaise Sauce may be used also.

CAULIFLOWER WITH LEMON SAUCE

Prepare according to directions given for Boiled Cauliflower—I. Cook one tablespoonful of flour in butter or drippings, and add a cupful or more of the water in which the cauliflower was cooked. Season with salt and pepper, take from the fire, and add the yolks of two eggs beaten smooth with the juice of half a lemon. Heat until thick but do not boil, pour the sauce over the cauliflower, and serve.

CAULIFLOWER WITH MAYONNAISE

Separate cold boiled cauliflower into large pieces and marinate with French dressing. Drain, cover with mayonnaise, and serve with a garnish of cooked slices of carrot.

CAULIFLOWER WITH MUSHROOMS

Steam a head of cauliflower until tender,

separate into flowerets and arrange each piece on a small round of buttered toast. Chop six fresh mushrooms and fry in butter. Add three tablespoonfuls of flour and when cooked, one and one-half cupfuls of white stock. Cook until thick, stirring constantly, then simmer for ten minutes. Take from the fire and add the yolks of three eggs beaten with the juice of a lemon. Heat until smooth and thick but do not boil. Season with salt and pepper, pour over the cauliflower, sprinkle with buttered crumbs, and brown quickly in a hot oven.

CAULIFLOWER WITH PARMESAN CHEESE

Trim the stem ends of four small cauliflower heads so that they will stand nicely in a dish. Boil until tender in salted water to cover and arrange in a deep serving-dish. Sprinkle thickly with grated Parmesan cheese and spread with a thick Cream or Drawn-Butter Sauce to which has been added the yolk of an egg beaten with the juice of half a lemon. Sprinkle with crumbs and cheese, dot with butter, and brown in the oven, or pour over a cupful of milk or Cream Sauce. Cover with buttered crumbs and bake for half an hour.

CAULIFLOWER WITH STUFFING

Make a stuffing of half a cupful each of minced veal and beef suet, four tablespoonfuls of bread-crumbs, a dozen small mushrooms chopped, and

salt, pepper, minced parsley, and grated onion to season. Cover the bottom of a small sauce-pan with thin slices of bacon and put cooked cauliflower flowerets tightly into it, heads down. Fill the interstices with the stuffing and pour over three eggs beaten in enough stock to cover the cauliflower and stuffing. Simmer slowly until the cauliflower is tender and the stock nearly absorbed. Turn upside down on a hot platter, taking care not to spoil the shape.

CAULIFLOWER WITH TOMATO SAUCE

Prepare according to directions given for Boiled Cauliflower—I, season with salt, pepper, and melted butter, pour over a Tomato Sauce and serve. A little sugar may be added to the Tomato Sauce.

CAULIFLOWER À LA BEURRE NOIR

Prepare according to directions given for Boiled Cauliflower—I. Brown half a cupful of butter in a frying-pan, taking care not to burn. Take from the fire and season with salt and pepper and a little lemon-juice or vinegar. Pour over the cauliflower and serve. Cauliflower is sometimes served with plain melted butter.

CAULIFLOWER À LA CAMBRIDGE

Steam a cauliflower until tender and separate into convenient pieces. Mix together the

slightly beaten yolks of four eggs, one-fourth cupful of olive-oil, one and one-half teaspoonfuls each of salt, dry mustard and sugar, and a pinch of paprika. Add half a cupful of vinegar and a few drops of onion-juice. Cook over hot water until smooth and thick, take from the fire, add two tablespoonfuls of melted butter and one teaspoonful each of minced parsley and curry powder. Pour over the hot cauliflower and serve.

CAULIFLOWER À L'ESPAGNOLE

Boil two heads of cauliflower, drain, separate into flowerets and fry partially in seasoned oil. Take up and fry a small chopped onion in the same fat. Add two cupfuls of Espagnole Sauce, a tablespoonful of chopped parsley, and the juice of a lemon. Pour over the cauliflower and serve.

CAULIFLOWER AU GRATIN—I

Boil flowerets of cauliflower in salted water until nearly done and drain. Arrange in layers in a buttered baking-dish, with Cream Sauce between the layers and sprinkling each layer thickly with grated Parmesan cheese. When the dish is full, cover with sauce, sprinkle with cheese and crumbs, dot with butter, and brown in the oven. Serve in the baking-dish. Or use milk, crumbs, and bits of butter between the layers instead of Cream Sauce.

CAULIFLOWER AU GRATIN—II

Prepare according to directions given for Boiled Cauliflower—I. Drain, and put into a deep baking-dish. Sprinkle thickly with grated cheese, pour over a Béchamel Sauce, brown in the oven, and serve in the same dish.

CAULIFLOWER AU GRATIN—III

Prepare according to directions given for Boiled Cauliflower—I, and cut into small pieces. Make half a cupful of Drawn-Butter Sauce, and add to it one tablespoonful of cream and one or two of grated Parmesan cheese. Put half the cauliflower into a buttered baking-dish, spread with the sauce, fill the dish, and cover with sauce. Sprinkle with crumbs and cheese, dot with butter, and bake fifteen minutes in a hot oven, or cut the cauliflower into quarters, pour over the sauce, sprinkle with crumbs or cheese, and bake.

CAULIFLOWER À LA HONGROISE

Prepare according to directions given for Boiled Cauliflower—I. Drain, separate into flowerets, and arrange in a buttered baking-dish. Chop a small onion fine and fry it in butter with four tablespoonfuls of stale bread-crumbs. Cook until brown, spread over the cauliflower, and serve immediately.

CAULIFLOWER À L'ITALIENNE

Prepare two small heads of cauliflower according to directions given for Boiled Cauliflower—I. Drain and put into a baking-dish. Bring to the boil one cupful of white stock and half a cupful of cream. Take from the fire and add the yolks of two eggs and two tablespoonfuls of grated cheese. Stir the sauce over the fire until thick, pour over the cauliflower, sprinkle with salt, pepper, crumbs, and grated cheese, and bake for half an hour.

CAULIFLOWER À LA MAÎTRE D'HÔTEL

Prepare according to directions given for Boiled Cauliflower—I. Drain, and serve with Maître d'Hôtel Sauce.

CAULIFLOWER À LA MAY IRWIN

Cook a large head of cauliflower in boiling salted water until tender. Break into flowerets and put into a buttered baking-dish. Sprinkle thickly with grated cheese, season with salt, pepper, and dry mustard, and bake brown in the oven. Moisten with melted butter if desired.

CAULIFLOWER À LA PARMESAN—I

Prepare a cauliflower according to directions given for Cabbage au Gratin—I, using Parmesan cheese.

CAULIFLOWER À LA PARMESAN—II

Prepare according to directions given for Boiled Cauliflower—I, and cook until tender in boiling salted water to cover, adding a teaspoonful of butter and a little pepper to the liquid. Drain upside down, then put on the dish in which it is to be served. Reheat one cupful of Velouté Sauce with four tablespoonfuls of grated Parmesan cheese, the beaten yolks of four eggs, a tablespoonful of butter, and salt, pepper, and lemon-juice to season. Do not allow the sauce to boil. Spread the sauce over the cauliflower, sprinkle with grated Parmesan cheese, bake for fifteen minutes, and serve. A pint of Béchamel Sauce may be used and the lemon-juice omitted. Sprinkle with crumbs and grated cheese and bake.

CAULIFLOWER À LA POULETTE

Boil a cauliflower and drain. Make a sauce of one cupful and a half of the cooking liquid, thickened with a tablespoonful and a half of butter and flour cooked together. Take from the fire, and add the yolk of an egg beaten with a tablespoonful of cold water or stock. Heat thoroughly but do not boil, pour over the cauliflower, and serve.

CAULIFLOWER À LA PARISIENNE

Boil a large cauliflower until tender, drain, chop, and press hard into a mould. Turn out

on a platter that will stand the heat of the oven. Cook together a tablespoonful each of butter and flour, add two cupfuls of stewed and strained tomatoes, and cook until thick, stirring constantly. Season with salt, pepper, and grated onion. Add enough cracker-crumbs to make the sauce very thick. Spread over the cauliflower, put it into a hot oven for ten minutes, and serve.

CAULIFLOWER À LA TARTARE

Prepare according to directions given for Boiled Cauliflower—I. Drain, cool in ice-water, drain again, pour over a Tartar Sauce and serve.

THIRTY-TWO WAYS TO COOK CELERY

BOILED CELERY—I

Cut cleaned and trimmed stalks of celery into short lengths and boil slowly in salted water to cover until tender. Drain and serve on slices of toast which have been dipped in the liquid. Pour over a little melted butter, season, and serve.

BOILED CELERY—II

Tie cleaned and trimmed stalks of celery in bunches with string. Cover with boiling salted water, add a chopped onion, a little mace, and two or three pepper-corns. Cook slowly until done, drain the celery, remove the strings, and arrange on a serving-dish. Strain the liquid and reserve enough of it to make a sauce. Thicken with flour cooked in butter, take from the fire, and add the yolk of an egg beaten with the juice of a lemon. Pour over the celery and serve. Less lemon-juice may be used in the sauce if desired.

BAKED CELERY

Parboil and drain eight heads of celery.

Finish cooking in white stock with a slice of salt pork and salt, pepper, and grated nutmeg to season. Drain, strain, and skim the cooking liquid and thicken with a tablespoonful each of butter and flour cooked together. Take the sauce from the fire and add the yolks of three eggs and half a cupful of grated Swiss cheese. Put the celery into a buttered baking-dish, cover with the sauce, sprinkle with crumbs and cheese, and bake for ten minutes in a brisk oven.

BRAISED CELERY

Trim bunches of celery, tie in bundles, parboil for ten minutes, drain, and cover with cold water. Let stand for ten minutes, drain, cover with white stock, and simmer for an hour. Drain, pour over Brown Sauce, and serve with a garnish of toast points or croûtons.

BRAISED CELERY, ESPAGNOLE

Parboil, drain, and cool tender stalks of celery cut into short lengths. Put into a saucepan with stock to cover, and onion, carrot, and parsley to season. Cover and cook for an hour in the oven, adding more stock if required. Take out the celery, strain and skim the stock and thicken it with a little flour rubbed smooth in cold water. Pour the gravy over the celery and serve.

FRIED CELERY—I

Parboil, drain, dry, and cool stalks of celery

cut into short lengths. Dip into melted butter and fry brown, or dip into fritter batter, or in egg and crumbs, and fry in deep fat. Olive-oil may be used for frying. Serve with melted butter or Brown Sauce, or with a sprinkle of grated cheese.

FRIED CELERY—II

Cut cleaned celery stalks into four-inch lengths and boil until tender in salted water to cover. Drain, cool, and dry. Beat together three eggs and two cupfuls of milk and add enough bread-crumbs or flour to make a smooth thick batter. Dip each piece of celery twice into the batter and fry brown in deep fat. Serve with Tomato Sauce if desired.

CELERY SAUTÉ

Cut two heads of celery into short lengths and soak them in cold water for half an hour. Par-boil for five minutes in salted water, drain, and dry. Chop fine a very small onion and fry it soft in butter. Fry the celery brown with the onion, take up carefully, and serve.

CELERY FRITTERS

Make a batter of two eggs, one cupful of milk, a tablespoonful of melted butter, one cupful of flour, and a pinch of salt. Boil until tender in salted water stalks of celery cut into four-inch lengths, drain, cool, and dry. Dip in batter,

fry in deep fat, drain, and serve with Hollandaise Sauce.

STEWED CELERY—I

Parboil eight heads of celery, drain, and finish cooking in stock to cover with a small slice of salt pork for each head of celery. Drain, skim the cooking liquid, and thicken with flour cooked in butter. Arrange the celery and pork alternately on the serving-dish, pour over the sauce, and serve.

STEWED CELERY—II

Cut cleaned celery stalks into three-inch lengths and cook until tender in stock to cover, seasoning with salt, pepper, minced parsley, and grated onion. Drain, strain the liquid, and thicken with flour browned in butter. Reheat the celery in the sauce, and serve. The onion and parsley may be omitted.

STEWED CELERY—III

Boil short stalks of celery until tender in salted water to cover. Drain and reheat in White Sauce, adding a little of the cooking liquid, or in Butter Sauce or in Brown Sauce.

STEWED CELERY—IV

Cut into inch-lengths enough celery to make a quart. Cover with boiling salted water and cook slowly for half an hour. Drain the celery

and strain the cooking liquid. Thicken one cupful of the liquid with a tablespoonful each of butter and flour cooked together, season with salt and pepper, reheat the drained celery in the sauce, and serve. Add a little cream to the sauce if desired.

STEWED CELERY—V

Clean and trim a few heads of celery, scald, drain, and blanch in cold water. Drain and cook until tender in stock, seasoning with a little sugar. Thicken the sauce with flour cooked in butter, add a little cream, and serve.

CELERY STEWED WITH CREAM

Cut cleaned celery into short lengths and cook slowly until tender in white stock or water. Drain, season, moisten with cream, and serve.

BROWN STEW OF CELERY

Parboil six-inch stalks of celery in salted water for five minutes, drain, and cool. Brown two tablespoonfuls of flour in butter, add two cupfuls of stock, and cook until thick, stirring constantly. Season with salt, pepper, and grated nutmeg, and cook the celery slowly in the sauce until tender. Arrange the celery evenly on the serving-dish, strain the sauce over, and serve.

CELERY WITH BREAD SAUCE

Boil four heads of celery until tender in salted

water to cover, and drain. Boil a sliced onion until tender in a pint of milk, strain the milk and cook in it enough soft bread-crumbs to make a smooth sauce. Cut the celery into short lengths and reheat in the sauce, seasoning with salt, pepper, and a heaping tablespoonful of butter.

CELERY IN BROWN SAUCE—I

Clean and trim three heads of celery and cut into four-inch lengths. Cover with boiling water, let stand for ten minutes, drain, and rinse in cold water. Tie in bundles and put into a saucepan with three cupfuls of hot stock. Add one-fourth cupful of butter or drippings, half a carrot, half an onion, a teaspoonful of salt, and a little cayenne pepper. Cover and simmer until tender. Drain the celery, strain the liquid, skim off the fat, and thicken a cupful or more of the cooking liquid with flour browned in butter. Arrange the celery on toast, pour the sauce over, and serve.

CELERY IN BROWN SAUCE—II

Cut cleaned celery stalks into short lengths, cook until tender in stock to cover, drain, and reheat in Brown Butter Sauce.

CELERY IN VELOUTÉ SAUCE

Boil short stalks of celery until tender in salted water to cover, drain, and reheat in a

Velouté Sauce, adding more butter, or serve with Hollandaise Sauce.

CELERY IN WHITE SAUCE

Parboil trimmed celery cut in short lengths in boiling salted water to cover. Drain, cover with veal stock, and cook until tender, adding a little milk as the stock boils away. Thicken the cooking liquid with flour cooked in butter. Season with salt and pepper, heat thoroughly, and serve.

CREAMED CELERY

Clean, trim, and cut the celery into short pieces. Boil until tender in salted water, drain, and reheat in a Cream Sauce. Sprinkle with grated nutmeg if desired. Diced cooked carrots may be added to Creamed Celery.

CREAMED CELERY IN CHEESE SHELL

Prepare according to directions given for Creamed Celery and fill the shell of an Edam or pineapple cheese. Cover with crumbs, dot with butter, and brown in the oven. Parboiled oysters may be mixed with the celery if desired, and the oyster liquor used for part of the liquid in making the sauce.

ESCALLOPED CELERY

Chop celery very fine or cut in half-inch lengths and cook until tender in boiling salted water to

cover. Drain and reheat in a Cream or White Sauce. Put into a buttered baking-dish in layers, sprinkling each layer with grated cheese or crumbs or both crumbs and grated cheese. Have crumbs and cheese on top, dot with butter, and brown in the oven. Oysters also may be put between the layers.

FRICASÉE OF CELERY

Clean and cut the celery into inch-lengths. Cover with cold water and soak for an hour. Drain, and cook until tender in stock to cover with salt and paprika to season and a teaspoonful of grated onion. When tender, thicken the cooking liquid with flour browned in butter, and serve.

PURÉE OF CELERY

Cut into small pieces four heads of celery and put into a saucepan with a sliced onion, half a cupful of butter, and two cupfuls of milk. Simmer slowly until tender, then add half a cupful of flour, made smooth with a little cold milk, and cook until smooth and thick, stirring constantly. Press through a purée sieve, season with salt, pepper, sugar, and butter, and moisten to the proper consistency with cream. Serve with a border of mutton chops.

CELERY SLAW

Mix two cupfuls of finely cut celery with the

beaten yolk of an egg, a tablespoonful each of butter, cream, and vinegar, a teaspoonful of sugar, and salt and pepper to taste. Mix thoroughly, cover tightly, and keep hot without cooking for twenty minutes. Serve either hot or cold.

CELERY AU GRATIN

Cut two bunches of celery into inch-lengths and cook until tender in boiling salted water. Drain, mix with Cream Sauce, cool, and add two well-beaten eggs. Pour into a buttered baking-dish, cover with crumbs, dot with butter, and bake for half an hour.

CELERY À L'ITALIENNE

Trim off the tops and roots from four heads of celery. Cut the stalks into short lengths, parboil, and drain. Reheat with a cupful of white stock, a tablespoonful each of butter and chopped ham, and salt and pepper to season. When tender, strain the sauce and arrange the celery on pieces of toast. Add to the sauce a tablespoonful of grated cheese and the beaten yolk of an egg. Pour the sauce over the celery and bake until brown.

CELERY AU JUS

Cut cleaned stalks of celery into six-inch lengths, cover with boiling water, let stand for five minutes, and drain. Line a saucepan with

thin slices of bacon, put in the celery, and add four tablespoonfuls each of Spanish Sauce and stock. Cover tightly, simmer for forty-five minutes, take up the celery, strain the sauce over it and serve.

CELERY À LA POULETTE

Cut two heads of celery into short lengths and cook until tender in well-seasoned stock or boiling salted water to cover. Drain, and strain the liquid. Thicken two cupfuls of the liquid with two tablespoonfuls each of butter and flour cooked together and reheat the celery in the sauce. Add the yolks of two eggs, beaten smooth with four tablespoonfuls of cream, and salt and pepper to season. Heat thoroughly but do not boil, and serve. Add more cream if the sauce is too thick.

CELERY À LA VILLEROY

Clean six heads of celery, cut into six-inch lengths, parboil for ten minutes, drain, and cover with cold water. Drain, cover with white stock and cook slowly for an hour. Drain and dry. Cover with Allemande Sauce, which has been boiled down until it is very thick and set away to cool. Dip in crumbs, then in beaten egg, then in crumbs, and fry in deep fat.

NINETEEN WAYS TO COOK CHESTNUTS

BOILED CHESTNUTS

Peel off the outside skins of the chestnuts, and let the nuts stand in boiling water until the inner skin can be easily removed. Cover with cold water after removing the skin. Cook two tablespoonfuls of flour in butter and add a cupful or more of clear stock according to the quantity of chestnuts, and cook until thick, stirring constantly. Put the chestnuts into the sauce, add salt to season, and simmer until soft, or drain, mash, and season with butter, salt, and pepper. Serve as a vegetable with roasted meat or poultry.

BAKED CHESTNUTS

Peel, skin, and boil until tender a quart of chestnuts. Drain and mash smooth. Add a tablespoonful of butter and salt and pepper to season. Pile roughly into a buttered baking-dish, brown in the oven, and serve in the same dish.

ROASTED CHESTNUTS

Remove a small piece of shell from each

chestnut. Boil for ten minutes, drain, and put into the oven immediately. Bake until soft and serve hot as a vegetable in a folded napkin, with salt.

PURÉE OF CHESTNUTS—I

Peel and boil fifty large chestnuts. Remove the inner skin as soon as it will come off easily. Put the drained chestnuts into a saucepan with white stock to cover and boil slowly until soft. Press through a sieve, add a cupful of cream, a teaspoonful of butter, half a cupful of the stock in which they were cooked, and salt, pepper, and sugar to season. Heat thoroughly and serve with a border of chops or cutlets.

PURÉE OF CHESTNUTS—II

Peel and blanch a pound of large chestnuts. Boil slowly until soft in milk or salted water to cover. Drain, mash, season with salt and pepper, add a little butter and enough cream or milk to make it of the proper consistency. It will be richer if the chestnuts are boiled in stock. In that case the cream may be omitted.

PURÉE OF CHESTNUTS—III

Shell, blanch, and boil until tender one quart of chestnuts. Rub through a sieve, add two tablespoonfuls each of cream and butter, and salt, paprika, and onion-juice to season.

PURÉE OF CHESTNUTS—IV

Cook a quart of blanched and shelled chestnuts in stock to cover, with a teaspoonful of sugar, a tablespoonful of butter, and pepper and nutmeg to season. Cover, cook until soft, press through a fine sieve, add two tablespoonfuls of butter and enough stock to make it of the proper consistency.

STEWED CHESTNUTS—I

Peel, boil, and blanch the chestnuts and cook slowly in stock or salted water to cover until soft. Take up and serve in a vegetable dish with Cream or White Sauce poured over them.

STEWED CHESTNUTS—II

Peel and blanch a pound of large chestnuts. Cook very slowly in water to cover until nearly tender, then drain and reheat in stock to cover, adding one cupful of brown sugar. Simmer until soft, add a heaping teaspoonful of butter, and serve as a vegetable.

STEWED CHESTNUTS—III

Peel, blanch, and boil a quart of Italian chestnuts in salted water until tender. Burn two tablespoonfuls of sugar light brown in a frying-pan and add a cupful of stock. Cook the chestnuts in this for fifteen minutes, seasoning with salt and pepper. Drain, and serve with a border of diced cooked carrots.

CHESTNUT CROQUETTES—I

Shell, blanch, and boil until tender enough chestnuts to make a pint. Rub through a sieve, season with salt, red pepper, a tablespoonful of butter, and onion-juice or lemon-juice. Mix thoroughly, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

CHESTNUT CROQUETTES—II

Mix together one cupful of mashed cooked chestnuts, the yolks of two eggs slightly beaten, one tablespoonful of sugar, two tablespoonfuls of cream, a pinch of salt, and one teaspoonful of Sherry or vanilla. Fold in the stiffly beaten whites of the eggs, shape into croquettes or balls, dip in crumbs, then in beaten egg, then in crumbs, and fry in deep fat.

CHESTNUT CROQUETTES—III

Boil, peel, and skin a quart of Spanish chestnuts. Rub through a colander and work to a paste with the yolk of an egg, a tablespoonful of butter, two tablespoonfuls of crumbs, and salt, paprika, and onion-juice to season. Cook over boiling water until smooth and thick, then cool. Shape into croquettes, dip in egg and crumbs, keep on ice for an hour, and fry in deep fat.

CHESTNUT CROQUETTES—IV

Shell, blanch, and boil fifty large chestnuts.

Drain, and mash very fine. Add a tablespoonful of butter and mix thoroughly, then another tablespoonful of butter and a pinch of salt. When smooth and well mixed, add enough cream to make a stiff paste. Rub through a sieve, add the yolks of three eggs well beaten, cook in a double boiler until stiff, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

COMPOTE OF CHESTNUTS

Peel thirty large chestnuts, cover with cold water, and cook slowly until the inner skin can be removed. Drain, and simmer for twenty minutes in a syrup made of a cupful of water, half a cupful of sugar, a wineglassful of Sherry, and the rind of half an orange or lemon cut very thin. Strain the syrup over the chestnuts and serve hot.

CHESTNUT PUDDING

Boil, skin, and rub through a sieve enough chestnuts to make a cupful. Add the yolks of four eggs well beaten, a tablespoonful each of melted butter and sugar, two tablespoonfuls of cracker crumbs, two cupfuls of milk, and salt and pepper to taste. Fold in the stiffly beaten whites and bake covered in a buttered baking-dish for half an hour, then uncover and brown. Serve immediately.

CHESTNUTS WITH BROWN SAUCE

Peel and blanch a pound of chestnuts and cook until tender in stock to cover. Drain, thicken one cupful of the cooking liquid with a tablespoonful each of butter and flour cooked together, season with salt and pepper, pour over the chestnuts, and serve.

CHESTNUTS AND RAISINS

Peel, blanch, and boil a quart of chestnuts. In another saucepan cover a cupful of raisins with cold water, add two bay-leaves and an inch of stick cinnamon and boil until tender. Take out the seasoning and add the raisins to the chestnuts. Add a pinch of salt and a teaspoonful of butter and cook slowly for ten or fifteen minutes. Add two tablespoonfuls of white wine, two teaspoonfuls of sugar, and half a teaspoonful of vinegar. Thicken with a tablespoonful of flour rubbed smooth in a little cold water. More sugar or vinegar can be added if desired.

CHESTNUTS AND PRUNES

Peel, blanch, and boil until tender one pint of chestnuts. Boil a pint of prunes until tender in water to cover, and drain, reserving the liquid. Mix the prunes and chestnuts, and season with sugar, cinnamon, and lemon-juice. Moisten with stock or with the prune liquid, add a wineglassful of Sherry and serve very hot.

EIGHTY-SEVEN WAYS TO COOK CORN

BOILED CORN—I

Remove all the husk except the inner layer. Strip the inner layer back far enough to remove the silk, then replace, and tie at the upper end. Boil steadily for fifteen or twenty minutes in boiling water to cover, or in equal parts of milk and water. Drain, remove the strings, and serve immediately in the husk.

BOILED CORN—II

Strip off all the husks, remove the silk, and boil rapidly in water to cover, adding a tablespoonful of sugar; serve immediately with butter, pepper, and salt. Butter may be added to the water instead of sugar; it whitens and enriches the corn. Or, boil in salted milk, drain, and serve with melted butter.

BOILED CORN—III

Cook the freshly husked ears in boiling water to cover, adding to the water a teaspoonful each

of salt and sugar and a bit of baking soda. Cover and cook rapidly for fifteen or twenty minutes and serve hot.

BOILED CORN—IV

Leave the inner husks on half a dozen ears of corn and put into cold water with an even tablespoonful of salt and three of sugar. Bring to the boil, cook for five minutes, and serve.

BROILED CORN

Split the cobs, brush with melted butter, and broil carefully. Season with salt and pepper, and serve.

BAKED CORN

Fill a baking-dish with husked ears. Pour over a pint of milk, sprinkle lightly with sugar, add water to cover, and bake for forty-five minutes.

BAKED CANNED CORN—I

Pour a can of corn into a buttered baking-dish, season with salt and pepper, add one cupful of boiling milk or half a cupful of cream, and dot with two tablespoonfuls of butter broken into small bits. Bake for forty-five minutes in a moderate oven, and serve in the same dish.

BAKED CANNED CORN—II

Mix together one can of corn, one egg well

beaten, one cupful of cream, and salt and pepper to taste. Sprinkle with crumbs and grated cheese and bake for twenty minutes.

CREAMED CANNED CORN

Reheat a can of corn with half a cupful of Cream Sauce and serve very hot, or reheat with enough cream to moisten and season, with butter, pepper, and salt.

CREAMED HULLED CORN

Reheat two cupfuls of hulled corn in a Cream Sauce. If desired put it into a buttered baking-dish and bake, with crumbs, grated cheese, and butter on top.

CREAMED CORN—I

Remove the husks and score each row of kernels deeply with a sharp knife. Press out the pulp with the back of the knife. Cook for ten minutes in a double boiler, seasoning with salt, pepper, butter, and cream, or use cooked corn, grated. A little sugar may be added to the seasoning.

CREAMED CORN—II

Cut the corn from six or eight cobs and cook for ten minutes in milk to cover, adding a tablespoonful of sugar. Add a teaspoonful of salt, a little pepper, and a tablespoonful of butter,

blended with a teaspoonful of flour. Cook until smooth and thick, stirring constantly.

ESCALLOPED CORN—I

Butter a baking-dish and put in a layer of cracker crumbs, then a layer of canned corn, seasoning with salt, pepper, and bits of butter, cover with cracker crumbs and repeat until the dish is full, having crumbs on top. Pour in enough milk to fill the dish and bake for forty-five minutes.

ESCALLOPED CORN—II

Rub a can of corn through a sieve. Season it with salt, pepper, and sugar, add two tablespoonfuls of flour, blended with three tablespoonfuls of cream and half a cupful of the liquid drained from the corn. Put into a buttered baking-dish, cover with crumbs, dot with butter, and bake for twenty minutes.

ESCALLOPED CORN—III

Use the corn pulp from half a dozen ears of corn or one can of corn. Add half a cupful of crumbs, a tablespoonful of butter, a teaspoonful of sugar, half a cupful of cream, one egg well beaten, and salt and pepper to season. Fill buttered ramekins, cover with crumbs, dot with butter, and bake for ten minutes.

ESCALLOPED CORN AND TOMATOES

Mix together two cupfuls each of tomatoes and cooked corn cut from the cob or canned corn. Season with salt, pepper, butter, and sugar, and pour into a buttered baking-dish. Cover with crumbs, dot with butter, and bake for half an hour in a moderate oven. Serve in the same dish.

FRIED CORN—I

Cut raw or cooked corn from the cobs and fry brown in as little butter as possible. Take from the fire, season with salt and pepper, add a little cream, and serve.

FRIED CORN—II

Add half a cupful of milk to two cupfuls of corn pulp with a tablespoonful of butter, and salt and pepper to season. Put into a frying-pan and cook until tender, then fry golden brown. Canned corn may be used in the same way.

INDIAN CORN CAKES

Grate from the cob on a coarse grater enough corn to make two cupfuls. Add a cupful of milk, half a cupful of sifted flour, one egg well beaten, and salt and pepper to season. Bake on a griddle and serve with fried chicken.

CORN DROPS

Mix together one can of corn, three eggs well beaten, a tablespoonful each of sugar, flour, and butter, and pepper and salt to season highly. Drop into well-buttered gem-pans and bake in a moderate oven for half an hour.

CORN DAINTY

Run a can of corn through a meat-chopper. Season the pulp with salt, sugar, and pepper, and heat thoroughly with two tablespoonfuls of butter. Add three eggs, well beaten, and bake in the oven until puffed and brown. Fold in the stiffly beaten whites last. Four eggs and a teaspoonful of butter may be used.

CORN CUSTARD

Mix thoroughly one cupful of freshly grated corn, four eggs slightly beaten, one and one-fourth cupfuls of milk, and salt, paprika, and onion-juice to season. Turn into small buttered moulds and bake in a pan of hot water. When firm, turn out, surround with a border of broiled tomatoes, and serve with Cream Sauce.

CORN CHOWDER

Score each row of kernels on half a dozen ears of corn and press out the pulp with the back of a knife. Peel and slice an onion and two potatoes. Put the potatoes into a saucepan, then the onion,

then the corn. Season with salt and pepper, add half a cupful of boiling water, and cook slowly for twenty minutes. Add a cupful of cream to the chowder and three pounded crackers. Bring to the boil and thicken with the yolk of an egg beaten smooth with a tablespoonful of cream. Serve immediately.

CREOLE CORN CHOWDER

Slice three onions and fry brown in butter. Add three peeled and sliced tomatoes, three green peppers, seeded and chopped, and the corn cut from seven cobs. Cook for an hour, adding water as needed, and season with salt, sugar, and black pepper.

CORN OMELET

Grate the corn from four ears and cook until tender in a double boiler, moistening as little as possible. Beat four eggs thoroughly, add three tablespoonfuls of cream, and bake in an omelet pan. When ready to fold, add the seasoned corn, and turn out on a hot platter.

CORN PORRIDGE

Cut from the cob enough corn to make two and a half cupfuls. Add a quart of milk and cook until tender in a double boiler. Add a heaping tablespoonful of butter rolled in flour and cook for five minutes longer. Add the well-beaten yolks of two eggs, bring to the boil,

and serve very hot. Season with sugar and nutmeg or with butter, pepper, and salt.

KENTUCKY CORN PATTIES

Four large ears of corn grated, two eggs, one cupful of milk, and one and one-half cupfuls of flour sifted with a teaspoonful of baking-powder and a pinch of salt. Mix thoroughly and fry in small flat cakes.

MASHED CORN

Wash and drain one quart of fresh corn cut from the cob. Put into a saucepan with two quarts of boiling water, a bunch of thyme, two small onions, a sliced carrot, two or three cloves, and salt and pepper to season. Boil the corn until tender, then remove the thyme, onions, carrot, and cloves. Mash the corn through a sieve, and reheat with a little butter, adding cream or stock for liquid. Serve very hot.

ROASTED CORN—I

Remove the silks and husks from a dozen ears of corn, rub them with butter, season with pepper and salt, lay in a dripping-pan, and roast, turning frequently so that they may cook evenly. Serve as soon as the ears are brown.

ROASTED CORN—II

Strip all the husk and silk from green corn and roast the corn on a gridiron over coals, turning

it when one side is done. Serve with melted butter, salt, and pepper.

ROASTED CORN—III

Strip all the husks from the ears except the last layer. Lay the corn in hot wood ashes, cover, and roast until done. Serve with plenty of melted butter.

CORN AND TOMATOES

Cook together for half an hour the corn grated from six ears with four peeled and sliced tomatoes. Add a heaping tablespoonful of butter, a teaspoonful each of sugar and onion-juice, and salt and pepper to taste. Simmer for five minutes longer and serve very hot. The onion-juice may be omitted.

CORN AND POTATOES

Cut cold cooked corn from the cob and mix with an equal quantity of chopped cooked potatoes. Reheat in butter or drippings and serve very hot.

CORN TIMBALES

Beat six eggs slightly, add one and one-half cupfuls of milk, two cupfuls of grated corn, and salt and pepper to season. Mix thoroughly, and fill buttered timbale moulds two-thirds full. Put into a baking-pan, pour boiling water around them, cover and bake in a moderate oven

until the centres are firm. Turn out carefully and serve with Cream Sauce.

STEWED CORN—I

Cut cooked corn from the cob and reheat in a double boiler, seasoning with salt, pepper, and butter, and adding milk to moisten.

STEWED CORN—II

Cut the corn from half a dozen ears, cover with boiling water, and cook for half an hour, stirring frequently. Season with salt, pepper, butter, and cream, and serve very hot. Canned corn may be used.

STEWED CORN—III

Cut the kernels from a dozen ears of corn and cook in a saucepan with enough water to keep from burning. Add a cupful of milk or cream, a tablespoonful of butter, and pepper and salt to season. Cook ten minutes longer and serve. Equal parts of tomatoes and corn may be used, adding a tiny pinch of soda to the tomatoes, and a little onion-juice to the seasoning if desired.

STEWED CORN—IV

Cut the corn from a dozen cobs with a sharp knife and cook for ten minutes in boiling salted water to cover. Drain, and reheat in a cupful of milk, adding a tiny pinch of soda. Cook ten minutes longer, and thicken with a teaspoonful

of flour rubbed smooth with a tablespoonful of butter. Or, cook in boiling salted water until done. Drain, and season with butter, pepper, and salt.

STEWED CORN—V

Cut corn from the cob and cook slowly for fifteen minutes in boiling water to cover. Drain, cover with cold milk, and finish cooking. Thicken with butter rolled in flour, season to taste, and serve.

STEWED CORN—VI

Remove the pulp from six ears of corn. Add a cupful of milk, a heaping tablespoonful of butter, a pinch of sugar, and salt and pepper to taste. Cook for half an hour, then add one egg well beaten. Cook until smooth and creamy, and serve immediately. Canned corn may be used in the same way.

CORN STEWED WITH CREAM

Cut the corn from half a dozen ears with a sharp knife. Reheat in a cupful of Béchamel Sauce, adding a teaspoonful of butter and enough cream to make the stew of the proper consistency. Season with salt, pepper, and grated nutmeg. Serve very hot.

STEWED CORN AND TOMATOES

Simmer together a cupful of peeled and

chopped tomatoes and a cupful of grated corn. Cook for twenty minutes, season to taste, and serve. If there is much liquid in the stew thicken with butter worked in flour.

STEWED CORN À LA VIRGINIA

Score the kernels deeply and press out the pulp from tender ears of corn. Cover the cobs with cold water and boil for twenty minutes. Strain the liquid, put in the corn pulp, and cook for a few minutes, seasoning with pepper, salt, butter, and cream. A little sugar may be added if desired.

CORN SOUFFLÉ—I

Score each row of kernels deeply and press out the pulp with the back of a knife, using enough corn to make one cupful of pulp. Add one cupful of cream or top milk, a tablespoonful of butter, salt and pepper to season, and the yolks of three eggs well beaten. Cook in a double boiler until smooth and creamy, stirring constantly. Take from the fire, cool, fold in the stiffly beaten whites of four eggs, turn into a buttered baking-dish, and bake for twenty minutes in a hot oven.

CORN SOUFFLÉ—II

Make a cupful of Cream Sauce and add to it the yolks of two eggs well beaten. Mix with the corn grated from four large ears. Season

with salt, fold in the stiffly beaten whites, pour into buttered individual dishes, and bake for twenty minutes in a hot oven.

CORN SOUFFLÉ—III

Grate the corn from a dozen ears. Add the yolks of four eggs well beaten, two tablespoonfuls of melted butter, one tablespoonful of powdered sugar, and a pinch of salt. Mix thoroughly, add the stiffly beaten whites of the eggs, and a tiny pinch of soda. Turn into a buttered baking-dish, cover, and bake for half an hour. Uncover, brown quickly, and serve immediately. Canned corn may be used if it is rubbed through a sieve.

CORN CROQUETTES—I

Grate enough corn to make two cupfuls of pulp. Add one cupful of cream or milk and cook for twenty minutes in a double boiler. Add one tablespoonful each of butter and grated cheese, salt and pepper to season highly, and one well-beaten egg. Cool and shape into croquettes, adding cracker crumbs if it will not shape easily. Dip in egg and crumbs and fry in deep fat or bake brown in a quick oven.

CORN CROQUETTES—II

Mix together two cupfuls of grated corn, one egg well beaten, a teaspoonful each of sugar and melted butter and a pinch of salt. Add enough

flour to make the mixture thick enough to shape into croquettes or balls. Dredge in seasoned flour and fry in deep fat.

CORN CROQUETTES—III

Grate the corn from a dozen ears or drain a can of corn and press the pulp through a sieve. Season with pepper, salt, and powdered sugar and mix with a little very thick Cream Sauce. Cool, shape into croquettes, dip in egg and crumbs, and keep on ice until firm. Fry in deep fat.

CORN PUDDING—I

Grate the corn from a dozen ears, add the well-beaten yolks of six eggs, and a tablespoonful each of melted butter and sugar. Add four cupfuls of milk and a pinch of salt and fold in the stiffly beaten whites of the eggs. Pour into a buttered baking-dish and bake covered for half an hour, then uncover and brown. Five eggs will do if another tablespoonful of butter is added.

CORN PUDDING—II

Remove the husks and silk from a dozen ears of corn. Score each row of kernels with a sharp knife and press out the pulp, using the back of the knife. Add four eggs, the yolks and whites beaten separately, a teaspoonful each of sugar and flour mixed with a tablespoonful of

melted butter, salt and pepper to season, and two cupfuls of milk. Bake from half to three-quarters of an hour, and serve in the same dish. The sugar, butter, and flour may be omitted if a simpler dish is desired.

CORN PUDDING—III

Mix three cupfuls of milk with the corn cut from a dozen ears and chop fine. Add four well-beaten eggs, salt and pepper to season, and bake in a buttered baking-dish for two hours.

CORN PUDDING—IV

Grate the corn from eight ears, add four well-beaten eggs, one cupful of milk, a tablespoonful of sugar, a tablespoonful of butter melted, and salt and pepper to season highly. Bake until firm in a buttered baking-pan, and brown on top.

CORN PUDDING—V

Slit the kernels lengthwise on green corn ears and scrape out the milk and pulp. To a quart of pulp add three beaten eggs, one cupful of milk, a pinch of salt, a teaspoonful of sugar, and one tablespoonful of butter. Beat thoroughly, pour into a buttered baking-dish, and bake for half an hour in a quick oven.

CORN PUDDING—VI

Add two well-beaten eggs to a pint of strained

corn. Season with salt and sugar, add two tablespoonfuls of melted butter and two cupfuls of milk. Sprinkle with pepper and bake in a buttered baking-dish until the custard is firm. Serve with chops or roast lamb.

CORN PUDDING—VII

Mix together two cupfuls of grated corn, two eggs well beaten, a cupful of milk, a pinch of soda, and a tablespoonful each of melted butter and sugar. Butter a shallow baking-dish, pour in the corn, cover with crumbs, dot with butter, and bake covered for half an hour, then uncover and brown.

CORN PUDDING—VIII

Mix the corn grated from a dozen ears with a cupful of cream, a tablespoonful of brown sugar, and salt to season. Bake for an hour in a buttered baking-dish.

BLUE GRASS CORN PUDDING

Grate eight ears of corn and scrape the cob with a sharp knife. Add three eggs thoroughly beaten, a teaspoonful of flour, a tablespoonful of butter melted, a cupful of cream, and salt and pepper to season. Bake for forty-five minutes in a buttered baking-dish.

SOUTHERN CORN PUDDING

Rub a can of corn through a sieve and add

two eggs slightly beaten, two cupfuls of boiling milk, one tablespoonful of butter, and salt and pepper to season highly. Turn into a buttered baking-dish and bake in a slow oven until firm.

VIRGINIA CORN PUDDING

Grate the pulp from a dozen ears of corn, add two cupfuls each of milk and cream, two tablespoonfuls of butter broken into small bits, a tablespoonful of sugar, and a teaspoonful of salt. Mix thoroughly, and bake for half an hour in a hot oven, stirring every five minutes. Let the top brown before serving.

CORN OYSTERS—I

Score each row of kernels and press out the pulp from a dozen ears of corn. Season highly with salt and pepper and add four eggs beaten very light. Drop by spoonfuls on a griddle and fry carefully, turning once.

CORN OYSTERS—II

Prepare two cupfuls of fresh corn pulp according to directions previously given. Add the well-beaten yolks of two eggs, two heaping tablespoonfuls or more of flour, and salt, red and black pepper to season. Add a teaspoonful of butter if desired. Fold in the stiffly beaten whites and fry by tablespoonfuls in butter.

CORN OYSTERS—III

Grate eight ears of corn, scrape the cobs, and add two eggs beaten separately. Season with salt and pepper, add enough cracker crumbs to make a stiff batter, and fry by spoonfuls in hot lard or drippings.

CORN OYSTERS—IV

To one cupful of fresh grated corn pulp add one beaten egg and one heaping tablespoonful of flour. Add a teaspoonful of melted butter if desired. Season highly with salt and pepper, add half a teaspoonful of baking-powder and fry by teaspoonfuls in hot butter, turning once. If the mixture does not hold its shape, use two eggs. The baking-powder may be omitted.

CORN OYSTERS—V

Mix together two cupfuls of grated corn, one cupful of flour, half a cupful of melted butter, three tablespoonfuls of milk, and salt and pepper to season. Fry by spoonfuls in deep fat.

CORN OYSTERS—VI

To two cupfuls of grated corn pulp, add enough sifted cracker crumbs to hold the mixture together, and pepper and salt to season highly. Add also half a teaspoonful of baking-powder. Drop by teaspoonfuls into hot fat, mak-

ing the fritters the size of an oyster. Fry golden brown and serve very hot.

CORN FRITTERS—I

Cut a cupful of corn from the cob, add a cupful of milk, a beaten egg, a teaspoonful or more of butter, salt to season, and enough flour to make a batter. Fry in small cakes in very hot butter. Serve with butter and powdered sugar. The milk and butter may be omitted and the mixture dropped by spoonfuls into deep fat. Two cupfuls of corn may be used instead of one.

CORN FRITTERS—II

Mix thoroughly one egg, half a cupful of cream, one tablespoonful each of butter and flour, and two cupfuls of grated corn. Drop by spoonfuls into deep fat and fry brown.

CORN FRITTERS—III

Scrape the pulp from seven ears of corn. Mix with one egg well beaten, two cupfuls of milk, salt and pepper to season, and flour to make a batter, allowing one teaspoonful of baking-powder to each cupful of flour. Mix thoroughly and fry by spoonfuls in deep fat.

CORN FRITTERS—IV

Grate the corn from half a dozen ears or rub a can of corn through a sieve. Add the beaten yolks of two eggs, salt to season, and two table-

spoonfuls of flour made smooth with two table-spoonfuls of milk. Fold in the stiffly beaten whites of the eggs, drop by teaspoonfuls into hot fat, and fry golden brown. Or, omit the milk, use a teaspoonful of flour, and fry on a griddle.

CORN FRITTERS—V

Beat two eggs, add one cupful of milk and one can of corn. Season with salt and sugar, or pepper, add a tablespoonful of butter and enough flour to make a thick batter. Stir in a teaspoonful of baking-powder, mix thoroughly, and fry by tablespoonfuls in deep fat or on a griddle. The baking-powder may be omitted and a small pinch of soda used instead.

CORN FRITTERS—VI

Mix together two cupfuls of green corn scraped from the cob, the yolks of two eggs well beaten, pepper and salt to season, half a teaspoonful of baking-powder sifted with half a cupful of flour and the stiffly beaten whites of the eggs. Add enough milk to make a soft batter. Mix thoroughly and fry by spoonfuls in deep fat.

CORN FRITTERS—VII

Cut the corn from four cooked ears of corn. Season with salt and pepper, add two eggs beaten with a cupful of milk, and enough sifted flour to make a batter that will drop from a

spoon. Drop by spoonfuls into boiling fat, drain, and serve.

CORN FRITTERS—VIII

Grate the corn from half a dozen ears, add the yolks of two eggs well beaten, and salt and pepper to season. Fold in the stiffly beaten whites, and fry by spoonfuls on a buttered griddle.

CORN FRITTERS—IX

To two cupfuls of corn pulp add two eggs well beaten, one-quarter cupful of milk, and salt and pepper to season highly. Fry in thin small cakes on a buttered griddle.

CORN FRITTERS—X

Grate the corn from a dozen ears. Add three eggs well beaten, two tablespoonfuls of flour rubbed smooth in two tablespoonfuls of milk or cream, a tablespoonful of sugar, and salt and pepper to season. Bake in small flat cakes on a griddle, using plenty of butter.

CORN FRITTERS—XI

Score the kernels on a dozen ears of corn with a sharp knife. Press out the pulp with the back of a knife. Add a cupful of milk, salt and pepper to season, the yolks of three eggs well beaten, and two cupfuls of pastry flour sifted with a teaspoonful of baking-powder. When thoroughly mixed fold in the stiffly beaten whites of the

eggs and drop by spoonfuls into deep fat. Fry brown, drain, and serve hot.

CORN FRITTERS—XII

Make a batter of three eggs, two cupfuls of milk, a teaspoonful of salt, and a teaspoonful of baking-powder sifted with half a cupful of flour. Stir in a can of corn and fry by spoonfuls in deep fat.

CORN FRITTERS—XIII

Mix together one can of corn or six fresh ears of corn grated. Add three unbeaten eggs, one tablespoonful of melted butter, one tablespoonful of flour or two rolled and sifted crackers, and salt and pepper to season. Mix thoroughly and fry in butter in small flat cakes.

SUCCOTASH—I

Boil a pint of shelled lima beans for half an hour, or more, changing the water twice. Add an equal quantity of corn cut from the ears and cook until done. Season with salt, pepper, and butter, and serve. Add a little sugar and cream if desired, or moisten with Cream Sauce. The beans may be boiled with the corn-cobs, removing them when the corn is added. Twice as much corn as beans may be used.

SUCCOTASH—II

Soak a pint each of dried corn and lima beans

overnight. Cook separately until tender in boiling water with a pinch of soda and a slice of salt pork cut into small bits in each dish. When tender, mix and reheat in milk or cream or Cream Sauce. Or, use canned corn with the beans and season with butter and salt.

SUCCOTASH—III

Cut the corn from six cobs and string and cut into short lengths two cupfuls of string beans. Cook for half an hour in boiling salted water to cover. Drain off nearly all the water and add a cupful of milk. Simmer for twenty minutes, stirring frequently, season with pepper and salt, add a tablespoonful of butter rolled in flour, and cook ten minutes longer.

SUCCOTASH—IV

Cook separately corn cut from the ear and any kind of beans. Mix equal quantities, season with butter, salt, pepper, and cream. Heat thoroughly and serve, or reheat in Cream Sauce.

SUCCOTASH—V

Cook a pint of young lima beans in salted water or milk to cover, for fifteen minutes. Add the corn cut from eight ears and cook for ten minutes longer. Drain and put into a double boiler with a cupful of hot milk and a tablespoonful of butter. Simmer for five

minutes, season to taste, and serve. Thicken with a little flour if desired.

SUCCOTASH—VI

Scrape, wash, and cut into thin slices a quarter of a pound of salt pork. Cover with boiling water and simmer until nearly tender. Add two cupfuls of fresh lima beans and more water if necessary. When the beans are tender, add two cupfuls of corn pulp and cook for fifteen minutes longer. Season with pepper, butter, and cream. If dried vegetables are used, soak overnight. For a change in the seasoning grated onion or a little Tomato Sauce may be added.

SUCCOTASH—VII

Cook a pint of young lima or kidney beans in salted boiling water to cover for twenty-five minutes. Add a bit of baking-soda the size of a pea, boil one minute longer, and drain. Add two cupfuls of corn pulp pressed from the cob, one cupful of milk or cream, a tablespoonful of butter and salt and pepper to taste. Cook for five minutes and serve.

SOUTHERN SUCCOTASH

String two quarts of beans and break into small pieces. Cover with boiling water, add half a pound of bacon sliced thin, and boil until almost done. Add the corn cut from

six cobs, salt and pepper to season, and a teaspoonful of flour rubbed smooth in a cupful of cream. Cook slowly for half an hour, stirring constantly.

FIFTY-FOUR WAYS TO COOK

CUCUMBERS

BAILED CUCUMBERS-I

Peel small cucumbers and take away the seeds. Boil in salted water for half an hour. Drain and rub with a cloth. Boil in butter and salt and pepper to season.

BAILED CUCUMBERS-II

Peel small cucumbers and take away the seeds. Boil in salted water for half an hour. Drain and rub with a cloth. Boil in butter and salt and pepper to season. Fill the cucumbers with melted butter and salt. Boil in water or stock and melted butter.

BAILED CUCUMBERS-III

Peel and cut longwise into thick slices. Boil in salted water for half an hour. Drain and rub with a cloth. Boil in butter and salt and pepper to season. Boil in water or stock and melted butter.

BAILED CUCUMBERS-IV

Peel the cucumbers, cover with lemon juice and stand for half an hour, and then boil in

FIFTY-FOUR WAYS TO COOK CUCUMBERS

BAKED CUCUMBERS—I

Peel small cucumbers and bake covered for half an hour, basting with half a cupful of boiling water to which has been added a tablespoonful of butter and salt and pepper to season.

BAKED CUCUMBERS—II

Peel two cucumbers, split lengthwise, and take out the seeds. Make a stuffing of soft bread-crumbs mixed with melted butter, and salt, cayenne, and grated onion to season. Fill the cucumbers and bake brown, basting with hot water or stock and melted butter.

FRIED CUCUMBERS—I

Peel and cut lengthwise into thick slices three cucumbers, season with salt and pepper, dip in flour or corn-meal, and sauté in butter, or dip in egg and crumbs, and fry in deep fat.

FRIED CUCUMBERS—II

Peel the cucumbers, cover with ice-water, let stand for half an hour, and slice lengthwise.

Let stand in fresh ice-water for ten minutes more. Drain, dry, dredge with seasoned flour, and fry brown in deep fat. Or, dip in crumbs, then in egg and crumbs before frying.

FRIED CUCUMBERS—III

Peel the cucumbers, cut in thick slices either lengthwise or across, cover with cold water, and let stand for half an hour. Drain, dry on a cloth, sprinkle with salt and pepper, dip in egg and crumbs, and fry in deep fat. Or, dip in a batter made of one egg, one cupful of milk, and one and one-half cupfuls of flour, sifted with a teaspoonful of baking-powder and a pinch each of salt and paprika. Or, dip in seasoned flour and sauté. Serve with mayonnaise. Garnish with sliced lemon.

FRIED CUCUMBERS—IV

Peel two or three cucumbers, cut into thick slices, and soak for an hour in salted and acidulated water. Drain, dry on a cloth, and fry light brown in deep fat.

ESCALLOPED CUCUMBERS—I

Peel and cut into dice six large cucumbers. Butter a baking-dish and put in a layer of the dice, seasoning with grated onion and lemon-juice. Cover with crumbs, dot with butter, and season with paprika and celery salt. Repeat until the dish is full having crumbs and butter

on top. Cover and bake for an hour, then remove the cover, and brown. Serve with Sauce Piquante.

ESCALLOPED CUCUMBERS—II

Prepare according to directions given for Escalloped Cucumbers—I, spreading a layer of well-seasoned Cream Sauce over each layer of cucumbers. Have sauce on top. Cover with crumbs, dot with butter, and bake covered for an hour, then brown.

ESCALLOPED CUCUMBERS—III

Peel and chop three large cucumbers and boil until tender in salted water to cover. Drain and reheat in a Cream Sauce. Cook separately in boiling salted water half a dozen sliced onions. Put the creamed cucumber into a buttered baking-dish with alternate layers of the drained onions. Sprinkle with crumbs and cheese, dot with butter, and bake for twenty minutes.

ESCALLOPED CUCUMBERS—IV

Fill a buttered baking-dish with sliced cucumbers arranged in layers, sprinkling each layer with crumbs and dots of butter. Bake covered until tender, then uncover, and brown. Serve in the baking-dish.

CUCUMBER FRITTERS—I

Peel and grate three or four cucumbers.

Press the juice from the pulp and add to two cupfuls of pulp one cupful of flour, half a cupful of cream, one tablespoonful of melted butter, salt and pepper to season, and four eggs beaten separately. Drop by spoonfuls into deep fat and fry brown.

CUCUMBER FRITTERS—II

Peel and slice cucumbers, cover with boiling water, let stand for fifteen minutes, drain and wipe dry. Beat an egg with a cupful of milk and add enough sifted flour to make a batter. Season the cucumber slices, dip in the batter, and fry in deep fat.

CUCUMBER TIMBALES

Mix one cupful of cooked cucumber pulp and half a cupful of bread-crumbs with half a cupful of very thick Cream Sauce, a tablespoonful of lemon-juice, the yolks of two eggs beaten thoroughly, and a few drops of onion-juice. Fold in the stiffly beaten whites of the eggs, fill small buttered timbale-moulds, and bake until firm in a pan of hot water.

MASHED CUCUMBERS

Peel and cut up old cucumbers and boil until soft in salted water to cover. Drain, mash, and season with butter, salt, and pepper.

DEVILLED CUCUMBERS

Make a sauce of one cupful of stewed and strained tomato, half a teaspoonful each of salt and made mustard, a teaspoonful of sugar, salt, cayenne, and grated onion to season, a tablespoonful of olive-oil, and the juice of half a lemon. Bring to the boil, pour over fried cucumbers, and serve.

CUCUMBERS ON TOAST

Peel and cut two or three large cucumbers into half-inch slices. Cover with hot water and stew until tender but not broken. Bring a cupful of cream to the boil with a tablespoonful of butter and salt and pepper to season. Drain the cucumbers, reheat in the cream, and serve on toast.

RAGOÛT OF CUCUMBERS AND ONIONS

Slice three cucumbers and two onions. Fry brown in butter, dredging with a little flour. Add enough water to cover, and cook for half an hour. Thicken with a teaspoonful each of butter and flour cooked together, add salt and pepper to season, and half a cupful of stewed and strained tomato. Heat thoroughly and serve.

STEWED CUCUMBERS—I

Peel, split lengthwise, and seed two large cucumbers. Cut crosswise into small pieces,

scald, and drain. Discard the ends. Cover with cold salted water, cook until tender, and drain, reserving the liquid. Thicken a cupful of it with a tablespoonful each of butter and flour cooked together, seasoning with salt, pepper, and the juice of half a lemon. Reheat the cucumbers in the sauce, pour over buttered toast, and serve.

STEWED CUCUMBERS—II

Peel, quarter, and seed two or three large cucumbers. Cut again in small pieces, and cook until tender in boiling salted water, to cover. Drain, season, pour over a little melted butter, and add a tablespoonful or more of hot cream. Serve on toast, or reheat in Drawn-Butter Sauce. They may be soaked in cold water for half an hour before cooking.

STEWED CUCUMBERS—III

Peel and cut eight cucumbers into inch slices. Soak for half an hour in ice-water, drain, and cook until tender in beef stock to cover. Drain, and thicken the cooking liquid with flour browned in butter. Season with salt, pepper, grated onion, and kitchen bouquet. Pour over the stewed cucumbers and serve.

STEWED CUCUMBERS—IV

Peel the cucumbers and split lengthwise into quarters. Scoop out the seeds, wash thoroughly, and cook in salted boiling water until tender,

Drain and dry on a cloth. Cook two tablespoonfuls of flour in butter, put in the cucumbers and enough stock to moisten, seasoning with salt, pepper, and grated nutmeg. Cook slowly until the sauce is thick, stirring constantly. Take from the fire and add the yolks of two eggs beaten with a few drops of vinegar.

STEWED CUCUMBERS—V

Peel and quarter six cucumbers, remove the seeds, and fry in butter with a chopped onion. Take up the cucumbers and cook a tablespoonful of flour in the fat remaining in the pan. Add one cupful of stock or water and cook until thick, stirring constantly. Season to taste with salt and pepper and cook the cucumbers in the sauce for twenty minutes. Serve on small squares of buttered toast.

STEWED CUCUMBERS—VI

Peel and slice two or three cucumbers. Cook until tender in water to cover with a chopped onion. Drain, sprinkle with flour, season with salt, pepper, and butter, and cook for two or three minutes, stirring constantly. Serve very hot.

STEWED CUCUMBERS—VII

Peel the cucumbers, soak in ice-water for an hour, then slice thin. Boil for fifteen minutes in water to cover, drain, season with salt and

pepper, and reheat in Cream Sauce. Squeeze in a few drops of lemon-juice and serve.

STEWED CUCUMBERS—VIII

Peel, quarter, and remove the seeds from three or four cucumbers. Cover with boiling water and let stand until the water is cool. Drain and reheat in Cream Sauce with a tablespoonful of chopped onion. Cook in a double boiler for fifteen minutes, sprinkle with minced parsley, and serve.

STEWED CUCUMBERS À LA BÉCHAMEL

Slice three cucumbers, parboil for two minutes, drain, and cool in ice-water. Drain, cover with Béchamel Sauce, and cook slowly until tender.

STUFFED CUCUMBERS—I

Peel and split large cucumbers lengthwise. Scoop out the seeds. Make a forcemeat of minced cooked chicken or lamb or veal or fish mixed with one-third the quantity of bread-crumbs and seasoned with salt, butter, and paprika. Tie the halves together with string, put into a baking-pan, cover with stock, and bake in a moderate oven. Remove the strings, thicken the cooking liquid with flour browned in butter, pour over the cucumbers, and serve. Or, line the baking-pan with thin slices of pork, and put in the cucumbers, seasoning with salt, pepper, and minced herbs. Cover with buttered paper and bake for twenty

minutes, basting with melted butter. Serve with Brown Sauce.

STUFFED CUCUMBERS—II

Peel and split large cucumbers lengthwise. Scoop out the pulp and fill with a stuffing made of cooked chicken chopped fine and mixed with soft crumbs seasoned nicely and moistened with a beaten egg or a little stock. Sprinkle with crumbs and put into a baking-pan with stock half an inch thick. Bake until the cucumbers are tender, basting frequently, and adding more stock if required. Thicken the gravy with a teaspoonful of corn-starch rubbed smooth in a little cold water and pour around the cucumbers when serving.

STUFFED CUCUMBERS—III

Peel carefully half a dozen large cucumbers, parboil for five minutes, drain, cool, cut in two, and trim the ends. Scoop out the centres. Make a stuffing of one cupful of chopped cooked chicken and a beaten egg, seasoning with vinegar, celery seed, and thyme. Add a teaspoonful of butter and a little of the cucumber pulp. Fill the cucumber shells, sprinkle with crumbs, dot with butter, and bake brown.

STUFFED CUCUMBERS—IV

Peel and split lengthwise three cucumbers. Make a stuffing of one cupful of chopped cooked

chicken, one tablespoonful each of parsley and minced cooked ham, two tablespoonfuls of cream, and salt, paprika, and onion-juice to season. Scoop out the seeds from the cucumbers, fill with the stuffing, and put into a baking-pan with one cupful of stock and one-fourth cupful of white wine or lemon-juice. Bake for half an hour, basting frequently, cover with crumbs browned in butter, and pour the sauce from the pan when serving.

STUFFED CUCUMBERS—V

Peel, split, and scoop out the pulp. Soak the shells in cold water for half an hour. Fill with a forcemeat made of equal quantities of chopped cooked chicken and crumbs, well seasoned. Put the halves together, tie with string, and simmer for an hour in stock. Drain, remove the strings, and thicken the cooking liquid with a pinch of corn-starch rubbed smooth in a little cold stock, or serve with Béchamel Sauce.

STUFFED CUCUMBERS—VI

Peel, split, and scoop out the seeds from two large cucumbers. Parboil in salted water, drain, cool, and fill with a stuffing made of crumbs and chopped cooked chicken, mixed with a little Cream Sauce. Cook until tender in beef stock to cover, with two or three slices of bacon. Drain, and serve with Espagnole Sauce,

STUFFED CUCUMBERS—VII

Peel three or four large cucumbers, trim the ends, scoop out the seeds, and fill with a stuffing made of equal parts of chopped cooked chicken and boiled rice, seasoned with sweet herbs and moistened with stock. Cover with stock or milk, and cook slowly until tender. Take up the cucumbers and thicken the sauce with flour cooked in butter. Take from the fire, add the yolk of an egg beaten smooth with the juice of a lemon, a tablespoonful of capers, and a little minced parsley. Heat thoroughly, pour over the cucumbers, and serve.

STUFFED CUCUMBERS—VIII

Peel and split three or four cucumbers, trimming off the ends and removing the seeds. Cover with cold salted water and set aside. Make a stuffing of equal parts of chopped cooked veal and stale bread cooked to a smooth paste in milk. Season with salt, pepper, grated onion, and sweet herbs, add a little melted butter and enough beaten egg to bind. Drain and dry the cucumbers, fill them with the stuffing, and cook slowly until tender in stock to cover. Drain, arrange on toast, strain the stock, thicken with flour browned in butter, season with salt, pepper, and lemon-juice, pour over the cucumbers and serve.

STUFFED CUCUMBERS—IX

Peel four cucumbers, trim the ends, cut in two

crosswise, and take out the seeds. Cover with cold salted water and let stand for half an hour. Cook a tablespoonful of bread-crumbs to a smooth paste with a little milk. Add half a cupful of chopped cooked veal or chicken, and season with salt, pepper, grated onion, and thyme. Add one egg well beaten, and mix thoroughly. Drain the cucumbers, fill with the stuffing, and cook them slowly until tender in well-seasoned white stock to cover. Drain, arrange on thin slices of buttered toast, and pour over a sauce made by thickening a cupful of the cooking liquid with a tablespoonful each of butter and flour cooked together. Season the sauce with salt, pepper, grated nutmeg, onion-juice, and a few drops of lemon-juice.

STUFFED CUCUMBERS—X

Peel and split four large cucumbers, and scoop out the seeds. Mix two cupfuls of minced raw beef with half a cupful of chopped nuts and a grated onion. Season with salt and pepper, stuff the cucumbers, and put the halves together, tying firmly into shape. Put into a baking-pan with enough water to keep from burning, and add a tablespoonful of butter and a teaspoonful of beef extract. Bake for an hour and a half, basting frequently. Remove the strings, and serve very hot.

STUFFED CUCUMBERS—XI

Peel and split the cucumbers lengthwise,

Scoop out the pulp and fill the cavities with a stuffing made of equal parts of minced roast beef and boiled ham with half as much fine bread-crumbs. Moisten the stuffing with melted butter and season to taste. Fill the cucumbers and tie the halves together with string. Put into a baking-pan with a cupful of beef stock and cook until tender. Remove the strings, take up the cucumbers, thicken the gravy with flour browned in butter, pour around the cucumbers, and serve.

STUFFED CUCUMBERS—XII

Peel large cucumbers, remove a small piece from the side, and scoop out the pulp with a spoon. Fill the cavity with nicely flavored stuffing of minced cooked meat and crumbs, replace the cut-out portion, and tie on with thread. Cook until tender in stock to cover, adding a slice or two of bacon for seasoning and a little carrot, turnip, and onion if desired. Cook slowly until the cucumber is tender, strain the liquid and thicken it with a little flour cooked in butter, pour over the cucumbers, and serve.

STUFFED CUCUMBERS—XIII

Make a stuffing of two cupfuls of finely chopped cooked meat, seasoning with salt, pepper, and grated onion. Peel and split lengthwise half a dozen cucumbers and take out the seeds. Fill the halves with the meat, and tie together. Put

into a baking-pan with a teaspoonful of salt, a chopped onion, a cupful of canned tomatoes, and half a cupful or more of stock. Bake for an hour, basting every ten minutes. When done, take up the cucumbers and strain the sauce over them.

STUFFED CUCUMBERS—XIV

Soak two slices of bread in cold water and squeeze dry. Add a chopped onion, a teaspoonful of minced parsley, and two tablespoonfuls of butter. Peel and split four cucumbers, scoop out the seeds, and fill with the stuffing. Put a few thin slices of salt pork into a baking-pan, lay in the cucumbers, and bake, basting with well-seasoned stock.

STUFFED CUCUMBERS—XV

Peel and split four cucumbers and scoop out the seeds. Make a stuffing of one cupful of stale bread-crumbs, half a cupful of chopped nuts, one onion peeled and chopped, a tablespoonful each of minced parsley and Chutney Sauce, and salt and pepper to season. Stuff the cucumbers, put the halves together, and tie into shape with strings. Brown in olive-oil, add half a cupful of water, and bake for an hour and a half, basting frequently. Remove the strings and serve.

STUFFED CUCUMBERS—XVI

Cut large cucumbers into thirds crosswise,

trim carefully, and scoop out the centres, making small cups. Fill with seasoned crumbs and cover each one with a thin slice of salt pork or bacon. Put into a baking-pan with two cupfuls of stock, an onion, a clove, a small carrot, and a bunch of parsley. Cover and bake, basting occasionally. Skim, strain, and thicken the gravy, pour over the cucumbers, and serve.

STUFFED CUCUMBERS À LA GRECQUE

Peel, trim, and cut in thirds crosswise four cucumbers. Remove the seeds, making small cuts. Fill with a forcemeat made of equal parts of raw mutton and beef suet, minced and seasoned with fine herbs. Cover and bake, basting with stock. Drain, add a cupful of Tomato Sauce to the cooking liquid, pour around the cucumbers, and serve.

STUFFED CUCUMBERS WITH TOMATO SAUCE

Prepare according to directions given for Stuffed Cucumbers—I, and add a cupful of stewed and strained tomatoes to the sauce.

CREAMED CUCUMBERS À L'ANGLAISE

Cut peeled cucumbers into half-inch slices and let stand for half an hour in ice-water. Parboil for fifteen minutes, drain, and cover with fresh boiling water to which has been added a tablespoonful of butter, and salt and pepper to season.

Simmer slowly for five or ten minutes. Arrange the cucumbers on thin slices of buttered toast, sprinkle with lemon-juice, pour over a hot Cream Sauce, and serve.

CUCUMBERS À LA BÉCHAMEL—I

Prepare according to directions given for Cucumbers à la Maître d'Hôtel and reheat in a Béchamel Sauce.

CUCUMBERS À LA BÉCHAMEL—II

Peel and slice two large cucumbers, cover with salted boiling water, let stand for five minutes, drain, and cover with cold water. When thoroughly cool, drain, dry, and reheat in Béchamel Sauce without boiling. Serve very hot. Season with a pinch of sugar if desired.

CUCUMBERS À LA CRÈME

Peel and cut into slices two or three cucumbers. Boil until soft in salted water to cover. Drain and reheat in a Cream Sauce. Sprinkle with minced parsley before serving.

CUCUMBERS À L'ESPAGNOLE

Peel and quarter half a dozen large cucumbers. Remove the seeds, cut into inch-lengths, parboil in salted water, drain, and sauté in butter with a little sugar. Drain, add two cupfuls of Espagnole Sauce or brown stock thickened with butter and flour, cook for ten minutes, and serve.

CUCUMBERS À L'ITALIENNE

Peel four cucumbers, cut crosswise, and remove the seeds. Parboil for five minutes, drain, and fill with a forcemeat made of minced cooked meat and seasoned crumbs. Add stock nearly to cover and three or four slices of salt pork. Season with salt, pepper, and nutmeg. Cook slowly for half an hour, drain, sprinkle thickly with grated Parmesan cheese, pour over a thick Velouté Sauce, and serve. If a simpler dish is desired the cheese and sauce may be omitted.

CUCUMBERS À LA MAÎTRE D'HÔTEL—I

Peel and quarter six cucumbers and soak for fifteen minutes in ice-water. Drain, cover with boiling water, and cook slowly for half an hour. Drain, pour over a Maître d'Hôtel Sauce, and serve.

CUCUMBERS À LA MAÎTRE D'HÔTEL—II

Peel, split lengthwise, and scoop out the pulp from two or three large cucumbers. Cook until tender in boiling salted water, drain, and reheat in butter, seasoning with salt, pepper, minced chives, and parsley. Serve very hot. Add a little lemon-juice if desired. The cucumbers may be cut up.

CUCUMBERS À LA POULETTE—I

Prepare the cucumbers according to directions

given for Cucumbers à la Maître d'Hôtel and reheat in a Cream Sauce. Take from the fire and add the yolks of two eggs beaten with a teaspoonful of vinegar.

CUCUMBERS À LA POULETTE—II

Peel and split three cucumbers, scoop out the seeds, and cut into small pieces. Cook until tender in salted water to cover, and drain. Cook together one tablespoonful each of butter and flour, add a cupful or two of stock or of the cooking liquid, and cook until thick, stirring constantly. Season with salt and pepper, add the drained cucumbers and the yolks of two eggs well beaten. Heat thoroughly but do not boil, take from the fire, add the juice of half a lemon, and serve.

FORTY-SEVEN WAYS TO COOK EGGPLANT

BOILED EGGPLANT

Peel and cut up two eggplants and boil in salted water until tender with an onion, three cloves, and a small bunch of parsley. Drain and serve with Tomato Sauce.

BROILED EGGPLANT—I

Peel and cut into thin slices and soak for an hour in cold salted water. Drain and dry thoroughly. Soak for half an hour in a marinade of olive-oil seasoned with salt and pepper. Add a little lemon-juice to the marinade if desired. Broil and serve with Maître d'Hôtel Sauce. The slices may be dipped in egg and crumbs before broiling.

BROILED EGGPLANT—II

Chop fine a small onion and two beans of garlic. Fry in oil, add one cupful of Tomato Sauce, and simmer for ten minutes. Put broiled eggplant on a platter and lay shredded anchovies on each piece. Pour the sauce over, sprinkle with minced parsley and onion-juice, and serve.

BAKED EGGPLANT—I

Parboil, cut off the top, and scoop out the pulp. Mash the pulp and cook it in butter, seasoning with salt and pepper. Take from the fire, add the beaten yolk of an egg and enough bread-crumbs to make a smooth paste. Mix thoroughly, refill the shell, and bake, basting with melted butter. A slice of onion, finely chopped, may be fried with the pulp. The egg may be omitted and the stuffing moistened with stock. Baste with stock when baking.

BAKED EGGPLANT—II

Cut a large plant in two crosswise and put into a dripping-pan with half a cupful of salted water. Bake until soft, season with butter, pepper, and salt, and serve. Or, scoop out the pulp, boil, mash, and season, fill the shells, and bake, sprinkling with crumbs if desired.

BAKED EGGPLANT—III

Split an eggplant and scoop out the inside, leaving the shell hard and firm. Chop the pulp, add half a cupful of cream, salt, pepper, and melted butter to season, and enough bread-crumbs to make a smooth thick paste. Fill the shells, tie together, and bake an hour or more.

BAKED EGGPLANT—IV

Split two eggplants and soak for two hours in salted water. Parboil, peel, chop fine, and

press out all the water. Add the yolks of six hard-boiled eggs mashed fine, one teaspoonful each of chopped onion and sweet marjoram, three teaspoonfuls of minced parsley, salt and cayenne pepper to taste, and one raw egg well beaten. Add also half a cupful of butter melted. Put into a buttered baking-dish with cracker-crumbs on top and bake for half an hour.

BAKED EGGPLANT—V

Cut an eggplant into halves and scoop out most of the pulp. Chop it fine, mix with an equal quantity of crumbs, and season highly with salt, melted butter, red and black pepper. Mix thoroughly, fill the shells, and lay on top of each a thin slice of bacon. Bake for forty minutes in a quick oven.

BAKED EGGPLANT—VI

Cut in two and boil for half an hour. Drain, peel, cut into dice, and season with salt, pepper, and butter. Put into a buttered baking-dish, cover with crumbs, dot with butter, brown in the oven, and serve in the same dish.

BAKED EGGPLANT—VII

Boil an unpeeled eggplant until tender and throw it into cold water. Peel, cut in two, scoop out the seeds, and fill with a dressing made of bread-crumbs, a little chopped onion, and salt, pepper, and melted butter to season. Put into

a baking-pan with a little water and bake brown.

BAKED EGGPLANT WITH CHEESE

Cover two eggplants with boiling water and let stand for ten minutes. Drain, peel, slice thin and cut each slice in four, season with salt and pepper, and fry. Cook together one tablespoonful each of butter and flour, add one cupful of milk and half a cupful of stock and cook until smooth and thick, stirring constantly. Season with salt and cayenne. Put the fried eggplant into a buttered baking-dish in layers, covering each layer with grated cheese and sauce. Have cheese on top. Sprinkle with crumbs, dot with butter, and bake twenty minutes.

BAKED EGGPLANT À LA FRANÇAISE

Cover an unpeeled eggplant with cold water and cook until soft. Cool, peel, and mash, seasoning with salt and pepper. Mix it with the crumbs of two slices of bread, two slices of bacon cut into dice and fried crisp, and one egg slightly beaten. Bake until brown.

FRIED EGGPLANT—I

Peel and slice an eggplant and soak over night in cold salted water. Drain and cover with cold water for half an hour. Wipe dry, dip in seasoned flour, or in flour, beaten egg, and crumbs. Fry in deep fat. Grated cheese may

be mixed with the crumbs. Serve with White, Cream, Tomato, or Caper Sauce.

FRIED EGGPLANT—II

Peel and slice an eggplant in very thin slices. Sprinkle the slices with salt, pile on a plate, cover with a weight, and let stand for an hour to take out the juice. Rinse in cold water, wipe dry, dredge with seasoned flour, and sauté in butter or fry in deep fat.

FRIED EGGPLANT—III

Peel, cut in slices, and soak in salted water. Drain and steam until tender. Make a batter of two eggs beaten separately, one cupful of sour cream, a teaspoonful of salt, half a teaspoonful of soda, and enough flour to thicken. Dip the slices in the batter and fry brown.

FRIED EGGPLANT—IV

Soak peeled and sliced eggplant for half an hour in cold salted water, or in boiling water if preferred very delicate, drain, wipe, dip in crumbs, then in beaten egg, then in crumbs, and sauté in butter. Or, dredge with seasoned flour before frying.

FRIED EGGPLANT WITH PARMESAN CHEESE

Peel and quarter an eggplant, scoop out the seeds, and cut it into convenient pieces. Rub

the inside of a saucepan with a cut clove of garlic and fry the eggplant in the same pan with melted butter, seasoning to taste with salt, pepper, and grated nutmeg. Before the eggplant is quite done, sprinkle thickly with grated Parmesan cheese and add more butter if necessary.

CREAMED FRIED EGGPLANT

Peel and slice an eggplant and soak for two hours in salted water. Drain, dip into cream, then into cracker-crumbs, and fry a light brown. Serve with Cream Sauce.

EGGPLANT FRITTERS

Peel, slice, cover with cold water, boil until soft, and drain. Or, put into boiling salted and acidulated water. Mash smooth, add salt and pepper to season, two eggs well beaten, and enough flour to make a thick batter. Fry by spoonfuls in deep fat.

ESCALLOPED EGGPLANT—I

Boil a large egg-plant until tender, peel, and mash. Season with butter, pepper, and salt. Add two hard-boiled eggs chopped fine and half an onion grated. Add two tablespoonfuls of bread-crumbs, put into a buttered baking-dish, cover with crumbs, dot with butter, and bake brown.

ESCALLOPED EGGPLANT—II

Peel, cut into dice, and soak for an hour in cold salted water. Boil for twenty minutes, drain, and put in layers into a buttered baking-dish, alternating with fine crumbs. Season each layer with salt and pepper, dot with butter, and sprinkle with minced green peppers. Cover with crumbs soaked in cream, dot with butter, and bake, covered, then remove the cover and brown.

EGGPLANT FARCI

Boil three small eggplants for twenty minutes. Cut in two lengthwise and scoop out the pulp, leaving a shell half an inch thick. Make a stuffing of half a cupful of bread-crumbs soaked in stock, half a cupful of cooked chicken, veal, or lamb chopped fine, one beaten egg, a tablespoonful of butter, and salt, pepper, and grated nutmeg to season. Fill the shells and put into a baking-pan with one cupful of stock and one-fourth cupful of White Wine. Cover with buttered crumbs and bake for an hour. Thicken the pan gravy with a tablespoonful of flour cooked in butter, add a tablespoonful of Sherry, pour the sauce around, and serve.

EGGPLANT WITH CHEESE SAUCE

Peel a large eggplant, split lengthwise, and take out the seeds. Cut into convenient pieces and cook until tender in salted water with an

onion, three cloves, and a bunch of parsley. When tender drain and arrange on toast. Pour over a Drawn-Butter Sauce to which has been added half a cupful of grated Parmesan cheese and the juice of half a lemon.

EGGPLANT LOAF

Peel and cut up a large eggplant and boil until soft. Drain, mash, and add half a pound of lean fresh pork chopped. Add two eggs well beaten and a teaspoonful of butter. Mix thoroughly, season to taste, and put into a baking-dish. Cover the top with thin slices of salt pork and bake until the pork is brown.

MASHED EGGPLANT

Slice a large onion and shred two green peppers. Squeeze over the juice of a lemon and soak for three or four hours. Bake two eggplants without peeling until soft. Cut in two, scoop out the pulp and mash it, seasoning with salt, mustard, and oil. Add the onion and peppers drained from the lemon-juice, and a little of the juice if desired. Fill the shells, reheat, and serve.

STEWED EGGPLANT—I

Parboil, drain, cool, cut in two, and scoop out the pulp. Chop the pulp and cook for fifteen minutes in water to cover, seasoning with salt, pepper, and grated onion. Take from the fire, drain, and mix with two tablespoonfuls each of

chopped cooked tongue and bread-crumbs and one tablespoonful of minced capers. Season with salt and pepper, fill the shells, and tie together with tape. Bake covered for an hour with a sufficient quantity of stock, turning once. Serve with Sauce Piquante.

STEWED EGGPLANT--II

Peel and cut up an eggplant and sauté in butter, seasoning with salt and pepper. Add enough well-seasoned stock nearly to cover and cook until tender. Take from the fire and add the yolk of an egg which has been beaten with the juice of a lemon.

STEWED EGGPLANT WITH ONIONS

Soak a peeled and sliced eggplant in salted water for two hours, drain, and fry in butter or oil. Put into a saucepan, cover with fried onions, season with salt and three teaspoonfuls of sugar, and pour over one cupful of water and half a cupful of vinegar. Cook over a slow fire until the moisture is nearly absorbed.

STUFFED EGGPLANT—I

Cut a large eggplant in two, scrape out the inside and put it in a saucepan with two tablespoonfuls of chopped raw ham. Cover with water, boil until soft, and drain. Add two tablespoonfuls of bread-crumbs, a tablespoonful of butter, half a minced onion, and salt and

pepper to season. Fill the shells, dot with butter, and bake for fifteen minutes. Minced veal or chicken may be used with the ham.

STUFFED EGGPLANT—II

Parboil in salted water for ten minutes, drain, cool, and split lengthwise. Scrape out the pulp, chop fine, and add one cupful of chopped cooked chicken and half a cupful of chopped cooked ham. Add one-fourth cupful of bread-crumbs, a tablespoonful of melted butter, and salt and pepper to season. Add enough stock to moisten, fill the shell, cover with crumbs, and put into a baking-dish with two cupfuls of stock. Bake for an hour, basting half a dozen times. Thicken the pan gravy with flour browned in butter, pour around the eggplant, and serve.

STUFFED EGGPLANT—III

Parboil an eggplant for ten minutes and slit down the side without cutting through. Scoop out as much of the pulp as possible, taking care to remove the seeds. Make a stuffing of bread-crumbs and chopped salt pork, seasoning with grated onion, minced parsley, salt, pepper, and grated nutmeg. Add a well-beaten egg and enough cream to moisten. Fill the plant and close tightly, tying into shape. Bake, basting with melted butter and hot water. Add cream to the pan gravy, thicken with flour cooked in

butter, add a little minced parsley, pour over, and serve.

STUFFED EGGPLANT—IV

Parboil a large eggplant for ten minutes, then plunge into salted ice-water and let stand for an hour. Make a forcemeat of half a cupful of minced boiled ham, a cupful and a half of bread crumbs, one egg well beaten, and enough cream to make a smooth paste. Season with salt, pepper, minced parsley, and onion. Split the eggplant lengthwise, scrape out the pulp, and mix with the stuffing. Fill the shells, tie together, and put into a dripping-pan with a cupful of stock. Cover and bake for half an hour, remove the string, and serve.

STUFFED EGGPLANT—V

Cut off the tops of two small eggplants and chop the inside with an equal quantity of calf's liver and bread-crumbs, season with sweet herbs, salt, and pepper, and add a beaten egg to bind. Fill the shells, cover with crumbs, dot with butter, and bake for half an hour.

STUFFED EGGPLANT—VI

Cut an eggplant in two lengthwise, scoop out the pulp, chop it fine and mix it with an equal quantity of bread-crumbs. Season with salt, pepper, and sugar and cook for ten minutes in

butter, stirring constantly. Fill the shells and bake for half an hour.

STUFFED EGGPLANT—VII

Parboil an eggplant for ten minutes, drain, cool, cut in two, and scoop out the pulp. Cook the pulp with two tablespoonfuls of butter, a teaspoonful each of minced onion and parsley, and salt and pepper to season. Bind with a beaten egg and fill the shells with the stuffing. Sprinkle with crumbs, dot with butter, and bake for twenty minutes.

STUFFED EGGPLANT—VIII

Cut the eggplant in two, scrape out the inside and put it into a saucepan with a tablespoonful of minced ham. Add water to cover. Boil until soft and drain. Add two tablespoonfuls each of bread-crumbs and chopped onion, a tablespoonful of butter, and salt and pepper to season. Stuff the shells, rub with butter, and bake for fifteen or twenty minutes. Chicken or veal may be used instead of the ham.

STUFFED EGGPLANT—IX

Cut a thick slice from the top of each eggplant, using six small ones. Chop fine a small onion, fry in butter, and add half a dozen chopped mushrooms and one tablespoonful of sausage meat. When the sausage meat is nearly cooked, season with salt and pepper, add the eggplant

pulp, one cupful of bread-crumbs, and a teaspoonful of minced parsley. Cook for five minutes, fill the shells, replace the lids, cover with buttered paper, and bake for twenty minutes.

STUFFED EGGPLANT--X

Parboil an eggplant for fifteen minutes in salted water, then cut a slice off the top and scoop out the pulp. Chop the pulp, and add a cupful of bread-crumbs. Add a small chopped onion fried in butter or bacon fat, salt and pepper to season, and enough stock or water to moisten. Cook the stuffing for five minutes, take from the fire, and add one egg well beaten. Fill the eggplant, cover with crumbs, and bake for half an hour.

EGGPLANT STUFFED WITH TOMATOES—I

Parboil an eggplant for ten minutes, drain, cool, and cut in two lengthwise. Scoop out the pulp and mix with a cupful of chopped tomatoes, a minced green pepper freed from seeds, and a cupful of bread-crumbs. Season with salt, pepper, and melted butter, fill the shells, bind together with tape, and bake, basting frequently with melted butter and hot water. Take up on a hot platter, remove the strings, and pour a hot Tomato Sauce around the eggplant.

EGGPLANT STUFFED WITH TOMATOES—II

Parboil the eggplant, cut it in two, and scoop out the pulp. Chop fine a small onion, fry brown in butter, add the eggplant pulp and half a cupful of tomatoes. Cook for ten minutes, take from the fire, and season with salt and pepper. Add the yolks of two eggs well beaten and enough cracker-crumbs to make a smooth thick paste. Fill the shell, cover with crumbs, dot with butter, and bake, basting with stock.

STUFFED EGGPLANT À L'ITALIENNE—I

Slit two medium-sized eggplants lengthwise and fry until soft, cut-side down. Chop fine three slices of salt pork and two onions. Fry in butter and add two cupfuls of chopped mushrooms. Cook for ten minutes. Scoop out most of the pulp and add to the cooked mixture. Heat thoroughly, seasoning with salt, pepper, and minced parsley. Fill the eggplants, sprinkle with crumbs and grated cheese, moisten with olive-oil, and bake brown. Serve with Brown Sauce.

STUFFED EGGPLANT À L'ITALIENNE—II

Parboil an eggplant for ten minutes and cool in salted ice-water. Split and scoop out the inside. Rub the pulp through a sieve and add to it two tablespoonfuls each of cooked chicken and blanched almonds chopped fine. Season

with salt and pepper, add two tablespoonfuls of bread-crumbs, fill the shells, and bind together. Bake for half an hour, basting with stock or with melted butter and hot water. Remove the string and serve. When half done, it may be opened, brushed with melted butter, sprinkled with crumbs, and browned.

EGGPLANT STUFFED WITH NUTS

Boil an egg-plant until tender, split, and scoop out the pulp. Add a cupful of chopped nuts, one tablespoonful each of butter and bread-crumbs, and salt and pepper to season. Add two eggs well beaten, fill the shells, and bake for an hour.

EGGPLANT À LA CRÉOLE

Peel a young eggplant, cut it into dice, and simmer for ten or fifteen minutes in half a cupful of boiling water. Drain and press out the liquid. Chop fine two onions, fry in butter, add the eggplant, salt and pepper to season, and one tablespoonful each of minced parsley and vinegar. Add also two heaping tablespoonfuls of butter. Put into a baking-dish, cover with crumbs, dot with butter, and bake for twenty-five minutes.

EGGPLANT AU GRATIN

Cut a slice from the top of a large eggplant and scoop out the pulp. Remove the seeds and soak

the pulp for an hour in salted water. Squeeze dry and chop coarsely. Chop three onions fine and cook for twenty minutes with a can of tomatoes, adding a bay-leaf, a clove, and two sprigs of parsley. Rub through a fine sieve. Soak a cupful of bread-crumbs in milk, squeeze dry, and mix with the eggplant pulp and half of the Tomato Sauce. Add the yolks of two eggs, a tablespoonful of butter, and salt and pepper to season. Mix thoroughly, fill the eggplant, sprinkle with crumbs, and bake for forty minutes, basting with olive-oil. Reheat the remainder of the tomato purée, seasoning with salt, pepper, and butter, and serve separately as a sauce.

EGGPLANT À LA LYONS

Peel the eggplant and cut it into thin slices. Peel and slice two onions and fry brown in butter. Fry the slices of eggplant in the same fat, seasoning with salt, pepper, and grated nutmeg. Cover with stock and simmer until tender. Sprinkle with minced parsley and serve. The onions may be omitted and the sauce thickened with the yolk of an egg beaten with the juice of half a lemon.

EGGPLANT À LA PROVENCE

Slice and soak two small eggplants, drain, dip in oil, and broil. Put into a saucepan rubbed with garlic, with a chopped onion, a tablespoon-

ful of butter or oil, a teaspoonful each of minced parsley and anchovy paste, a cupful of stewed and strained tomatoes, and salt and pepper to season. Cook until tender and serve on toast or with macaroni.

FIFTEEN WAYS TO COOK HOMINY

BOILED HOMINY—I

Wash in cold water and soak it over night. Boil slowly in the water in which it has been soaked, using a double boiler and adding more water to keep from burning. Drain, dry, season with butter, pepper, and salt, and moisten with milk if desired.

BOILED HOMINY—II

Soak a cupful of hominy for three hours in warm water, drain, and cook in fresh boiling water until tender, adding a pinch of salt. Drain and reheat for fifteen minutes with a pint of milk, seasoning with salt and pepper. Cook for fifteen minutes, add a tablespoonful of butter, and serve.

BAKED HOMINY—I

Rub through a sieve one cupful of cold cooked hominy. Add the yolks of three eggs well beaten, a tablespoonful of butter, and salt and pepper to season. When thoroughly mixed, add gradually two cupfuls of milk, and, if desired, a teaspoonful of sugar. Fold in the

stiffly beaten whites of the eggs, pour into a buttered baking-dish, and bake until well puffed and brown.

BAKED HOMINY—II

Wash a cupful of hominy in three waters and boil for twenty minutes in water to cover. Add a tablespoonful each of butter and salt and one cupful of milk. Bake for forty minutes in a moderate oven.

HOMINY CROQUETTES—I

Wash a cupful of hominy through several waters and cook for three hours in a double boiler, with a quart of milk. Season with salt, pepper, and onion-juice, add the yolks of two eggs well beaten, mix thoroughly, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat. Serve with Tomato or Cheese Sauce.

HOMINY CROQUETTES—II

To a cupful of small hominy boiled add a tablespoonful of melted butter and mix thoroughly, adding enough milk to make a soft paste. Add one egg well beaten and, if desired, a teaspoonful of sugar. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

HOMINY CROQUETTES—III

Reheat two cupfuls of cooked hominy with

two tablespoonfuls of milk. Take from the fire, mix with the beaten yolk of an egg, season, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

HOMINY CROQUETTES—IV

Rub through a sieve two cupfuls of cold cooked hominy, and mix with two well-beaten eggs, one tablespoonful of melted butter, and a teaspoonful of sugar. Add salt to taste and beat thoroughly. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

HOMINY CROQUETTES—V

Cook until soft in a double boiler half a cupful each of hominy and stock and one and one-half cupfuls of milk. Take from the fire, add the yolks of two eggs well beaten and salt, paprika, onion-juice, and grated nutmeg to season. Turn out in a pie-tin, cool, cut into squares, dip in egg and crumbs, and fry in deep fat.

FRIED HOMINY—I

Wash a cupful of small hominy in cold water and soak over night in tepid water. Cook for an hour in a double boiler, seasoning with salt and pepper, then cool in a deep pan. Cut in slices, dredge with seasoned flour, and fry in drippings or pork fat. Or, dip in egg and crumbs and fry in deep fat.

FRIED HOMINY—II

Wet a deep pan in cold water, pour into it hot cooked hominy seasoned with salt and butter, and cool. Cut into slices, dredge with seasoned flour, and fry brown in salt pork fat. Or, dip in egg and crumbs and fry in deep fat.

FRIED HOMINY—III

Make cold boiled hominy into a smooth paste with beaten egg, butter, and milk. Heat thoroughly, cool, shape into small cakes, dredge with seasoned flour, and fry in butter. Or, fry large hominy in seasoned butter.

HOMINY PUFFS

Mix thoroughly one pint of cold boiled hominy, the yolks of two eggs well beaten, two heaping tablespoonfuls of flour, one heaping teaspoonful of baking-powder, half a cupful of milk, a pinch of salt, and the stiffly beaten whites of the eggs. Drop by spoonfuls into deep fat and fry brown.

HOMINY FRITTERS

Rub two cupfuls of cold boiled hominy to a smooth paste with one tablespoonful of melted butter. Add three eggs well beaten and a cupful of flour which has been sifted twice with a teaspoonful of salt and half a teaspoonful of baking-powder. Add enough milk to make a

batter which will drop from the spoon and fry by spoonfuls in deep fat.

HOMINY SOUFFLÉ

Mix together a cupful of small hominy boiled, two cupfuls of milk, two tablespoonfuls of melted butter, a pinch each of sugar and salt, and the yolks of three or four eggs well beaten. When thoroughly mixed, fold in the stiffly beaten whites and bake in a buttered baking-dish until well puffed and brown.

EIGHTEEN WAYS TO COOK LENTILS

BOILED LENTILS

Soak a cupful of lentils in cold water over night. Drain, boil until tender, and drain. Chop a small onion fine, fry in butter, add a teaspoonful of flour, and mix to a smooth paste. Add a cupful of hot stock and cook until thick, stirring constantly. Reheat the lentils in the sauce, seasoning with salt and pepper and a little vinegar if desired.

BAKED LENTILS

Prepare according to directions given for Purée of Lentils—I, turn into a buttered baking-dish, and bake until brown.

BAKED LENTILS WITH NUTS

Mix a cupful of boiled lentils with half a cupful of Brazilian nuts chopped fine. Season with salt and grated onion. Put into a buttered baking-dish with half a cupful of stock or water. Mix together two cupfuls of flour and two tablespoonfuls of peanut butter. Moisten with ice-water and roll out in a crust to cover the baking-dish. Cover and bake for an hour.

Serve in the same dish with Cream Sauce, Drawn-Butter, or Tomato Sauce.

LENTIL CROQUETTES

Soak over night three cupfuls of lentils, drain, and cook slowly for an hour in boiling water to cover. Drain, press through a colander, season with salt and pepper, add a tablespoonful of minced parsley, two tablespoonfuls of cream, a teaspoonful of onion-juice, and a dash of grated nutmeg. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat. Serve with Tomato Sauce.

LENTILS WITH CREAM SAUCE

Reheat boiled and drained lentils in a well-seasoned Cream Sauce.

CURRIED LENTILS—I

Chop fine three large onions, two green peppers, and a clove of garlic. Brown half a pound of washed lentils in butter, add the chopped mixture and cold salted water to cover. Boil until tender. Drain, add two sliced onions fried brown, two tablespoonfuls of butter, and a teaspoonful of curry powder. Serve with a border of boiled rice.

CURRIED LENTILS—II

Soak a cupful of red lentils for three or four hours and drain. Slice an onion, fry it in butter,

add the lentils and two cupfuls of boiling water or stock. Simmer for an hour, season with salt and pepper, and add a teaspoonful of curry powder and the juice of half a lemon. Simmer for ten minutes and serve in a border of boiled rice.

LENTILS AND RICE

Chop an onion fine and fry in butter. Reheat in the butter two cupfuls of boiled lentils and one cupful of boiled rice. Season with salt and pepper and serve.

LENTIL ROLLS

Mix together one-half cupful each of boiled lentils, boiled rice, cooked chopped ham, and cooked chicken or veal. Season to taste. Scald cabbage leaves and wrap small bits of the mixture in each leaf. Pack closely in a buttered saucepan, cover with stock, and add a bay-leaf, an onion stuck with four cloves, and a blade of mace. Cook covered for forty-five minutes. Drain, strain the liquid, and thicken a sufficient quantity of it with flour browned in butter. Take from the fire and add the yolk of one egg beaten with a tablespoonful of tarragon vinegar. Pour the sauce over and serve.

LENTILS WITH ONIONS

Boil half a pound of lentils in salted water until tender and drain. Fry three sliced onions

in butter, add the drained lentils, pepper and salt to season, and enough stock to moisten. Heat thoroughly and serve.

LENTILS AND BACON

Cook a pint of lentils in water to cover, adding a bay-leaf, a blade of mace, and an onion stuffed with three or four cloves. Fry a sliced onion in butter, and add a quarter of a pound of bacon cut into dice. Fry until the bacon is brown and crisp, add the lentils and enough stock to moisten. Season with salt, pepper, and minced parsley, heat thoroughly, and serve.

PURÉE OF LENTILS—I

Soak a cupful of lentils over night, boil until soft, and press through a sieve. Season with salt, pepper, and butter, moisten with milk, and serve.

PURÉE OF LENTILS—II

Soak a quart of lentils for three hours and cook slowly until soft in water to cover, with a bunch of parsley, a carrot, an onion stuck with three cloves, and half a pound of salt pork. Remove the pork and vegetables, drain, press through a sieve, and season with salt, pepper, and minced parsley. Add a little butter and moisten with stock if too thick.

LENTIL SOUFFLÉ

Prepare according to directions given for Purée of Lentils—I, and fold in the stiffly beaten whites of four eggs. Turn into a buttered baking-dish and bake for half an hour.

STEWED LENTILS

Soak a cupful of lentils over night in cold water. Drain and cook for an hour in boiling water. Drain and reheat with a tablespoonful of butter and salt and pepper to taste.

SAVORY LENTILS

Soak a pint of lentils two hours, drain, cover with cold water, and cook until tender, adding a teaspoonful of chopped onion, a little minced parsley, and salt and pepper to taste. Drain and sauté for a few minutes in a little butter. Serve immediately.

LENTILS À L'EGYPTIENNE—I

Wash a pint of lentils and soak over night. Drain and cook until tender in boiling water. Fry a chopped onion soft in butter, add the lentils and an equal quantity of boiled rice. Heat thoroughly, season with salt and pepper, and serve.

LENTILS À L'EGYPTIENNE—II

Soak two cupfuls of lentils over night, drain,

and cook until soft in boiling water to cover. Boil an equal quantity of rice. Cook together a can of tomatoes, a chopped onion, a bay-leaf, and a blade of mace. Simmer slowly until it has the consistency of a thick sauce. Drain the lentils, mix with the rice and one or two pounded cardamom seeds. Press the tomato through a sieve, add a heaping tablespoonful of butter, pour over the lentils, and serve.

EIGHTY WAYS TO COOK MACARONI

BUTTERED MACARONI—I

Boil a pound of macaroni until tender, drain, and put into a deep baking-dish. Spread over it half a cupful of butter broken into bits, and one-quarter of a pound of cheese, grated. Season with salt and pepper, mix thoroughly, and bake. Or, serve without baking.

BUTTERED MACARONI—II

Arrange cooked and broken macaroni on a hot platter and sprinkle it with salt, pepper, and dry mustard. Moisten with melted butter and season highly with grated cheese, turning with a fork. Serve without baking.

BAKED MACARONI—I

Put half a pound of cooked and broken macaroni into a buttered baking-dish and season with melted butter and grated cheese. Pour over two cupfuls of hot milk, dot with butter, sprinkle thickly with grated cheese, and bake for half an hour.

BAKED MACARONI—II

Break up half a pound of macaroni and cook it until tender in stock or in water to which a teaspoonful of beef extract has been added. Drain and put into a baking-dish with half a cupful of the cooking liquid and a tablespoonful of butter broken into bits. Sprinkle thickly with crumbs and grated cheese, dot with butter, and brown in the oven.

BAKED MACARONI—III

Put into a baking-dish with three cupfuls of milk, half a pound of macaroni cooked, broken, and drained. Season with salt, pepper, and butter and bake for half an hour.

BAKED MACARONI—IV

Reheat cooked and drained macaroni in enough cream to moisten and season highly with equal parts of grated Parmesan and Swiss cheese. Put into a buttered baking-dish, sprinkle with crumbs and grated cheese, pour over a little melted butter, and bake brown. Serve in the same dish.

BAKED MACARONI—V

Cook half a pound of macaroni in boiling salted water to cover. Drain, season with a little pepper and grated nutmeg, and moisten with Béchamel Sauce. Add half a cupful of butter

and two ounces each of grated Parmesan and Gruyère cheese. Put into a baking-dish, sprinkle with grated cheese, and bake for thirty minutes.

CREAMED MACARONI

Reheat cooked and broken macaroni in Cream Sauce seasoned highly with grated Parmesan cheese. Add a little powdered sugar.

CURRIED MACARONI

Reheat cooked, drained, and broken macaroni in a Curry Sauce.

DEVILED MACARONI

Reheat cooked and broken macaroni in Cream Sauce, seasoning highly with salt, red pepper, and mustard. Serve with grated cheese.

MACARONI CROQUETTES—I

Chop fine a cupful of cooked and broken macaroni and a slice of cooked ham. Mix with a little very thick Cream Sauce and season with onion-juice, salt, pepper, grated nutmeg, and a pinch of sugar. Add the yolks of three beaten eggs and cool. Add the juice of half a lemon, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

MACARONI CROQUETTES—II

Chop fine a cupful of cold cooked macaroni and reheat in a cupful of very thick Cream Sauce.

Add a heaping tablespoonful of grated cheese and the well-beaten yolks of four eggs. Cool, shape into croquettes, dip in egg and crumbs, and keep on ice for two hours. Fry in deep fat and serve with Tomato Sauce.

MACARONI CROQUETTES—III

Chop fine a pint of cold cooked macaroni and reheat with a little very thick Cream Sauce and a tablespoonful of grated cheese. Take from the fire, add the yolk of an egg well beaten, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

MACARONI CROQUETTES—IV

Boil one-quarter of a pound of macaroni in salted water until tender. Drain and reheat with a tablespoonful each of butter, grated Parmesan cheese, and minced cooked tongue. Spread on a buttered platter, cover with buttered paper, press under a weight, and cool. Cut into strips, dip in grated cheese, then into beaten egg, then in crumbs, and fry in deep fat.

MACARONI CROQUETTES—V

Boil a quarter of a pound of macaroni for thirty minutes in salted water. Drain and reheat with a little very thick Cream Sauce. Take from the fire, add the yolks of two eggs well beaten, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

Serve with Tomato Sauce and grated cheese, or with Cream Sauce to which grated cheese has been added.

MACARONI CROQUETTES—VI

Cook half a pound of macaroni in salted water. Drain and put into a saucepan with a quarter of a pound each of butter and grated Parmesan cheese, salt, pepper, and grated nutmeg to season, and enough thick Allemande Sauce to moisten. Mix thoroughly, turn into a small buttered square tin pan, cover with buttered paper, and cool under a weight. Cut into squares, dip in grated cheese, then in beaten egg, then in crumbs, and fry in fat to cover. Serve with Tomato Sauce. Noodles may be used in the same way.

MACARONI CROQUETTES—VII

Cook a quarter of a pound of macaroni in salted water, drain, and mix with two tablespoonfuls of butter, half a cupful of grated Parmesan cheese, salt and pepper to season, and enough Allemande Sauce to moisten. Turn into a small buttered square tin pan. Cover with buttered paper, then with another pan, and cool under a weight. When cold cut into squares dip into beaten egg, then into crumbs, and fry in deep fat.

ESCALLOPED MACARONI—I

Fry separately in butter two chopped onions :

and half a pound of chopped mushrooms. Mix cooked and drained macaroni with Tomato Sauce and add the mushrooms and onions. Mix thoroughly with a quarter of a pound of American cheese grated, and salt and pepper to taste. Put into a baking-dish, sprinkle with crumbs, and brown for ten minutes in the oven.

ESCALLOPED MACARONI—II

Fill a buttered baking-dish with alternate layers of cooked and broken macaroni and sliced or chopped hard-boiled eggs. Season each layer with salt, pepper, and mustard. Fill the dish with milk, cover with buttered crumbs, and bake until the crumbs are brown.

STEWED MACARONI—I

Reheat one-quarter of a pound of cooked and broken macaroni with sufficient milk to moisten. Season with salt and red pepper, add a tablespoonful of butter and one-quarter of a pound of grated cheese. Serve very hot.

STEWED MACARONI—II

Boil the macaroni until soft in salted water to cover, drain, season, moisten with cream, reheat, and serve.

STEWED MACARONI—III

Put a pound of cooked and broken macaroni into a saucepan with half a cupful of butter and

salt, pepper, and grated nutmeg to season. Moisten with equal quantities of beef gravy and Allemande Sauce, sprinkle thickly with grated Parmesan cheese, and serve.

STEWED MACARONI—IV

Boil half a pound of macaroni in salted water for twenty minutes, drain, and rinse in cold water. Season a cupful of stewed and strained tomatoes with butter, sugar, paprika, and salt. Add three tablespoonfuls each of almonds blanched and chopped and beef stock. Bring to the boil and reheat the macaroni in the sauce. Serve with grated cheese.

TIMBALE OF MACARONI—I

Beat three eggs until light, add a tablespoonful of butter, half a cupful of milk or stock, and salt, pepper, and grated onion to season. Butter a large timbale mould and nearly fill it with cooked and broken macaroni. Pour the sauce over, sprinkle with crumbs, dot with butter, cover, and steam for an hour and a half. Turn out and serve with Tomato Sauce.

TIMBALE OF MACARONI—II

Chop fine the white meat of a cooked chicken and two slices of ham. Add two tablespoonfuls of grated Parmesan cheese, a cupful of cream, and three eggs well beaten. Line a plain buttered mould with cooked macaroni and mix some

chopped cooked macaroni with the meat. Fill the mould, cover, and steam for forty-five minutes. Serve with any preferred sauce.

TIMBALE OF MACARONI—III

Mix together half a pound of chopped cooked ham, four tablespoonfuls of bread-crumbs, one egg well beaten, enough stock to moisten to a smooth paste, and Worcestershire and mushroom catsup to season. Butter a timbale mould, line it with boiled macaroni, and fill with the stuffing. Steam for an hour and a half. Take out of the mould, pour over a Cream or Tomato Sauce, and serve.

MACARONI AU GRATIN

Butter a deep baking-dish and fill with cooked macaroni, sprinkling each layer with grated cheese, and seasoning with pepper and dots of butter. Cover the top with cheese (Parmesan, which may be mixed with Swiss), dot with butter, and bake brown. Serve in the same dish. Milk or cream to cover may be poured over before baking.

MACARONI RAREBIT

Cut fine one cupful of cooked macaroni and reheat in butter. Add a scant cupful of grated cheese and two eggs well beaten. Season with salt and pepper and cook until the eggs set, Serve on toast.

MACARONI WITH ASPARAGUS

Cook asparagus in boiling salted water until tender. Drain, and season with salt, pepper, and butter. Take up on a platter and surround with macaroni cooked in stock. Sprinkle with grated Parmesan cheese and serve.

MACARONI WITH BROWN BUTTER

Reheat cooked and drained macaroni in melted butter, cooking until the butter browns. Sprinkle with salt and pepper, season highly with grated Parmesan cheese, and serve.

MACARONI WITH BROWN SAUCE—I

Cook together two tablespoonfuls each of butter and flour, add a cupful of stock, and cook until thick, stirring constantly. Season with salt and pepper, one tablespoonful each of tomato catsup and grated onion, and a teaspoonful of kitchen bouquet. Add a clove of garlic chopped very fine and a quarter of a pound of cooked and broken macaroni. Cook in a double boiler for twenty minutes and serve.

MACARONI WITH BROWN SAUCE—II

Cook two tablespoonfuls of flour in butter and add one cupful each of brown stock and stewed and strained tomato. Cook until smooth and thick, stirring constantly, and season with salt and pepper. Arrange cooked and broken

macaroni in a buttered baking-dish in layers, alternating with sauce and grated Parmesan cheese. Sprinkle with cheese and bake for fifteen minutes. Two cupfuls of stock may be used and the tomato omitted.

MACARONI AND CHEESE

Put half a pound of cooked and broken macaroni into a buttered baking-dish, seasoning each layer with salt, pepper, butter, and plenty of grated cheese. When the dish is full, pour over half a cupful of milk or cream, bake for half an hour, and serve in the baking-dish.

MACARONI IN CHEESE SHELL

Fill the shell of an Edam or pineapple cheese with cooked and broken macaroni mixed with Cream Sauce. Sprinkle with crumbs, dot with butter, and bake brown.

MACARONI WITH CHEESE SAUCE

Cook in a saucepan a heaping tablespoonful of butter and a cupful of Swiss cheese. As soon as the cheese is melted, turn the cooked and broken macaroni into a serving-dish, pour over the sauce, mix thoroughly with a fork, and serve.

MACARONI WITH CHESTNUTS

Peel and pound to a paste a dozen roasted chestnuts. Season with salt and mix with half

a pound of cooked and drained macaroni. Add three tablespoonfuls of butter and a teaspoonful of onion-juice. Heat thoroughly, moistening with milk or stock if necessary. Put into a baking-dish, sprinkle thickly with crumbs and grated cheese, pour over melted butter, and brown in the oven.

MACARONI WITH SAUCE PIQUANTE

Thicken a pint of beef stock with a tablespoonful of flour browned in butter. Add four tablespoonfuls of tomato catsup, six drops of Tabasco Sauce, a teaspoonful of kitchen bouquet, a pinch of salt, and a dash of paprika. Reheat cooked and broken macaroni or spaghetti in the sauce and put into a buttered baking-dish. Sprinkle with crumbs and grated cheese, dot with butter, and bake until brown.

MACARONI AND CHICKEN SOUFFLÉ

Boil half a pound of macaroni in salted water until tender, drain, rinse in cold water, and cut into very small pieces. Thicken two cupfuls of chicken stock with a tablespoonful each of butter and flour cooked together and add to it a cupful of cooked minced chicken and macaroni. Add a well-beaten egg and pepper and salt to season. Turn into a buttered baking-dish, sprinkle with crumbs, and bake for half an hour. Serve with grated cheese.

MACARONI WITH CREAM

Boil three-quarters of a pound of macaroni in salted water with a tablespoonful of butter, one onion, and two cloves. Drain and reheat with one-third of a pound each of butter, grated Parmesan cheese, and Gruyère cheese. Season with pepper and grated nutmeg, add a cupful of white stock and half a cupful of cream. Heat thoroughly and serve.

MACARONI WITH GRAVY

Reheat veal gravy and season with tomato catsup and add a little chopped cooked ham. Arrange cooked and broken macaroni in a baking-dish, sprinkling each layer with grated Parmesan cheese. Pour over enough of the gravy to moisten, heat thoroughly, and serve.

MACARONI AND HAM—I

Boil macaroni until tender in stock, cooking until the stock is nearly absorbed. Season with salt, pepper, and butter, and mix with two tablespoonfuls or more of chopped ham or bacon fried crisp. Sprinkle with fried bread-crumbs and serve.

MACARONI AND HAM—II

Reheat two cupfuls of cooked and broken macaroni in Cream Sauce, add a pinch of soda and a cupful of chopped, cooked ham. Season

with dry mustard and cayenne. Add one egg well beaten, turn into a buttered baking-dish, cover with crumbs and grated cheese, and bake covered for half an hour, then uncover and brown.

MACARONI AND MUSHROOMS

Chop separately an onion and three slices of bacon. Fry and add half a cupful of canned tomatoes and half a cupful of mushrooms. If dried mushrooms are used they must be soaked for three or four hours. Sprinkle a large platter with grated cheese and lay upon it the cooked macaroni full length. Cover with grated cheese, pour over the sauce and mushrooms, sprinkle with cheese, and serve.

MACARONI AND OYSTERS

Arrange in alternate layers in a baking-dish cooked, broken, and drained macaroni, and oysters, seasoning with dots of butter and pepper and salt. Beat together the liquor drained from the oysters, one and one-half cupfuls of milk, and two eggs. Pour over the macaroni, cover with crumbs, dot with butter, and bake half an hour. Or, spread over the top a beaten egg mixed to a smooth paste with crumbs.

MACARONI WITH TOMATO SAUCE

Boil the macaroni until tender in salted water, drain, and mix with Tomato Sauce. Serve grated Parmesan cheese separately.

MACARONI AND TOMATOES—I

Cook together for half an hour a can of tomatoes and a chopped onion. Rub through a sieve. Arrange cooked and broken macaroni in a buttered baking-dish, sprinkle with grated Parmesan cheese, cover with the sauce, and repeat until the dish is full, having sauce on top. Cover with crumbs, dot with butter, and bake covered for half an hour, then uncover and brown.

MACARONI AND TOMATOES—II

Mix one-quarter of a pound of cooked and broken macaroni with one cupful each of brown gravy and stewed and strained tomatoes. Add a tablespoonful of butter, salt and pepper to season, and a heaping tablespoonful of grated Parmesan cheese. Cook in a slow oven for half an hour and serve in the baking-dish.

MACARONI À L'AMERICAINE

Put half a pound of cooked and broken macaroni into a buttered baking-dish, alternating with grated cheese and dots of butter. Cover with crumbs, pour over a cupful of cream or milk, to which a beaten egg may be added, and bake for half an hour. Or, mix with Cream Sauce or Tomato Sauce.

MACARONI À L'ANGLAISE

Reheat one-fourth of a pound of cooked and

broken macaroni for twenty minutes with one cupful each of milk and stock. Beat together the yolks of two eggs, four tablespoonfuls of cream, and half a cupful of the water in which the macaroni was boiled. Put the macaroni and its liquid in a baking-dish, pour over the beaten egg, sprinkle thickly with grated cheese, dot with butter, and bake for ten minutes.

MACARONI À LA BOLOGNA—I

Parboil in salted water half a pound of macaroni, drain, add white stock to cover, and cook until the liquid is nearly absorbed. Put into a shallow baking-dish, sprinkle thickly with grated cheese, and add half a pound of fried mushrooms. Heat thoroughly in the oven and serve with spinach.

MACARONI À LA BOLOGNA—II

Boil well-washed spinach in salted water, drain, and press through a sieve. Reheat, moistening with a little stock. Arrange the spinach in layers in a baking-dish, alternating with cooked and broken macaroni and sprinkling each layer thickly with grated cheese. Bake for forty-five minutes and serve in the baking-dish.

MACARONI À LA BÉCHAMEL—I

Reheat cooked and broken macaroni in Béchamel Sauce. Add a few tablespoonfuls of stock

or gravy, season with melted butter and powdered cinnamon.

MACARONI À LA BÉCHAMEL—II

Cook one-third of a pound of macaroni in salted water, drain, and put into a baking-dish. Dot with butter, and sprinkle thickly with grated cheese. Beat two eggs with two cupfuls of milk, pour over the macaroni, and bake until the custard is firm. Cover with Cream Sauce, sprinkle with parsley, and bake four minutes longer. Serve in the same dish.

MACARONI À LA CRÈME

Reheat cooked, drained, and broken macaroni in Cream Sauce, seasoning with cayenne. Season highly with grated cheese and serve. Or, bake in a buttered baking-dish with crumbs on top. The cheese may be omitted.

MACARONI À LA FLORENCE

Cook together for forty minutes a can of tomatoes, a cupful of water, a sliced onion, a bunch of parsley, and two ounces of fat bacon. Press through a sieve, add a tablespoonful of butter and salt and pepper to taste and boil for five minutes. Reheat cooked and broken macaroni in the sauce and serve with plenty of grated cheese.

MACARONI À LA GALLI

Rub through a fine sieve a large can of tomatoes and simmer for three hours or until as thick as jelly. Chop fine half a pound of salt pork and a large onion and fry brown and crisp. Mix with the tomatoes, season with salt and cayenne, and pour over cooked macaroni. Serve with grated cheese.

MACARONI À LA GENOA

Boil half a pound of macaroni for twenty minutes in salted water. Drain, add four cupfuls of stock, and cook until the liquid is absorbed. Add a tablespoonful of butter, a teaspoonful of French mustard, a quarter of a pound of grated cheese, a teaspoonful of onion-juice, and cayenne pepper to season. Mix thoroughly, cover with crumbs, and bake until brown.

MACARONI À LA GENEVA

Boil half a dozen pork sausages in stock, drain, cool, and slice. Arrange in a baking-dish with alternate layers of cooked and broken macaroni, and sprinkle each layer thickly with grated Parmesan cheese. Moisten with stock or veal gravy, cover, and bake for half an hour.

MACARONI À LA GRECQUE

Boil a quarter of a pound of macaroni in

well-seasoned stock to cover. Skin four mutton kidneys, sauté in butter, drain, and chop fine. Cook a tablespoonful of flour brown in the same fat, add a cupful of stock, and cook until thick, stirring constantly. Reheat the chopped kidneys in the sauce for ten minutes, seasoning with cayenne and onion-juice. Add the macaroni and cook slowly until the gravy has been absorbed. Serve with Tomato Sauce.

MACARONI À L'ITALIENNE—I

Boil three-quarters of a pound of macaroni until tender in salted water, adding a small piece of butter. Drain and reheat with a little melted butter, seasoning with salt, pepper, grated nutmeg, and one-quarter of a pound each of grated Gruyère and Parmesan cheese. Mix with Allemande Sauce and beef gravy, heat thoroughly, and serve.

MACARONI À L'ITALIENNE—II

Cook three-fourths of a cupful of broken macaroni in boiling salted water to cover, with a teaspoonful of butter, a small onion, and two cloves. Drain, remove the onion, reheat in Tomato Sauce, add two tablespoonfuls of Sherry, and serve with plenty of grated cheese.

MACARONI À L'ITALIENNE—III

Boil one-quarter of a pound of macaroni in salted water until tender. Drain and add one

cupful of Cream Sauce. Add two tablespoonfuls of made mustard, and pepper, salt, and cayenne to season. Add one-half pound of grated Parmesan cheese, heat thoroughly, and serve.

MACARONI À L'ITALIENNE—IV

Boil three-quarters of a pound of macaroni, drain, and reheat with half a cupful each of Tomato and Madeira Sauces and one-fourth of a pound of grated Parmesan cheese. Season with pepper and nutmeg and cook slowly for ten minutes. Serve with grated cheese separately.

MACARONI À L'ITALIENNE—V

Reheat boiled and drained macaroni in melted butter, seasoning with pepper and grated cheese. Keep stirring until the cheese is melted, but do not let it cook as the cheese will turn oily.

MACARONI À L'ITALIENNE—VI

Cook half a pound of macaroni in boiling salted water with a pinch of pepper. Drain and reheat with a cupful of rich stock and simmer until the stock is absorbed. Add gradually a tablespoonful of butter and a quarter of a pound of grated cheese, either Parmesan or Swiss.

MACARONI À LA MADRID

Boil half a pound of macaroni in salted water until transparent, drain, and rinse in cold acidulated water. Reheat with a cupful of meat or

thicken gravy and a cupful of stewed and strained tomatoes. Add a teaspoonful of grated onion, green pepper seeded and chopped, a pinch of sugar, and salt, cayenne, and grated nutmeg to season. Simmer for half an hour and serve in a hot dish which has been rubbed with garlic.

MACARONI À LA MILANAISE—I

Chop fine two ounces each of raw ham and veal. Fry in butter with a chopped onion and a carrot, then add one wineglassful of White wine and stock to cover. Add a bunch of sweet herbs, a cupful of Tomato Sauce, and a few chopped mushrooms. Simmer slowly for two hours and rub through a sieve. Mix cooked and drained macaroni with the sauce and put into a baking-dish in layers alternating with thin slices of American cheese. Sprinkle with grated Parmesan, dust with powdered cinnamon, cover, and bake for an hour.

MACARONI À LA MILANAISE—II

Boil three-quarters of a pound of large macaroni for twenty minutes in salted water, adding a little butter. Drain and put into a flat saucepan with salt, red and white pepper, and grated nutmeg to season. Add half a cupful of chopped cooked beef tongue, a cupful of shredded mushrooms, three tablespoonfuls of butter, and two-thirds of a cupful of grated Parmesan cheese. Add a cupful of Béchamel Sauce, heat thoroughly,

and add one cupful each of beef gravy and Tomato Sauce. Heat thoroughly, sprinkle with grated Parmesan cheese, and serve. The beef gravy may be omitted.

MACARONI À LA MILANAISE—III

Cook together three tablespoonfuls of butter and two of flour. Add two cupfuls of white stock and cook until smooth and thick, stirring constantly. Add a slice each of carrot and onion and pepper and salt to season. Simmer for twenty minutes, add one cupful of cream or milk, and rub through a sieve. Cook a quarter of a pound of broken macaroni in salted water until soft, drain, and mix with the sauce, adding half a cupful of canned mushrooms or the same quantity of fresh mushrooms sautéd in butter. Cook for five minutes and serve.

MACARONI À LA NEAPOLITAN—I

Cook a can of tomatoes for fifteen minutes with half a cupful each of chopped cooked ham and sliced mushrooms. Add half a cupful of grated Parmesan or Swiss cheese and season with salt, pepper, cayenne, and a little sugar. Reheat cooked and broken macaroni in the sauce and serve with plenty of grated cheese.

MACARONI À LA NEAPOLITAN—II

Arrange cooked, drained, and broken macaroni in layers in a baking-dish, sprinkling each layer

with grated cheese. Moisten with stock or gravy, pour over half a cupful of melted butter, heat thoroughly, and serve.

MACARONI À LA NEAPOLITAN—III

Chop fine an onion and a slice of raw ham and fry in butter. Add a can of tomatoes and two cupfuls of Espagnole Sauce. Boil for twenty minutes and press through a sieve. Reheat a pound of boiled macaroni in melted butter, seasoning with pepper and grated nutmeg. Put into a baking-dish in layers, alternating with the sauce and sprinkling each layer with grated Parmesan cheese. Heat thoroughly, pour over melted and brown butter, and serve.

MACARONI À LA NEAPOLITAN—IV

Cook half a pound of macaroni in salted water without breaking. Drain and arrange full length on a platter. Thicken a pint of stewed and strained tomato with two tablespoonfuls of butter and one of flour cooked together. Season the sauce with salt, pepper, celery salt, and four tablespoonfuls of grated Parmesan cheese. Pour the sauce over the macaroni and pass grated cheese with it.

MACARONI À LA NAPLES—I

Prepare according to directions given for Macaroni à l'Italienne—II. and add half a dozen mushrooms cut fine and fried, two slices

of smoked cooked beef tongue cut in shreds, and half a cupful of grated cheese.

MACARONI À LA NAPLES—II

Cook half a pound of broken macaroni in boiling salted water, drain, and rinse in cold water. Butter a baking-dish and cover the bottom with macaroni. Season with salt, cayenne, and dots of butter. Sprinkle thickly with grated Parmesan cheese, and repeat until the dish is full, having cheese on top. Bring to the boil a cupful of milk, a teaspoonful of butter, half a teaspoonful of dry mustard, and pepper and salt to season. Pour over the macaroni, cover, and bake for half an hour, then remove the cover and brown.

MACARONI À LA PALERMO

Chop an onion fine and fry it in butter, dredge with flour, and add half a can of strained tomato, and salt, pepper, and sugar to season. Cook for twenty minutes. Strain the sauce and add one cupful each of cooked macaroni, chopped ham and chicken. Add also three green peppers, seeded, shredded, and boiled until tender. Thicken with the yolk of an egg beaten smooth with half a cupful of hot milk or stock. Mix thoroughly and serve very hot.

MACARONI À LA REINE

Boil a pint of cream and add to it ten ounces

of white cheese. Season with salt and cayenne and add a heaping tablespoonful of butter. The cheese should be sliced very thin. Stir the cream constantly until the cheese is dissolved. Cut bread into dice and fry pale brown in deep fat. Pour the sauce over cooked and broken macaroni, cover with the fried bread, and serve.

MACARONI À LA ROMA

Boil and drain one-quarter of a pound of macaroni. Chop fine the cooked white meat of a chicken and three or four slices of boiled ham. Season with salt, pepper, and grated Parmesan cheese. Mix with the yolks of three eggs well beaten, add half a cupful of cream and the stiffly beaten white of one egg. Mix with the macaroni, turn into a buttered mould, and steam for an hour.

MACARONI À LA SOLFERINO

Chop fine an onion and a slice of raw ham and fry brown in oil. Add a pint of Tomato Sauce and reheat. Mix with cooked and broken macaroni and serve with grated cheese.

MACARONI À LA WALDORF

Reheat one and one-half cupfuls of beef or veal gravy with half a cupful of Tomato Sauce. Pour over cooked and broken macaroni and sprinkle with chopped hard-boiled eggs, grated Parmesan cheese, and salt and pepper to season.

NINETY-FIVE WAYS TO COOK MUSHROOMS

BROILED MUSHROOMS—I

Dip cleaned and peeled mushrooms into melted butter, put on ice for fifteen minutes, and broil. Serve with melted butter and lemon-juice. Or, broil, basting with bacon fat. If the mushrooms are strongly flavored they may be soaked in cold salted water for a few minutes before broiling.

BROILED MUSHROOMS—II

Peel and remove the skins from large mushrooms. Broil on a buttered gridiron inside up. Season and serve on buttered toast. Melted butter mixed with minced parsley and chives and seasoned with salt and pepper may be served separately if desired, or melted butter and lemon-juice.

BROILED MUSHROOMS—III

Fry separately in melted butter large fresh mushrooms and fresh mushrooms chopped. Add cream to the minced mushrooms, using

enough to cover, and simmer for ten minutes. Spread the minced mixture on buttered toast and lay a large broiled mushroom on each slice. Season with salt and pepper and, if desired, a little grated nutmeg or mace.

BROILED BEEFSTEAK MUSHROOM

Broil a thick slice of beefsteak mushroom on a buttered gridiron, season with salt, pepper, and melted butter, and pour over a sauce made of one tablespoonful of vinegar and a teaspoonful of Worcestershire Sauce seasoned highly with paprika.

BAKED MUSHROOMS—I

Peel large fresh mushrooms and put into a buttered baking-dish inside up. Sprinkle with salt and pepper and put a small lump of butter on each one. Bake for ten or fifteen minutes in a quick oven, basting frequently with melted butter. Add a few drops of lemon-juice and serve hot on the same dish. A little mace and minced parsley may be added to the seasoning.

BAKED MUSHROOMS—II

Peel, stem, and wash a dozen large mushrooms. Put into a buttered dripping-pan inside up. Sprinkle with salt and pepper, dot with butter, and pour over two-thirds cupful of cream. Bake for ten minutes in a hot oven and

serve on toast with the pan-gravy poured over. The cream may be omitted and two tablespoonfuls of butter used instead.

BAKED MUSHROOMS—III

Clean and trim large fresh mushrooms and put into acidulated water. Toast circles of bread, dip quickly into hot water or cream, and put into a buttered baking-dish. Butter the toast and put a large mushroom on each slice inside up. Sprinkle with salt and pepper, dot with butter, cover, and bake for eight or ten minutes. Serve immediately. Each mushroom-cup may be filled with cream and baked under jelly-glasses. Do not remove the glass until the moment of serving.

BAKED MUSHROOMS—IV

Make a forcemeat of chopped cooked chicken and minced mushrooms, adding enough chicken stock to moisten. Butter a baking-dish and fill it with large fresh mushrooms inside up. Fill the mushrooms and the space between them with the forcemeat, dot with butter, and add enough cooking stock to make it very moist. Cover with very thin slices of bacon and bake covered for fifteen minutes, then uncover and brown.

BAKED STUFFED MUSHROOMS—I

Chop fine the stalks of a dozen mushrooms

with a small onion and fry in butter. Dredge with flour, add a cupful or more of stock—chicken preferred,—and cook until smooth and thick, stirring constantly. Season with pepper, salt, minced parsley, and, if desired, grated nutmeg. Put the mushrooms into a buttered baking-dish, inside up, fill with the mixture, cover with crumbs, and bake. Serve with Espagnole Sauce, or sprinkle with lemon-juice.

BAKED STUFFED MUSHROOMS—II

Soak three tablespoonfuls of bread-crumbs in half a cupful of stock. Add three-quarters of a cupful of chopped cooked chicken, one tablespoonful of butter, and salt, pepper, and grated onion to season. Peel and trim large fresh mushrooms and put in acidulated water. Drain, fill with the stuffing, cover with crumbs, dot with butter, and bake in a buttered baking-pan for ten or fifteen minutes.

BAKED MUSHROOMS AU GRATIN

Peel a pound of large fresh mushrooms and chop the stems and all but six of the largest mushrooms. Fry the mixture in butter and add two tablespoonfuls of tomato catsup or grated cheese. Fill the large mushrooms with the stuffing, cover with crumbs, and bake about fifteen minutes. Serve on toast with Brown Sauce to which have been added three tablespoonfuls of Sherry or Madeira.

BAKED MUSHROOMS IN RAMEKINS

Peel and chop large mushrooms and season with salt, pepper, and minced parsley. Fill buttered ramekins and bake in a quick oven.

BAKED MUSHROOMS IN CUPS

Peel a dozen large mushrooms, remove the stalks, and chop fine. Boil the trimmings for fifteen minutes in stock or water, strain, and cook the mushrooms in the liquid, seasoning with salt, pepper, and minced parsley. Take from the fire and add four eggs beaten with half a cupful of cream. Butter timbale moulds, fill with the mixture, and bake. Turn out, pour around White Sauce, and serve.

BAKED BEEFSTEAK MUSHROOM

Spread a large slice of beefsteak mushroom with butter, sprinkle with salt and pepper, and bake, basting with a cupful of stock to which a tablespoonful of Sherry has been added.

MUSHROOMS BAKED WITH OYSTERS

Peel and trim large fresh mushrooms and sauté in butter. Put each one on a round of buttered toast inside up. Put an oyster in each mushroom, dot with butter, and season with salt and pepper. Bake until the oysters are plump. Serve with Cream Sauce, using chicken stock for half the liquid. Or, with

Brown Sauce seasoned with Port Wine and mushroom catsup. Chop the oysters if desired and add grated nutmeg to the seasoning.

MUSHROOMS BAKED WITH CHEESE

Parboil two cupfuls of cleaned and trimmed mushrooms in salted water for ten minutes. Butter a baking-dish, put in the drained mushrooms, cover with a cupful of Cream Sauce, and sprinkle thickly with grated Parmesan or Swiss cheese. Cover with buttered crumbs and bake brown.

CREAMED MUSHROOMS

Fry fresh mushrooms in butter or use the canned mushrooms, drained, and reheat in a Cream Sauce. Use the liquid drained from the can or stock, if desired, for part of the liquid instead of all cream.

CREAMED MUSHROOMS IN SHELL

Prepare creamed mushrooms and fill puff paste shells or Swedish timbales or ramekins and serve. If ramekins are used, cover with crumbs, dot with butter, and brown in the oven.

CREAMED MUSHROOMS WITH EGGS

Cook a pint of prepared mushrooms for five minutes in salted water with a little milk, using barely enough liquid to keep from burning. Thicken with a tablespoonful each of butter and

flour cooked together, take from the fire, and add the yolk of an egg well-beaten. Season with salt, pepper, and onion-juice and fill buttered shells or ramekins three-quarters full. Break a fresh egg into each one, sprinkle with seasoned crumbs, dot with butter, set into a pan of hot water, and bake until the crumbs are brown.

CURRIED MUSHROOMS

Fry a small chopped onion soft in butter and dredge with a teaspoonful each of flour and curry powder. Add a cupful of stock and cook until thick, stirring constantly. Take from the fire, season with salt, pepper, and lemon-juice, and strain over fried mushrooms arranged on buttered toast.

DEVEILED MUSHROOMS—I

Dip large fresh mushrooms in melted butter, sprinkle with salt and cayenne, and broil. Serve on toast. Mustard and lemon-juice may be added to the seasoning.

DEVEILED MUSHROOMS—II

Chop a quart of peeled mushrooms and season with salt, pepper, cayenne, and lemon-juice. Add two eggs, the yolks of two hard-boiled eggs, two cupfuls of bread-crumbs, and a heaping tablespoonful of butter. Fill buttered shells or individual dishes, cover with crumbs, dot with butter, and brown in the oven.

ESCALLOPED MUSHROOMS—I

Peel and cut up a pound of fresh mushrooms, scald, drain, and cover with cold water. Dry thoroughly and sauté in hot butter for three minutes. Add a teaspoonful each of flour and minced parsley. When thoroughly mixed, add a cupful of hot stock and simmer for ten minutes, stirring constantly. Season with salt, pepper, and lemon-juice, take from the fire, and add the yolk of an egg beaten with a tablespoonful of Sherry. Fill buttered shells or ramekins, cover with crumbs, dot with butter, and bake in the oven.

ESCALLOPED MUSHROOMS—II

Make two cupfuls of Cream Sauce, using chicken stock, if convenient, for part of the liquid. Add the chopped stalks of a pint of mushrooms and cook the sauce until it is reduced half. Season with pepper and salt and add a tablespoonful of minced parsley. Pour the sauce into a shallow baking-dish, and lay upon it fresh mushrooms inside up. Put a small piece of butter on each one, sprinkle with crumbs, and bake brown.

ESCALLOPED MUSHROOMS—III

Cook a pint of mushrooms in acidulated water until tender, using barely enough to cover. Drain, mix with a pint of boiling milk, and

season with salt and pepper. Butter a baking-dish, sprinkle with crumbs, and repeat until the dish is full, having crumbs on top. Pour over the milk and the liquid in which the mushrooms were cooked. Season with salt and pepper, dot with butter, and bake brown.

ESCALLOPED MUSHROOMS—IV

Peel, trim, and break up the mushrooms and throw into boiling and acidulated water. Let stand for two or three minutes, then rinse in cold water. Wipe dry and sauté in butter. To two cupfuls of mushrooms, add three tablespoonfuls of flour and a teaspoonful of minced parsley. When the butter has absorbed the flour, add one cupful of milk or cream or stock. Cook until smooth and thick, stirring constantly. Take from the fire, season with salt, paprika, and lemon-juice, and add the yolk of an egg beaten with two tablespoonfuls of milk or cream. Fill buttered ramekins, cover with buttered crumbs, and brown in the oven.

ESCALLOPED MUSHROOMS—V

Cover the bottom of a baking-dish with stale bread-crumbs sprinkled with pepper and salt and bits of butter. Cover with a layer of peeled and stemmed mushrooms and repeat until the dish is full, having crumbs and butter on top. Fill the dish with cream and bake, covered, for an hour, then remove the cover and brown.

FRIED MUSHROOMS—I

Peel and trim very large fresh mushrooms and fry in oil or butter seasoned with pepper and salt. Serve on small thin slices of toast and put a teaspoonful of Sherry or White Wine on each mushroom or use minced parsley and lemon-juice instead of wine.

FRIED MUSHROOMS—II

Dip large peeled mushrooms in seasoned flour, crumbs, or meal, or in egg and crumbs, and fry in deep fat. Serve with any preferred sauce. Sprinkle with lemon-juice if desired. Bacon fat may be used for frying and the bacon served as a garnish.

FRIED MUSHROOMS ON TOAST

Chop very fine peeled and stemmed mushrooms. Sauté in butter, seasoning with salt, pepper, mace, and cayenne. Spread the mixture on buttered toast and serve.

MUSHROOM SAUTÉ

Put fresh peeled mushrooms into acidulated water. Let stand for an hour, drain, dry, and sauté in butter, seasoning with salt, pepper, and grated nutmeg.

MUSHROOM SAUTÉ À LA BORDELAISE

Marinate large peeled mushrooms in seasoned

oil for two hours. Drain and fry brown. Chop fine a bean of garlic and three sprigs of parsley. Heat thoroughly in oil, add the mushrooms, and serve.

BEEFSTEAK MUSHROOM SAUTÉ

Cut into dice, dip in batter, and fry in deep fat or sauté in butter.

FRICASSEE OF MUSHROOMS—I

Cook a cupful of button mushrooms in Cream Sauce, seasoning with salt, pepper, minced parsley, and powdered sugar. Or, omit the liquid and cook the mushrooms with two tablespoonfuls of butter, one tablespoonful of flour, and the seasoning. Cook for ten minutes, then add the yolks of two eggs beaten with half a cupful of cream. Serve on toast.

FRICASSEE OF MUSHROOMS—II

Sauté large mushrooms until brown and pour into the pan enough cream to cover. Cook for ten minutes, thicken with flour browned in butter, add two tablespoonfuls of Sherry, and serve.

FRICASSEE OF MUSHROOMS—III

Peel and scald a quart of mushrooms, cover with cold water, drain, and sauté in butter. Dredge with flour and season with salt, pepper, powdered thyme, and mace. Pour in a cupful of

stock, and cook until thick, stirring constantly. Simmer for half an hour, then take up the mushrooms and strain the liquid. Add to the liquid the yolks of three eggs beaten with the juice of a lemon. Arrange the mushrooms on buttered toast, pour over the sauce, and serve.

MUSHROOM CROQUETTES

Peel and trim half a pound of mushrooms and chop the stalks and trimmings fine. Simmer the chopped trimmings for twenty minutes in milk to cover, strain, and reserve the liquid. Cook together two heaping tablespoonfuls each of butter and flour, add the mushroom liquor and enough cream or milk to make two cupfuls in all. Season with salt, paprika, and grated nutmeg. Cut the caps into small pieces and fry in butter. Add two chopped hard-boiled eggs, a tablespoonful of minced parsley, and the sauce. Heat thoroughly, take from the fire, and add the yolks of two raw eggs. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

MUSHROOM SOUFFLÉ

Chop fine a very small onion and fry soft in butter. Add one and one-half cupfuls of minced mushrooms and half a cupful of minced cooked chicken. Add one cupful of White or Cream Sauce, a heaping tablespoonful of soft bread-crumbs, a canned pimento chopped fine, a pinch

of salt, and the yolks of two eggs. Fold in the stiffly beaten whites, fill a buttered soufflé dish, and bake until puffed and brown. Serve with a Brown Sauce to which has been added half a cupful of fresh mushrooms chopped and fried, and a minced truffle.

BUTTERED MUSHROOMS

Trim and clean a quart of large fresh mushrooms and cook until tender in butter, seasoning with salt, pepper, and powdered mace. Add three tablespoonfuls of butter and a tablespoonful of cracker-crumbs. Heat thoroughly and serve.

STEWED MUSHROOMS—I

Peel and trim half a pound of fresh mushrooms. Fry in butter, season with salt and pepper, dredge with flour, and add half a cupful of hot water or stock. Cook slowly for five minutes. Three-fourths cupful or more of cream may be used for liquid and a little grated nutmeg may be added to the seasoning. If hot water is used, season with minced parsley and onion-juice.

STEWED MUSHROOMS—II

Trim and clean a cupful of button mushrooms and sauté in butter. Season with salt, pepper, mace, and a teaspoonful of lemon-juice. Serve on toast. Or, use half a cupful of cream or

stock instead of the lemon-juice and omit the mace if desired.

STEWED MUSHROOMS—III

Peel and trim a pint of fresh mushrooms, fry in butter, dredge with flour, and add two tablespoonfuls of cream or more if necessary. Season with salt and pepper, take from the fire, and add the yolk of an egg beaten smooth with a tablespoonful of Sherry.

STEWED MUSHROOMS—IV

Peel and stem the mushrooms and throw into acidulated water. Drain and cook in as little water as possible, seasoning with salt and pepper. Simmer for five minutes and thicken with a tablespoonful each of butter and flour cooked together.

STEWED MUSHROOMS—V

Peel and trim the mushrooms and cook for fifteen minutes in water to cover. Season with salt and add a heaping tablespoonful of butter rolled in flour. Cook for four minutes and add an egg beaten with three tablespoonfuls of cream. Heat thoroughly but do not boil, and serve.

STEWED MUSHROOMS—VI

Peel a pint of fresh mushrooms and scrape the stalks. Throw into cold water and drain,

but do not wipe. Cook in their own liquor until the juice flows freely, then add a tablespoonful of butter rubbed smooth with a teaspoonful of flour or a little less corn-starch. If flour is used, cook for about fifteen minutes. If corn-starch is used, put it in about three minutes before the mushrooms are served.

STEWED MUSHROOMS—VII

Cook fresh mushrooms for twenty minutes in equal parts of milk and water, using as little liquid as possible. Add a teaspoonful of flour browned in butter and one cupful of stock. Cook until the sauce is smooth and thick, stirring constantly, then add a few drops of lemon-juice. Cream or milk may be used instead of stock with grated nutmeg and lemon-peel added to the seasoning. Mushroom catsup may be used also in the seasoning.

STEWED MUSHROOMS—VIII

Cook fresh mushrooms for twenty minutes in equal parts of milk and water, seasoning with salt and pepper. Thicken with a tablespoonful of flour and the beaten yolk of an egg. A little veal or chicken stock may be added before thickening.

STEWED MUSHROOMS—IX

Make a pint of Drawn-Butter Sauce and add the yolks of two eggs beaten with a cupful

of cream and a tablespoonful each of butter and minced parsley. Add a pint of peeled and washed mushrooms, cook for five minutes, and serve very hot.

STEWED MUSHROOMS—X

Fry a chopped onion brown in butter with half a pound of chopped mushrooms, add enough Brown Sauce to moisten, and heat thoroughly, seasoning with a teaspoonful of mustard and two soaked anchovies pounded smooth in a mortar.

STEWED MUSHROOMS—XI

Cook peeled and trimmed mushrooms for four or five minutes in boiling cream well-seasoned. Serve on toast, moistening the toast with the cream.

STEWED MUSHROOMS—XII

Put into a saucepan a quart of cleaned mushrooms, two tablespoonfuls of butter, one tablespoonful of flour rubbed smooth in half a cupful of water or stock, and salt and pepper to season. Cover and cook for five minutes, stirring frequently. A tablespoonful of lemon-juice may be added just before serving.

STEWED CANNED MUSHROOMS

Drain a can of mushrooms, reheat in butter, dredge with flour, and add enough boiling milk

or cream to make a smooth sauce. Season with salt and pepper, take from the fire, and add the yolk of an egg beaten with a tablespoonful of Sherry. Do not allow the mushrooms to boil. Serve on toast. Or, reheat the drained mushrooms in Cream Sauce, then add the egg and Sherry.

MUSHROOMS STEWED IN WINE—I

Sauté in butter a pound of peeled and trimmed mushrooms. Drain off the butter, add a wine-glassful of Sherry and a cupful of stock. Bring to the boil, thicken with flour browned in butter, and serve.

MUSHROOMS STEWED IN WINE—II

Cook a pint of small fresh mushrooms for five minutes in salted water to cover. Add a tablespoonful of butter, half a cupful of Claret, mace and cayenne to season, and the yolks of six hard-boiled eggs. Heat thoroughly and serve with a garnish of broiled or fried mushrooms.

MUSHROOMS WITH WHITE WINE AND CREAM

Peel and cut up half a pound of mushrooms. Fry for five minutes in butter and dredge with a tablespoonful of flour. Add half a cupful each of white wine and cream, stir until smooth, cover, and cook for fifteen minutes.

MUSHROOMS WITH FINE HERBS

Chop fine parsley, thyme, and summer savory and wet with onion-juice. Dip large fresh mushrooms into beaten egg, then into the herbs, fry in butter, and serve on toast.

MUSHROOMS AND MACARONI

Sauté a dozen peeled mushrooms in butter, seasoning with lemon-juice. Add one and one-half cupfuls of Cream Sauce and simmer for ten minutes, then add a quarter of a pound of cooked and broken macaroni. Heat thoroughly, season with grated cheese, and serve.

MUSHROOMS AND OYSTERS

Sauté large fresh mushrooms in butter, drain, and put into a shallow baking-pan inside up. Lay a large oyster on each one and season with salt, pepper, and butter. Dip the oysters in melted butter and cracker-crumbs if desired. Bake until the oysters are plump and serve with Brown, Cream, or Béchamel Sauce.

MUSHROOMS WITH TOMATO SAUCE

Peel two pounds of fresh mushrooms and throw into acidulated water. Cut each one into two or three pieces and chop the stalks. Fry the mushrooms in olive-oil with two table-spoonfuls of chopped onion, two bruised cloves of garlic, and the chopped stalks. Drain off

most of the oil, add two cupfuls of Tomato Sauce and a teaspoonful of beef extract dissolved. Season with salt, white pepper, and cayenne, and heat thoroughly. Season with lemon-juice and minced parsley and serve.

MUSHROOMS WITH EGGS

Peel and slice a pound of fresh mushrooms and cook until tender in white stock to cover, adding a slice of onion, a little butter, a pinch of sweet herbs, and seasoning. Press through a sieve on a serving-dish and lay upon it very carefully a few poached eggs. Season to taste and serve.

MUSHROOMS WITH CREAM

Fry a pound of fresh mushrooms in butter, seasoning with pepper and salt. Sprinkle with minced parsley, add two tablespoonfuls of white stock and half a cupful of cream. Cook five minutes longer, pour over toast, and serve.

MUSHROOMS IN SHELLS

Cut the upper crust from four French rolls, scoop out the inside, and toast or fry the shells thus made. Cook two pounds of peeled and trimmed mushrooms in butter, seasoning with salt and lemon-juice. Moisten with stock or water, add three cupfuls or more of Velouté Sauce, four tablespoonfuls of butter, and pepper and grated nutmeg to season. Take from the

fire, add the yolks of four eggs well beaten, fill the shells, heat for a moment, and serve.

MUSHROOMS UNDER GLASS—I

Cut circles of bread to fit the glass covers, toast, and put a large fresh mushroom on each slice inside up, having first dipped each one in melted butter seasoned with minced parsley and lemon-juice. Moisten with cream, cover, and bake for twenty-five minutes. The parsley, lemon-juice, and cream may be omitted.

MUSHROOMS UNDER GLASS—II

Peel and remove the stems from a pound of large fresh mushrooms. Fry in butter for one minute, seasoning with salt, pepper, and grated nutmeg. Add a cupful of cream, cover, and simmer for ten minutes. Have ready six round slices of bread toasted on the under side only. Cover with the mushrooms, pour over the pan-gravy, cover with the bells or with jelly-tumblers, and bake for fifteen or twenty minutes. The nutmeg may be omitted. In cooking under glass, heat *gradually*.

MUSHROOMS UNDER GLASS—III

Toast thin circles of bread on the under side and lay large fresh mushrooms on the other side. Cover with glass bells and bake for twenty minutes.

MUSHROOMS UNDER GLASS—IV

Toast thin circles of bread on the under side. Sauté fresh mushrooms in butter, seasoning with salt and pepper and moistening with cream. Pour the cream and mushroom mixture over the pieces of toast, cover with the bells, and bake in a slow oven for twenty minutes. Serve with the bells on.

STUFFED MUSHROOMS—I

Chop mushrooms fine, mix with an equal quantity of crumbs, season with salt and pepper, and moisten with stock or cream. Fill the caps of large fresh mushrooms with the forcemeat and put a dot of butter on each one. Put into a buttered baking-dish, cover, and bake for fifteen minutes. Or, put the filled mushrooms in a baking-dish, fill the spaces between with the forcemeat, sprinkle with crumbs, dot with butter, and pour in enough cream to moisten. Season with pepper and salt, cover, and bake for fifteen minutes, then uncover and brown. Serve in the baking-dish or on toast with Béchamel Sauce.

STUFFED MUSHROOMS—II

Chop the stalks fine and fry in butter. Add a sufficient quantity of bread-crumbs soaked and squeezed dry, one or two beaten eggs, and enough cream to moisten. Season with salt and pepper, fill the mushroom caps, and bake,

basting with stock or hot water and melted butter.

STUFFED MUSHROOMS À LA NEAPOLITAN

Chop fine the stalks and trimmings of sixteen large fresh mushrooms. Fry the trimmings in oil with onion and garlic to season and add half a cupful of Tomato Sauce with salt and red pepper to season. Add equal parts of fresh bread-crumbs and grated Parmesan cheese until a smooth thick paste is formed. Season with minced parsley, fill the mushroom caps, and arrange on a baking-dish. Sprinkle with crumbs and grated cheese, moisten with olive-oil, and bake for fifteen minutes. Sprinkle with lemon-juice and serve.

MUSHROOM FARCI

Peel a pound of large fresh mushrooms, and reserve the six largest. Chop the remainder with the stems and add two tablespoonfuls of soft bread-crumbs, two minced truffles, and salt, cayenne, and grated nutmeg to season. Fry the large mushrooms in butter and arrange on thin slices of bread toasted on the under side. Fill with the stuffing, brush with melted butter, and bake brown. Pour a cupful of cream into the frying-pan, bring to the boil, pour over the mushrooms, and serve.

PURÉE OF MUSHROOMS—I

Peel and chop the desired quantity of mushrooms and simmer for ten minutes in milk to cover. Add enough bread-crumbs to make a smooth thick paste and cook until the moisture is evaporated. Rub through a sieve, season with butter, salt, and pepper, and serve.

PURÉE OF MUSHROOMS—II

Cook a pound of fresh mushrooms in stock to cover until tender and drain. Add to the sauce a tablespoonful of chopped onion and salt, pepper, and minced parsley to season. Cook until thick, add the mushrooms, and press through a sieve. Add a wineglassful of Burgundy and serve on toast with a garnish of hard-boiled eggs sliced, or add an equal amount of bread-crumbs and bake.

RAGOUT OF MUSHROOMS—I

Put a cupful of stock into a saucepan with a cupful of butter and a tablespoonful of minced parsley. When hot, put in a quart of peeled and stemmed mushrooms and simmer very slowly until the mushrooms are done. Thicken with a tablespoonful of browned flour, add a cupful of boiling water, a wineglassful of Madeira, and the juice of a lemon. Season with salt and pepper and serve.

RAGOUT OF MUSHROOMS—II

Bring to the boil three cupfuls of stock to which has been added a tablespoonful of vinegar, a teaspoonful of minced parsley, two sliced onions, and salt, paprika, and grated nutmeg to season. Add two cupfuls of cleaned mushrooms, simmer until tender, take from the fire, and thicken with the yolks of two eggs beaten with half a cupful of the cooking liquid.

MUSHROOM TOAST

Cook a quart of peeled and trimmed mushrooms until tender in butter, seasoning with red and white pepper and powdered mace. When the butter begins to brown, add a cupful of cream, the grated rind of half a lemon, and a pinch of salt, and stew until the mushrooms are tender. Beef gravy may be substituted for the cream and the lemon-peel omitted. Serve on toast with lemon-juice squeezed over.

MUSHROOM PIE

Line a shallow baking-dish with thin slices of bacon. Put in a layer of peeled and trimmed mushrooms. Cover with mashed potatoes, dot with butter, and bake covered for half an hour. Remove the cover and brown.

SMOTHERED MUSHROOMS—I

Peel and trim enough mushrooms to make a

pint. Put into a covered saucepan with a tablespoonful of butter rolled in flour. Cover and cook in their own liquor for fifteen minutes. Season with salt and pepper and serve immediately.

SMOTHERED MUSHROOMS—II

Prepare according to directions given for Smothered Mushrooms I; at the end of fifteen minutes add two tablespoonfuls or more of cream. Take from the fire and add the yolk of an egg beaten with a tablespoonful of Sherry.

MUSHROOM PATTIES

Sauté chopped mushrooms in butter and reheat in Cream or Drawn-Butter Sauce. Season with salt, pepper, and lemon-juice. Fill patty-shells, reheat, and serve.

CANNED MUSHROOMS IN RAMEKINS

Reheat chopped mushrooms in Cream Sauce, adding onion-juice and minced parsley to the seasoning. Cover with crumbs, dot with butter, and bake brown, setting the dish in a pan of hot water to keep from burning.

MUSHROOMS À LA BORDELAISE—I

Peel, wash, and cut up one pound of large fresh mushrooms. Soak for three hours in a marinade of seasoned oil. Drain and fry for five or six minutes. Mix three tablespoonfuls of

olive-oil with a teaspoonful of minced parsley, a pounded clove of garlic, and a pinch of minced chives. Heat thoroughly, pour over the mushrooms, and serve.

MUSHROOMS À LA BORDELAISE—II

Chop fine two young onions, three or four sprigs of parsley, and two beans of garlic. Mix with melted butter or oil and pour over broiled fresh mushrooms. Or, chop the trimmings of the mushrooms and boil for ten minutes in stock, seasoning with salt and cayenne. Thicken the sauce with the yolks of two eggs, pour over the mushrooms, and serve.

MUSHROOMS À LA BORDELAISE—III

Rub a baking-dish with oil or butter and sprinkle it with bread-crumbs and minced parsley. Put in a layer of peeled and cleaned mushrooms, dot with butter, and sprinkle with minced parsley and crumbs. Add a little chopped onion or garlic if desired. Repeat until the dish is full, having crumbs on top. Bake for half an hour and serve in the same dish.

MUSHROOMS À LA BORDELAISE—IV

Peel and trim two pounds of fresh mushrooms and sauté in butter with two tablespoonfuls of chopped onion, a bruised clove of garlic, and salt, pepper, and grated nutmeg to season. Mix

with Espagnole Sauce, season with minced parsley and lemon-juice, and serve.

MUSHROOMS À LA CRÉOLE

Put a cupful of olive-oil into a flat baking-dish, sprinkle with crumbs and minced parsley, and lay over it some large fresh mushrooms which have been peeled and stemmed. Baste with the oil, sprinkle with bread-crumbs and seasoning, and bake for half an hour.

MUSHROOMS À LA DUMAS

Chop fine a slice of onion and a clove of garlic and fry in butter or oil. Strain, and fry fresh mushrooms in the same fat with salt, paprika, and minced parsley to season. Add one cupful or more of Cream Sauce and mix thoroughly. Fill buttered shells or ramekins, cover with crumbs, and bake until brown.

MUSHROOMS À LA FRANÇAISE

Peel and slice a pound of fresh mushrooms, add half a cupful of water, two tablespoonfuls of butter, salt and pepper to season, and the juice of a lemon. Cook for ten minutes, strain the liquid, and add to it the yolk of an egg beaten with half a cupful of white stock. Cook until smooth and thick, season with grated nutmeg, mix with the mushrooms, and serve on toast.

MUSHROOMS AU GRATIN

Fill a deep buttered baking-dish with peeled mushrooms and pour over a Drawn-Butter Sauce to which the yolks of two eggs have been added. Sprinkle with crumbs, dot with butter, and bake brown.

MUSHROOMS À L'ITALIENNE

Sauté large fresh mushrooms in seasoned oil and arrange on toast. Fry the chopped stalks in the same fat, seasoning with salt and pepper. Take from the fire, add a little minced parsley and lemon-juice, pour over the mushrooms, and serve.

MUSHROOMS À LA POULETTE—I

Prepare Creamed Mushrooms according to directions previously given. Take from the fire and add the yolks of two eggs beaten with half a cupful of cream.

MUSHROOMS À LA POULETTE—II

Peel and cut up half a pound of mushrooms, cover with boiling water, and let them stand for a minute or two. Drain, rinse in cold water, and dry in a cloth. Cook for two or three minutes in melted butter, sprinkle with flour, and add salt, pepper, and minced parsley to season. Add enough stock to cover and cook for fifteen minutes. Take from the fire and add the yolks of two

eggs beaten with a teaspoonful of vinegar or lemon-juice. Serve immediately.

MUSHROOMS À LA PROVENCE

Peel, slice, and fry a pound of fresh mushrooms in butter with a slice of onion and a minced bean of garlic. Season with salt and pepper and add a cupful of stewed and strained tomatoes which have been cooked with a bay-leaf, a little stock, and some minced parsley. Add a teaspoonful of capers chopped fine and serve at once.

MUSHROOMS À LA PROVENÇALE—I

Peel, wash, and drain half a pound of mushrooms. Marinate for two hours in oil to cover, seasoning with salt, pepper, minced garlic, and parsley. Drain and cook for twenty minutes, adding a little butter or a teaspoonful of the marinade as needed. Arrange on buttered toast, sprinkle with lemon-juice, and serve.

MUSHROOMS À LA PROVENÇALE—II

Peel and trim two pounds of large fresh mushrooms and throw into acidulated water. Drain, cut up, and fry in oil with the chopped stalks. Add two tablespoonfuls of minced onion and two bruised beans of garlic. Drain off most of the fat and add a cupful of Tomato Sauce and half a teaspoonful of beef extract. Season with salt.

and red pepper, heat thoroughly, season with minced parsley and lemon-juice, and serve.

MUSHROOMS À LA SABINE

Sauté in butter half a pound of peeled and trimmed mushrooms. Add a cupful or more of Brown Sauce, cook for five minutes, then add three tablespoonfuls of grated cheese and serve on toast as soon as the cheese is melted.

NINETEEN WAYS TO COOK NOODLES

NOODLES—I

Beat an egg slightly, with a pinch of salt, and add enough flour to make a very stiff dough. Roll out as thin as possible and dry on a cloth. Roll up tightly and slice downward into very fine strips. Toss lightly with the fingers to separate, and spread out on the board to dry. Keep in covered jars for future use.

NOODLES—II

Beat two eggs—the whites only if the noodles are preferred white. Add a pinch of salt and enough sifted flour to make a stiff paste. Divide into six parts, and roll out very thin—it cannot be too thin. Dredge with flour, roll up, and cut each into strips as thin as possible. Use as required or put away in covered glass jars. The paste should be dried thoroughly before cutting.

BOILED NOODLES

Boil three-quarters of a pound of noodles in milk to cover and when tender add two table-

spoonfuls of sugar and three eggs well beaten. Heat thoroughly and serve.

BUTTERED NOODLES

Boil noodles in salted water to cover until tender. Drain and put into a baking-dish with a little melted butter. Sprinkle thickly with crumbs fried in butter and serve.

BAKED NOODLES

Reheat boiled and drained noodles in milk to cover. Season with melted butter, grated Parmesan cheese, pepper, and nutmeg. Heat thoroughly, put into a baking-dish, sprinkle with crumbs, dot with butter, and brown in the oven. Serve in the same dish. Or, arrange boiled and drained noodles in layers in a buttered baking-dish, seasoning each layer with salt, pepper, and grated nutmeg and sprinkling thickly with grated cheese. Spread fried crumbs over the top, heat thoroughly, and serve.

BAKED CHEESE NOODLES

Prepare according to directions given for Noodles with Parmesan Cheese and put into a buttered baking-dish with alternate layers of Cream Sauce. Sprinkle with crumbs, dot with butter, and brown in the oven.

ESCALLOPED NOODLES

Cook noodles in boiling salted water until

soft, drain, rinse in cold water, and reheat in White or Cream Sauce. Arrange in a baking-dish in layers, alternating with grated cheese. Cover with buttered crumbs and bake until the crumbs are brown. Tomato Sauce may be used instead of the cheese.

GERMAN NOODLES

Melt six ounces of butter and mix with it slowly the yolks of two eggs and the white of one beaten together. When frothy, add salt and pepper to season and very slowly five ounces of sifted flour, then the well-beaten yolks of two eggs. Drop by spoonfuls into boiling water and cook for ten minutes. Drain, arrange on a baking-dish, dust with grated cheese, and bake brown. Serve with Brown Sauce.

NOODLES AND MUSHROOMS

Boil large noodles in salted water until tender, drain, moisten with melted butter, and put into a baking-pan. Brown fine noodles in fat, sprinkle over the top, moisten with soup stock, and cook until done in the oven. Serve in the same dish and in a separate dish cooked mushrooms reheated in a Brown Sauce.

NOODLES WITH COTTAGE CHEESE

Cook two ounces of noodles until tender in two cupfuls of stock. Drain, season with salt and pepper, and put on a hot platter. Break over

it one cupful of fresh cottage cheese and pour over two tablespoonfuls of butter cooked brown. The plain boiled noodles may be served with Cream or Tomato Sauce.

NOODLES WITH PARMESAN CHEESE

Melt two ounces of butter, add one and one-half ounces of flour, a pinch each of salt and cayenne, and a cupful of milk. Cook to a firm paste and add three eggs well beaten and four ounces of grated Parmesan cheese. Drop by spoonfuls into boiling water and cook for fifteen minutes. Drain and serve with Brown Sauce.

SPANISH NOODLES

Prepare noodle paste according to directions previously given and cut into squares. Put into the centre of each a bit of cooked spinach and an equal quantity of cottage cheese. Brush the edges with white of egg unbeaten and fold over. Press firmly together, cover with boiling stock, and simmer for half an hour. Serve with Tomato Sauce, seasoned with onion and garlic.

SWISS NOODLES

Mix together one cupful of flour and three well-beaten eggs. Put into a pastry bag with a small plain tube and press out in strips into boiling salted water. Boil for half an hour, drain, season with salt and pepper, pour over melted

butter, and sprinkle with grated cheese or with cottage cheese. Serve immediately.

NOODLES À LA BADOISE—I

Put a pound of cooked and drained noodles into a saucepan with one-fourth pound each of butter and grated cheese, breaking the butter into bits. Season with pepper and grated nutmeg and mix with a cupful of Allemande Sauce. Put into a deep dish, cover with crumbs browned in butter, heat for a moment, and serve.

NOODLES À LA BADOISE—II

Cream three-fourths of a pound of butter and add by degrees the yolks of three eggs and three whole eggs. Stir until smooth and frothy, seasoning with salt and nutmeg. Add ten ounces of sifted flour, mix thoroughly, and fold in the stiffly beaten whites of four eggs. Drop by spoonfuls into boiling salted water, simmer until firm, and drain. Put into a baking-dish, pour over melted butter, sprinkle with grated Parmesan cheese, and bake, basting with melted butter.

NOODLES AU GRATIN

Boil half a pound of noodles for ten minutes in salted water to cover. Drain, and put into a saucepan with two cupfuls of milk or stock, a tablespoonful of butter, and salt, pepper, and

grated nutmeg to season. Simmer slowly until the liquid has all been absorbed, then add half a cupful of cream or stock, a tablespoonful of butter, and a quarter of a pound of grated Parmesan cheese. Cook slowly until the cheese is melted and put into a buttered serving-dish. Sprinkle with crumbs and grated cheese and the yolk of a hard-boiled egg pressed through a sieve. Brown in the oven and serve.

NOODLES À LA FRANÇAISE

Boil noodles until tender in salted water to cover, drain, and reheat in White Sauce, seasoning with salt, pepper, melted butter, and grated Parmesan cheese.

NOODLES À LA FRASCATI

Prepare the noodles according to directions given for Noodles à la Badoise I. Cut into fine shreds half a cupful each of cooked beef tongue, chicken, and fresh mushrooms. Reheat in a little beef gravy or strong stock. Arrange the noodles in layers in a deep baking-dish, seasoning with melted butter and grated cheese and alternating with the cooked mixture. Finish with cheese and melted butter, bake light brown and serve very hot.

NOODLES À LA PARMESAN

Season boiled and drained noodles with salt, pepper, and melted butter, sprinkle with equal parts of grated Parmesan and Swiss cheese, and serve.

TWENTY WAYS TO COOK OKRA

BOILED OKRA—I

Boil the okra in salted water until tender, drain, season with salt, pepper, and butter, and serve very hot. A little cream may be added.

BOILED OKRA—II

Boil young okra until tender in salted water, adding a small piece of butter or salt pork if desired. Drain and serve with melted butter seasoned with salt, pepper, and vinegar.

ESCALLOPED OKRA

Slice okra pods in thick slices. Put a layer in the bottom of a baking-dish, season with salt and pepper, sprinkle with cracker-crumbs, and dot with butter. Repeat until the dish is full, having crumbs and butter on top. Pour over a cupful of cream and bake for half an hour.

ESCALLOPED OKRA AND TOMATOES

Cook together in water to cover one pint of peeled and sliced tomatoes and a quart of sliced okra. When they have been cooking

for fifteen minutes, season with salt, pepper, and butter and turn into a buttered baking-dish. Cover with crumbs, dot with butter, and bake for half an hour.

FRIED OKRA—I

Cut crosswise in thin slices and sauté in lard or butter, seasoning with pepper and salt. When it is brown, add a little water, cover, and simmer slowly until done.

FRIED OKRA—II

Slice tender parts of okra and sauté in hot pork fat. Sliced onions may be added. Season with salt and pepper and serve very hot.

OKRA FRIED IN BATTER

Boil the okra whole for twenty minutes in salted water. Drain, slice, season with salt and pepper, dip in fritter batter, and fry brown in fat to cover.

OKRA SAUTÉ À LA CRÉOLE

Chop fine an onion and a green pepper and fry soft in butter. Add two tomatoes peeled and cut up, three tablespoonfuls of Spanish Sauce or stock, and pepper and chopped garlic to season. Put in the required quantity of sliced okras, cover, and cook for fifteen minutes. Sprinkle with minced parsley and serve.

OKRA AND TOMATOES

Put together in a saucepan a quart of washed okra cut in slices, two cupfuls of peeled and sliced tomatoes, and two shredded green peppers. Add a teaspoonful of salt, cover, and simmer for half an hour, then add a tablespoonful of butter and serve.

STEWED OKRA AND TOMATOES—I

Cook separately equal quantities of peeled and sliced okra and tomatoes. Mix, seasoning with salt, pepper, butter, and grated onion, and serve very hot. Or, use half as much tomato as okra, and omit the onion from the seasoning.

STEWED OKRA AND TOMATOES—II

Peel and slice enough tomatoes to make a pint. Slice crosswise enough okras to make a similar quantity. Add two or three sweet green peppers shredded and seeded, and cook from an hour to an hour and a half, adding a very little water from time to time if required. Season with butter and salt. Half a cupful of well-washed rice and a slice of cooked ham chopped fine may be added.

OKRA AND CORN

Fry a slice of salt pork and take up. Fry a pint of sliced okra in the same fat for ten minutes, then add two cupfuls of corn pulp, and finish

frying. Pour over half a cupful of milk in which a teaspoonful of flour has been rubbed smooth and cook until smooth and thick, stirring constantly. A cupful of canned tomatoes may be added instead of the milk.

STEWED OKRA AND CORN

Cook together one quart of okras sliced thin and one pint of canned tomatoes for fifteen minutes. Add the corn pulp pressed from a dozen ears and cook half an hour longer. Season with salt, pepper, and butter, and serve.

OKRA SUCCOTASH

Cook together for fifteen minutes a quart of sliced okra and a cupful of canned tomatoes. Season with salt and pepper. Add a cupful of young lima beans, cook for fifteen minutes, then add a cupful of grated corn and cook twenty minutes longer. Add two tablespoonfuls of butter and serve.

STEWED OKRA AND RICE

Slice a quart of okra and cut one-fourth or half a pound of lean ham into small pieces. Peel and cut up two large tomatoes and simmer for half an hour with a pint of stock, adding a slice of onion or one large onion and a pod of red pepper. Put in a cupful of well-washed rice and finish cooking, adding a tablespoonful of gumbo powder just before serving. The

ham may be omitted and a pint of tomatoes used.

STEWED OKRA À LA VIRGINIA

Cut the ends from fifty small okras and put into a buttered saucepan with Tomato Sauce to cover, adding a chopped green pepper, and pepper and salt to season. Cover and cook for half an hour and serve with the sauce.

STEWED OKRA À L'ESPAGNOLE

Mix one cupful of Tomato and Espagnole Sauce and add to it half a cupful of stock. Pare the okra and cook it in the sauce for half an hour, seasoning with salt and pepper. Sprinkle with minced parsley and serve.

STEWED OKRA WITH TOMATO SAUCE

Heat together one cupful each of Espagnole and Tomato Sauce, add half a cupful of stock and salt and pepper to season. Cook sufficient trimmed okra in the sauce for half an hour, take up carefully, sprinkle with minced parsley, and serve.

OKRA À LA CRÉOLE

Chop fine an onion, a clove of garlic, and a small green pepper without the seeds. Fry in butter and add six or eight peeled and quartered tomatoes. Simmer for half an hour, then add a dozen boiled okra pods, cover, and simmer until

the mixture thickens. Season with salt and serve on buttered toast.

OKRA À LA HOLLANDAISE

Scald young pods of okra, then drain, and cover with cold water. Cook until tender in stock to cover and serve with Hollandaise Sauce. Béchamel Sauce may be used instead, if a little lemon-juice is added.

SIXTY-THREE WAYS TO COOK ONIONS

BOILED ONIONS—I

Peel the onions under water. Boil until tender in salted water to cover, changing the water once. Drain, season with butter, pepper, salt, and hot cream, or reheat in White or Cream Sauce, or a well buttered Velouté Sauce. A bunch of parsley may be boiled with the onions, and a little of the cooking liquid may be added to the sauce.

BOILED ONIONS—II

Boil small peeled onions in salted water to cover, changing the water three times. When tender, season with salt, pepper, and melted butter and add enough boiling cream to moisten. Serve immediately.

BAKED ONIONS—I

Put into a baking-dish, roots down, and bake for an hour without peeling. Peel and finish baking, season with salt, pepper, and melted butter, and serve.

BAKED ONIONS—II

Boil six large peeled onions in salted water to

cover or in equal parts of milk and water. Drain and mash, seasoning with melted butter. Put into a baking-dish, cover with crumbs, and bake in a moderate oven. Or, put the boiled whole onions into a baking-dish, cover with buttered crumbs, and bake.

BAKED ONIONS—III

Peel and fry a dozen small onions, seasoning with salt, pepper, and sugar. When brown, add stock to cover, cover, and bake until soft.

BAKED ONIONS—IV

Peel three or four medium-sized Spanish onions and boil in salted water for fifteen minutes. Drain and cover with cold water. Let stand for half an hour, drain, cut into half-inch slices, and spread on a buttered baking-pan. Bake in a quick oven until light brown, basting with butter.

BAKED ONIONS—V

Cut a slice from the top and bottom of each onion and boil until tender in salted water to which a little milk has been added. Drain, put into a well-buttered baking-pan, sprinkle with salt, pepper, and sugar, and bake, basting occasionally with the cooking liquid. The sugar may be omitted.

BAKED ONIONS—VI

Cook six or eight onions until tender in boiling

water to cover, changing the water once. Put into a buttered baking-pan with a cupful or more of stock, and salt and pepper to season. Bake until the onions are brown, take up carefully, and thicken the pan-gravy with flour browned in butter. Pour over the onions and serve very hot.

BAKED ONIONS—VII

Parboil peeled onions for ten minutes, drain, and put into a buttered baking-dish. Season with salt and pepper and pour over a White or Cream Sauce to which a beaten egg has been added. Sprinkle with crumbs and bake, covered, for twenty minutes. Then uncover and brown.

BAKED ONIONS—VIII

Boil onions for twenty minutes, drain, and put into a baking-dish with a heaping tablespoonful of butter, and salt and pepper to season. Sprinkle with a cupful of cracker-crumbs, add milk to cover, and bake for half an hour.

BAKED ONIONS—IX

Cut boiled onions into quarters and put into a buttered baking-dish. Pour over a White, Cream, or Drawn-Butter Sauce. Sprinkle with buttered cracker-crumbs and brown in the oven.

BAKED SPANISH ONIONS

Boil large white onions for an hour in salted

water without peeling. Wipe dry, roll in buttered papers and twist at both ends to keep in the steam. Bake from one to two hours. Remove the papers, peel, and serve with seasoned melted butter or with a rich Brown Sauce. After peeling, they may be browned in the oven, basting with melted butter.

BAKED CREAMED ONIONS

Boil peeled onions whole in salted water to cover, changing the water once. Drain and put into a baking-dish. Pour over a Cream Sauce, cover with buttered crumbs, and bake brown. Or, season with melted butter, moisten with cream, and bake.

GLAZED ONIONS—I

Peel a dozen medium-sized onions and soak for an hour in cold water, changing the water twice. Put into a deep baking-pan two tablespoonfuls of butter, a teaspoonful of sugar, and half a cupful of stock. Arrange the drained onions in the pan so that they do not touch. Cover and cook either on top of the stove or in the oven until the onions are tender and the outside is brown. Uncover and put a very little beef extract on top of each onion. Put in the oven until the glaze forms on top. Pour over the pan-gravy and serve.

GLAZED ONIONS—II

Peel and slice half a dozen onions and fry golden brown in oil. Take up the onions and cook a tablespoonful of flour in the fat. Add a cupful of stock and cook until thick, stirring constantly, and seasoning with salt, pepper, and a little grated nutmeg. Reheat the onions in the sauce with a pinch of celery seed or half a cupful of chopped celery. Simmer for forty-five minutes and serve.

GLAZED ONIONS—III

Put a dozen large peeled onions into a buttered baking-dish with a cupful of Espagnole Sauce and half a cupful of stock. Sprinkle with sugar and put a small bit of butter on each onion. Cover with buttered paper and bake until done in a moderate oven, basting occasionally with the sauce. Skim and strain the cooking liquid, pour over, and serve.

GLAZED ONIONS—IV

Peel and put into a saucepan with a little butter and salt and sugar to season. Moisten with stock, cover and cook very slowly until tender, basting frequently. The cooking liquid may be thickened with flour for a sauce.

FRIED ONIONS

Peel, slice thin, and sauté in butter or pork

fat or put into a frying basket and fry brown in deep fat. Season with salt and pepper and serve. They may be parboiled for fifteen minutes before frying.

FRENCH FRIED ONIONS

Peel and slice thin four onions. Dip in milk, dredge with flour, fry in deep fat, and drain. The milk may be omitted.

GERMAN FRIED ONIONS

Parboil sliced onions for twenty minutes in salted water, changing the water once. Drain, fry in butter, season with salt and pepper, and serve.

FRIED SPANISH ONIONS

Peel and slice two pounds of Spanish onions and put into a frying-pan with half a cupful of butter smoking hot, a tablespoonful of salt, and a pinch of pepper. Dust with cayenne and cook until tender. Serve with the gravy they yield in cooking.

CREAMED ONIONS

Peel small onions and boil until tender, changing the water several times. Or, slice large onions. Mix with well seasoned Cream Sauce and serve. Drawn-Butter Sauce may be used instead.

CREAMED ONIONS WITH RICE

Prepare according to directions given for Creamed Onions, and add more sauce. Add enough cold boiled rice to make the mixture of the proper consistency, reheat, and serve.

ESCALLOPED ONIONS—I

Put a layer of thin slices of onions into a buttered baking-dish with salt, pepper, and butter to season. Cover with crumbs and repeat until the dish is full, having crumbs on top. Moisten with milk and bake until brown.

ESCALLOPED ONIONS—II

Parboil onions, drain, and cut into bits. Put a thick layer in the bottom of a buttered baking-dish and season with salt, pepper, and dots of butter. Cover with a thin layer of crumbs moistened with milk. Repeat until the dish is full, having crumbs on top. Pour in a little cream, cover, and bake for half an hour, then uncover and brown.

ESCALLOPED ONIONS—III

Boil sliced onions until tender in salted water to cover, changing the water once. Drain, mix with Cream Sauce, and put into a buttered baking-dish. Sprinkle with crumbs, dot with butter, and, if desired, add a little grated cheese. Bake until brown.

ESCALLOPED ONIONS—IV

Peel and slice a dozen onions and boil until tender. Drain and put into a buttered baking-dish in layers, alternating with crumbs and seasoning with salt, pepper, and butter. Have crumbs and butter on top. Pour over a cupful of cream and bake until brown.

ONIONS À LA SUPRÊME

Peel and slice the onions and cook for half an hour in boiling salted water to cover. Drain and reserve the liquid. Thicken a cupful of it with a tablespoonful each of butter and flour cooked together. Season with salt and pepper, take from the fire, and add the yolks of two eggs beaten with four tablespoonfuls of cream. Pour the sauce over the onions and serve.

ONIONS À LA BÉCHAMEL

Peel and boil a dozen white onions in salted water for twenty minutes. Drain and finish cooking in Béchamel Sauce. Add a little butter and serve.

ONIONS À L'ITALIENNE

Peel and parboil six large onions, drain, cool, and scoop out part of the inside. Mix together two ounces of grated cheese, the yolks of two hard-boiled eggs chopped fine, and half a cupful of bread-crumbs soaked in cream. Fill the

onions, dip in egg and crumbs, fry in deep fat, and serve with Tomato Sauce.

MASHED ONIONS À LA BRETAGNE

Peel a dozen onions, cover with boiling water, drain, and rinse in cold water. Put into a frying-pan with a little butter, sprinkle with salt and sugar, and cook until soft, moistening with stock if necessary. When very soft, add a little Spanish Sauce and press through a sieve. Season with pepper and melted butter and serve.

STEWED ONIONS—I

Peel and chop fine a dozen onions, parboil, drain, and cook in butter. Moisten with Béchamel Sauce, season with salt, pepper, and sugar, and rub through a sieve.

STEWED ONIONS—II

Cook onions until tender in stock to cover. Drain and thicken a sufficient quantity of the cooking liquid with flour browned in butter. Season to taste, pour over the onions, and serve.

STEWED ONIONS—III

Peel and trim half a dozen Spanish onions, scald, and drain. Pack closely in a buttered saucepan in one layer and season with salt, pepper, and sugar. Put a large lump of butter on each onion and cook slowly until light brown.

Cover with stock and simmer until tender. Serve on toast with the thickened gravy poured around. The gravy may be flavored with Tomato Sauce or a wineglassful of Claret and a small chopped pickle.

STUFFED ONIONS—I

Boil fine white onions in salted water for an hour, changing the water three times. Drain, scoop out the centre, and fill with bread-crumbs seasoned with salt, pepper, grated cheese, and catsup. Mash a little of the onion with the stuffing and moisten with cream or milk. Wrap each onion in buttered paper, twist the ends, put into a buttered pan, and bake for an hour. Remove the paper, pour over melted butter, and serve.

STUFFED ONIONS—II

Parboil a dozen large white onions in salted water for twenty minutes, adding a tablespoonful of butter to the water. Drain, scoop out the inside, and chop it fine with an equal quantity each of bread-crumbs and mushrooms. Reheat the stuffing with sufficient Espagnole or Brown Sauce, seasoning with salt, pepper, and minced parsley. Stuff the onions, put them into a buttered baking-pan, sprinkle with crumbs, put a small piece of butter on each one, and bake in a moderate oven for half an hour.

STUFFED ONIONS—III

Cook a dozen onions in salted water until nearly tender, changing the water twice. Drain, cool, and scoop out the centres. Fry half a dozen mushrooms in butter and chop fine with the onion centres. Add half a cupful of bread-crumbs and enough Cream or White Sauce to mix to a smooth paste. Season with salt, pepper, and butter, and fill the onions. Put into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake for twenty minutes, basting with melted butter and hot water. The onions may also be stuffed with sausages.

STUFFED ONIONS—IV

Peel very large Bermuda onions and soak in cold water for an hour. Parboil for half an hour, drain, and cut out the centres. Chop the centres with a little salt pork or bacon and add enough bread-crumbs to make the required quantity of stuffing. Season with salt, pepper, and mace and add a well-beaten egg. Add enough cream to make a smooth paste, stuff the onions, and put into a baking-dish with enough hot water to keep from burning. Bake for an hour, basting frequently with melted butter. Thicken the pan-gravy with flour browned in butter and add a little cream. Season with lemon-juice, bring to the boil, pour over the onions, and serve.

STUFFED ONIONS—V

Boil six large onions slowly for an hour in clear water. Drain and cut out the centres. Mix together one tablespoonful of butter, two tablespoonfuls of minced ham, three tablespoonfuls each of bread-crumbs and milk or cream, one egg well beaten, and salt and cayenne to season. Fill the centres, sprinkle with crumbs, put a bit of butter on each one, and bake for an hour. Serve with Cream Sauce.

STUFFED ONIONS—VI

Boil for forty-five minutes without peeling in salted water. Drain, skin, and remove the centres. Chop the centres with an equal quantity of cold cooked chicken and add enough bread-crumbs to make the required quantity of stuffing. Season with salt and pepper, fill the onions, and wrap in buttered paper, twisting the ends. Bake for an hour, take off the paper, and serve with Cream or Brown Sauce. Nuts may be used instead of the chicken.

STUFFED ONIONS—VII

Peel Spanish onions, parboil for ten minutes, drain, and cool. Scoop out the centres and fill with a forcemeat of chopped veal, ham, or chicken well seasoned and mixed with one-third the quantity of crumbs. Season with salt and cayenne and put a dot of butter on

each one. Pack the stuffed onions closely together in a baking-dish and fill the spaces between with crumbs. Sprinkle the tops with crumbs and pour in an inch of stock. Cover and cook for half an hour, then uncover and brown.

STUFFED ONIONS—VIII

Peel the onions and parboil for ten minutes in salted water. Drain and cool upside down, after removing part of the centre. Fill the cavities with equal parts of chopped cooked chicken, bread-crumbs, and chopped onion pulp taken from the centres. Season with salt and pepper and moisten with cream or melted butter. Put into a buttered baking-pan, sprinkle with buttered crumbs, and bake.

STUFFED ONIONS—IX

Parboil and drain half a dozen large onions. Cut out the centres and chop them with half a dozen mushrooms, a cupful of bread-crumbs, two tablespoonfuls of sausage meat, four tablespoonfuls of capers, one small pickle, and minced parsley, salt, and pepper to season. Mix with half a cupful of stewed tomatoes, fill the shells, and bake for twenty minutes. Serve with White Sauce.

STUFFED ONIONS—X

Peel the onions and from the stalk end take

out the centre of the onion, parboil for ten minutes, and drain upside down. Make a stuffing of two parts of chopped cooked chicken or ham to one of bread-crumbs, or equal parts of meat and crumbs, add the minced onion hearts, salt and pepper to season, a tablespoonful of butter, and enough stock or cream to moisten. Fill the onions and bake, having an inch of boiling water in the pan. Sprinkle with crumbs and bake for an hour covered, then uncover and brown. A mutton kidney may be placed in each one instead of the stuffing and the onions may be served with Brown Sauce.

STUFFED ONIONS—XI

Peel half a dozen Spanish onions, scoop out the centres, parboil for three minutes, drain, cool, and stuff with sausage meat. Butter a baking-pan and put in a sliced carrot and a sliced onion. Arrange the onions on top, pour in a cupful of stock, cover with buttered paper, and bake for forty minutes, basting frequently. Pour over the pan-gravy and serve.

STUFFED ONIONS—XII

Cut out the centres from large Spanish onions and blanch the shells in boiling water. Make a forcemeat of chopped chicken and ham with minced parsley to season. Add a few chopped mushrooms and fill the onions. Cover with thin slices of bacon, sprinkle with pepper and

sugar, and bake, moistening with stock or water to keep from burning. Strain the cooking liquid over for sauce when serving.

STUFFED ONIONS—XIII

Parboil eight large peeled onions in salted water. Drain and remove the centre. Chop the pulp fine with a little sausage meat, add a cupful of crumbs, one egg well beaten, and salt and pepper to taste. Fill the shells, put into a deep pan, cover, and cook in a steamer over boiling water for an hour and a half. Uncover the pan and brown the tops of the onions in the oven, moistening with stock to keep from burning.

CREAMED STUFFED ONIONS

Boil eight large onions until tender, drain, cool, and take out the centres. Chop half of the centres fine, add a cupful of chopped cooked ham and seasoning to taste. Add the beaten yolk of an egg and enough cream to moisten. Fill the onions and put a bit of butter on top of each. Put into a deep baking-dish with a little milk and bake, covered, for twenty minutes. Uncover, sprinkle with buttered crumbs, and bake ten minutes longer.

STEWED STUFFED ONIONS

Peel and blanch the required number of large onions, drain, scoop out the inside, and fill with

a forcemeat made of chopped cooked chicken and seasoned crumbs. Put the onions into a deep saucepan, cover with thin slices of fat bacon, sprinkle with salt and sugar, and bake, basting with stock as required. Pour over the pan-gravy and serve.

ROASTED ONIONS—I

Peel the onions and steam for an hour and a half. Bake, basting with drippings, and season with salt and pepper.

ROASTED ONIONS—II

Bake onions until soft without peeling. When done, peel carefully, and serve with melted butter or Cream Sauce.

GERMAN ONION PIE

Slice six onions and fry soft in equal parts of butter and lard. Add half a cupful of milk or cream and thicken with a tablespoonful of flour, rubbed smooth in a little cold milk. Take from the fire and add the yolk of an egg well beaten. Line a small deep baking-dish with good paste, fill with the onion mixture, and bake brown. Serve in the same dish.

ONION CUSTARD

Cook six or eight onions tender in boiling water, changing the water once. Thicken a pint of hot milk with a teaspoonful of corn-

starch rubbed into two teaspoonfuls of butter and gradually pour the sauce upon two eggs well beaten. Season with salt and pepper, pour over the onions, and bake until the custard is set.

ONIONS WITH EGGS

Peel and slice the onions and fry soft in butter, seasoning with salt and pepper. Drain thoroughly and put on a serving-dish. Squeeze over the juice of a lemon, cover with poached eggs, and serve.

ONIONS AND CHEESE—I

Peel and parboil large Spanish onions, drain, cool, and scoop out the centres. Make a stuffing of bread-crumbs, butter, the chopped yolks of hard-boiled eggs, and enough grated Parmesan cheese to season highly. Add salt and pepper to taste and enough milk to make a smooth thick paste. Fill the onions with the stuffing, brush with beaten egg, sprinkle with crumbs, and bake brown. Serve with Brown Sauce.

ONIONS AND CHEESE—II

Peel four large onions, cut into half-inch slices, and put into a large flat buttered baking-dish in one layer. Season with pepper and salt and bake until tender, then sprinkle thickly with grated cheese and return to the oven until

the cheese is dissolved. Take up carefully and serve with mustard.

ONION SOUFFLÉ

Peel six or eight onions and boil until tender, changing the water once. Chop fine with a sprig of parsley, add salt and cayenne pepper to season and a tablespoonful each of butter and cream. Cool and add one cupful of very thick Cream Sauce, the yolk of one egg well beaten, and enough soft bread-crumbs to make a smooth thick paste. Fold in the stiffly beaten whites of two or three eggs and bake in a buttered soufflé dish. Serve with Tomato Cream Sauce or Cream Sauce.

STEWED SPRING ONIONS

Cut off the stalks, remove the skin, and soak in cold water for half an hour. Drain and cook in boiling salted water for twenty minutes. Drain and finish cooking in milk to cover with a very small pinch of soda. Thicken the cooking liquid to the consistency of cream with a little flour rubbed smooth in cold milk.

SPRING ONIONS ON TOAST

Chop fine a bunch of spring onions, cover with cold water, and cook until tender, changing the water once. Drain and reheat in Cream Sauce. Serve on small rounds of buttered toast.

SMOTHERED SPANISH ONIONS

Boil the required number of Spanish onions in salted water to cover for thirty minutes. Drain and put into a saucepan with a little melted butter and salt and pepper to season. Cover and cook slowly until very tender, basting with the drippings, and if necessary add a very little water or stock to keep from burning.

MASHED ONIONS

Cook a dozen peeled onions until soft in chicken stock to cover, add one cupful of thick Béchamel Sauce, and rub through a sieve. Season with pepper and melted butter and serve.

ONION FARCI

Peel half a dozen onions and cut out the centres. Boil for ten minutes and drain. Fill with a stuffing made of soaked bread-crumbs and chopped chicken or meat seasoned with salt, paprika, minced parsley, and a little of the onion. Mix with enough melted butter to form a paste. Stuff the onions and bake, basting with stock. Sprinkle with buttered crumbs, and serve with White Sauce.

ONIONS IN BROWN SAUCE

Simmer young onions for ten minutes in salted water, then drain and finish cooking in

beef stock. Take up the onions and thicken the gravy with flour browned in butter. Season with kitchen bouquet and tomato catsup and salt and pepper to taste. Pour over the onions and serve. The catsup may be omitted and a little beef extract added. Sliced Spanish onions are cooked in the same way.

TWENTY-FIVE WAYS TO COOK PARSNIPS

BOILED PARSNIPS—I

Wash, scrape, and cut into eighths lengthwise. Boil for an hour in salted water to cover. Drain, pour over a little melted butter, season with salt, pepper, and sugar, and serve.

BOILED PARSNIPS—II

Boil cleaned parsnips until tender in salted water, adding a little butter if desired, drain, rub off the skins with a rough cloth, put into a hot dish, and serve with melted butter and parsley or Butter Sauce, seasoning with pepper and salt. White or Cream Sauce may be used instead.

BROILED PARSNIPS

Boil parsnips until tender, drain, and split lengthwise into half-inch slices. Dip in seasoned melted butter and broil.

BAKED PARSNIPS—I

Peel and quarter large parsnips lengthwise and steam for an hour or boil until tender.

Put into a baking-dish, sprinkle with salt, and bake, basting with drippings. Or, put into the pan with a roast. Serve very hot.

BAKED PARSNIPS—II

Boil until tender, peel, split, and put into a baking-pan flat side down. Sprinkle with sugar and bake until brown, basting with melted butter and syrup. Parsnips may be baked according to directions given for Sweet Potatoes.

BUTTERED PARSNIPS

Boil the parsnips until tender, scrape off the skin, and cut lengthwise in thin slices. Put into a saucepan with three or four tablespoonfuls of butter, and pepper, salt, and minced parsley to season. Shake over the fire until the mixture boils and serve with the sauce poured over. A little cream may be added to the sauce. Sprinkle the parsnips with minced parsley before serving.

CREAMED PARSNIPS

Boil parsnips in salted water until tender, drain, peel, cut into dice, and reheat in a well-seasoned Cream Sauce. Sprinkle with minced parsley if desired, and add a little more butter.

PARSNIP BALLS—I

Boil six large parsnips, cool, peel, and grate.

Add two eggs well beaten and enough flour to bind the mixture together. Season to taste, mould into small flat cakes, and sauté in butter, or shape into balls, first rubbing the hands with flour, and fry in deep fat. Three parsnips may be used, with a cupful of milk, adding a tablespoonful of butter if desired.

PARSNIP BALLS—II

Mix together two cupfuls of boiled mashed parsnips, two tablespoonfuls each of butter and cream, and salt and pepper to season. Heat thoroughly, take from the fire, add one egg well beaten, and cool. Shape into small balls, dip in egg and crumbs, and fry in deep fat, or shape into flat cakes and sauté in drippings. Add flour if necessary.

PARSNIP CAKES—I

Boil three or four parsnips until tender, drain, peel, and mash. Mix with a tablespoonful of flour, a teaspoonful of butter, one egg well beaten, salt and pepper to season, and enough milk to moisten. Shape into small flat cakes and sauté in butter or pork fat. The milk may be omitted if the mixture is moist enough.

PARSNIP CAKES—II

Wash the parsnips and cook for forty-five minutes in boiling salted water. Drain, plunge into cold water, and remove the skins. Mash,

season with salt, pepper, and butter, shape into small flat cakes, and sauté in butter or drippings.

PARSNIP CAKES—III

Peel and cut up three or four parsnips. Cook until soft in salted water, adding a tablespoonful of flour. Drain, chop fine, press through a colander, season with salt and pepper, and add the yolks of three eggs well beaten. Heat thoroughly, adding a little flour, and cook to a stiff paste. Cool, shape into small flat cakes, dip in egg and crumbs, and fry brown in fat to cover.

ESCALLOPED PARSNIPS—I

Prepare Creamed Parsnips according to directions previously given, cutting the parsnips into dice. Put into a buttered baking-dish in layers, sprinkling each layer with chopped onion. Cover with crumbs, dot with butter, and bake for half an hour.

ESCALLOPED PARSNIPS—II

Mash enough boiled parsnips to make a pint. Add two tablespoonfuls each of butter and cream, one egg well beaten and a pinch each of salt and pepper. Put into a buttered baking-dish alternate layers of parsnips and crumbs, having crumbs on top. Melt a tablespoonful of butter in a quarter of a cupful of milk, season

with salt and pepper, and pour over the parsnips. Bake until brown and serve in the baking-dish. The layers of crumbs and the milk may be omitted.

FRIED PARSNIPS—I

Peel the parsnips and boil until tender in salted water with a tablespoonful of flour. Drain and cut into half-inch slices lengthwise or small strips. Season with salt and cool. Dip in hot molasses and fry in butter until brown. Or, dip in egg and crumbs and fry, sprinkle with brown sugar, and put into the oven for ten minutes.

FRIED PARSNIPS—II

Prepare according to directions given for Fried Parsnips I, dredge with seasoned flour or dip in egg and crumbs, and fry brown in fat to cover. Or, sauté in equal parts of butter and lard.

FRIED PARSNIPS—III

Boil parsnips, peel, and cut into strips. Sauté in butter, season with pepper, salt, and minced parsley, and serve. Or, dip the strips in a fritter batter made of half a cupful of flour, two eggs, a tablespoonful of olive-oil, salt, pepper, and grated nutmeg to season, and enough water to make the batter of the proper consistency. Fry in deep fat,

PARSNIP FRITTERS

Grate enough cold boiled parsnips to make a pint. Sift together a pint of flour, a teaspoonful of salt, and a heaping teaspoonful of baking-powder. Mix with two eggs beaten with a pint of milk. Add the grated parsnips, mix thoroughly, and drop by spoonfuls into deep fat.

PARSNIPS WITH DRAWN-BUTTER SAUCE

Wash and scrape parsnips and cut into strips. Cook until soft in boiling salted water, drain, reheat in Drawn-Butter Sauce, sprinkle with minced parsley, and serve. Use part of the cooking liquid in the sauce if desired. Minced onion and lemon-juice may be added to the seasoning.

PARSNIP TIMBALES

Boil, peel, and mash four large parsnips. Add two eggs beaten with half a cupful of milk, and salt, pepper, and onion-juice to season. Line the bottoms of small timbale moulds with buttered paper, fill with the mixture, and bake for twenty minutes in a pan of boiling water. Take out carefully and serve with Cream Sauce.

MASHED PARSNIPS

Peel and cut up the parsnips and cook until tender in boiling salted water with a little

butter. Drain and mash, pressing out all the liquid possible. Reheat with milk or cream to moisten, season with salt, pepper, and butter, and serve.

STEWED PARSNIPS—I

Wash, scrape and slice into half-inch slices. Cook in as little water as possible with a tablespoonful of butter, and salt and pepper to season. Cook until all the water has been absorbed and serve with melted butter.

STEWED PARSNIPS—II

Scrape and split lengthwise six young parsnips and cook until tender in salted water to cover with two sweet potatoes, peeled and sliced. Thicken a cupful of the cooking liquid with a tablespoonful each of butter and flour cooked together, seasoning with pepper and salt. Stir in the well-beaten yolk of an egg, heat for a moment, and serve.

STEWED PARSNIPS—III

Scrape the parsnips and cut into cubes. Boil until tender in salted water and drain. Season with salt, pepper, and butter and moisten with boiling milk.

PARSNIPS STEWED WITH BACON

Peel half a dozen parsnips and boil with six thin slices of bacon. Let the water boil away and fry down to a rich brown. Serve with the bacon.

FIFTY-THREE WAYS TO COOK PEAS

BOILED PEAS—I

Shell half a peck of green peas and soak for half an hour in cold water. Drain and cook until soft in boiling water, using as little as possible. When the peas are tender, season with pepper and sugar, add a tablespoonful of butter rolled in flour and half a cupful of milk or stock. Cook until smooth and thick and serve. Or, season with pepper, cream, and melted butter. The cream may be omitted.

BOILED PEAS—II

Shell a peck of green peas and cook in boiling salted water until tender. Drain, season with salt, pepper, and butter or cream, and serve immediately. A small bunch of green mint or parsley or two or three young onions or a tablespoonful of minced onion may be boiled with them. A little sugar may be added to sweeten them.

CANNED PEAS—I

Drain a can of peas and rinse thoroughly. Reheat, seasoning with salt, pepper, butter, and

sugar, and mix with Cream or White Sauce just before serving. Or, add a cupful of stock and a little minced parsley instead of the Cream Sauce.

CANNED PEAS—II

Drain and rinse thoroughly in cold water. Reheat in a double boiler with half a cupful of cold water, a pinch of salt, and a teaspoonful each of butter and sugar. Cover and cook for half an hour.

CREAMED PEAS

Boil peas until soft in water to cover, adding a pinch of salt during the last fifteen minutes. Season with salt, pepper, and butter and reheat in Cream or White Sauce. A little sugar may be added to the seasoning. Canned peas may be used.

PEA CHOWDER

Prepare according to directions given for Baked Mashed Peas. Add to the peas a can of corn, a cupful of milk, and salt and pepper to season. Cover and cook slowly for thirty minutes, then add a tablespoonful of butter and serve.

BAKED MASHED PEAS

Soak a pint of split peas over night. Drain, cover with cold water, add a pinch of soda, and

cook slowly for three hours or more. Drain and press through a colander. Season with salt and pepper, moistening with boiling milk, and beat until light. Turn into a buttered baking-dish and bake for an hour. Serve in the same dish. Or, cook according to directions given for Boston Baked Beans, omitting mustard and molasses from the seasoning.

BAKED DRIED PEAS

Soak a pint of split peas over night. In the morning drain and put into an earthen baking-dish with two teaspoonfuls of butter and one of salt. Cover with hot water and bake for five hours, adding more water if required.

BUTTERED PEAS

Cook a quart of green peas in salted water, using as little as possible and adding a tablespoonful of butter. Thicken with flour cooked in butter, then add more butter, a pinch of sugar, and a little grated nutmeg.

DRIED PEAS

Soak two cupfuls of dried peas over night, parboil, drain, and put into fresh water with a piece of ham or bacon to give flavor. Or, they may be seasoned with cream or milk and butter.

PEA CROQUETTES

Boil a pint of peas or a can of peas until soft

in salted water to cover. Mash through a sieve and beat to a smooth paste with one tablespoonful of butter and two tablespoonfuls of flour. Season with pepper, salt, and onion-juice, add one egg well beaten, and cook in a double boiler to a stiff paste. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

PEAS EN CROUSTADES

Boil a quart of peas with a sprig of mint until tender. Make a sauce of one cupful of milk, one tablespoonful of butter, the yolks of three eggs well beaten, and salt and pepper to season. Mix with the peas and fill Swedish timbale shells or croustades. These are made by cutting stale bread in blocks, hollowing out the centres, and toasting or frying the shells thus made. Half a cupful of cooked carrots cut into dice, fried in butter, and seasoned with a few drops of lemon-juice, may be added to the peas.

CURRY OF PEAS AND POTATOES

Peel two potatoes and cut into thin slices. Parboil, drain, and finish cooking with a pint of shelled peas in well-seasoned stock to cover. Thicken with flour cooked in butter, season with curry powder, and serve.

PEA CAKES

Boil three cupfuls of peas in salted water until tender. Drain and mash, seasoning with salt,

pepper, and butter. Make a batter of a cupful of milk, two beaten eggs, and half a cupful of flour sifted with half a teaspoonful of baking-powder. Stir the pulp into the batter, mixing thoroughly, and fry by spoonfuls in deep fat.

FRENCH PEAS

Drain a can of French peas and rinse in cold water. Reheat with half a cupful of stock, a tablespoonful of butter, and a teaspoonful each of salt and sugar. Cook uncovered until the liquid is absorbed. Fresh peas may be used in the same way.

PEA FRITTERS

Cook a quart of shelled peas until soft in boiling salted water. Drain, mash, and add two tablespoonfuls of butter and salt to season. Beat four eggs with a cupful and a half of milk and add a cupful of flour in which has been sifted a teaspoonful of baking-powder and a pinch of salt. Beat the mashed peas by spoonfuls into the batter and fry on a hot griddle.

PEAS AND RICE

Put one-fourth cupful of butter into a frying-pan, add one cupful of well-washed rice, and cook until the rice is golden brown, stirring constantly. Add one quart of boiling water and a can of peas drained or an equal quantity of shelled peas. Season with a pinch of salt and

add sugar to taste. Put into a baking-dish and bake until the rice is tender. Serve in the same dish.

GREEN PEAS WITH HAM

Cut half a pound of raw ham into dice. Par-boil, drain, and fry. Dredge with flour and add three pints of shelled peas, three sprigs of parsley, and two green onions. Add salt and pepper to season, cover, and cook slowly for half an hour. Remove the parsley and onions, skim off the fat, and serve. Diced salt pork may be used instead of the ham and a pint of water added with the peas.

PEAS WITH BACON—I

Cook a pint of peas until tender in water to cover with a slice of bacon chopped fine. Drain off nearly all the water, season with salt and pepper, add a tablespoonful of butter and a cupful of boiling cream.

PEAS WITH BACON—II

Scald a quarter of a pound of bacon, cut into small thin pieces. Drain, and fry, adding a little butter. Add a tablespoonful of flour, and when the flour is cooked add two cupfuls of water and cook until thick, stirring constantly. Add a quart of shelled peas and an onion and cook slowly for half an hour. Remove the

onion, skim the fat from the liquor, season with salt and pepper, and serve.

GREEN PEAS WITH LETTUCE

Put three pints of shelled peas into a saucepan with four tablespoonfuls of butter, one tablespoonful of sugar, half a pint of water, and six small white onions. Cover and cook for half an hour and thicken with a teaspoonful of flour cooked in butter and rubbed smooth with a little of the cooking liquid. Parboil eight trimmed heads of lettuce, cool, press out the liquid, and finish cooking with a little white stock, covering with a buttered paper. Serve the drained lettuce as a border around the peas.

GREEN PEAS WITH ONIONS

Cook a tablespoonful of flour in butter, add a pint of water, and cook until thick, stirring constantly. Add three pints of green peas, a small bunch of parsley, and a dozen small white onions. Cook uncovered for half an hour, then take up the parsley and add a teaspoonful of sugar, three tablespoonfuls of butter broken into bits, and the yolks of three eggs well beaten. Heat thoroughly, but do not boil, and serve.

GREEN PEAS WITH SPANISH SAUCE

Wash and drain a quart of shelled peas and put into a saucepan with a lump of butter, a bunch of parsley, and two or three green onions.

Cover, put into a steamer, and steam until tender. Add one and one-half cupfuls or less of Spanish Sauce, season with sugar and salt, skim off the fat, and simmer until the sauce is much reduced. Thicken with the beaten yolks of two eggs and serve garnished with small slices of bread fried in bacon fat.

GREEN PEAS AND EGG BARLEY

Mix together one egg slightly beaten, seven-eighths of a cupful of flour, and a pinch of salt. The dough should be very stiff. Grate, chop, or rub the dough through a colander. Dry for a few moments in the oven. Heat one-quarter of a cupful of butter and cook the egg barley in it until a golden brown. Continue according to directions given for Green Peas and Rice.

PEAS IN TURNIP CUPS

Peel small white turnips and boil until tender in salted water to cover. Drain, cut a slice from the top of each, and scoop out the centre, making a cup. Put a bit of butter and pepper into each cup and fill with creamed peas prepared according to directions previously given. Garnish with sprigs of parsley or sprinkle with minced parsley. Canned peas may be used.

PURÉE OF PEAS—I

Boil a pint of fresh shelled peas in salted water until tender, drain, and rub through a sieve.

Add one tablespoonful of melted butter, one tablespoonful of flour, and salt and pepper to season. Add three-fourths of a cupful of milk, having half of it cream. Heat thoroughly, beating constantly, and serve. Or, put into a buttered baking-dish and bake.

PURÉE OF PEAS—II

Cook a quart of green peas in water to cover for twenty minutes. Press through a colander. Put a pint of milk in a double boiler with a bay-leaf, an onion, two cloves, and a sprig of parsley. A slice of ham may be added. Simmer while the peas are cooking. Strain the milk into the peas, thicken with a tablespoonful each of butter and flour cooked together. Season with salt and pepper and serve.

PURÉE OF PEAS—III

Shell half a peck of peas and boil the pods for twenty minutes in salted water to cover. Strain and cook the peas in the same water with a sprig of mint until soft. Press through a colander, add to them a cupful of the cooking liquid, and reheat, seasoning with pepper and salt. Thicken with a tablespoonful of flour cooked in butter, take from the fire, add three tablespoonfuls of cream and a bit of soda. Serve on toast. Or, boil a quart of peas rubbed through a colander and reheat with salt, paprika, sugar, and finely chopped mint leaves to season.

PURÉE OF PEAS—IV

Cook green peas in a saucepan with as little water as possible. Press through a sieve, moisten with stock, and bring to the boil. Season with salt, pepper, sugar, and a teaspoonful of butter, and serve. Garnish with croûtons and serve with boiled rice.

PURÉE OF PEAS—V

Boil a quart of green peas with a sliced onion, a bunch of parsley, and salt and butter to season, using as little water as possible. Drain, press through a sieve, season with butter, sugar, and pepper, and serve.

PURÉE OF PEAS—VI

Boil shelled peas until very tender, drain, and press through a sieve. Reheat with a little hot milk, seasoning with salt, pepper, butter, and sugar. Dried peas may be used if they are soaked over night.

STEWED PEAS—I

Cook shelled peas until tender in salted water to cover, adding a little sugar. Thicken the cooking liquid with flour cooked in butter, and serve.

STEWED PEAS—II

Shell enough green peas to make three pints

and cook the pods for an hour in boiling water with a little salt. Strain and cook the peas in the same liquid. Season to taste, thicken with flour cooked in butter, and serve. Or, season with butter, pepper, and salt, and a pinch of sugar.

STEWED PEAS—III

Put a quart of shelled peas into a saucepan with plenty of water and a quarter of a pound of butter. Rub the peas and butter together until well mixed, then drain off the water and add two cabbage leaves shredded, a small bunch of parsley, three green onions, a heaping teaspoonful of powdered sugar, and a pinch of salt. Cover and cook for half an hour. Cook a tablespoonful of flour in butter, thicken the cooking liquid with it, heat thoroughly, and serve.

STEWED PEAS—IV

Shell a peck of peas and put into a bowl with a pint of cold water and two tablespoonfuls of butter. Work with the hands to make the butter stick to the peas. Drain and put into a saucepan with half a dozen young onions, two heads of lettuce shredded, a bunch of parsley, a teaspoonful of powdered sugar, and a pinch of salt. Cover tightly and cook over a slow fire for half an hour, adding a tablespoonful of water when required. Shake the saucepan occasionally. Thicken the cooking liquid with flour cooked in

butter or with one egg beaten smooth with a tablespoonful of water.

STEAMED PEAS

Put shelled green peas into a covered saucepan, put into a steamer, and cook over boiling water until tender. Season when done and add a little hot milk or cream. Or, add a little butter, pepper, and salt before cooking.

PEA PATTIES

Prepare according to directions given for Stewed Peas—I, using a pint of peas, omitting the sugar, and adding to the sauce the yolks of two eggs beaten smooth with two tablespoonfuls of cream. Fill timbale or patty shells and serve.

PEA PANCAKES

Mash two cupfuls of boiled peas and press through a sieve. Season with salt, pepper, and butter, cool, and add two eggs beaten with a cupful of milk. Add half a cupful of flour sifted with half a teaspoonful of baking-powder, mix thoroughly, and fry on a buttered griddle.

RAGOÛT OF GREEN PEAS

Prepare according to directions given for Ragoût of Potatoes. If dried peas are used they must be soaked over night.

PEA TIMBALES

Mix one cupful of pea pulp with two beaten eggs, two tablespoonfuls of cream, one tablespoonful of melted butter, with salt, red and black pepper, and onion-juice to season. Turn into buttered timbale moulds and bake until firm in a pan of hot water. Turn out and serve with Cream Sauce to which a few cooked and drained peas have been added. Finely chopped mint may be added to the seasoning and cubes of cooked carrot to the sauce.

PEA PUDDING

Soak a quart of dried peas over night. In the morning cook until soft in water to cover with a small onion. Drain, rub through a colander, and beat in a tablespoonful of butter, pepper, and salt to season, and three eggs well beaten. Boil in a buttered mould for an hour, turn out, and serve in slices.

PEA SOUFFLÉ

Boil a pint of shelled peas until very soft and mash through a colander. Add two tablespoonfuls of melted butter and the yolks of three eggs beaten with two cupfuls of milk. Beat thoroughly, season with salt and pepper, and fold in the stiffly beaten whites. Turn into a buttered baking-dish and bake covered for twenty minutes, then uncover and brown.

PEAS À L'ANGLAISE

Cook a quart of peas with two tablespoonfuls of butter, a chopped onion, a teaspoonful of sugar, a sprig of mint, and half a cupful of milk. Cover and cook for twenty minutes. Remove the mint, and thicken with the yolks of three eggs beaten with four tablespoonfuls of cream. Serve with a border of boiled rice.

DRIED PEAS À L'ALLEMANDE

Prepare according to directions given for Baked Mashed Peas, drain, add six sliced onions, salt and pepper to season, and two cupfuls of boiling water. Cover and simmer for half an hour, then add half a cupful of well-washed rice, and cook for half an hour longer. Serve with a sauce made of a pint of stewed and strained tomatoes thickened with two tablespoonfuls of flour cooked in butter and seasoned to taste.

PEAS À LA BOURGEOISE

Put a quart of shelled green peas into a saucepan with half a cupful of butter, a head of lettuce, a bunch of parsley, three or four small onions, and a little salt. Cook slowly until tender, adding enough stock or water to moisten. Take out the onions, parsley, and lettuce and add a teaspoonful of sugar and the well-beaten yolks of two eggs. Heat thoroughly, but do not boil, and serve.

Or leave the vegetables in with the peas and omit the thickening.

PEAS À LA FRANÇAISE—I

Cook a quart of peas with a shredded head of lettuce, and a teaspoonful of sugar, using no water unless absolutely necessary. If they are steamed no liquid will be required. Season with salt, pepper, and butter or mix with White or Cream Sauce.

PEAS À LA FRANÇAISE—II

Melt a tablespoonful of butter in a saucepan, add a quart of shelled peas, and heat for a minute or two. Pour over boiling water or weak stock, using barely enough to cover. Add a pinch each of salt and pepper, the heart leaves of a head of lettuce shredded fine, three young onions, and a sprig of parsley. Simmer slowly until the peas are tender. Take from the fire and add the well-beaten yolks of three eggs.

PEAS À LA FRANÇAISE—III

Mix a tablespoonful of butter with a teaspoonful of flour and put into a saucepan with two cupfuls of shelled peas and a cupful of water. Add six small onions and a small bunch of parsley, cover, and cook for forty minutes. Take out the parsley and stir in the yolk of one egg well beaten. Season with salt, pepper, sugar, and butter, and serve very hot.

PEAS À LA FRANÇAISE—IV

Put a quart of shelled peas into a saucepan with half a cupful of butter, three tablespoonfuls of water, four or five very small white onions, a tablespoonful of powdered sugar, and a little salt. Cover and cook slowly for half an hour. Thicken with flour cooked in butter, heat thoroughly, and serve.

DRIED PEAS À LA FRANÇAISE

Soak a pint of well-washed dried peas for six hours in water to cover. Add a teaspoonful each of salt, sugar, and butter and a small onion. Simmer for an hour and serve, removing the onion if desired.

PEAS À LA PROVENCE—I

Parboil four heads of lettuce in stock, remove the centres, and fill with green peas seasoned with minced onion and dredged with a little flour. Tie into shape and simmer for an hour in white stock to cover. Remove the strings, season to taste, and serve on toast.

PEAS À LA PROVENCE—II

Cut into shreds a large bunch of parsley, a bunch of leaf lettuce, the heart of a cabbage, and three or four green onions. Put into a saucepan with three quarts of green peas and a tablespoonful of butter. Cover and cook over a slow

fire or steam without other liquid, stirring occasionally to prevent burning. When well cooked, season with pepper and salt, and serve.

PEAS À LA WALDORF

Shell three quarts of green peas and put into a saucepan with a head of lettuce tied in shape with a string. Add four tablespoonfuls of butter, a pinch of salt, and barely enough water to keep from burning. Cook for fifteen minutes, take up the lettuce, add a tablespoonful of powdered sugar, a little pepper, and the yolk of an egg beaten smooth with three tablespoonfuls of cream. Heat thoroughly, but do not boil, and serve. The egg and cream may be omitted.

THIRTY-THREE WAYS TO COOK PEPPERS

BROILED GREEN PEPPERS

Cut six green peppers into quarters, remove the seeds, and broil over a very hot fire until the edges curl. Spread with butter, sprinkle with salt, and serve with broiled steak.

FRIED PEPPERS—I

Remove the stems and seeds, cut into rings, and soak for half an hour in cold water. Drain, dry, dip in flour seasoned with salt, and fry in fat to cover.

FRIED PEPPERS—II

Scald, split, and remove the seeds and skin. Fry slowly in oil, seasoning with salt, and, if desired, minced onion and parsley. Or, soak in cold salted water for ten minutes, drain, and sauté in butter.

PEPPERS À LA CRÉOLE

Seed and slice half a dozen green peppers and soak in cold salted water for half an hour. Drain, wipe dry, fry in butter, and chop fine. Boil half

a cupful of rice and put into a serving-dish. Spread the peppers upon it and add two table-spoonfuls of stock and a teaspoonful of onion-juice to the fat in which they were fried. Pour over the peppers and rice, put into the oven for a few moments, and serve. The stock and onion-juice may be omitted and the peppers need not be chopped.

PEPPERS WITH EGGS

Remove the stems and seeds from five green peppers, parboil for five minutes, drain, and cut into shreds. Chop an onion fine and fry it in butter, add the peppers, and cook until done. Butter individual dishes and put a tablespoonful of the mixture in each one. Break a fresh egg into each dish, cover with buttered crumbs, and bake brown.

STEWED PEPPERS

Cut the peppers into shreds, removing the seeds and stems. Cook in boiling salted water for thirty minutes. Drain, season with salt, butter, and cream, and serve.

PURÉE OF PEPPERS

Parboil a dozen green peppers for fifteen minutes, drain, remove the skins, stems, and seeds, and chop fine. Cook for half an hour in boiling salted water. Drain, press through a col-

ander, and reheat, seasoning with salt and butter, and moistening with cream.

STUFFED PEPPERS—I

Chop an onion fine and fry it in butter, then add half a cupful each of finely minced mushrooms and boiled ham. Add half a cupful of Brown Sauce and enough bread-crumbs to make a smooth, thick paste. Season with salt and pepper. Trim the stems of six green peppers, cut a slice from the top of each, and take out the seeds. Soak in cold water for an hour, drain, wipe dry, and fill with the stuffing. Cover with buttered crumbs and bake for ten or fifteen minutes. Serve on toast with Brown Sauce. Or, make the stuffing of equal parts of minced cooked chicken or veal, and softened bread-crumbs, seasoning with salt, pepper, and onion-juice.

STUFFED PEPPERS—II

Make a stuffing of one cupful of bread-crumbs and half a cupful of chopped boiled ham or tongue or sausage, seasoning with salt, pepper, and grated onion and moistening with melted butter. Stuff green peppers according to directions previously given and put into a buttered baking-dish. Pour over a cupful of stock, cover, and bake for fifteen minutes, then uncover and brown.

STUFFED PEPPERS—III

Cut off the tops and remove the seeds of eight green peppers. Mix a pound of lean raw beef finely chopped with one egg well beaten and salt, pepper, and grated onion to season. Stuff the peppers and put into a saucepan with a sliced onion and enough water to keep from burning. Cover and cook until the peppers are soft. Strain out the onion and thicken the cooking liquid with flour browned in butter.

STUFFED PEPPERS—IV

Make a stuffing of half a cupful each of stale bread-crumbs and grated boiled ham, one cupful of stewed tomatoes, a minced onion, a tablespoonful of minced parsley, and salt to season. Stuff six green peppers according to directions previously given and bake, basting with stock. Serve with a sauce made of the pan-gravy thickened.

STUFFED PEPPERS—V

Cut a slit in the side of each pepper and remove the seeds. Stuff with minced chicken, tongue, ham, or veal, mixed with boiled rice and seasoned with salt, butter, and onion-juice. Tie the peppers into shape and bake for an hour, basting with stock. Remove the strings, and thicken the pan-gravy with flour browned in butter. Or, make the stuffing of equal quantities of boiled

rice and minced cooked chicken, seasoning with salt and butter and moistening with tomato-juice. Fill the shells and put into a baking-dish with Tomato Sauce poured around them. Sprinkle with crumbs, dot with butter, and bake covered for an hour, then remove the cover and brown.

STUFFED PEPPERS—VI

Make a stuffing of one cupful of chopped cooked chicken, lamb, or veal, half a cupful each of minced cooked ham and bread-crumbs, and three-fourths cupful of cream or stock. Add a tablespoonful of butter, a teaspoonful of minced parsley, and salt and onion-juice to season. Instead of the meat, one and one-half cupfuls of tomatoes and a tablespoonful of grated cheese may be used. Prepare six peppers according to directions previously given, parboil for five minutes, drain, stuff, and bake for half an hour, basting with melted butter and hot water. The peppers may be stuffed with baked beans, seasoning with melted butter, salt, and Tomato catsup.

STUFFED PEPPERS—VII

Make a stuffing of one tablespoonful each of minced ham and chicken, three chopped mushrooms, one cupful of boiled rice, one tomato peeled and chopped, and enough melted butter to make it of the proper consistency. Stuff green peppers and bake in a pan with a little

stock, basting occasionally with oil. Or, stuff the peppers with creamed fish and sprinkle with crumbs. Or, cut in half lengthwise and fill with chopped cooked fish mixed with crumbs and moistened with stock or Tomato Sauce. Or, stuff with minced cooked beef and bread-crumbs, moistened with tomato-juice, and serve with Tomato Sauce.

STUFFED PEPPERS—VIII

Make a stuffing of two cupfuls of chopped cooked chicken, veal, or lamb, two cupfuls of boiled rice, three tablespoonfuls of melted butter, one tablespoonful of grated onion, and enough stock to moisten. Remove the stems and seeds from six green peppers and parboil for ten minutes in salted water. Drain and stuff. Put into a baking-dish, sprinkle with crumbs, and bake for twenty-five minutes, basting with stock.

STUFFED PEPPERS—IX

Remove the stems and divide large firm peppers in two lengthwise. Scrape out the inside and put the shells in boiling water and cook for five minutes, then put into cold water. Mix together one cupful each of bread-crumbs and chopped cooked meat. Moisten with stock and season with salt, pepper, and a pinch each of thyme and savory. Fill the drained shells and sprinkle with crumbs browned in butter. Put into a baking-dish with a cupful of stock, dot with

butter, and bake for thirty minutes. Serve in the baking-dish.

STUFFED PEPPERS—X

Take six green peppers and cut the stem ends almost around, leaving a hinge. Remove the seeds and rinse in cold water. Chop fine three tomatoes and add half a cupful of chopped cooked beef or mutton. Add enough bread-crumbs to make the stuffing thick. Heat the stuffing in a frying-pan with a little olive-oil, add a teaspoonful of butter and salt and pepper to season. Fill the peppers, close down the tops, and put into a pan just large enough to hold them upright. Pour in a cupful of water or stock and bake for twenty minutes.

STUFFED PEPPERS—XI

Trim the stems from seven green peppers, cut a slice from the top of each, and take out the seeds. Chop fine a large onion, and the pepper top. Add three peeled tomatoes and chop again. Add three slices of stale bread rolled into crumbs, half a cupful of cold cooked lamb chopped fine, half a cupful of melted butter, the yolks of three eggs well beaten, and pepper and salt to taste. Stuff the peppers, dot with butter, put into a buttered baking-dish, and bake for half an hour.

STUFFED PEPPERS—XII

Cut a slice from the stem end of each pepper,

remove the seeds, cover with boiling water, and simmer for fifteen minutes. Use eight peppers. Make a stuffing of two cupfuls of chopped cooked meat, one cupful of stale bread-crumbs, one cupful of stock, and salt, pepper, thyme, summer savory, and sage to season. Mix thoroughly, drain the peppers, and stuff. Cover with crumbs, dot with butter, and bake for fifteen minutes.

STUFFED PEPPERS—XIII

Cut large green peppers in half, remove the seeds, and soak in cold water for an hour. Drain and fill with any kind of chopped cooked meat, well seasoned and moistened with gravy. Pack the peppers closely in a baking-dish, pour in stock to moisten, cover, and bake for half an hour. Serve in the baking-dish.

STUFFED PEPPERS—XIV

Chop together enough cooked meat to make a pint, and an onion. Mix with half a cupful of bread-crumbs, a tablespoonful of butter, and salt and pepper to season. Stuff six green peppers and continue according to directions previously given. Or, stuff with seasoned crumbs or with chopped nuts and crumbs.

STUFFED PEPPERS—XV

Scald and drain eight green peppers and remove the skin by rubbing with a coarse cloth. Cut off the stem and remove the seeds. Fry a

chopped onion in equal parts with butter and oil, then add a cupful of chopped mushrooms and salt, white and red pepper to season. When the mushrooms are cooked, add half a cupful each of Tomato and Espagnole Sauce. Bring to the boil, add the yolks of four eggs well beaten and enough bread-crumbs to make a smooth thick paste. Season with minced parsley and grated nutmeg, fill the peppers, and bake for half an hour, basting with oil. Serve with Tomato Sauce.

STUFFED PEPPERS—XVI

Make a stuffing of bread-crumbs soaked in cold water and squeezed dry and a chopped onion fried in butter. Season with salt, pepper, and minced parsley and continue according to directions previously given.

STUFFED PEPPERS—XVII

Fry a chopped onion in butter and add half a can of chopped mushrooms and a cupful of bread-crumbs. Cook to a smooth paste, moistening with Tomato Sauce, and season with salt. Stuff green peppers according to directions previously given. Bake and serve with Béchamel Sauce.

STUFFED PEPPERS—XVIII

Season cold baked beans with minced onion and pickle, stuff green peppers, and continue according to directions already given. Serve on squares of toasted brown bread.

STUFFED PEPPERS—XIX

Mix boiled rice with a well-seasoned Tomato Sauce and stuff green peppers with it according to directions previously given.

STUFFED AND FRIED GREEN PEPPERS

Put half a dozen green peppers into boiling water and cook for five minutes, drain, and remove the skin by rubbing with a wet cloth. Cut off the stem ends, take out the seeds, and stuff the peppers with any kind of minced and seasoned cold meat mixed with an equal quantity of stale bread soaked in cold water and squeezed dry. Replace the stems, put the peppers into a deep baking-dish, and pour in as much stock as the dish will hold. Fry in beef drippings. Sausage meat or grated cheese may be mixed with the crumbs for the stuffing and the peppers broiled instead of fried.

PEPPERS STUFFED WITH OYSTERS

Remove the stems and seeds from ten green peppers. Chop fine one pepper and one small onion and sauté in butter. Parboil forty oysters in their own liquor, seasoning with salt only. Mix with the fried pepper and onion and add enough crumbs to make the stuffing of the proper consistency. Stuff the peppers, sprinkle with crumbs, dot with butter, and bake until brown. Serve with Tomato Sauce.

PEPPERS STUFFED WITH CHICKEN

Cut the peppers in half lengthwise, remove the seeds, and soak the peppers. Chop cooked chicken fine and add to it one-fourth as much boiled rice. Moisten with brown gravy or stock. Drain and dry the peppers, fill with the stuffing, sprinkle with crumbs, dot with butter, and bake covered for half an hour, then uncover and brown.

PEPPERS STUFFED WITH VEAL

Prepare according to directions given for Peppers Stuffed with Chicken, using veal instead of chicken and substituting Tomato Sauce for the gravy. The peppers may be arranged in a shallow baking-dish and the space between filled with gravy or sauce.

PEPPERS STUFFED WITH CORN

Boil half a dozen green peppers with a little soda in the water until soft. Drain, cool, remove stems and seeds, and fill with canned corn, seasoned with salt, pepper, and butter. Put into a baking-dish with enough water to keep from burning and bake. Serve with a Cream Sauce.

STUFFED PEPPERS À LA CRÉOLE

Make a stuffing of boiled rice and canned tomatoes, seasoning with salt and grated onion.

Stuff half a dozen sweet peppers, brown in oil, then put into a baking-pan and finish cooking, basting with hot water.

MEXICAN STUFFED PEPPERS

Put green peppers over the fire until the skin blisters, then remove the skin, cut a slit in one side, and remove the seeds. Chop cold roast pork or beef or veal very fine, season with salt and onion-juice, and stuff the peppers. Beat the whites of eggs to a stiff froth, then add the yolks and beat again. Roll the peppers in the beaten egg and fry brown in hot lard. Drain and cook slowly for half an hour in stewed and strained tomatoes to cover, seasoning with salt and onion-juice.

THREE HUNDRED AND THIRTY-SIX WAYS TO COOK POTATOES

BOILED POTATOES—I

Peel potatoes of uniform size and soak for half an hour in cold water. Cover with boiling salted water and cook until tender but not broken. Drain thoroughly and keep hot, uncovered, until dry and mealy. Or, without peeling, let them stand in cold salted water for half an hour before cooking. Season with salt, pepper, and butter if desired. Minced chives or parsley may be added.

BOILED POTATOES—II

Select potatoes of equal size and peel a strip half an inch wide around each one. Cover with cold salted water and boil covered for half an hour, then drain and serve on a napkin.

QUICK BOILED POTATOES

Peel the potatoes, cut into very thin slices, cover with boiling salted water, and boil hard for fifteen or twenty minutes. Drain, chop slightly, season with salt, pepper, and butter, and serve.

BOILED OLD POTATOES

Peel and soak in cold water for an hour. Cover with hot water without salt. Boil until nearly done and drain. Fill the saucepan with cold salted water, boil until done, and drain. Cover tightly and keep in a warm place until dry and mealy. Mash, and season with a little butter and cream.

BROILED POTATOES

Peel and split lengthwise half a dozen boiled potatoes. Broil and dip in seasoned melted butter. Raw potatoes may be used. Season with pepper and salt. Or, cut peeled potatoes, either raw or boiled and cooled, into half-inch slices lengthwise. Dredge with seasoned flour and broil, basting as needed with a little butter or oil. Or, dip in melted butter and seasoned crumbs and broil.

POTATO BORDER—I

Peel, boil, and mash enough potatoes to make a quart. Season with salt, butter, and cream and add the yolks of two eggs well beaten. Heat thoroughly, stirring constantly, and when the paste is very smooth and thick, take from the fire and put part of it into a pastry bag with a star tube. Shape in a border on a serving-dish and press the rest through the bag in flutings to ornament the top. Brush with beaten egg,

brown in the oven, and fill the centre with cooked meat or fish.

POTATO BORDER—II

Boil a dozen large potatoes, drain, dry, and rub through a sieve, seasoning with salt, pepper, grated nutmeg, and four tablespoonfuls of butter. Add the yolks of four eggs well beaten and cook to a thick paste. Butter thickly a plain border mould, sprinkle with crumbs, brush with beaten egg by rolling the egg in it, and sprinkle with crumbs. Fill with the potato paste, pressing in firmly. Bake for twenty minutes, basting with melted butter. Take out carefully on a hot serving-dish and fill the centre with cooked meat or fish.

POTATO BORDER—III

Boil and mash a pound of potatoes, season with salt and pepper, add a tablespoonful of melted butter, and two eggs well beaten. Butter thickly a border mould, press the paste firmly into it, and level off the top with a knife. Bake for twenty or thirty minutes, turn out on a hot platter, and fill the centre with cooked meat or fish. Or, put a buttered mould on a platter and build around it a wall of hot mashed potatoes, smoothing and creasing with a knife. Remove the mould, fill the centre with cooked meat or fish, and reheat in the oven before serving.

POTATO BALLS—I

Rub through a sieve a pound of boiled potatoes. Add one-quarter pound of grated ham, a little minced parsley, a small onion grated, a dash of grated nutmeg, and the beaten yolks of two eggs. Shape into balls, dredge with flour, dip in beaten egg, then into crumbs, and fry in deep fat or bake.

POTATO BALLS—II

Season a pint of hot mashed potatoes with salt, pepper, celery salt, minced parsley, and butter. Add a little onion-juice if desired or a beaten yolk. Moisten with a little milk or cream and add half of a beaten egg if the yolk has not been used. Shape into smooth round balls, brush with the remainder of the egg, and bake on a buttered tin until brown. Or, dip in egg and crumbs and fry in deep fat. The celery salt may be omitted.

POTATO BALLS—III

Peel, boil, and mash five potatoes, and add two tablespoonfuls of butter if desired. Mix with a tablespoonful or less of minced parsley, the yolk of one egg well beaten, and salt, cayenne, and grated nutmeg or celery salt to season. Press through a sieve if not smooth, shape into balls, dip in egg and crumbs or dredge with flour, and fry in deep fat. Or, use four potatoes, a tablespoon-

ful each of butter and minced parsley, the yolks of two eggs and the white of one. Dip in the beaten white, then in crumbs, and fry.

POTATO BALLS—IV

Cut a pint of balls from raw potatoes, using a French vegetable cutter. Cook in boiling salted water until soft, drain, and reheat in White or Cream Sauce. Sprinkle with minced parsley and serve. Or, put into a vegetable-dish and season with salt, white pepper, melted butter, and, if desired, sprinkle thickly with the sifted yolks of hard-boiled eggs. Or, pour over a *Maître d'Hôtel* or *Hollandaise* Sauce.

POTATO BALLS—V

Season mashed potatoes with pepper, salt, and grated onion, shape into balls or flat cakes, dredge with flour, and place around the meat twenty minutes before it is taken from the oven. Drain carefully before serving. Or, dip in eggs and crumbs or cornmeal or flour, and sauté in hot drippings.

GERMAN POTATO BALLS—I

Peel and grate a quart of potatoes and drain off the liquid. Then grate four boiled potatoes and mix with the pulp, seasoning with salt and grated nutmeg. Cut stale bread into dice and fry brown in butter. Shape the potato mixture into balls, putting two pieces of bread into the

centre of each ball. Drop carefully in boiling salted water and cook for ten or fifteen minutes. Drain and serve.

GERMAN POTATO BALLS—II

Prepare according to directions given for German Potato Balls—I, using four boiled potatoes mashed and two eggs and two cupfuls of flour for the potato mixture. Pour over a Cream Sauce to which the beaten yolks of two eggs have been added.

GERMAN POTATO BALLS—III

Cut enough stale bread dice to make a cupful, fry in butter, and crush. Mix with three cupfuls of mashed potatoes, two eggs well beaten, a tablespoonful of minced parsley fried in butter, and pepper, salt, and grated nutmeg to season. Shape into small balls and boil for fifteen minutes in salted water. Serve with fried crumbs or Tomato Sauce. Chopped and well-seasoned meat may be used in the centre of the dumplings. If the mixture should be too moist to shape easily, add flour or bread-crumbs to make it of the proper consistency.

BAKED POTATOES—I

Scrub potatoes of equal size, wipe dry, and bake for an hour in a hot oven. Break the skins that the steam may escape. Peel before baking if desired.

BAKED POTATOES—II

Peel six or eight potatoes, parboil, drain, and cool. Pack into a buttered baking-dish, sprinkle with salt and pepper, dot with butter, sprinkle with crumbs, and moisten with a few tablespoonfuls of cream. Bake until brown and serve in the same dish.

BAKED HASHED POTATOES

Prepare according to directions given for Stewed Potatoes—I, cooking a chopped onion and a stalk of celery with the potatoes. Turn into a buttered baking-dish, sprinkle with crumbs, and bake brown.

BAKED MASHED POTATOES

Peel, boil, and mash six potatoes, seasoning with butter and cream, add one tablespoonful each of minced parsley and grated onion and two tablespoonfuls of minced ham. Season with pepper and salt, put into a buttered baking-dish, cover with crumbs, dot with butter, and brown in the oven.

BAKED MASHED POTATOES—II

Mix together two cupfuls of hot mashed potatoes, half a cupful of cream or milk, two tablespoonfuls of butter, the yolk of one egg and the whites of four, and salt and pepper to season. Beat until very light, folding in the

stiffly beaten whites last. Turn into a buttered baking-dish, brush with the beaten yolk of egg, and brown quickly. Or, arrange mashed potatoes in layers in a buttered baking-dish, alternating with lumps of butter and grated Parmesan cheese. Have cheese and butter on top. Brown in the oven and serve in the same dish.

BAKED POTATO DICE

Peel and cut into dice six large potatoes. Soak for half an hour in cold water and dip in melted butter, coating each piece. Put into the oven with more butter, and salt, pepper, grated onion, and lemon-juice to season. Cover and bake until tender, then uncover and brown. The potatoes may be cut into strips and the onion and lemon-juice omitted.

BAKED POTATOES WITH CHEESE—I

Cut six baked potatoes in halves lengthwise, scoop out the pulp, and mash with two tablespoonfuls of butter, a pinch of salt, and three-fourths cupful of milk. Fill the shells, sprinkle thickly with grated American cheese, and bake until the cheese is melted.

BAKED POTATOES WITH CHEESE—II

Slice four large boiled potatoes and beat four eggs with two cupfuls of cream or milk. Put a layer of potatoes into a buttered baking-dish and cover with thin slices of cheese, either

American or Swiss, or sprinkle thickly with grated Parmesan cheese. Season with salt and paprika and pour over a little of the egg and milk mixture. Repeat until the dish is full and bake for half an hour. A pint of thin White or Cream Sauce may be used for liquid, with two beaten eggs. Spread with buttered crumbs if desired.

BAKED POTATOES AND EGGS

Bake half a dozen potatoes, cut off the tops, and remove half the pulp. Drop an egg into each one, sprinkle with salt and cayenne, and add a tablespoonful of grated cheese and a teaspoonful of butter. Bake until the cheese is melted.

SWEDISH BAKED POTATOES

Bake large potatoes, cut a slice from the top of each, and scoop out the pulp. Mix the pulp with minced cooked fish, well-seasoned with butter and cream. Put on the caps and reheat in the oven.

SAVORY BAKED POTATOES

Peel equal-sized potatoes and pack into a buttered baking dish, sprinkle with minced onion, powdered sage, salt and pepper, and dots of butter. Pour over half a cupful of milk or stock and bake in a moderate oven for forty minutes, basting occasionally.

BAKED POTATO CREAM

Peel and cut into dice six raw potatoes, put into a buttered baking-dish, and add salt and pepper to season, two tablespoonfuls of butter, and a cupful of cream. Sprinkle with crumbs and grated cheese and bake for forty-five minutes. If cold boiled potatoes are used they will cook in half the time.

BROWNE POTATOES—I

Peel and parboil potatoes of equal size. Drain and put into a baking-dish or into the pan with a roast and bake until brown, basting with butter or drippings. They may be dredged with flour before baking.

BROWNE POTATOES—II

Peel and quarter six large potatoes and put into a shallow buttered baking-pan. Bake for forty minutes, basting with stock and melted butter.

BROWNE POTATOES—III

Mash boiled potatoes smoothly with a boiled onion chopped fine, salt and pepper to season, and milk to moisten. Shape into balls and dredge with flour. Skim the fat from the gravy around the roast and put the balls in, half an hour before the roast is taken up. Baste occasionally with the drippings.

POTATO CONES—I

Mash six boiled potatoes, seasoning with salt, pepper, and onion-juice. Mix with one tablespoonful of butter and two of milk. Shape into cones and brown for ten minutes in the oven.

POTATO CONES—II

Beat very light a pint of mashed potatoes, a tablespoonful each of butter and cream, and salt and pepper to season. Stir in a raw egg, cool, shape into cones, and bake brown, basting with melted butter. Take up with a pancake turner.

CREAMED POTATOES—I

Cover the potatoes with cold salted water, bring gradually to the boil, and cook slowly. Cool in the refrigerator. When ready to serve, peel and chop very fine and reheat in hot butter, seasoning with salt, black pepper, and cream. Cover and let stand for ten minutes before serving.

CREAMED POTATOES—II

Thicken a pint of boiling milk with one and one-half tablespoonfuls of cornstarch rubbed smooth with a little cold milk. Add a tablespoonful of butter and a pinch each of salt and pepper. Pour over small boiled potatoes and serve.

CREAMED POTATOES—III

Boil new potatoes or old ones peeled, and cut into slices, dice, or balls. Or, cold boiled potatoes cut fine. Reheat in well seasoned Cream Sauce, adding a little minced parsley or chives or grated nutmeg if desired. They may be put into a buttered baking-dish and baked, sprinkling with crumbs if desired. Sometimes a beaten egg is used instead of the crumbs. A teaspoonful of arrow root may be used for thickening instead of flour.

CREAMED POTATOES À LA BRISTOL

Boil the potatoes in salted water, drain, cool, peel, and slice. Cover with boiling cream and simmer until the cream begins to thicken, then season with pepper and mint and add a lump of butter and a few drops of lemon-juice. Serve immediately.

SWEDISH CREAMED POTATOES

Peel, boil, drain, cool, and chop enough potatoes to make two quarts. Mix with the yolks of four eggs well beaten and a tablespoonful of sugar. Shape into balls and boil for twenty minutes in one cupful each of milk and cream with a tablespoonful of butter and salt and pepper to taste.

CREAMED POTATO HASH

Peel and boil a dozen medium-sized potatoes,

mash half of them, and cut the rest into dice. Reheat in Cream Sauce, add a tablespoonful of butter, season with salt and pepper and, if desired, minced chives and parsley.

POTATO CREAM

Peel, boil, and mash six potatoes, seasoning with salt, pepper, and butter. Fold in the stiffly beaten whites of four eggs, heap into a buttered baking-dish, and bake until well puffed and brown.

CURRIED POTATOES

Peel and slice two onions and fry brown in butter or drippings. Add cold boiled potatoes sliced, and season with salt, pepper, and curry powder. Add enough stock to moisten, season with lemon-juice, heat thoroughly, and serve.

POTATO CROUSTADE

Mash a pound of boiled potatoes, add the yolks of two eggs, and heat until it is dry. Shape with floured hands into a case or shell, brush with the beaten yolk of egg, and bake until light brown. Fill the centre with cooked meat or fish and serve.

POTATO CROUSTADES À LA REGENT

Prepare according to directions given for Potato Croquettes, breading twice. Fry in fat to cover, drain, cut a slice from the upper end,

and scoop out a teaspoonful or more of the pulp. Fill with creamed lobster, oysters, or mushrooms, replace the covers carefully, sticking on with the unbeaten white of egg. Serve on a napkin.

CASSEROLE OF POTATOES—I

Mash a pound of potatoes, seasoning with salt and pepper. Add a tablespoonful of butter, and enough cream or milk to moisten. Put into a baking-dish and shape, leaving the centre hollow. Brown in the oven, fill the centre with cooked meat or fish, and serve.

CASSEROLE OF POTATOES—II

Prepare according to directions given for Casserole of Potatoes—I, adding the beaten yolks of four eggs. Cook to a stiff paste and shape in a border mould. Brush with the slightly beaten white of an egg and brown in the oven.

CASSEROLE OF POTATOES—III

Peel, boil, drain, and mash eight large potatoes. Season with salt and pepper and beat into the potato two tablespoonfuls of butter and half a cupful of milk. Pack the potato into a well buttered mould, turn out on a platter, brush with beaten egg, and brown in the oven.

CASSEROLE OF POTATOES—IV

Peel, boil, mash, and season eight or ten potatoes and add the beaten whites of two eggs. Fill

a buttered mould with the mixture, pressing hard, and cool. Remove a cupful or more of the pulp from the centre and fill with minced cooked meat highly seasoned and mixed with crumbs soaked in stock. The filling must be stiff enough to hold its shape. Fit a piece of bread over the opening, turn out on a serving-dish, brush with beaten egg, and brown in the oven. The filling must be heated before it is put into the potato.

POTATO CAKE

Mash boiled potatoes, season with salt and pepper, dredge with flour, and moisten with a very little milk. Butter a frying-pan, and shape the paste into a flat cake to fit it. Cover and cook slowly until done, then dot the top with butter, and brown in the oven. The milk may be omitted and the potato shaped like an omelet. Fry brown, turning once.

POTATO CAKES—I

Melt two heaping tablespoonfuls of butter in half a cupful of milk and stir into it a pint of hot mashed potatoes, seasoning with salt and pepper. Add two eggs well-beaten and enough sifted crumbs to make a smooth dough. Roll out, cut into biscuits, and bake brown.

POTATO CAKES—II

Peel, boil, drain, and mash **six** potatoes. Add

a tablespoonful of butter, salt and pepper to season, two eggs well beaten, and enough flour to make a stiff paste. Shape into small flat cakes and sauté in hot lard or drippings. Or, omit the flour, dip in beaten egg, and fry in hot fat.

POTATO CAKES—III

Mix together three boiled and mashed potatoes, two tablespoonfuls each of butter and grated cheese, salt and pepper to season, and five eggs well beaten. Fry by spoonfuls in fat to cover.

POTATO CAKES—IV

One quart of grated raw potatoes, measured after grating, four eggs well beaten, one tablespoonful of flour, a pinch of salt, and a teaspoonful of baking-powder. Sauté in small flat cakes, turning once. Do not drain the water from the grated potatoes.

POTATO CAKES—V

Add the yolks of four eggs and a teaspoonful of melted butter to a pint of thick mashed potatoes. Cook for three minutes and cool. Shape into balls, dip in beaten egg, then into cornmeal, and fry brown in fat to cover.

POTATO CAKES—VI

Mould into balls hot and well seasoned mashed potatoes, and put into a shallow buttered baking-

pan. Brush with beaten egg and brown in the oven. Take up with a pancake turner. They may be moulded in patty-pans or timbale moulds if the mould is first wet with cold water, or cooked in a buttered baking-dish without moulding.

GERMAN POTATO CAKES

Grate six raw peeled potatoes, add a tablespoonful of butter, a pinch of salt, two eggs well beaten, and enough flour to make the mixture the consistency of pancake batter. Season to taste with sugar and cinnamon and fry in butter on a griddle.

POTATO CROQUETTES—I

Boil and mash enough potatoes to make a pint. Weigh them, then add a fourth their weight of butter, two or three eggs well beaten, and salt, pepper, and grated onion to season. Cool, shape into croquettes, dip in egg and crumbs, and let stand until dry. Dip in egg and crumbs once more and fry in deep fat. The onion may be omitted and a little powdered sugar and grated lemon-peel used instead.

POTATO CROQUETTES—II

Mix together two cupfuls of hot mashed potatoes, two teaspoonfuls of butter, one-third cupful of grated cheese, and salt, cayenne, and grated nutmeg to season. Add the yolks of two eggs beaten with two tablespoonfuls of cream,

mix thoroughly, and shape into croquettes. Dip in flour, then in beaten egg, then in crumbs, and fry in deep fat.

POTATO CROQUETTES—III

Mix together two cupfuls of mashed potatoes, the yolks of two eggs beaten with two tablespoonfuls of cream, one tablespoonful each of butter and minced parsley, and salt, cayenne, and grated nutmeg or onion-juice to season. Cook to a smooth paste, take from the fire, cool, shape into balls or croquettes, dip in egg and crumbs, and fry in deep fat. The nutmeg may be omitted and a teaspoonful of sweet marjoram used instead.

POTATO CROQUETTES—IV

Peel and slice enough potatoes to make two quarts. Drain, dry, and mash, seasoning with salt, pepper, and grated nutmeg, and two tablespoonfuls of butter melted. Add the yolks of four eggs well beaten and cook to a stiff paste. Cool, shape into croquettes, dip in beaten egg, then in cracker-crumbs, and fry in fat to cover.

POTATO CROQUETTES—V

Mix together a pint of hot mashed potatoes, one egg well beaten, a tablespoonful each of butter and milk, with salt, pepper, grated lemon-peel, and nutmeg to season. Cook to a stiff paste, cool,

shape into croquettes, dip in flour, and fry in deep fat. Or, put a teaspoonful of minced and seasoned meat or fish into the centre of each croquette while shaping. Serve with Cream or White Sauce.

POTATO CROQUETTES—VI

Mix together two cupfuls of hot mashed potatoes, one tablespoonful of butter, and two tablespoonfuls of grated cheese, or a teaspoonful of minced parsley. Season with salt, paprika, and lemon-juice and cool. Add the yolk of one egg beaten with two tablespoonfuls of cream and cool on ice. Shape into croquettes, dip in crumbs, then in egg and crumbs, and fry in deep fat. A teaspoonful of green peas or creamed chicken or cheese may be put in the centre of each croquette if desired.

POTATO CROQUETTES—VII

Mix two cupfuls of mashed potatoes with a tablespoonful of butter and salt and pepper to season. Mix with the whites of two eggs slightly beaten, shape into balls, dip into the beaten yolks of the eggs, then into crumbs, and fry in fat to cover.

POTATO CROQUETTES—VIII

Cook to a stiff paste in a double boiler two cupfuls of mashed potatoes, a tablespoonful of butter, the yolks of two eggs, and one-fourth

cupful of milk. Cool, shape into croquettes, dip in crumbs, and keep on ice until ready to fry in deep fat.

POTATO CROQUETTES—IX

Press through a sieve enough boiled potatoes to make one and one-half cupfuls. Add a tablespoonful of butter with salt, pepper, cayenne, celery salt, and onion-juice to season. Add a teaspoonful of minced parsley or two tablespoonfuls of grated cheese and the yolk of an egg beaten with two tablespoonfuls of cream. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat. Or, add another egg and cook to a smooth paste before cooling. Creamed fish, chicken, or peas may be put into the centre of each croquette.

POTATO CROQUETTES—X

Peel, boil, and mash four large potatoes. Bring to the boil one tablespoonful of butter, three tablespoonfuls of milk, and a pinch of salt. Heat the potato in it until thoroughly mixed. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

POTATO CROQUETTES—XI

Peel six large baked potatoes and mash the pulp with a tablespoonful of butter, the yolks of two eggs, with salt, pepper and grated nutmeg to season. Cook to a stiff paste, stirring constantly,

and cool. Shape into balls, dip in beaten egg and crumbs, and fry in deep fat.

STUFFED POTATO CROQUETTES—I

Prepare according to directions given for Potato Croquettes—I. Chop cooked chicken with a little pickled tongue and a few cooked mushrooms and season with salt and pepper. Reheat in butter, and thicken with the yolk of an egg beaten with a pinch of sugar. Season with a few drops of lemon-juice and a teaspoonful of Sherry. Mould the potato croquettes around the mixture, dip in egg and crumbs, and fry in deep fat.

STUFFED POTATO CROQUETTES—II

Mix together two cupfuls of mashed potatoes, the yolks of two eggs well beaten, two tablespoonfuls of cream, one tablespoonful of minced parsley, with salt, pepper, grated nutmeg, and onion-juice to season. Shape into balls, putting a teaspoonful of cooked green peas in the centre of each. Dip in egg and crumbs and fry in deep fat. Or, omit the parsley, nutmeg, and onion-juice, shape into balls, dip in crumbs, then in beaten egg, then in crumbs, and fry brown in deep fat.

ITALIAN POTATO CROQUETTES

Mix together two cupfuls of mashed potatoes, one tablespoonful of minced parsley, the yolks

of three eggs, and half a cupful of minced bologna sausage. Season with salt, pepper, grated nutmeg, and onion-juice. Heat thoroughly, stirring constantly, then cool. Shape into small balls, dip in egg and crumbs, and fry in deep fat.

POTATO CROQUETTES À LA BÉCHAMEL

Bake a dozen large potatoes, scoop out the pulp and pound to a paste with two tablespoonfuls of butter, with salt, pepper, and grated nutmeg to season, the yolks of four eggs, and one whole egg beaten with a cupful of cream. Put into a saucepan, cook for three minutes, cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

POTATO AND RICE CROQUETTES

Mix together one cupful each of mashed potatoes and boiled rice, one egg beaten with half a cupful of milk, and salt, pepper, and celery salt to season. Shape into croquettes, dredge with flour, and fry in deep fat.

POTATO DUMPLINGS—I

Boil, peel, and mash fourteen medium-sized potatoes. Add three-fourths cupful of cracker-crums and salt, pepper, onion-juice, and minced parsley to season. Add four eggs beaten separately, and three-fourths cupful of flour sifted with a teaspoonful of baking-powder. Shape into balls, roll in flour and boil for ten minutes

in salted water to cover. Sprinkle with fried crumbs when serving.

POTATO DUMPLINGS—II

Peel, parboil, and grate medium-sized potatoes. Add one-third the quantity of stale bread crumbs and a few small squares of stale bread fried in butter, then crushed. To each pint of the mixture, add two eggs well beaten, three tablespoonfuls of melted butter, with salt and grated nutmeg to season. Mix thoroughly, shape into dumplings, dredge with flour, and boil for fifteen minutes in salted water.

POTATO DUMPLINGS—III

Grate a dozen large potatoes and drain off the juice. Add to the sediment one-third as much boiled mashed potato. Season with salt and add one egg well beaten. Stir to a smooth creamy paste and shape into dumplings with well-floured hands. Dredge with flour, drop into boiling water, and cook for ten or twelve minutes. Skim out and serve immediately.

POTATO DUMPLINGS—IV

Peel and grate six potatoes and drain off the liquid. Let the liquid settle, pour off the water, and add the sediment to the potatoes. Add two cupfuls of mashed potatoes, a tablespoonful of flour, with salt and pepper to season. Shape into small balls, drop into boiling salted water,

cover, and cook for ten or fifteen minutes. As soon as they rise to the top they are done. Spread minced fried onions upon the dumplings when serving.

DUCHESS POTATOES—I

Beat the yolk of an egg and add to it enough well seasoned hot mashed potatoes to make a stiff mixture. Shape into balls, put into a shallow buttered baking-pan, brush with the well beaten white of the egg, and brown in the oven.

DUCHESS POTATOES—II

Mix together a pint of hot mashed potatoes, two tablespoonfuls of butter, a pinch of salt, the yolks of three eggs, and enough hot milk or cream to let the mixture pass easily through a pastry bag and tube. Shape as desired, brush with beaten egg diluted with a little milk or water, and brown in the oven. Take up with a pancake turner. The yolks of two of the eggs and the hot milk or cream may be omitted from the mixture and pepper and onion-juice or minced parsley and sweet herbs may be added. Shape into balls with the hand, dip in egg and crumbs, and fry in deep fat.

DUCHESS POTATOES—III

Peel and split seven or eight potatoes, boil in salted water to cover, drain, mash, and heat

until perfectly dry. Rub through a sieve and cook to a smooth paste with four tablespoonfuls of butter, the yolks of four eggs, and salt, pepper, and grated nutmeg to season. Cool, shape into croquettes or balls, dip in egg and crumbs, and fry in deep fat, or dip in flour, egg, and crumbs. Or bake on a buttered tin sheet, brushing with beaten egg.

DUCHESS POTATO BALLS

Beat two cupfuls of hot mashed potatoes with a tablespoonful of butter and half a cupful of boiling milk. Season with pepper and salt, shape into balls, put into a buttered baking-dish, brush with milk, and brown in the oven. Or, press through a pastry tube and brown on a buttered tin sheet.

ESCALLOPED POTATOES—I

Peel and chop ten large potatoes or slice thin. Put into a buttered baking-dish in layers, seasoning each layer with salt, pepper, and bits of butter. When the dish is three-fourths full, fill with cream or milk and bake in a moderate oven. Bread-crumbs may be put in layers among the potatoes, if desired, and buttered crumbs spread on top.

ESCALLOPED POTATOES—II

Peel and slice raw potatoes thin, or cut into dice. Butter a baking-dish, put in a layer of

potatoes, and season with salt, pepper, and dots of butter. A little grated onion and minced parsley may be added to the seasoning. Dredge with flour and repeat, having flour and butter on top. Fill the baking-dish with hot milk, bake for forty-five minutes, and serve in the same dish. The flour may be omitted. Cold boiled potatoes may be cooked in the same way.

ESCALLOPED POTATOES—III

Peel and slice eight potatoes. Put a layer into a buttered baking-dish, cover with a thin layer of sliced onion, sprinkle with grated cheese, dredge with seasoned flour, and dot with butter. Repeat until the dish is nearly full, cover with milk, and bake for an hour and a half in a moderate oven.

ESCALLOPED POTATOES—IV

Peel six large potatoes, throw into cold water, drain and chop fine. Put a layer into a buttered baking-dish, sprinkle with salt, and repeat until the dish is full. Pour over two tablespoonfuls of clarified butter. Cover and bake in a pan of hot water for forty-five minutes, stirring once and removing the cover to brown. Sprinkle with minced parsley and onion-juice and serve.

ESCALLOPED POTATOES—V

Boil potatoes and mash, seasoning with

salt, pepper, and melted butter, and adding enough milk to make very moist. Add a little grated cheese if desired. Fill buttered shells or patty-pans with the mixture, score the top in squares, brush with melted butter, sprinkle with grated cheese or crumbs, and brown in the oven.

ESCALLOPED POTATOES AND CHEESE

Parboil enough potatoes to make a quart, and slice. Put a layer into a buttered baking-dish, sprinkle thickly with grated cheese, dot with butter, season with salt and pepper, and repeat until the dish is full, having cheese and butter on top. Pour over a cupful of milk, sprinkle with minced parsley and cracker-crumbs and bake in a moderate oven until the potatoes are done.

FAVORITE POTATOES

Boil unpeeled potatoes in salted water until nearly done. Drain, peel, and cut into dice. Reheat with a tablespoonful of butter and enough milk to moisten. Season with salt and pepper and finish cooking in the oven. Cold potatoes, either boiled or baked, may be used instead.

POTATO FLAKES

Butter a baking-dish and press hot boiled potatoes into it through a colander or potato

ricer, having first sprinkled the potatoes with salt and pepper. Put into the oven for a few minutes and serve. Or, sprinkle with crumbs, pour over a little melted butter, and brown in the oven.

POTATO FRITTERS—I

Beat thoroughly one cupful of hot mashed potato, one tablespoonful of hot milk, one egg, and salt and pepper to season. Mix thoroughly, cool, cut in squares, dip in flour or in egg and crumbs, and fry in deep fat.

POTATO FRITTERS—II

Mix together a pint of hot mashed potatoes, two teaspoonfuls of butter, one tablespoonful of minced parsley, two eggs well beaten, and salt and pepper to season. Drop by spoonfuls into deep fat, wetting the spoon each time in boiling water.

POTATO FRITTERS—III

Mix together two cupfuls of hot mashed potatoes, two tablespoonfuls each of cream and Sherry, and salt, cayenne, and grated nutmeg to season. Add three whole eggs and the yolks of two well beaten and beat until cold. Work in half a cupful of flour and drop by teaspoonfuls into deep fat. Fry until brown and drain on brown paper.

POTATO FRITTERS—IV

Boil, drain, peel, and mash six large potatoes. Add four eggs well beaten, two tablespoonfuls of cream or milk, and salt, pepper, and minced parsley or grated onion to season. Drop by teaspoonfuls into deep fat and fry brown.

POTATO FRITTERS—V

Beat together four eggs and four tablespoonfuls of cream. Add enough mashed potatoes to make a paste that will drop from a spoon, and season with salt, grated nutmeg, minced chives, and parsley. Drop by spoonfuls into deep fat, and fry brown. Or, beat together one egg, two tablespoonfuls of cream, a tablespoonful of brandy, and two teaspoonfuls of melted butter. Add enough mashed baked potato to make a stiff paste, and season with salt and sugar. Shape into balls, roll in flour, and fry brown.

POTATO FRITTERS—VI

Chop four boiled potatoes and mix with a batter made of two eggs well beaten, one cupful of milk, and a cupful and a half of flour sifted with a teaspoonful of baking-powder. Season with salt, and drop by spoonfuls into deep fat.

POTATO FRITTERS—VII

Bake a dozen large potatoes, remove the

pulp, and press through a sieve. Put into a saucepan with two tablespoonfuls each of butter and sugar, the grated rind of a lemon, and the yolks of six eggs well beaten. Cook to a smooth thick paste, then spread in a flat buttered tin pan, cover with buttered paper, and cool. Cut into squares or oblongs, dip in fritter batter, and fry in deep fat.

POTATO FRITTERS—VIII

Peel and quarter six potatoes and fry until nearly done in beef fat. Make a batter of one cupful of milk, two eggs well beaten, a pinch of salt, and two cupfuls of flour sifted with a teaspoonful of baking-powder. Dip the pieces of potatoes in the batter and fry brown.

GERMAN POTATO FRITTERS

Boil, drain, and mash four large potatoes. Add one teaspoonful of butter, one-half teaspoonful of salt, eight blanched almonds finely chopped, and the yolks of four eggs well beaten. Mix thoroughly and shape into small flat cakes. Mix four tablespoonfuls of bread-crumbs with one tablespoonful of flour, roll the cakes in the mixture, and sauté in oil or butter.

FRIED POTATOES—I

Peel and parboil small potatoes, soaking in cold water for an hour before cooking. Drain and dry, drop into deep fat, and fry brown. Cold boiled potatoes may be used.

FRIED POTATOES—II

Peel raw potatoes and slice very thin cross-wise. Soak in cold water for half an hour, then drain and dry on a cloth. Fry in butter to cover, turning once. Season with salt and pepper and serve. Sweet potatoes may be fried in the same way.

FRIED POTATOES—III

Cut peeled raw potatoes into thin slices and then into fancy shapes with French vegetable cutters. Soak for an hour in cold salted water, drain, dry on a cloth, and fry in deep fat. Drain, sprinkle with salt, and serve.

FRIED POTATOES—IV

Slice partially cooked potatoes, dip in flour, then in beaten egg, then in sifted crumbs, and fry in fat to cover.

FRIED POTATOES—V

Peel and slice potatoes into quarter-inch slices. Cook slowly until tender in fat to cover, and drain. Heat the fat to the boiling point and plunge the potatoes into it for a few minutes to puff them out. Drain, sprinkle with salt, and serve.

FRIED POTATOES—VI

Prepare according to directions given for Saratoga Chips and sauté in equal parts of

butter and lard. When partly done, season with salt and pepper and cover for a few minutes to finish cooking. Remove the cover and brown. Cold cooked potatoes cut in thicker slices may be used the same way.

FRENCH FRIED POTATOES—I

Peel and quarter equal-sized potatoes or cut into eights. Soak in cold water for half an hour. Dry thoroughly and fry in deep fat. Drain and reheat with salt, minced parsley, and melted butter to season.

FRENCH FRIED POTATOES—II

Peel and quarter lengthwise small potatoes or cut into eighths, and soak in cold water for half an hour. Drain and dry on a cloth. Put into a frying-pan with hot fat to a little more than half their height. When they are half done, skim out the potatoes, heat the fat smoking hot, then put in the potatoes and fry until puffed and brown. Drain, season with salt and a little melted butter if desired. They may be parboiled before frying.

GERMAN FRIED POTATOES

Cut six boiled potatoes into thin slices. Sauté in butter until light brown, then season with pepper and salt, a tablespoonful of parsley, a teaspoonful of minced onion, the juice of half

a lemon, and enough stock or brown gravy to moisten. Serve very hot.

DUTCH FRIED POTATOES

Chop a small onion fine and fry it in pork fat or butter. Add two cupfuls of sliced raw potatoes and salt and pepper to season. Fry golden brown, add a beaten egg, cook for a moment, and serve.

FRIED POTATO BALLS OR DICE

Cut a pint of balls from peeled raw potatoes, using a French vegetable-cutter. Or, cut into dice. Soak in cold water for fifteen minutes, drain, and dry with cloths. Fry in deep fat, drain, and sprinkle with salt. Serve with Cream Sauce.

POTATO BALLS SAUTÉ

Cut balls from raw potatoes with a French cutter and sauté in melted butter, turning constantly. Drain and sprinkle with salt and serve.

SARATOGA CHIPS

Peel potatoes and slice thinly crosswise on a potato-slicer. Soak for half an hour in ice-water, drain, dry on a cloth, and fry in deep fat, using a frying-basket. Drain thoroughly, sprinkle with salt, and serve. When sliced lengthwise they are called Boston Chips.

SHADOW POTATOES

Slice peeled potatoes as thinly as possible, using a vegetable-slicer. Soak in cold water for two hours, changing the water twice. Drain, cover with boiling water, boil for one minute, drain again and cover with cold water. Drain, dry between towels, put into a frying-basket, and fry in deep fat. Drain and sprinkle with salt before serving.

LATTICED POTATOES

Prepare according to directions given for Saratoga Chips, using a fluted or latticed cutter.

FRIED POTATOES WITH CREAM SAUCE

Parboil two cupfuls of potatoes, cut into dice, drain, and fry brown in butter. Pour over a cupful of Cream Sauce, to which has been added half a cupful of stock or a teaspoonful of beef extract, a teaspoonful of minced parsley, and a few drops of kitchen bouquet.

PUFFED FRIED POTATOES

Cut raw peeled potatoes into small dice or slices and soak for half an hour in cold water. Drain, wipe very dry, and fry in hot fat until nearly done. Drain, bring the fat to the boiling point, put the basket in again, and fry until puffed and brown. Sweet potatoes may be cooked in the same way.

POTATOES JULIENNE

Cut peeled and sliced potatoes into thin match-like shreds. Soak for an hour in cold water, drain, dry thoroughly, and fry in deep fat in a frying-basket. Sprinkle with salt and serve. These are sometimes called Shoestring Potatoes.

POTATO RIBBONS

Peel large potatoes and cut crosswise into inch or half-inch slices. Soak in cold water for an hour and drain and cut each one round and round to the core with a sharp knife, making a long strip like an apple peeling. Tie in a loose knot. Fry gently in fat not too hot until golden brown; then drain, heat the fat to boiling, and finish cooking. Drain, season with salt, and serve. The whole potato may be peeled round and round like an apple.

POTATO CURLS

Peel long narrow potatoes, shape with a potato-curler, and soak for an hour in cold water. Drain, dry between towels, and fry in deep fat.

DEVILED FRIED POTATOES

Cut raw potatoes into balls with a French cutter and fry in deep fat. Drain and pour over a little French mustard mixed with melted butter. Heat thoroughly and serve.

FRIED POTATO PUFFS

Season hot mashed potatoes with butter, pepper, and salt. To a pint of potatoes add one egg well beaten, and cool. Shape into balls with floured hands, roll in crumbs, and fry in deep fat.

POTATOES AND ONION SAUTÉ

Peel equal quantities of small new potatoes and onions of equal size. Sauté in butter, then put in water to half the height of the vegetables. Season with salt and pepper, cover and cook slowly for half an hour, squeeze in a little lemon-juice, and serve.

GLAZED POTATOES

Boil small potatoes, peel, brush with the beaten yolk of egg, season with salt and pepper, and bake brown.

HASHED BROWN POTATOES

Peel and chop fine, enough raw potatoes to make a pint. Heat two tablespoonfuls of beef drippings in a frying-pan, add the potatoes, sprinkle with salt and pepper, add two tablespoonfuls of stock or hot water, cover and cook slowly until soft, then more rapidly until brown. If more liquid is required, add a little stock or water or cream. When a crisp crust is formed, loosen at the edges and turn like an omelet.

HASHED CREAMED POTATOES

Peel raw potatoes, chop fine, and put into a buttered baking-dish with alternate layers of well-seasoned Cream Sauce, sprinkling each layer of potatoes with salt, pepper, minced parsley, and onion-juice. Have sauce on top. Sprinkle with crumbs, bake for half an hour, and serve in the baking-dish.

KENTUCKY POTATOES

Slice six large potatoes thin and soak in ice-water for half an hour. Drain and put into a dripping-pan, seasoning with salt and pepper. Pour over a cupful of milk and bake for an hour, then add a tablespoonful of butter, and serve.

LYONNAISE POTATOES

Slice two small onions and fry in butter. Reheat with six or eight boiled potatoes sliced thin or cut into dice. Season with salt and pepper, cook until brown, sprinkle with minced parsley, and serve. A few drops of vinegar or a teaspoonful of lemon-juice may be added.

MASHED POTATOES—I

Peel potatoes and soak for an hour in cold water. Drain, cover with fresh cold water, adding a teaspoonful of salt. Boil, put through a potato-ricer, season liberally with butter,

moisten slightly with milk or cream, and add pepper and salt to taste. If desired, add a little celery salt or nutmeg. Beat thoroughly and serve; or, put into the serving-dish, score the top into squares with a knife, pour over a little melted butter, and brown in the oven.

MASHED POTATOES—II

Peel and soak in cold water for half an hour. Drain, cover with boiling salted water, and cook until done. Drain and mash. Melt a tablespoonful of butter in half a cupful of boiling milk with a pinch of salt. Mix with the potatoes and beat hard until very light. Or, put into a vegetable dish, smooth over the top, and brush with the yolk of an egg or with melted butter and dredge with flour. Brown in the oven.

PERFECT MASHED POTATOES

Peel potatoes of equal size, cover with boiling salted water, and cook until soft. Drain thoroughly, put through a potato-ricer, and add a liberal amount of melted butter and enough boiling cream to make of the proper consistency. Beat hard until very smooth and light, adding more salt if necessary. Put through the ricer again just before serving, if desired, making a border around the meat.

MASHED POTATOES À LA BOURGEOISE

Put thick mashed potatoes into a buttered

baking-dish, brush with melted butter, sprinkle with crumbs, dot with butter, and bake for fifteen minutes. Serve in the same dish.

MASHED POTATOES À L'ESPAGNOLE

Season a pint of mashed potatoes with butter and salt, add a tablespoonful each of chopped fried onions and chopped parsley, moisten with stock, and serve. Or, fry a chopped onion in drippings and pour over mashed potatoes.

MASHED POTATOES AU GRATIN

Season mashed potatoes liberally with butter and grated cheese, put into a buttered baking-dish, spread with butter, sprinkle with grated cheese, and bake until brown.

BROWNED MASHED POTATOES

Butter a serving-dish, fill with hot mashed potatoes, cover with melted butter, and dredge lightly with flour. Brown in the oven and serve in the same dish.

POTATO MANGLE

Peel, boil, and chop six large potatoes with six hard-boiled eggs. Season with salt and pepper, and melted butter or cream. Reheat, sprinkle with minced parsley, and serve.

POTATO NESTS—I

Use the wire baskets made for this purpose

and fill the space between with raw potatoes shredded or sliced. Fry in deep fat and remove carefully. Fill the nests with potato balls fried in deep fat, sprinkle with salt and minced parsley, and serve.

POTATO NESTS—II

Mix together a pint of hot mashed potato and the yolks of two eggs, seasoning with salt, pepper, celery salt, grated onion, and minced parsley. Shape into nests or fill small buttered moulds and scoop out the centres. Brush the nests with melted butter and beaten egg and brown in the oven. Fill the centres with green peas or any other suitable mixture. The celery salt may be omitted.

BOILED NEW POTATOES

Scrape off the skins, or rub off with a coarse cloth. Soak for an hour in cold water, drain, cover with cold salted water, and bring to the boil. Cook for half an hour, drain, sprinkle with salt and dry for two or three minutes before serving. Add a little melted butter if desired. Or, pour over a cupful of cream or milk, which has been boiled with a heaping tablespoonful of butter. Or season with salt, pepper, minced parsley, melted butter and cream; a sprinkle of caraway seed may be added. Or, serve with Hollandaise Sauce.

CREAMED NEW POTATOES

Rub the skins from new potatoes with a coarse cloth. Cook until done in boiling salted water, pour over a Cream Sauce, and, if desired, sprinkle with minced parsley. Old potatoes, boiled whole, may be served in the same way.

NEW POTATOES BROWNED IN BUTTER

Boil small new potatoes or potato balls until nearly done, drain, and fry brown in butter. Sprinkle with salt and minced parsley, and serve.

IMITATION NEW POTATOES

Peel small round potatoes and boil until tender in equal parts of milk and water to which a pinch of salt has been added. Drain, pour over a Cream Sauce, and serve.

NEW POTATOES À L'ANGLAISE

Boil new potatoes, remove the skin, and put into a vegetable-dish with salt, pepper, and grated nutmeg to season. Melt butter so slowly as not to boil, pour over the potatoes, and serve. They may be boiled with a sprig of mint and the nutmeg omitted.

POTATOES O'BRIEN

Cut boiled potatoes into dice and reheat in butter with canned red peppers cut into strips

or fried green peppers, or both, and season with chopped onion fried in butter if desired. Or, prepare according to directions given for French Fried Potatoes, cutting into dice and frying with them the red or green pepper or both.

POTATO OMELET—I

Peel, boil, drain, and mash nine potatoes. Add salt and pepper to season, three teaspoonfuls of melted butter, and half a cupful of boiling water. Beat until very light. Melt a tablespoonful of butter in a frying-pan and, when hissing hot, put in the potato. Cover and cook slowly until brown on the under side. Fold, turn out on a hot dish, and serve immediately.

POTATO OMELET—II

Beat a pint of mashed potatoes to a soft cream, moistening with milk and seasoning with salt, pepper, and melted butter. Add the beaten yolks of two eggs and fold in the stiffly beaten whites. Put a tablespoonful of butter into a frying-pan and when hissing hot pour in the potato. Cook slowly for ten minutes, then fold and turn out on a hot dish.

PURÉE OF POTATOES—I

Peel four potatoes and soak in cold water for half an hour, then boil, drain, and mash. Mix with a pint of Cream Sauce which has been

seasoned with salt, pepper, and onion-juice. Heat for five minutes and serve.

PURÉE OF POTATOES—II

Peel, boil, drain, and mash enough potatoes to make a pound. Moisten with half a cupful of stock or cream and put into a saucepan with two tablespoonfuls of butter, and pepper and salt to season. Heat thoroughly, put it into the centre of a hot platter, and arrange around it broiled chops or cutlets.

POTATO PATTIES

Peel and grate six potatoes, add two eggs beaten with a cupful of milk, a pinch of salt, and two cupfuls of flour sifted with a teaspoonful of baking-powder. Mix thoroughly and drop by spoonfuls into deep fat. Fry brown and crisp.

POTATO PUDDING

Peel and chop six potatoes and mix with one cupful of flour, a tablespoonful of butter, and salt and pepper to season. Put into a deep buttered baking-dish, cover with cream, and bake for three-quarters of an hour.

POTATO PUFF—I

Beat until creamy four cupfuls of mashed potatoes and two tablespoonfuls of melted butter. Add the yolks of two eggs well beaten,

a pinch of salt, and a cupful of milk or cream. Pour into a buttered baking-dish and spread the stiffly beaten whites into the potato and bake until well puffed and brown. One tablespoonful of butter and three of cream may be used if the potatoes are moist.

POTATO PUFF—II

Season a pint of hot mashed potatoes with salt, pepper, celery salt, and butter. Add enough hot milk or cream to make very moist. Add the yolks of two eggs well beaten, cool a little, and fold in the stiffly beaten whites. Pile roughly into a shallow buttered baking-dish and bake until well puffed and brown. Half a cupful of well-cooked minced meat may be mixed with the potatoes if desired.

POTATO PUFF—III

Mix together two cupfuls of hot mashed potatoes, one teaspoonful of butter, half a cupful of boiling milk or cream, a tablespoonful of minced parsley, and the yolks of two eggs well beaten. Cool slightly, fold in the stiffly beaten whites, and pile roughly into a buttered baking-dish. Bake until brown. Or, add only one egg to the potatoes and mould into small balls. Dip in beaten egg, and brown on a buttered tin. Instead of stirring in the parsley the balls may be sprinkled with it.

BOHEMIAN POTATO PUFF

Mix mashed potatoes with enough sifted flour to make a smooth thick dough. Drop by tablespoonfuls into deep fat in which two sliced onions have been fried. Fry brown and serve with fried onion as garnish.

POTATO PUFFS—I

Grate enough boiled potatoes to make two cupfuls. Add a pinch of salt, one cupful of flour and enough sour cream to make a stiff dough. Roll out thin, cut with a biscuit-cutter, and fry in deep fat.

POTATO PUFFS—II

Peel, boil, and mash five potatoes, add a heaping teaspoonful of butter, and pepper and salt to season. Cool, add one egg well beaten, and mix thoroughly. With floured hands shape into strips or rolls three or four inches long and fry brown in deep fat.

POTATO PUFFS—III

Beat the yolks of two eggs with three tablespoonfuls of cream and mix with two cupfuls of mashed potatoes, either hot or cold. Season with salt and pepper to taste, add a heaping tablespoonful of butter, and heat thoroughly. Take from the fire and fold in the stiffly beaten whites of the eggs. Put into well-buttered

gem-pans which have been thoroughly heated, and bake in a quick oven until well puffed and brown. Or, use twice as much cream and shape into roses, using a pastry bag, brush with beaten egg, and bake brown.

POTATO QUENELLES—I

Mash while hot a pound of dry, mealy, boiled potatoes. Add two teaspoonfuls of butter, three tablespoonfuls each of cream and minced cooked ham, the beaten yolks of four eggs, and salt, pepper, and minced parsley to season. Fold in the stiffly beaten whites of the eggs and with two teaspoons shape into quenelles. Fry brown in deep fat, drain, and serve very hot.

POTATO QUENELLES—II

Bake sixteen large potatoes, take out the pulp and mash fine. Add four tablespoonfuls of butter, salt, pepper, and grated nutmeg to season, two eggs, and the yolks of six. Add also a tablespoonful of minced parsley. Fold in the stiffly beaten whites of the eggs, shape into very small balls, flatten a little, and simmer in boiling salted water until firm. Drain on a sieve and serve with Colbert Sauce.

RAGOUT OF POTATOES

Cut half a pound of salt pork into dice and fry crisp, adding a little butter if necessary. Dredge with a tablespoonful of flour, add a

pint of boiling water, and cook until it thickens, stirring constantly. Add a dozen small potatoes peeled, two onions, a small bunch of parsley, and a bay-leaf. Cook covered until done, then remove the bay-leaf and serve.

POTATO ROLLS

Peel small potatoes, dip in beaten egg, and wrap a thin slice of bacon around each one. Fasten with tooth-picks and bake, basting occasionally.

POTATO ROSES—I

Mix together two cupfuls of hot mashed potatoes, two tablespoonfuls of butter, the yolks of three eggs slightly beaten, and salt, paprika, and celery salt to season. Press through a pastry bag and tube on a buttered tin sheet and brush with the whites of the eggs beaten with a tablespoonful of water.

POTATO ROSES—II

Mix together two cupfuls of well-seasoned mashed potatoes, the yolks of two eggs, and the white of one, or a little cream. Put into a pastry bag with a star tube at the end. Press into a buttered baking-pan in the shape of roses, winding to a point. Brush with a beaten egg, dot with butter, and brown.

RICED POTATOES

Prepare according to directions given for

Boiled Potatoes—I, and put through a potato-ricer or colander into the dish in which they are to be served. Brown in the oven, sprinkling with grated cheese if desired. Or, season and press through a potato-ricer into a serving-dish and serve immediately.

ROASTED POTATOES

Peel small round potatoes, soak for half an hour in cold water, drain, and wipe dry. Brown in drippings or pork fat, add two tablespoonfuls of cold water, cover tightly, and finish cooking.

ROASTED PARISIENNE POTATOES

Peel, parboil, and drain the potatoes and finish cooking in the oven with clarified butter and a little salt. Drain off the butter, add fresh butter and minced parsley, and serve. Or, boil the potatoes until nearly done and roast until brown, basting with seasoned melted butter.

GERMAN POTATO PANCAKES

Prepare according to directions given for German Potato Fritters, shaping the mixture into a pancake.

STEAMED POTATOES

Put peeled potatoes into a colander or steamer over a kettle of boiling water, cover, and cook until done. Or, steam without peeling.

SOUR POTATOES

Peel and cut into dice four boiled potatoes. Season with salt and pepper. Chop fine an onion and three or four sprigs of parsley, add a cupful of olive-oil and three or four tablespoonfuls of vinegar. Pour over the potatoes, mix thoroughly, and serve.

POTATO SCONES

To a heaping cupful of mashed potatoes add a tablespoonful of milk, or butter, half a cupful of flour, and half a teaspoonful of salt. Mix thoroughly, roll out, cut into rounds, prick with a fork, and bake in a quick oven. Or, bake on a buttered griddle.

POTATO SHELLS

Scrub and bake equal-sized potatoes. When soft cut a slice from the top of each and carefully scoop out the pulp. Rub the pulp through a fine sieve, season liberally with butter and cream, and add salt and pepper to taste. Heat thoroughly and fold in the beaten white of one or two eggs. Fill the potato skins, brush with melted butter, and if desired sprinkle with grated cheese. Put into the oven for a few moments before serving.

SMOTHERED POTATOES

Wash potatoes and put into a saucepan

immediately. Cover tightly and cook for half an hour, shaking the pan occasionally to prevent burning.

SURPRISE POTATOES—I

Prepare according to directions given for Potato Croquettes, seasoning with salt, pepper, butter, and cream. Shape in small nests and fill with creamed chicken, shrimps, or peas. Cover with the croquette mixture, roll in the form of croquettes, dip in crumbs, then in egg, then in crumbs, fry in deep fat, and drain.

SURPRISE POTATOES—II

Cut a thick slice from the top of each of six or eight large potatoes. Scoop out a large portion of the inside and fill with cooked sausage meat. Stick the lids on with a stiff paste made of flour and the white of egg. Bake until the potato is soft.

SURPRISE POTATOES—III

Peel large potatoes and with an apple-corer scoop out the centres lengthwise. Put a frankfurter or a small pork sausage into each opening. Put into a dripping-pan with a thin slice of salt pork laid on each potato. Baste frequently with the drippings and season with pepper and salt just before serving.

SURPRISE POTATOES—IV

Mix together a pint of hot mashed potatoes,

a teaspoonful of butter, the yolk of an egg, and salt, pepper, cayenne, onion-juice, and celery salt to season. Shape into round balls, filling the centre with creamed chicken, peas, or sweetbreads. Dip in egg and crumbs, or in crumbs only, and fry in deep fat.

SURPRISE POTATOES—V

Peel and split lengthwise six large potatoes. Scoop out the inside, leaving a shell half an inch thick. Mix together two cupfuls of chopped beef, either cooked or raw, a tablespoonful each of butter and tomato catsup, with salt, pepper, minced onion, and parsley to season. Add a little salt and pepper, fill the shells, cover with buttered crumbs, and bake for half an hour, basting with melted butter and hot water.

POTATO SOUFFLÉ—I

Add two tablespoonfuls of butter to three cupfuls of hot milk and beat to a smooth paste with four cupfuls of mashed potato. Season with salt and pepper and add four eggs well beaten. Pour into a buttered baking-dish and bake until well puffed and brown.

POTATO SOUFFLÉ—II

Add the yolks of two eggs to two cupfuls of soft and well-seasoned mashed potatoes. When partially cool, fold in the stiffly beaten whites,

put into a buttered baking-dish, and bake in a quick oven until well puffed and brown.

POTATO SOUFFLÉ—III

Boil, peel, and mash six potatoes. Add a tablespoonful of butter, a cupful of boiling cream, and salt and black pepper to taste. Beat until very light and fold in the stiffly beaten whites of two eggs. Two heaping tablespoonfuls of grated cheese may be added. Pile roughly into a buttered baking-dish and bake until well puffed and brown. Serve in the same dish.

POTATO SOUFFLÉ—IV

Chop fine two onions and fry in butter with two tablespoonfuls of minced ham. Mix with eight potatoes peeled, boiled, and mashed, the yolks of three eggs well beaten, half a cupful of stock, and salt, pepper, and minced parsley to season. Fold in the stiffly beaten whites of the eggs, put into a buttered baking-dish, sprinkle with crumbs, and bake until brown.

POTATO SOUFFLÉ—V

Peel, boil, and mash six potatoes, then add one tablespoonful of butter melted in a cupful of boiling cream, and salt and pepper to season. Add the stiffly beaten whites of two eggs, put into a buttered baking-dish, sprinkle thickly with grated cheese, and brown in the oven.

POTATO SOUFFLÉ—VI

Peel, boil, and mash four or five potatoes. Cook to a smooth paste with half a cupful or a cupful of milk, two tablespoonfuls of butter, and salt and pepper to season. Add one at a time the yolks of three eggs, beating constantly, take from the fire, fold in the stiffly beaten whites, pour into a buttered baking-dish, and bake for twenty minutes. Or, use six potatoes, one cupful of milk, a tablespoonful of butter, and the white of one egg, if a simpler dish is desired.

POTATO SOUFFLÉ—VII

Rub a quart of hot boiled potatoes through a colander, add a tablespoonful of butter, the yolks of two eggs beaten with half a cupful or a cupful of cream or milk, and a teaspoonful of salt. Beat until very light, using a fork, and fold in the stiffly beaten whites of the eggs last. Put into a buttered baking-dish, brown in the oven, and serve. The yolks may be omitted.

POTATO SOUFFLÉ—VIII

Beat together one cupful of mashed potatoes, the yolks of three eggs well beaten, a tablespoonful of melted butter, a cupful of milk, and salt, pepper, and onion-juice to season. Fold in the stiffly beaten whites of the eggs,

pour into a buttered baking-dish, and bake until well puffed and brown. Serve immediately.

POTATO SOUFFLÉ—IX

Mix together two cupfuls of mashed potatoes, two tablespoonfuls of melted butter, and the yolks of two eggs beaten with six tablespoonfuls of cream. Season with salt and pepper, and if desired, add two tablespoonfuls of grated cheese. Fold in the stiffly beaten whites, pile roughly into a baking-dish, and bake until well puffed and brown. Serve immediately.

POTATO SOUFFLÉ—X

Boil six large potatoes, peel, and mash. Add one tablespoonful of butter, one cupful of cream, and salt and pepper to taste. Beat until very light. Fold in the stiffly beaten whites of four eggs, and heat by spoonfuls in a buttered baking-dish. Dust with grated Parmesan cheese, and bake until well puffed and brown.

POTATO SOUFFLÉ—XI

To a pint of hot mashed potatoes, add half a cupful of thick Cream Sauce, one-fourth cupful of melted butter, and the well-beaten yolks of two eggs. Mix thoroughly, fold in the stiffly beaten whites of the eggs, and pour a little melted butter over the top. Bake in a buttered baking-dish until well puffed and

brown. Left-over mashed potatoes may be used for this dish.

POTATO SOUFFLÉ—XII

Steam six large potatoes, peel, and mash. Add a heaping tablespoonful of butter, one cupful of boiled cream, and salt and pepper to season. Beat hard and fold in the whites of two eggs beaten to a stiff froth. Pour into a buttered baking-dish, sprinkle with grated cheese, and bake in a quick oven until well puffed and brown. The cheese may be omitted. It will be lighter if the whites of four eggs are used.

POTATO SOUFFLÉ—XIII

Bring to the boil a cupful of water, a pinch of salt, and two tablespoonfuls of butter. Add five ounces of sifted flour, and cook until the mixture leaves the sides of the pan, stirring constantly. Remove the pulp from a dozen large baked potatoes, and rub it through a sieve. Add enough of the paste to equal one-fourth the quantity of potatoes, and as much butter as paste. Mix thoroughly, and add one by one five unbeaten eggs. Season with salt, pepper, and grated nutmeg, moisten with cream, and shape into small balls. Fry in deep fat.

POTATO SOUFFLÉ—XIV

Mix a pint of hot well-seasoned mashed potato

with a tablespoonful each of butter and minced parsley. Add a two-thirds cupful of boiling milk, and the well-beaten yolks of four eggs. Mix thoroughly, fold in the stiffly beaten whites, turn into a buttered baking-dish, and bake until well puffed and brown.

STEWED POTATOES—I

Cut raw potatoes into dice, soak in cold water for an hour, and cook until tender in salted boiling water. Drain, and add hot milk to cover, having first dissolved a pinch of soda in the milk. Bring to the boil, thicken with flour cooked in butter, season with salt, pepper, onion-juice, and minced parsley, and serve.

STEWED POTATOES—II

Prepare according to directions given for Stewed Potatoes—I, using stock for liquid, omitting the soda, and browning the flour in the butter.

STEWED POTATOES—III

Peel and slice raw potatoes, soak in cold salted water for fifteen minutes, drain, and cover with milk. Cook slowly until the potatoes are tender, then add a tablespoonful of butter, salt to season, and a little minced parsley. The milk may be thickened with a little flour if desired.

STEWED POTATOES—IV

Chop an onion fine, and fry it in drippings. Add a tablespoonful of flour and a pint of peeled and quartered potatoes. Season with salt and pepper, and cook covered for a few minutes, then add enough stock to moisten and finish cooking.

STEWED POTATOES—V

Chop fine a bunch of parsley and a large onion. Cook with six or eight peeled and sliced potatoes, adding salt and pepper to season, four tablespoonfuls of butter, and a cupful or more of boiling water. Cook covered until the potatoes are done, and serve.

STEWED POTATOES—VI

Peel and slice enough potatoes to make two quarts, and soak in cold water for half an hour. Put thin slices of salt pork into a deep baking-dish, then put in half the potatoes, then season with pepper and salt. Put in the remainder of the potatoes, season with salt and pepper, and cover with thin slices of salt pork. Cover and bake for half an hour, then uncover and brown. Serve in the same dish. A tablespoonful of grated onion may be added to the seasoning.

STEWED POTATOES—VII

Peel and chop enough raw potatoes to make a quart. Soak in cold water for ten minutes,

then drain, and put into a saucepan with a cupful of water, and salt and pepper to season. Simmer for twenty minutes, then add a cupful of milk in which a tablespoonful of flour has been rubbed smooth. Simmer for ten minutes and serve. Stock may be used instead of milk and water.

STEWED POTATOES—VIII

Peel and cut into dice a dozen boiled potatoes. Season with salt and pepper, and put into a saucepan with a tablespoonful of butter and a tablespoonful of flour blended in a cupful of milk. Cook in a double boiler until smooth and creamy, then take from the fire and add a tablespoonful of minced parsley and one egg well beaten.

STEWED POTATOES—IX

Peel and cut up enough raw potatoes to make a pint. Put into a saucepan with two tablespoonfuls of butter, a medium-sized onion peeled and chopped, three tablespoonfuls of water, two teaspoonfuls of minced parsley, and half a teaspoonful each of salt and celery salt. Simmer slowly until the potatoes are soft, then add half a cupful of milk, and a tablespoonful of flour blended with a tablespoonful of vinegar. Cook until the sauce is smooth and thick, stirring constantly.

STEWED POTATOES—X

Chop fine an onion and fry it brown in butter. Add half a dozen peeled and sliced potatoes, cover tightly, and cook slowly until soft, stirring occasionally. Brown a tablespoonful of flour in butter, add a cupful of stock, and cook until thick, stirring constantly, add a teaspoonful each of vinegar and minced parsley, pour over the potatoes, bring to the boil, and serve.

STEWED POTATOES—XI

Peel and cut into dice six large potatoes, and soak for twenty minutes in cold water. Drain and cook in boiling water barely sufficient to cover. Cook until half done, then add salt and pepper to taste, one tablespoonful each of butter and sugar, and half a cupful of cream in which a tablespoonful of flour has been rubbed smooth. Cook gently until smooth and thick, then serve.

STEWED POTATOES—XII

Cream a tablespoonful of butter, and beat in with it the yolk of an egg. Add a tablespoonful of minced parsley, a teaspoonful of lemon-juice, and salt and pepper to season. Cut a pint of cold boiled potatoes into dice, or cut raw potatoes into balls with a French cutter, and boil them for ten minutes. Warm the potatoes in enough milk to cover, and when the milk is nearly absorbed, stir in the sauce, and serve at once.

STEWED POTATOES—XIII

Peel, boil, and split six potatoes. Pour over a sauce made of one tablespoonful of butter, one cupful of boiling milk, two chopped hard-boiled eggs, and salt and pepper to season. Cover and let stand for a few moments before serving.

STEWED POTATOES WITH CHEESE

Peel five potatoes and cut into dice. Boil until tender, drain, add a tablespoonful of butter, half a cupful of milk, and salt and pepper to season. Sprinkle thickly with grated cheese and brown in the oven.

STEWED OLD POTATOES

Peel and cut into quarters. Soak in cold water for an hour, then put into a saucepan with enough cold salted water to cover, and boil until nearly done. Drain, add enough milk to moisten thoroughly, and bring to the boil. Season with salt, add a heaping tablespoonful of minced parsley, and thicken with flour cooked in butter. Stir until smooth and thick, and serve.

STEWED POTATOES WITH ONIONS

Chop an onion fine, fry in drippings, and add ten small potatoes peeled. Season with salt and pepper, moisten with boiling water, cover,

and simmer for forty-five minutes. Season with a little vinegar or lemon-juice and serve.

STUFFED POTATOES—I

Cut the top from each of six baked potatoes, scoop out the pulp, and mash to a smooth paste with three tablespoonfuls each of butter and cream and salt and pepper to season. Add one-fourth cupful of grated cheese and cook to a smooth paste. Take from the fire, stir in one well-beaten egg, fill the skins, and bake.

STUFFED POTATOES—II

Cut a slice from the top of each of six baked potatoes, and scoop out the pulp. Beat into it a teaspoonful of butter, half a cupful of milk, the yolk of one egg, and salt and pepper to season. Chop fine enough cold roast beef to make a cupful. Add one teaspoonful each of chopped celery and minced parsley. Season with salt, pepper, and mace. Fill the potato skins with the prepared potato, leaving a space in the centre for the seasoned beef. Fill the shells, rub the openings with melted butter, and bake until brown.

STUFFED POTATOES—III

Bake six large potatoes, slit down the side, and remove the pulp without breaking the skin. Rub through a sieve and mix thoroughly with a teaspoonful of butter, half a cupful of

cream, the yolk of an egg, and salt and pepper to season. Chop fine, enough cold roast beef to make a cupful and add to it one teaspoonful each of melted butter, minced parsley, and chopped celery. Season with salt, black pepper, and mace. Fill the skins with the prepared potato, leaving a small space in the centre. Fill the centres with the meat and cover with the potato. Rub with melted butter and brown in the oven.

STUFFED POTATOES—IV

Cut peeled baked potatoes in two, scoop out the inside, and add one-half the quantity of bread-crumbs. Season with salt, pepper, and minced parsley and rub to a smooth paste with melted butter and a beaten egg. Boil salsify until tender, press through a sieve, season to taste, and make smooth with a little cream. Line buttered timbale moulds or individual soufflé dishes with the potato mixture, fill the centre with the salsify, and cover with the potato. Put on ice until firm. Take out carefully, brush with beaten egg, sprinkle with crumbs, and fry carefully in deep fat. Drain and serve with a Cream Sauce.

STUFFED POTATOES—V

Bake a dozen large potatoes, cut a slice from the top of each, scoop out the pulp, and mash it with three tablespoonfuls of butter, half a

cupful of grated Parmesan cheese, and salt, pepper, and grated nutmeg to season. Fill the potato shells, put on the lids, reheat and serve. Or, mash the pulp with butter and hot milk. Brush the tops with beaten egg if desired. A little powdered sugar and grated nutmeg may be added to the seasoning.

STUFFED POTATOES—VI

Bake potatoes of equal size, cut a slice from the top of each, and scoop out the pulp. Mash and mix with it half as much cooked meat, minced and seasoned. Fill the skins and brown in the oven.

STUFFED POTATOES—VII

Split ten large baked potatoes lengthwise and scoop out the pulp. Chop fine three large tomatoes, an onion, and a green pepper, free from seeds, and season with salt. Add two tablespoonfuls of butter, and cook for fifteen minutes, stirring constantly. Take from the fire, mix with the potato pulp, fill the shells, put the potatoes in the oven for fifteen minutes, and serve.

STUFFED POTATOES—VIII

Bake six large potatoes, cut a slice from the top of each, and scoop out the pulp. Mix with three tablespoonfuls of cream, one tablespoonful of butter and salt, sugar and grated lemon-peel

or cinnamon to season. Add three eggs well beaten, fill the potato shells, and bake. If desired, a little minced veal or ham and mushroom catsup may be added to the stuffing.

STUFFED POTATOES—IX

Cut in two lengthwise eight baked potatoes. Scoop out the pulp and mash it with a tablespoonful of butter, salt, and pepper to season, half a cupful of boiling milk, and the whites of two eggs beaten to a stiff froth. Fill the shells and brush with the whites of two eggs slightly beaten. Bake until brown.

STUFFED POTATOES—X

Cut baked potatoes in two, scoop out the pulp, mash, and season with butter, salt, and pepper. Add a little hot milk. Fill the potato skins and brush with melted butter or beaten egg, sprinkle with crumbs if desired, and reheat in the oven. A beaten egg or two may be added to the pulp.

STUFFED BAKED POTATOES—I

Split eight baked potatoes, scoop out the pulp, and mash with two tablespoonfuls of butter, half a cupful of boiling cream, two teaspoonfuls of minced onion, a teaspoonful of minced parsley, and salt and cayenne to taste. Fold in the stiffly beaten whites of two eggs. Fill the shells and bake in the oven. Or, beat the pulp to a cream, seasoning with melted

butter, pepper, and salt and moistening with hot gravy or milk. Fill the shells and brush with melted butter.

STUFFED BAKED POTATOES—II

Bake potatoes of equal size, cut a slice from the top of each, and scoop out the pulp without breaking the skin. Rub the pulp through a sieve and mash smooth, seasoning with butter, salt, pepper, cream, and grated cheese. Add enough milk to make very soft and reheat thoroughly, stirring constantly. Add one egg well beaten, fill the skins, put on the covers, and put into the oven for five minutes. The egg may be omitted and more cheese added.

STUFFED BAKED POTATOES—III

Cut a slice from the top of each of eight baked potatoes. Scoop out the pulp and add to it the yolks of two eggs, two tablespoonfuls of butter, and a pinch each of pepper, salt, and sugar. Mix thoroughly and serve. A little chopped meat or fish may be mixed with the potato.

STUFFED BAKED POTATOES—IV

Bake eight potatoes of equal size and cut in two. Scoop out the pulp, mash fine, and mix with a cupful of milk which is half cream. Add a tablespoonful of butter and heat gently, folding in gradually the stiffly beaten whites of

two eggs. Fill the potato skins and bake in the oven until puffed and brown.

STUFFED BAKED POTATOES—V

Split lengthwise six baked potatoes, scoop out the pulp, and mash with two tablespoonfuls of butter, three of hot cream and salt and pepper to season. Fold in the stiffly beaten whites of two eggs, fill the shells, sprinkle with crumbs and grated cheese, dot with butter, and brown in the oven.

STUFFED BAKED POTATOES—VI

Cut a slice from the top of each of six baked potatoes, scoop out the pulp, and mash fine. Add three teaspoonfuls each of butter, grated cheese, and minced parsley, with salt, pepper, and cayenne to season. Moisten with milk or cream, and cook to a smooth paste. Take from the fire, add one egg well beaten, fill the potato shells, sprinkle with crumbs, and bake brown.

STUFFED POTATO CAKES

Mix mashed potato with one or two beaten eggs, dredge with flour, and shape into small flat cakes. Put two together with minced cooked meat, seasoned to taste, between. Press together firmly and fry brown in fat to cover.

DEVEILED STUFFED POTATOES

Split lengthwise and remove the pulp from

six baked potatoes. Mash fine and add to it one hard-boiled egg chopped fine, salt, cayenne, and onion-juice to season, and a teaspoonful of made mustard. Fill the shells and brown in the oven.

POTATOES STUFFED WITH MEAT—I

Peel and cut into halves lengthwise six large potatoes. Scoop out the centres, leaving a cup. Parboil for ten minutes, drain, and put into a baking-dish. Fill the centres with cold cooked chopped meat or creamed fish nicely seasoned. Sprinkle with crumbs, dot with butter, and bake for half an hour.

POTATOES STUFFED WITH MEAT—II

Split lengthwise six baked potatoes, scoop out the pulp and mix with a heaping tablespoonful of butter, and half a pound of minced cold cooked meat, seasoning with salt, pepper, and celery salt. Fill the shells and bake until the meat is hot.

POTATO TIMBALE—I

Peel, boil, drain and mash eight large potatoes, add salt and pepper to season, two tablespoonfuls of butter, and gradually a cupful of hot milk. Add three eggs well beaten and pack into a buttered mould, which has been sprinkled with crumbs. Bake for half an hour and let stand for ten minutes before turning out of the mould.

POTATO TIMBALE—II

Cook, drain, and rub through a sieve enough boiled potatoes to make two quarts. Put into a saucepan with six ounces of butter melted, two whole eggs, and the yolks of six. Season with salt, pepper, and grated nutmeg and mix thoroughly. Butter a plain timbale mould, sprinkle with crumbs, roll beaten eggs over the inside, sprinkle with crumbs again, and fill with the potatoes. Sprinkle with crumbs, dot with butter, and bake for an hour. Let the mould stand for a few minutes before turning out.

POTATO TIMBALE—III

Boil, peel, and mash eight large potatoes and season with butter, salt, and pepper. Chop fine an onion and the yolks of two hard-boiled eggs and fry in butter. Drain off the fat and add the mixture to the potatoes. Add two eggs well beaten and a tablespoonful of catsup. Butter a mould, sprinkle with crumbs, put in the potatoes, and bake for half an hour. Brown in the oven after taking from the mould.

POTATO TIMBALE—IV

Peel, boil, and mash eight potatoes, add three tablespoonfuls of butter, two tablespoonfuls of minced parsley, salt and pepper to season, and one cupful of boiling milk. Mix thoroughly and add three eggs well beaten. Butter a

mould, sprinkle with crumbs, fill with the potato, and bake for half an hour. Let stand for ten minutes after taking out before removing from the mould.

POTATO TIMBALES—I

Mix together two cupfuls of well-seasoned mashed potatoes and the yolks of two eggs beaten with two tablespoonfuls of cream. Fold in the stiffly beaten whites of the eggs, fill buttered timbale moulds, and bake standing in a pan of hot water until firm.

POTATO TIMBALES—II

Fill small timbale moulds or custard cups, wet in cold water, with well-seasoned mashed potato, which is not too moist. Turn out on a buttered baking-dish and bake until brown, basting with melted butter.

POTATO TIMBALES—III

Mix together two cupfuls of mashed potatoes, one-fourth cupful of cream, and three eggs well beaten. Season with salt, pepper, grated onion, and nutmeg. Press through a sieve. Line the bottoms of small timbale moulds with buttered paper and fill with the potato mixture. Put into a pan of boiling water and bake for twenty minutes. Turn out carefully.

WHIPPED POTATOES

Instead of mashing, whip boiled potatoes with a fork until light and dry, adding gradually a little melted butter if desired and a pinch of salt. Whip until smooth and creamy and pile lightly and irregularly into a hot dish.

POTATOES WITH CHEESE SAUCE—I

Peel, boil, and mash a dozen large potatoes. Season with butter, pepper, and salt and beat in enough milk to make quite soft. Put the potatoes into a buttered baking-dish, heaping into a mound. Scoop out the centre and rub smooth both inside and out with a knife dipped in cold water. Brush with the beaten white of an egg and put into the oven. Melt six tablespoonfuls of butter and, while hot, add to it four tablespoonfuls of grated cheese. Pour this mixture slowly on the well-beaten yolks of two eggs, stirring constantly. Season with pepper and salt and fill the cavity in the potato mound with the sauce. Sprinkle with crumbs and brown.

POTATOES WITH CHEESE SAUCE—II

Prepare according to directions given for Potatoes with Cheese Sauce—I. Fill the centre with Cream Sauce to which a bit of soda has been added and three tablespoonfuls of grated Parmesan cheese. Season with salt, pepper, and

onion-juice, fill the cavity, sprinkle with crumbs and grated cheese, and brown in the oven.

POTATOES WITH CHEESE SAUCE—III

Boil and mash a dozen peeled potatoes, seasoning with salt, pepper, and melted butter. Add enough milk to make very soft, and beat until very light. Heap into the centre of a baking-dish and make a hollow in the centre. Brush with the beaten white of an egg and brown in the oven. Melt a cupful of butter and stir in gradually five heaping tablespoonfuls of grated cheese and the beaten yolks of two eggs, seasoning with salt and cayenne. Stir until thick and smooth and fill the hollow in the potato. Sprinkle with crumbs and put into the oven for five minutes longer.

POTATOES AND CHEESE

Peel and chop raw potatoes and cook, covered, very slowly in seasoned butter. When they are soft, drain and put into a baking-dish in layers, alternating with grated Parmesan cheese. Pour over a little melted butter and bake for half an hour in a slow oven. Serve in the same dish.

POTATOES AND CORN

Cut eight boiled potatoes into dice, add the corn cut from six ears, and reheat in butter or drippings, seasoning with salt and pepper.

POTATOES AND PARSLEY

Wash and peel small potatoes, cover with boiling water, cook for five minutes, and drain. Cover with fresh boiling water, add a pinch of salt and a lump of butter, and boil until tender. Drain, reserving the liquid. Chop fine a bunch of parsley and cook it for five minutes in a sufficient quantity of the cooking liquid. Pour the sauce over the potatoes and serve.

POTATOES WITH SAUCE PIQUANTE

Chop fine an onion and three slices of bacon. Fry until the onion is soft. Add a bay-leaf, a teaspoonful of sugar, pepper and salt to season, and two cupfuls of stock. Thicken with flour cooked in butter and add a few drops of vinegar or lemon-juice. Reheat sliced boiled potatoes in the sauce, take out the bay-leaf and serve.

POTATOES À L'AMERICAINE

Slice boiled potatoes and reheat with a little butter, and salt, pepper, and grated nutmeg to season. Moisten with boiling water, cook for five minutes and add three or four tablespoonfuls of butter, broken into small bits. Season with minced parsley and serve.

POTATOES À L'ANNA

Peel and cut lengthwise into thin slices either white or sweet potatoes. Fasten the slices

together in the original shape of the potatoes with toothpicks dipped in melted butter. Parboil for ten minutes, then bake with a roast or separately, basting with the drippings. Remove the toothpicks, and serve.

POTATOES À LA BIGNON

Boil a dozen large potatoes, drain, cool, and peel. Scoop out the centre, fill with sausage meat, close the opening with a piece of potato, and roast, basting with clarified butter or with meat drippings.

POTATOES À LA BORDELAISE—I

Cook together a tablespoonful each of butter and flour, add a cupful of stock, and cook until thick, stirring constantly. Add a bay-leaf, a tablespoonful of chopped onions, and half a can of chopped mushrooms. Simmer for ten minutes, add a teaspoonful of kitchen bouquet, and strain. Reheat a pint of boiled potatoes in the sauce.

POTATOES À LA BORDELAISE—II

Peel and slice thin small raw potatoes. Soak in cold water for half an hour, dry carefully, and fry until soft. Drain and reheat with a chopped onion and a sufficient quantity of melted butter. Season with salt, pepper, and minced parsley, drain well, and serve.

POTATOES BARIGOULE

Cook ten peeled potatoes until tender in stock to cover, and drain. Fry slowly in olive-oil until brown. Drain, sprinkle with salt, pepper, and vinegar, and serve.

POTATOES À LA BOURGEOISE

Peel and quarter ten potatoes, parboil for twenty minutes, drain, and cover with stock. Add three sliced onions, pepper and salt to season, and simmer for thirty minutes.

POTATOES À LA CRÈME

Chop fine four boiled potatoes, season with salt, pepper, and grated nutmeg, and add two-thirds cupful of cream. Put into a baking-dish and bake for fifteen minutes.

POTATOES À LA CHATEAU

Peel and split small potatoes, or cut into balls, fry in hot fat until nearly done, then drain and finish cooking in the oven, seasoning with salt, pepper, and butter. Or, parboil, drain, and reheat in clarified butter until brown. Season with minced parsley and fresh butter.

POTATOES À LA CHATEAUBRIANDE

Peel small new potatoes, parboil in salted water, drain, and fry pale brown in clarified butter. Drain off the butter and add a table-

spoonful or more of butter broken into small bits. Season with salt and minced parsley and serve.

POTATOES À LA DELMONICO—I

Cut raw potatoes into balls with a French vegetable-cutter, sprinkle with salt, and cook, covered, in butter, shaking the pan to keep from burning.

POTATOES À LA DELMONICO—II

Peel and cut into small dice enough potatoes to make a quart. Butter a deep baking-dish, put in a layer of potatoes, sprinkle with salt, pepper, minced onion, and parsley and dot with butter. Repeat until the dish is full, having seasoning on top. Add milk nearly to cover and bake slowly for forty-five minutes.

POTATOES À LA DUCHESSE—I

Add to three cupfuls of hot mashed potatoes two tablespoonfuls of butter, salt, pepper, and grated nutmeg to season and the well-beaten yolks of four eggs. Mix thoroughly, shape into balls, put into a buttered baking-dish, brush with beaten egg, and brown in a brisk oven.

POTATOES À LA DUCHESSE—II

Put hot boiled potatoes through a potato-ricer, using enough to make a pint and a half. Beat in lightly with a fork the yolks of two eggs

well beaten with salt and pepper to taste, a tablespoonful of butter melted, and two tablespoonfuls of milk or cream. Beat until smooth and creamy, then fold in the stiffly beaten whites. Heat thoroughly and serve, or put into a buttered baking-dish and bake until well puffed and brown.

POTATOES À LA DUCHESSE—III

Put through a potato-ricer enough boiled potatoes to make two cupfuls. Add two tablespoonfuls of butter, a pinch of salt, and the yolks of two eggs slightly beaten. With a pastry bag and tube shape into roses or nests on a buttered tin sheet. Brush with a beaten egg beaten with a teaspoonful of cold water and brown in a hot oven.

POTATOES À LA DUCHESSE—IV

Mix together a pint of mashed potatoes, the yolk of an egg well beaten and two tablespoonfuls each of melted butter and cream. Shape into a flat cake, cut into squares and put the squares on a buttered baking-pan, using a pancake turner. Sprinkle with grated Parmesan cheese and keep on ice until ready to bake.

POTATOES À LA DUCHESSE—V

Mix together a pint of mashed potatoes, one egg well beaten, three tablespoonfuls of cream

or milk, and salt, pepper, and butter to season. Shape into a flat cake, cut into squares or shape into balls, brush with milk or the beaten white of egg, and bake until brown.

POTATOES À LA FRANCONIA

Peel potatoes of equal size, parboil for ten minutes, drain, and put into the pan with a roast. Bake for forty minutes, basting with the drippings. Or, put into a baking-pan without meat and bake until soft, basting with melted butter, drippings, or bacon fat. The parboiling may be omitted.

POTATOES À LA GENEVOISE

Peel and shred four potatoes, drain thoroughly, sprinkle with salt and pepper. Butter small tin moulds, sprinkle with grated Parmesan cheese, and fill with alternate layers of potatoes and cheese. Pour over a little melted butter and bake for twenty-five minutes.

POTATOES AU GRATIN—I

Prepare Creamed Potatoes, cutting the potatoes into dice. Put into a buttered baking-dish, cover with buttered crumbs, and bake until brown. Grated cheese may be put in between layers of potatoes and on top. The crumbs may be omitted. Serve in the same dish.

POTATOES AU GRATIN—II

Prepare Creamed Potatoes, using enough potatoes to make a pint. Add to the sauce before mixing the yolks of two eggs well beaten. Put into a buttered baking-dish, sprinkle with crumbs and grated cheese, and brown in the oven.

POTATOES AU GRATIN—III

Cook together two tablespoonfuls of butter and one of flour, add one cupful each of stock and cream or milk, and cook until thick, stirring constantly. Take from the fire, add four heaping tablespoonfuls of grated cheese, the yolks of four eggs well beaten, and salt and cayenne to taste. Slice cold boiled potatoes and arrange in a buttered baking-dish with alternate layers of the sauce, having sauce on top. Sprinkle with crumbs, dot with butter, and brown in the oven.

POTATOES À LA HANOVER

Peel and slice potatoes and cook until tender in stock nearly sufficient to cover. Season with salt and pepper. When the stock is nearly absorbed add two or three tablespoonfuls of butter and a little minced parsley. Mix thoroughly and serve.

POTATOES À LA HARPER

Cut a dozen boiled potatoes into thin slices

and reheat with enough white stock or Cream Sauce to moisten. Add two tablespoofuls of minced parsley, half a cupful of butter, and pepper and salt to season. Shake the saucepan over the fire until the potatoes are thoroughly mixed with the sauce, then squeeze in the juice of a lemon and serve.

POTATOES À LA HOLLANDAISE—I

Peel and cut into dice enough potatoes to make three cupfuls. Soak in cold water for half an hour, then cook until soft in white stock to cover. Beat one-third of a cupful of butter to a cream, add a tablespoonful of lemon-juice and salt and red pepper to season. Drain the potatoes, add the sauce, cook for three minutes, then sprinkle with minced parsley and serve.

POTATOES À LA HOLLANDAISE—II

Melt four tablespoonfuls of butter, add salt, white pepper, and grated nutmeg to season and the juice of a lemon. Mix thoroughly, pour over boiled and drained new potatoes or old potatoes hashed, and serve.

POTATOES À L'ITALIENNE

Beat together two cupfuls of mashed potatoes, a tablespoonful of cream or butter, the yolks of two eggs, one cupful of white stock, and salt, pepper, and grated nutmeg to season. Put into

a buttered baking-dish, sprinkle thickly with grated Parmesan cheese, and bake for half an hour.

POTATOES À LA MAÎTRE D'HÔTEL—I

Peel and slice eight boiled potatoes and put into a saucepan with two tablespoonfuls of butter and a cupful of stock. Simmer slowly for fifteen or twenty minutes, stirring constantly, then add a tablespoonful of butter, and salt, pepper, minced parsley, and lemon-juice to season.

POTATOES À LA MAÎTRE D'HÔTEL—II

Peel and boil new potatoes or cut old potatoes into dice. Drain, and pour over a Maître d'Hôtel Sauce to which the beaten yolk of an egg may be added.

POTATOES À LA NANTAISE

Put well-seasoned mashed potatoes into a buttered baking-dish, reserving four tablespoonfuls. Mix the reserved potatoes with the yolks of two eggs, a tablespoonful of butter, and a little milk. Cook for two or three minutes, take from the fire, and beat the potatoes in the baking-dish and fold in the stiffly beaten whites of three eggs. Spread the cooked mixture on top, sprinkle with crumbs, dot with butter, and bake for fifteen minutes. Serve in the baking-dish.

POTATOES À LA NAVARRAISE

Peel large potatoes, cut into dice, fry in olive-oil, drain, sprinkle with salt, and serve.

POTATOES À LA PARISIENNE—I

Peel and cut potatoes into balls with a French vegetable-cutter. Boil in salted water or steam until tender. Drain on a cloth and fry brown in deep fat. Sprinkle with salt and minced parsley and serve.

POTATOES À LA PARISIENNE—II

Cut from peeled raw potatoes enough balls to make a pint. Parboil for ten minutes in salted water, drain, sauté in melted butter, and finish cooking in the oven, seasoning with butter and salt and sprinkling with minced parsley.

POTATOES À LA POULETTE

Peel and boil six or eight potatoes until nearly done. Drain, cool and cut into thick slices. Cook together a tablespoonful each of butter and flour, add a cupful of stock, and cook until thick, stirring constantly. Reheat the potatoes in the sauce, seasoning with salt, pepper, and minced parsley. Take from the fire and add the yolk of an egg beaten with a teaspoonful of lemon-juice and cold water. Heat until thick, but do not boil, and serve.

POTATOES À LA PROVENÇALE

Peel and slice the potatoes, wipe very dry and sauté in oil. Cook slowly, adding a little minced garlic and onion towards the last. Finish cooking in the oven. Just before serving, drain and season with salt, minced parsley, and lemon-juice.

POTATOES À LA RECTOR

Peel and chop fine six raw potatoes. Sauté in butter or bacon fat, seasoning with salt and pepper. Take from the fire, stir in the yolks of two eggs well beaten, sprinkle with minced parsley, and serve immediately.

POTATOES À LA ROMA—I

Mix together four boiled potatoes cut into dice, a tablespoonful each of minced onion and parsley, half a cupful of milk and salt and pepper to season. Put into a buttered baking-dish and spread with the yolk of an egg mixed with half a cupful of bread crumbs. Bake until brown and serve in the same dish.

POTATOES À LA ROMA—II

Season mashed potatoes liberally with minced onion, parsley, salt, pepper, and grated nutmeg. Add one-fourth pound of grated cheese, mix thoroughly, and put into a buttered baking-dish.

Sprinkle with crumbs and grated cheese, dot with butter, and brown in the oven.

POTATOES À LA ROUENNAISE

Prepare according to directions given for Potatoes à la Duchesse—I, shape into balls, dip in fritter batter, and fry brown in deep fat. Sprinkle with salt and serve.

POTATOES À LA ROYALE

Mix together one pint of hot mashed potatoes, half a cupful of cream or milk, two tablespoonfuls of butter, and salt and pepper to season. Fold in the stiffly beaten whites of four eggs, turn into a buttered baking-dish, smooth with a knife, and brush with the beaten yolk of one egg. Bake for ten or fifteen minutes.

POTATOES À LA SARANAC

Cut peeled and sliced raw potatoes into strips and fry until half done. Drain, put into a shallow baking-dish with a little clarified butter, and finish cooking. Season with salt, minced parsley, and onion-juice.

POTATOES À LA VIENNE—I

Peel, boil, and mash eight potatoes. Add two tablespoonfuls of butter, the yolks of three eggs well beaten, one fourth cupful of cream and

half a cupful of grated Parmesan cheese. Season with salt and pepper and shape into rolls on a floured pastry board. Brush with beaten egg and bake golden brown.

POTATOES À LA VIENNE—II

Cut potato balls from raw potatoes and parboil in salted water. Mix together four tablespoonfuls of stale bread-crumbs, two tablespoonfuls of grated cheese, a tablespoonful of minced parsley, and salt and pepper to season. Drain the potatoes, dip in beaten egg, then in the cheese mixture, and fry in deep fat.

POTATOES À LA VIENNE—III

Peel and slice a dozen potatoes and put into a buttered baking-dish in layers, seasoning with salt, pepper, grated nutmeg, and grated cheese. Moisten with veal or chicken stock, sprinkle with cheese and crumbs, dot with butter, and bake for forty minutes, basting occasionally with stock.

LEFT-OVERS

BROWNED POTATOES

Cut cold boiled potatoes into thin slices and put into a buttered baking-pan in a hot oven, turning once.

BAKED MASHED POTATOES

Mix together two cupfuls of cold mashed potatoes, two tablespoonfuls of melted butter, one cupful of milk, the yolks of two eggs, and salt and pepper to season. Fold in the stiffly beaten whites, and put into a buttered baking-dish and bake until well puffed and brown.

BAKED CREAMED POTATOES—I

Cut into dice two cupfuls of cold boiled potatoes and put into a shallow baking-pan with enough milk or cream to cover. Cook gently until nearly all the liquid is absorbed. Mix together a tablespoonful of butter, a teaspoonful each of minced parsley and salt, and a pinch of pepper. Add a little celery salt if desired. Heat thoroughly, pour over the potatoes, and serve.

BAKED CREAMED POTATOES—II

Peel and chop cold boiled potatoes and reheat in milk or cream to cover, seasoning with salt and pepper. When smooth and creamy add a tablespoonful of butter, put into a buttered baking-dish, cover with crumbs, dot with butter, and bake until brown.

BAKED HASHED POTATOES

Fill a buttered baking-dish with cold cooked potatoes, cut into dice, season with salt and pepper, add a tablespoonful of butter broken

into bits, and pour over a cupful of warm milk. Sprinkle with flour and bake, covered, for half an hour, then uncover and brown.

POTATO CAKES—I

Shape into small flat cakes cold mashed potato and put on a buttered pan. Spread with butter, bake for twenty minutes, and serve. Or, sauté in butter, drippings, or bacon fat.

POTATO CAKES—II

Shape cold well-seasoned mashed potatoes into cakes, dredge with flour, and fry brown in lard or drippings.

POTATO CAKES—III

Add two well-beaten eggs to three cupfuls of cold mashed potatoes. Beat thoroughly, shape into small flat cakes, dredge with flour, and sauté in butter.

DELMONICO CREAM ROLL

Mix together a pint each of Cream Sauce and cold cooked chopped potatoes, seasoning with salt and celery salt, or onion-juice. Turn into a buttered frying-pan and cook, covered, until the sauce is nearly absorbed, fold like an omelet and serve, but do not allow the potatoes to brown.

POTATO CROQUETTES

Season cold mashed potatoes with pepper, salt, and grated nutmeg. Beat to a cream, allowing a teaspoonful of melted butter to each cupful of potato. Add two or three well-beaten eggs and a little minced parsley. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

ESCALLOPED POTATOES—I

Slice cold boiled potatoes and put into a buttered baking-dish in layers alternating with crumbs and bits of butter. Have crumbs and butter on top. Pour in a cupful or more of well-seasoned white stock and bake for twenty minutes.

ESCALLOPED POTATOES—II

Slice enough cold boiled potatoes to make a quart. Season with salt, pepper, and minced parsley, put into a buttered baking-dish and pour over a cupful of White or Cream Sauce. Cover with buttered crumbs and bake until brown.

ESCALLOPED POTATOES—III

Put cold boiled potatoes cut fine into a buttered baking-dish with alternate layers of Cream Sauce, having sauce on top. Cover with crumbs, bake for twenty minutes and serve in the same

dish. Or put the potatoes into the baking-dish, seasoning with salt, pepper, and minced parsley, pour over the sauce, and bake for fifteen minutes.

ESCALLOPED POTATOES AND EGGS

Slice thinly four cold boiled potatoes and six hard-boiled eggs. Put a layer of potatoes into a buttered baking-dish, sprinkle with salt and pepper, cover with a layer of eggs, and repeat until the dish is full, having potatoes on top. Pour over two cupfuls of thin Cream or White Sauce, cover with buttered crumbs, and sprinkle with grated cheese if desired. Bake until the crumbs are brown. Freshly boiled potatoes may be used in the same way.

FRIED POTATOES—I

Cut cold boiled potatoes into thin slices and sauté in pork or bacon fat, turning once. Serve with Cream or White Sauce if desired.

FRIED POTATOES—II

Chop cold boiled potatoes very fine, season with pepper and salt, and fry in butter, or drippings, stirring constantly.

FRIED POTATOES—III

Cut cold boiled potatoes into slices, dredge with seasoned flour, and sauté in butter, turning once. They will be very crisp.

GERMAN FRIED POTATOES

Slice cold boiled or baked potatoes, and sauté brown in butter or pork fat. Season with salt and pepper to taste. They will fry better if they are dredged with flour.

FRIED POTATO BALLS

Cut balls from cold boiled potatoes, using a French vegetable-cutter. Brown in hot fat.

DEVEILED FRIED POTATOES

Chop fine a small onion and fry it in butter, with cold boiled potatoes, sliced thin or chopped. Sprinkle with salt, cayenne, and dry mustard, and serve very hot.

POTATOES SAUTÉ—I

Cut cold boiled potatoes into thin slices, and sauté in butter, seasoning with salt and pepper. Shape into an oblong roll, and cook very slowly until brown. Take up carefully.

POTATOES SAUTÉ—II

Peel and cut fine a dozen cold boiled potatoes, and fry brown in melted butter, seasoning with salt and pepper. Drain, add a tablespoonful each of minced parsley and fresh melted butter, and serve.

POTATO FRITTERS

Make a batter of one cupful of flour, two-thirds cupful of milk, two eggs well beaten, and salt and pepper to season. Cut cold boiled potatoes into thin slices, sprinkle with salt, pepper, and onion-juice, dip in the batter, fry in deep fat, and drain.

HASHED POTATOES

Butter a frying-pan and put into it cold boiled potatoes, chopped fine. Sprinkle with salt, dot with butter, and moisten with stock, or water. Cover, and cook slowly until the liquid is nearly absorbed. Do not allow it to brown.

HASHED BROWNED POTATOES—I

Chop fine a very small onion, fry it in butter, add a tablespoonful of flour, and cook smooth. Add a cupful of stock and cook until thick, stirring constantly. Add a quart of cooked potatoes cut into dice and salt and pepper to season. Cook slowly until the sauce is nearly absorbed, then turn into a frying-pan, in which a tablespoonful of butter is hissing hot. Cook slowly until brown on the bottom, and turn out carefully. The onion may be omitted.

HASHED BROWNED POTATOES—II

Cut cold boiled potatoes into dice, season with salt and pepper, and mix thoroughly with

enough melted butter to moisten. Crowd them together into half of the frying-pan, and cook slowly for fifteen minutes without stirring. A little cream may be added if desired. They will stick together, and can be turned on a platter like an omelet. Use more butter, if necessary. A little onion-juice or minced parsley may be added to the seasoning.

HASHED BROWNE POTATOES—III

Chop fine cold boiled potatoes, and mix thoroughly with salt pork fat. Turn into a frying-pan, and cook for five minutes, stirring constantly, then cook slowly without stirring, until brown underneath. Fold like an omelet, and serve on a hot platter.

HASHED AND BROWNE POTATOES IN CREAM SAUCE

Cream together two tablespoonfuls of butter, and two of flour. Add a slice each of onion and carrot, two sprigs of parsley, a teaspoonful of salt, and a pinch of pepper. Add a pint of milk and cook until thick, stirring constantly. Simmer for five minutes. Season the potatoes with salt and pepper, put into a buttered baking-dish, and strain the hot sauce over them. Sprinkle with crumbs, dot with butter, bake for twenty minutes, and serve in the same dish.

LYONNAISE POTATOES—I

Slice a small onion, and fry in butter. Add three cold boiled potatoes sliced, and sprinkle with salt and pepper. Stir until well mixed, then let stand until brown on the under side. Two tablespoonfuls of brown stock and a teaspoonful or more of minced parsley may be added.

LYONNAISE POTATOES—II

Fry a tablespoonful of chopped onion in a tablespoonful and a half of butter. Cook separately, in two tablespoonfuls of butter, two cupfuls of sliced cold boiled potatoes. When the potatoes have absorbed the butter, add the onion and butter, and a heaping teaspoonful of minced parsley. Mix thoroughly, and serve.

POTATO OMELET

Cut cold boiled potatoes into small dice and reheat in a Cream Sauce, using only enough sauce to moisten. Put a tablespoonful of butter into a frying-pan, and turn the potatoes into it. Cook slowly until well browned on the bottom, and turn out carefully.

POTATO PUFF

Beat to a cream two cupfuls of cold mashed potatoes and two tablespoonfuls of melted butter, add the yolks of two eggs beaten with

a cupful of cream or milk, and salt and pepper to season. Fold in the stiffly beaten whites, pour into a buttered baking-dish, and bake until well puffed and brown.

POTATO PUFFS

Grate three cold boiled potatoes, add a pinch of salt, half a cupful of milk, one tablespoonful of minced parsley, and two eggs well beaten. Add enough flour to make a batter that will drop from the spoon, sifting half a teaspoonful of baking-powder with the flour. Drop by spoonfuls into deep fat and fry brown.

POTATO RISSOLES

Mix a pint of cold mashed potatoes with two well-beaten eggs, seasoning with salt and pepper. Shape into small egg-shaped balls, dip in crumbs, then in beaten egg, then in crumbs, and sauté in smoking hot beef dripping, or bacon fat, turning as needed. Drain and serve.

POTATOES IN CHICKEN GRAVY

Chop cold boiled potatoes fine, season with salt, pepper, and melted butter, and reheat with enough chicken gravy to moisten. Béchamel Sauce, or any other kind of gravy may be used instead.

POTATOES AND CABBAGE

Cut three slices of salt pork into dice, fry crisp,

and reheat with it equal parts of cold cooked cabbage and potatoes cut fine.

POTATOES WITH WHITE SAUCE

Reheat sliced cooked potatoes in Cream Sauce, seasoning with salt, pepper, grated nutmeg, minced chives, and parsley.

STEWED POTATOES—I

Peel and slice cold boiled potatoes, and reheat with nearly enough water to cover. Season with salt, pepper, and grated nutmeg and a tablespoonful of butter. Cover and cook, until nearly all the liquid has been absorbed, then add four tablespoonfuls of butter broken into bits, and a tablespoonful of minced parsley. Shake the pan until the sauce is creamy, and serve.

STEWED POTATOES—II

Slice thin cold boiled potatoes and reheat with enough milk to moisten, adding pepper, salt, and minced parsley to season and two or three tablespoonfuls of butter. Bring to the boil, stirring constantly, take from the fire, season with lemon-juice, and serve.

STEWED POTATOES—III

Peel and cut into dice cold baked potatoes, and reheat in a Cream Sauce.

STEWED POTATOES—IV

Cut into dice enough cold cooked potatoes to make a quart. Season with salt and pepper, add a pint of stock, and simmer for fifteen minutes. Then add one tablespoonful each of butter and minced parsley, and a teaspoonful of lemon-juice. Simmer for two or three minutes, and serve.

STEWED POTATOES—V

Chop cold boiled potatoes very fine and season with salt. Put into a double boiler with a tablespoonful of butter, and enough milk to reach to the height of the potatoes. Cover and cook for an hour, stirring occasionally.

STEWED POTATOES—VI

Cut cold boiled potatoes into dice, and put into a saucepan with milk to cover. Cook slowly, until the potatoes have absorbed nearly all the milk. To a pint of potatoes, add a tablespoonful of butter, and salt, pepper, and minced parsley to taste.

SAVORY STEW OF POTATOES

Slice three onions into a quart of milk and simmer for twenty minutes. Strain the milk, and thicken it with a tablespoonful each of butter and flour, cooked together. Add a tablespoonful of minced parsley, and two cupfuls

of sliced cold boiled potatoes. Season with pepper and salt, pour into a buttered baking-dish, sprinkle with crumbs, and bake until brown.

SURPRISE POTATO BALLS

Make cold mashed potatoes into balls with a teaspoonful of minced, and highly seasoned, meat in the centre of each one. Dip the balls in melted butter, and brown in the oven.

POTATOES À LA BOURGEOISE

Peel and chop cold boiled potatoes, season with salt, add two or three tablespoonfuls of butter, and enough cream to moisten, bring to the boil, simmer for ten minutes, and serve.

POTATOES À LA BRETONNE

Peel, and cut into dice, cold boiled potatoes, and reheat in melted butter with two chopped onions, and salt and pepper to season. When slightly brown, drain off the butter, and add half a cupful or more of beef gravy and enough stock to moisten. Bring to the boil, season with minced parsley, and serve.

POTATOES À LA CRÈME

Cut into thin slices enough cold boiled potatoes to make a pint. Put into a saucepan with a tablespoonful of salt, a tablespoonful each of butter and lemon-juice, and pepper and grated

nutmeg to season. Pour over half a cupful of cream or a thin Cream Sauce, cover the pan, and shake over the fire for eight or ten minutes.

POTATOES À LA COLBERT

Cut cold boiled potatoes into dice, season with salt and pepper, and cook for ten minutes in Espagnole Sauce. Add a little water if the sauce is too thick. Add two or three tablespoonfuls of butter, season with minced parsley, and serve.

POTATOES À LA DUCHESSE

Grate five cold cooked potatoes. Sift together five tablespoonfuls of flour, a teaspoonful of salt, and a pinch of baking-powder. Mix with the potatoes and add half a cupful of milk, and two well-beaten eggs. Mix thoroughly, drop by spoonfuls into deep fat, and fry brown.

POTATOES À L'EMPRESS

Chop coarsely cold boiled potatoes and put into a baking-dish. Season with salt, pepper, and dots of butter. Fill with milk or cream and let stand for two or three hours. Put the dish into a pan of hot water in the oven. Heat thoroughly, and serve in the same dish.

POTATOES À LA LONDON

Sauté thin slices of cold boiled potatoes until brown and put on each slice a thin slice of hard-

boiled egg. Pour over a sauce made of a cupful of water and two tablespoonfuls of flour, cooked in butter, seasoning with salt, pepper, vinegar, and minced parsley.

POTATOES À LA PRINCESS

Pack cold well-seasoned mashed potatoes into a shallow buttered pan and cut into strips. Dip in melted butter, then into beaten egg, and brown in the oven. Or, dip in egg and sprinkle with crumbs or grated cheese.

POTATOES À LA PROVENCE

Slice six cold boiled potatoes and fry four sliced onions in butter. Mix with one cupful of milk, one egg well beaten, four tablespoonfuls of flour, and a tablespoonful of minced parsley. Put into a buttered baking-dish, add enough milk nearly to cover, sprinkle with crumbs, minced parsley, and grated nutmeg, and bake until brown.

SIXTY-THREE WAYS TO COOK SWEET POTATOES

BOILED SWEET POTATOES

Clean thoroughly, cover with boiling water, to which a little salt may be added, boil until soft, drain, peel, and serve. They may be peeled before boiling. Or, cover with hot water, boil until done, dry in the oven, and peel just before serving.

BAKED SWEET POTATOES—I

Split lengthwise and steam or boil until nearly done. Drain and put into a baking-dish, flat side down, seasoning each one with pepper, salt, and sugar. Dot with butter and bake brown, basting with butter, or wash and trim and bake in a moderate oven until soft. They may be par-boiled before baking. Serve in the skins.

BAKED SWEET POTATOES—II

Boil, peel and slice lengthwise three large sweet potatoes. Arrange in layers in a buttered baking-dish, sprinkling each layer with sugar and bits of butter. Have sugar and butter

on top, and bake until brown. Or, sprinkle each layer with crumbs and bits of butter. Half a cupful of boiling water may be added if the potatoes are too dry, and the butter may be omitted.

MASHED BAKED SWEET POTATOES

Bake until soft, peel, and mash. Season with salt, pepper, and butter and beat until light. Serve immediately.

STUFFED BAKED SWEET POTATOES

Cut baked sweet potatoes into halves lengthwise, scoop out the centre and mash fine. Season with salt, pepper, butter, onion-juice, mace, and minced parsley. Fill the shells, brush with beaten egg, and brown in the oven.

BROWNED SWEET POTATOES

Boil sweet potatoes until soft in salted water to cover. Drain and mash, seasoning with butter, pepper, and salt. Put into a serving-dish, dot with butter, and bake until brown.

BUTTERED SWEET POTATOES

Slice or quarter peeled and boiled sweet potatoes and spread each piece thickly with butter. Put into the oven until the butter is melted and sizzling hot.

BROILED SWEET POTATOES

Peel steamed sweet potatoes and slice half an inch thick. Dip in seasoned melted butter and broil. Raw potatoes may be used.

SWEET POTATO BALLS

Mix together two cupfuls of hot mashed sweet potatoes, three tablespoonfuls of butter, salt and pepper to season, and one egg well beaten. Shape into small balls, dredge with flour or dip in egg and crumbs, and fry in deep fat. If the potatoes are very dry they may be moistened with milk.

SWEET POTATO CROQUETTES—I

Prepare according to directions given for Mashed Baked Sweet Potatoes. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

SWEET POTATO CROQUETTES—II

Mix together two cupfuls of hot mashed sweet potato, a tablespoonful each of butter and milk or cream, and the well-beaten yolks of two eggs. Season with salt and pepper, cool, shape into croquettes, dip in egg and crumbs or in egg only, and fry in deep fat. Or, use two tablespoonfuls of cream and a teaspoonful each of butter and minced parsley, seasoning with salt and grated nutmeg.

SWEET POTATO CROQUETTES—III

Mix one pint of mashed sweet potatoes with one-half cupful of boiling milk. Add two tablespoonfuls of butter, a pinch of salt, and one egg well beaten. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat. They may be prepared according to directions given for almost any Potato Croquettes.

SWEET POTATO CROQUETTES—IV

Mix together two cupfuls of mashed sweet potatoes, three tablespoonfuls of butter, one tablespoonful of cream, the yolks of two eggs, and salt and sugar to season. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat. Serve with Velouté Sauce.

SWEET POTATO AND CHESTNUT CROQUETTES

Mix together two cupfuls of mashed sweet potato, and one cupful of chopped cooked chestnuts. Add two tablespoonfuls each of butter and cream, two eggs well beaten, and pepper and salt to season. Cool, shape into croquettes, and keep on ice until ready to fry in deep fat.

SWEET POTATO AND ALMOND CRO- QUETTES

Bake sweet potatoes, split and scrape out the

pulp, using enough potatoes to make a pint. Add two tablespoonfuls of butter, a teaspoonful of salt, one egg well beaten and three tablespoonfuls of blanched almonds, chopped fine and pounded smooth. Add enough hot milk or cream to make a stiff paste. Cool, shape into croquettes, dip in egg and crumbs and fry in deep fat.

CREAMED SWEET POTATOES

Boil, peel, and mash sweet potatoes and put through a sieve. Beat to a cream with hot milk, seasoning with salt, pepper, and butter. Pour into a buttered baking-dish, cover, and bake until it begins to brown, then uncover, brush with beaten egg, and bake to a glaze. Serve immediately.

SWEET POTATO CONES

Peel, boil, and mash four sweet potatoes, season with salt and pepper and add a tablespoonful each of butter and milk. Shape into cones, place carefully in a buttered pan, brush with beaten egg, and brown in the oven.

SWEET POTATOES IN CASSEROLE

Put one-fourth of a cupful of butter and two tablespoonfuls of sugar into a casserole. When hissing hot cover with peeled sweet potatoes, cut into thin slices lengthwise. Season with salt and pepper and cover with another layer of potatoes.

Moisten with boiling water, cover, and cook until nearly done, then uncover and brown. Serve in the casserole.

CANDIED SWEET POTATOES—I

Peel and slice lengthwise four large sweet potatoes. Put into a covered saucepan with a tablespoonful of butter, salt and pepper to season, and enough water to moisten. Steam until tender, drain, and put into a buttered baking-dish. Pour over one cupful of New Orleans molasses and bake until the molasses candies on the potatoes. Serve in the same dish.

CANDIED SWEET POTATOES—II

Boil four large sweet potatoes, drain, peel, and slice lengthwise. Put half the potatoes into a buttered baking-dish and sprinkle with brown sugar, cinnamon, and bits of butter. Put in the rest of the potatoes, sprinkle with sugar and cinnamon, and dot liberally with butter. Pour over half a cupful of water and bake until brown. Serve in the same dish.

ESCALLOPED SWEET POTATOES—I

Boil sweet potatoes, then peel and cut into half-inch slices. Put a layer into a buttered baking-dish, dredge with a pinch of flour, two teaspoonfuls of sugar, and cover with small lumps of butter. Repeat, pour over enough

water or stock to moisten, and bake for fifteen or twenty minutes.

ESCALLOPED SWEET POTATOES—II

Steam until tender, peel and slice and put into a buttered baking-dish in layers, sprinkling each layer with a tablespoonful of sugar and bits of butter. Pour over a cupful of cream or milk and brown in the oven.

ESCALLOPED SWEET POTATOES—III

Peel and slice thin. Put a layer of potatoes in a shallow buttered baking-dish and season with salt, sugar, and dots of butter. Repeat until the dish is full, having sugar and butter on top. Add water or milk nearly to cover and bake very slowly until done.

ESCALLOPED SWEET POTATOES—IV

Peel, boil, and mash sweet potatoes, season to taste, put into a buttered baking-dish, sprinkle with crumbs and sugar, and bake for fifteen minutes.

ESCALLOPED SWEET POTATOES—V

Peel and slice raw potatoes very thin. Put into a buttered baking-dish in layers, seasoning each layer with salt, pepper, and bits of butter, and sprinkling with flour. Pour over enough milk to moisten, and bake for forty minutes.

ESCALLOPED SWEET POTATOES WITH BACON

Slice cooked sweet potatoes and put into a baking-dish in layers, alternating with chopped bacon. Cover with crumbs, moisten with milk or water, and bake, covered, for half an hour, then uncover and brown.

ESCALLOPED WHITE AND SWEET POTATOES

Put mashed and seasoned white and sweet potatoes into alternate layers in a buttered baking-dish. Score the top deeply, pour over melted butter, and bake brown.

FRIED SWEET POTATOES—I

Cut boiled sweet potatoes into slices lengthwise and sauté in seasoned butter or drippings or pork fat. Season with salt, pepper, and sugar.

FRIED SWEET POTATOES—II

Peel and slice sweet potatoes, making the slices a quarter of an inch thick. Fry slowly until soft, then drain, plunge into boiling fat, and cook until brown.

FRIED SWEET POTATOES—III

Boil sweet potatoes until nearly done, drain, cool, peel, and cut into quarters. Dredge with seasoned flour and fry brown in fat to cover.

FRIED SWEET POTATOES—IV

Peel and slice large sweet potatoes and soak for half an hour in salted water. Sauté in hot lard. Boiled sweet potatoes can be used the same way. Sprinkle with sugar before serving. Equal quantities of white and sweet potatoes may be used.

FRENCH FRIED SWEET POTATOES

Boil sweet potatoes until nearly done, drain, peel, and cut lengthwise. Put into a frying-basket and fry in deep fat. Drain, sprinkle with salt, and serve. Raw potatoes may be used if cooked very slowly.

SWEET POTATO FRITTERS

Rub through a colander boiled sweet potatoes to make two cupfuls. Add one teaspoonful of melted butter, two tablespoonfuls each of cream and flour, and three eggs well beaten. Drop by spoonfuls into deep fat and fry brown. Or, shape into small flat cakes, dredge with flour, and fry brown in butter or dip in molasses then in flour and fry. For the sauce, cream together three tablespoonfuls of butter and two of sugar. Pour over half a cupful of Claret brought to the boil with a pinch of grated nutmeg. Cook in a double boiler until foamy and serve immediately. The sauce is poured over each fritter as it is served. If dipped in molasses, they will require no sauce.

SWEET POTATOES AND APPLES

Peel and slice boiled sweet potatoes and put into a buttered baking-dish in layers, alternating with a layer of strained apple-sauce. Sprinkle each layer of potatoes with a little sugar and dot with butter. Repeat until the dish is full, having potatoes, sugar, and butter on top. Bake for an hour or more and serve very hot in the same dish.

GLAZED SWEET POTATOES

Wash and peel half a dozen sweet potatoes, and parboil in salted water. Drain, split lengthwise, and put into a buttered pan. Make a syrup of half a cupful of sugar and four table-spoonfuls of water. Add a heaping tablespoonful of butter, or more if desired, and baste the potatoes with the syrup. Bake for fifteen minutes, basting two or three times.

MASHED SWEET POTATOES—I

Boil, drain, and mash the potatoes, season with salt, pepper, and butter, and add enough hot milk to moisten. Put into a buttered baking-dish, brush with beaten egg, and brown in the oven. Tomato Sauce may be served with it. Or, omit the egg and serve with a border of chops.

MASHED SWEET POTATOES—II

Boil sweet potatoes until soft in boiling salted

water to cover. Drain, peel, and put through a potato-ricer. Season liberally with butter, sprinkle with salt, and moisten with boiling milk or cream. Beat until light and serve.

PURÉE OF SWEET POTATOES

Boil, peel, and mash five sweet potatoes. Mix with two eggs well beaten, a heaping tablespoonful of butter, a tablespoonful of brown sugar, a pinch of cinnamon, and enough milk to moisten. Put into a buttered baking-dish and bake until brown.

SWEET POTATO PATTIES

Mix together one pint of boiled, mashed sweet potatoes, two eggs, two tablespoonfuls of flour, and enough milk to make a batter that will drop from the spoon. Fry by spoonfuls on a griddle, turning once.

SWEET POTATO PUFF

Beat together two cupfuls of mashed sweet potatoes, two tablespoonfuls of melted butter, three eggs well beaten, one cupful of milk, and salt and pepper to taste. Beat hard and bake in a buttered baking-dish.

SWEET POTATO PUFFS

Steam, peel, and mash six potatoes, adding a pinch of salt, two tablespoonfuls of butter, and

one of sugar. Fill a buttered baking-dish, brush with the white of an egg, and bake in a quick oven.

ROASTED SWEET POTATOES—I

Peel sweet potatoes of equal size and put into the pan with a roast or fowl an hour before taking up. Split if too large. Baste with the drippings. They may be parboiled before baking.

ROASTED SWEET POTATOES—II

Parboil, then bake until done. Or, boil until nearly done, then peel and bake brown, basting several times with seasoned melted butter.

STEAMED SWEET POTATOES

Peel the potatoes and steam until done, then put into a serving-dish with salt and pepper to season and a few bits of butter. Serve as soon as the butter is melted.

SWEET POTATO SOUFFLÉ

Cook together three tablespoonfuls each of butter and flour, then add half a cupful of boiling milk and cook until thick, stirring constantly. Mix with half a cupful of mashed boiled sweet potatoes and add sugar to taste. Season with salt and powdered cinnamon and add the yolks of three eggs well beaten. Fold in the stiffly

beaten white and bake until well puffed and brown. Pour over a tablespoonful of Sherry and serve.

SOUTHERN SWEET POTATOES

Steam until done, then peel and cut into thin slices. Boil together two cupfuls of sugar and one and one-half cupfuls of water, until it is a thick syrup. Take from the fire and stir into it two tablespoonfuls of butter. Put a layer of potatoes into a deep baking-dish, sprinkle with salt and cinnamon or nutmeg, then add another layer of potatoes and seasoning. When the dish is nearly full, pour in the syrup, dot with butter and bake very slowly for an hour or more, basting frequently with the syrup. Serve in the baking-dish.

STEWED SWEET POTATOES—I

Peel and split six sweet potatoes. Put into a saucepan, with a heaping tablespoonful of butter, one cupful of water and pepper and salt to season. Cook, covered, until the water is evaporated, then uncover and brown.

STEWED SWEET POTATOES—II

Peel, cut into dice, and soak in cold water for half an hour enough raw sweet potatoes to make a quart. Cover with boiling salted water and cook until they begin to break in pieces. Drain off half the water, add a cupful of milk and bring

to the boil. Add a tablespoonful of butter rolled in flour, and salt, pepper, and minced parsley to season. Cook until smooth and thick, and serve. White potatoes may be cooked in the same way.

SWEET POTATO SHELLS

Split baked sweet potatoes lengthwise and press the pulp through a potato-ricer. Beat until smooth, seasoning with salt, butter, and cream. Fill the shells, using a pastry bag and star tube. Sprinkle with sugar and powdered cinnamon, reheat, and serve.

SWEET POTATOES À L'ALABAMA

Peel and quarter four boiled sweet potatoes. Put into a buttered baking-dish with a large lump of butter on each one. Sprinkle with brown sugar, add enough water to keep from burning and a little lemon-juice. Bake until brown, basting occasionally.

SWEET POTATOES À LA CAROLINA

Boil small sweet potatoes, peel and put into a vegetable dish. Sprinkle with salt, pour over melted butter, and serve.

SWEET POTATOES À LA CREOLE

Peel and split six sweet potatoes and put into a baking-dish, seasoning with salt, pepper, and

bits of butter. Mix half a cupful of crumbs with one egg well beaten, spread over the potatoes, cover with milk, and bake in a moderate oven for an hour.

SWEET POTATOES AU GRATIN

Parboil, peel, and slice sweet potatoes, and put a layer into a buttered baking-dish, seasoning with salt, sugar, pepper, and dots of butter. Sprinkle with crumbs, dot with butter, and repeat until the dish is full, having crumbs and butter on top. Moisten with three or four tablespoonfuls of water and bake, covered, for half an hour, then uncover and brown. Or, prepare according to directions given for Potatoes au Gratin, using sweet potatoes.

SWEET POTATOES À LA RICHMOND

Peel and parboil small sweet potatoes, drain and bake brown, basting with melted butter. Sprinkle with salt and minced parsley and serve.

SWEET POTATOES WARMED OVER—I

Chop fine half of a small onion and fry it in butter with enough sliced cold boiled sweet potatoes to make a pint. When the potatoes are brown skim out and cook a tablespoonful of flour in the same fat. Add a cupful of stock and cook until thick, stirring constantly, and seasoning with salt and pepper. Take from the fire, add

the yolk of an egg well beaten, pour over the potatoes, and serve.

SWEET POTATOES WARMED OVER—II

Cut in slices and reheat in milk, seasoning with butter and salt, or sauté in butter. Or, cut cold baked sweet potatoes into thin slices and put into an earthen dish, spreading each layer with butter and sprinkling with sugar. Put plenty of butter and sugar on the top and bake until brown. Add water to moisten if necessary.

BAKED MASHED SWEET POTATOES

Peel and mash four cold baked sweet potatoes. Mash and season with salt and pepper. Add one-fourth cupful each of butter and cream and beat until creamy. Put into a buttered baking-dish, and bake until brown.

GLAZED SWEET POTATOES

Cut cold boiled sweet potatoes into slices an inch thick and season with salt and pepper. Dip in melted butter, sprinkle with sugar, and bake for twelve or fifteen minutes. Moisten with water if necessary.

ESCALLOPED SWEET POTATOES—I

Slice cold boiled sweet potatoes and spread out on a shallow buttered pan. Bake for forty minutes, basting with melted butter and hot

water to which a tablespoonful of sugar may be added.

ESCALLOPED SWEET POTATOES—II

Peel cold boiled sweet potatoes and put into a buttered baking-dish in layers, seasoning each layer with butter, sugar, and salt. Put a liberal amount of butter on top. Add enough water to moisten, cover, and bake until thoroughly heated. Take off the cover, brown, pour a little Sherry over the top, and serve.

FRIED SWEET POTATOES—I

Cut cold boiled sweet potatoes into inch slices, season with salt and pepper, and fry brown in salt pork fat, turning once.

FRIED SWEET POTATOES—II

Chop fine cold boiled sweet potatoes and sauté in butter or drippings. An equal quantity of boiled white potatoes may be chopped and cooked with them.

SWEET POTATOES SAUTÉ

Slice cold boiled sweet potatoes in thin slices and fry in butter, seasoning with salt. Drain, sprinkle with minced parsley, and serve.

NINETY WAYS TO COOK RICE

BOILED RICE—I

Wash one cupful of rice in several waters, rubbing well with the hands. Drain, dry on a cloth, and boil for ten minutes in two quarts of boiling salted water. Drain, nearly cover with hot milk, and cook for ten minutes, covered, in a double boiler. Remove the cover and dry, tossing with a fork to allow the steam to escape.

BOILED RICE—II

Wash the rice in several waters, rubbing well with the hands. Dry thoroughly with a cloth, sprinkle very slowly into a kettle of salted water at a galloping boil and cook steadily for twenty minutes. Drain and dry for a few moments in the oven. Every grain will be separate.

BOILED RICE—III

Put one cupful of well-washed rice into a kettle with a teaspoonful of salt and a quart of cold water. Boil for fifteen minutes, drain, rinse in warm water, drain again, put into a double boiler without liquid, and cook, covered, for an hour. Or, use two and one-half cupfuls of cold water and let it simmer for an hour and a half.

Then add one cupful of milk, mix thoroughly, and cook for an hour longer.

BOILED RICE—IV

Cover the rice with cold water, bring to the boil, cook for five minutes, drain, rinse in cold water, and cook in plenty of boiling salted water, then drain and dry. The Japanese cook rice in a covered saucepan with four times its bulk of water.

BOILED RICE—V

Cover a cupful of rice with a quart of cold water, add a teaspoonful of salt, and boil for ten minutes. Drain, put into a double boiler with two cupfuls of cold milk, and cook, covered, until the milk is absorbed.

BOILED RICE—VI

Put half a cupful of well-washed rice into a double boiler with a pint of cold water. Let stand for half an hour, then boil until nearly dry. Add a pinch of salt and a cupful of hot milk, and cook in a double boiler until the milk is absorbed. Uncover to dry a little before serving.

BROILED RICE

Mix two cupfuls of boiled rice with a beaten egg and two tablespoonfuls of thick Cream Sauce,

seasoning with salt, pepper, and onion-juice. Put into a shallow buttered dish, cool under a weight, cut into squares, and broil.

BUTTERED RICE—I

Boil a cupful of well-washed rice, according to directions previously given, adding the juice of a lemon to the water. Drain, put into a buttered baking-dish, moisten thoroughly with clarified butter, cover, and put into a moderate oven for twenty minutes. Or, sauté boiled rice in butter, keeping the grains separate. A little minced onion may be fried with it.

BUTTERED RICE—II

Reheat boiled rice in melted butter, season highly with salt and paprika, and serve. Add minced parsley or chives if desired.

BUTTERED RICE—III

Cover half a pound of rice with cold salted water, bring to the boil, cook for five minutes, drain, rinse with cold water, drain again, cover with a cloth, and let stand in a warm place until swollen and soft. Melt and skim a cupful of butter, pour over the rice, and serve.

RICE BORDER—I

Boil a cupful of rice in chicken stock, drain, mix with a beaten egg and two tablespoonfuls of

cream. Press into a buttered ring mould, turn out, brush with beaten egg, and brown in the oven.

RICE BORDER—II

Wash thoroughly one cupful of rice, cover with three cupfuls of cold water, and boil slowly for half an hour. Add two tablespoonfuls of butter, one tablespoonful of salt, and beat until smooth. Add two eggs well beaten, turn into a buttered border mould, and bake for ten minutes. Turn out on a serving-dish and fill the centre with curried meat or fish.

RICE BORDER—III

Boil one cupful of well-washed rice in a quart of stock, for fifteen minutes, uncover, then simmer very slowly for twenty minutes. Drain, season with salt and pepper, press into a buttered border mould, and bake for fifteen minutes. Turn out and fill the centre with creamed or curried chicken.

RICE BALLS—I

Mix a pint of cold boiled rice with a tablespoonful of lemon-juice and mould into small firm balls. Fry in deep fat, drain, sprinkle with powdered sugar, and serve.

RICE BALLS—II

Mix two cupfuls of boiled rice with two eggs

well beaten, two tablespoonfuls of melted butter, and a little milk. Shape into balls, cover, and bake, covered, for fifteen minutes. Brush with the beaten yolk of egg, sprinkle with grated cheese, and brown.

CURRIED RICE—I

Boil a cupful of rice in salted water, drain, and mix with a chopped onion fried in butter and two teaspoonfuls of curry powder dissolved in a cupful of stock or gravy.

CURRIED RICE—II

Boil a cupful of well-washed rice in salted water with the juice of half a lemon. When the liquid is nearly absorbed, add three tablespoonfuls of butter, rubbed to a smooth paste with a tablespoonful of curry powder.

CURRIED RICE—III

Mix a teaspoonful of curry paste or powder with stock and add it to a pound of well-washed rice which is simmering in stock to cover. Season with lemon-juice and serve. A chopped fried onion may be added.

CURRIED RICE—IV

Wash a cupful of rice in several waters and soak it for fifteen minutes in the last water, using barely enough to cover. Cover with a quart of

salted water in which a grated onion has been boiled and add a teaspoonful of curry powder rubbed to a smooth paste with a little water. Bake, covered, until the liquid is absorbed, pour over a little melted butter, and serve.

RICE CROUSTADE

Cook half a pound of well-washed rice in a quart of water, adding a tablespoonful of butter and pepper and salt to season. Boil until the rice is tender and dry and rub through a fine sieve. Shape into a border on a serving-dish, brush with melted butter and brown in the oven.

CASSEROLE OF RICE

Boil rice in chicken stock and press firmly into a mould. Turn out on a serving-dish, brush with the beaten yolk of an egg, sprinkle with grated Parmesan cheese, and brown in the oven. Serve with Tomato Sauce.

RICE CROQUETTES—I

Put two cupfuls of cold boiled rice into a double boiler with enough milk to soften. When soft add one teaspoonful each of butter and minced parsley, salt and pepper to season, and one egg well beaten. Cool, shape into croquettes, dip in crumbs, then in egg, then in crumbs, and fry in deep fat. Two teaspoonfuls each of butter and minced parsley may be used.

RICE CROQUETTES—II

Cook half a cupful of well-washed rice in one cupful each of salted water and boiling milk. Add two teaspoonfuls of butter and one egg well beaten. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—III

Mix half a cupful of washed rice with half a cupful of boiling water and a pinch of salt. Cover and cook until the water is absorbed. Add a cupful of boiling milk and cook until the rice is soft. Take from the fire, add a teaspoonful of butter, and the yolks of two eggs. Cool, shape into balls, dip in crumbs, then in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—IV

Cover a cupful of rice with cold water, cook until tender, drain, add a tablespoonful of butter, the yolks of three eggs, and a pinch of salt. Add a tablespoonful of flour if the mixture is not stiff enough. Add the stiffly beaten whites of the eggs, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—V

Reheat two cupfuls of boiled rice with a little very thick Cream Sauce and add the beaten yolk of an egg, two tablespoonfuls of grated

cheese, and salt and pepper to season. Cool, shape into croquettes, dip in crumbs, then in beaten egg, then in crumbs, and fry in deep fat. Cooked and chopped macaroni may be used instead of the rice.

RICE CROQUETTES—VI

Cook a pint of well-washed rice in a quart of stock with a little butter, and season with salt, pepper, nutmeg, and grated cheese. Spread in a buttered pan and cool under a weight. Cut into shape, dip in egg and crumbs, then in egg, then in crumbs, and fry in deep fat.

RICE CROQUETTES—VII

Mix together one tablespoonful each of butter and tomato-juice, two tablespoonfuls of grated cheese, the yolks of two eggs well beaten, salt and paprika to season, and one cupful of rice boiled in stock. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—VIII

Chop an onion and fry in butter with a pound of well-washed and drained rice. Add three cupfuls of beef stock and two cupfuls of stewed and strained tomatoes. Bring to the boil and cook for twenty minutes. Take from the fire, add four tablespoonfuls of butter, the yolks of four eggs well beaten, pepper and grated nutmeg to season, and a heaping cupful of grated Par-

mesan cheese. Heat for a moment, then cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—IX

Parboil half a cupful of rice for five minutes, drain, and finish cooking in a cupful of stock, with two cupfuls of stewed and strained tomatoes. Season with salt, paprika, minced parsley, and grated onion. When the rice is tender, take from the fire, add a tablespoonful of butter, half a cupful of grated cheese, and one egg well beaten. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat. Add crumbs if the mixture should not be stiff enough to shape easily.

RICE CROQUETTES—X

Cook half a can of tomatoes for fifteen minutes with a slice each of carrot, onion, and turnip, a teaspoonful of sweet herbs, a sprig of parsley, two cloves, two pepper-corns, a teaspoonful of salt, and a pinch of pepper. Rub through a sieve, add a cupful of brown stock, season highly, bring to the boil, add a cupful of raw rice, and cook until the liquid is absorbed. Add three tablespoonfuls of butter and finish cooking. Take from the fire, add a beaten egg and, if necessary, a little tomato-juice to moisten. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—XI

Boil half a cupful of rice, drain, and mix with two well-beaten eggs, half a cupful of milk or cream, a teaspoonful each of butter and sugar, with salt, pepper, and mace to season. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—XII

Mix a cupful of boiled rice with a well-beaten egg, a tablespoonful of melted butter or milk, with salt, sugar, and cayenne to season. Add crumbs if it is not stiff enough. Shape into croquettes, dip in egg and crumbs, and fry in deep fat. The sugar may be omitted and a little minced parsley added.

RICE CROQUETTES—XIII

Put half a cupful of rice into a saucepan with a teaspoonful of butter, three tablespoonfuls of sugar, a pint of milk, and the thin rind of a lemon. Simmer until the rice is thick and pasty. Take out the lemon-peel, cool, shape into small balls, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—XIV

Bring to the boil half a cupful of milk. Add a cupful of boiled rice, one teaspoonful each of sugar and butter, and salt and grated nutmeg to

season. Take from the fire, add one egg well beaten, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—XV

Soak half a cupful of rice for three hours in warm water to cover, drain, add a pint of milk, and cook until tender in a double boiler. Add two tablespoonfuls of sugar and a pinch of salt. Take from the fire, add three eggs well beaten and a little grated lemon-peel. Add a tablespoonful of melted butter and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat. Or, mix a cupful of cold boiled rice with a beaten egg, season with salt, sugar, and melted butter, and add enough milk to make a smooth paste. Shape into balls, dip in egg and crumbs, and fry in deep fat.

RICE CROQUETTES—XVI

Mix together one cupful of cold boiled rice, the yolk of an egg, a teaspoonful each of butter and sugar, a pinch of salt, and enough milk to make a thick paste. Shape into balls with floured hands, put on ice for two hours, then dip in egg and crumbs and fry in deep fat. Or, boil a cupful of rice in salted water, drain, dry, and mix with half a cupful of milk and the well-beaten yolks of two eggs. Season with salt, pepper, butter, and grated nutmeg or lemon-peel. Cool, shape into croquettes, put on ice for two

hours, then dip in egg and crumbs and fry in deep fat.

SOUTHERN RICE CROQUETTES

Mix together three cupfuls of boiled rice, the yolks of three eggs and the white of one, three tablespoonfuls each of butter and cream, and salt, cayenne, and mace to season. Cook to a smooth paste in a double boiler, cool, shape into croquettes, dip in the beaten whites of two eggs, then in crumbs, and fry in deep fat. The mace may be omitted and half a cupful of grated cheese or ham added or a cupful of chopped cooked chicken. Serve with Tomato Sauce.

GERMAN RICE CROQUETTES

Boil a cupful of rice in salted water, drain, dry, and mix with a teaspoonful of butter, a tablespoonful of grated cheese, the yolk of an egg well beaten, and pepper and salt to season. Add also a cupful of chopped cooked chicken giblets and cool. Moisten with a little stock if required. Shape into croquettes, dip in egg and crumbs, and fry in deep fat. Sweet-breads may be used instead of the giblets.

RICE AND TOMATO CROQUETTES

Parboil half a cupful of rice for ten minutes, drain, and finish cooking in tomato-juice, seasoning with salt, pepper, butter, and sugar. When the rice is tender, take from the fire, add a table-

spoonful of butter, a teaspoonful of onion-juice, the yolks of two eggs, and two tablespoonfuls of grated Parmesan cheese. Cook for five minutes in a double boiler, cool, shape into croquettes, dip in egg and crumbs, put on ice for an hour, and fry in deep fat.

RICE AND MUSHROOM CROQUETTES—I

Chop fine half a can of drained mushrooms and cook for fifteen minutes in a pint of stock. Drain, cool, and cook three tablespoonfuls of washed rice in the liquid until absorbed. Add the mushrooms, a teaspoonful of butter, the yolk of an egg well beaten, and pepper and salt to season. Cool, shape into croquettes with floured hands, put on ice for an hour, then dip in egg and crumbs, and brown in deep fat.

RICE AND MUSHROOM CROQUETTES—II

Fry a cupful of chopped fresh mushrooms in butter with a slice of onion minced fine. Or cook them for ten minutes in stock. Add a cupful of boiled rice, a tablespoonful of butter, the yolks of two eggs, salt, cayenne, and nutmeg to season, and enough stock to moisten. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

RICE CUTLETS

Mix together one cupful each of boiled rice, bread-crumbs, and chopped cooked meat.

Season with salt and pepper, add a grated onion, and moisten with enough milk to make a paste. Shape into cutlets, dip in egg and crumbs, fry in deep fat, and serve with Tomato Sauce.

ESCALLOPED RICE—I

Fill a baking-dish with alternate layers of boiled rice and grated cheese, seasoning with salt, pepper, and butter. Cover with milk, dot with butter, and bake until brown.

ESCALLOPED RICE—II

Put boiled rice in layers in a buttered baking-dish, alternating with grated cheese and Tomato Sauce or with hard-boiled eggs sliced and Cream Sauce. Cover with buttered crumbs and bake until the crumbs are brown.

FRIED RICE—I

Fry cold boiled rice in butter with a chopped onion, tossing with a fork to keep the grains distinct.

FRIED RICE—II

Mould boiled rice in a bread-pan. Cut into slices, dip in seasoned corn-meal or egg and crumbs, and fry in fat to cover.

PILAFF

Stew and strain a can of tomatoes, season to taste, and add a cupful of water. Bring to the

boil, add one cupful of rice, and cook until soft, adding more liquid if necessary. Season with salt, pepper, and melted butter. The liquid should be entirely absorbed.

RICE WITH TOMATO SAUCE

Boil a cupful of rice according to directions previously given and pour over it stewed and strained tomatoes, season with salt, pepper, onion-juice, butter, and a pinch of sugar. Simmer until the sauce is nearly absorbed. A cupful of stock or gravy and two tablespoonfuls of grated Parmesan cheese may be added to the Tomato Sauce. Season with cayenne.

RICE AND CHEESE—I

Boil a cupful of rice in a quart of salted water with two tablespoonfuls of butter. Season with salt and pepper, add three tablespoonfuls of grated cheese, and cook until the cheese is dissolved.

RICE AND CHEESE—II

Boil a cupful of well-washed rice in a quart and a half of boiling salted water, for fifteen minutes. Drain off half the water and add a heaping tablespoonful of butter and a pinch of cayenne. Cook slowly until the liquid is absorbed. Turn into a serving-dish and sprinkle thickly with grated Parmesan cheese.

RICE WITH BACON

Boil a cupful of well-washed rice for six minutes, then drain, put into a frying-pan with half a pound of bacon cut into dice. Add three cupfuls of stock, simmer for twenty minutes, add a cupful of stewed and strained tomatoes, and serve. Garnish with fried bacon.

RICE WITH CREAM CHEESE SAUCE

Mix plain boiled rice, well salted, with rich White Sauce and a liberal amount of grated Parmesan cheese.

MOULDED RICE—I

Boil and drain a cupful of rice, add a tablespoonful of butter, salt, pepper, and onion-juice to season, and the well-beaten yolks of two eggs. Cook to a smooth thick paste, press firmly into a wet mould, turn out, brush with the beaten whites of the eggs, and brown in the oven. Serve with Drawn-Butter Sauce.

MOULDED RICE—II

Parboil a cupful of rice for ten minutes, drain and finish cooking in chicken stock, seasoning with salt, pepper, and onion-juice. Press firmly into a wet mould, turn out, brush with beaten egg, sprinkle with grated cheese, and brown.

MEXICAN RICE

Brown a cupful of rice in fat, add three cupfuls of boiling water, a sliced tomato, and a chopped onion. Season with salt and pepper, cover, and simmer for forty-five minutes.

RICE MILANAISE

Put a cupful of well-washed rice and a tablespoonful of minced onion into a cupful of boiling milk, cover, and cook slowly in double boiler for twenty minutes. Add a heaping tablespoonful each of butter and grated cheese, and salt and pepper to taste. Let stand for ten minutes and serve.

NEAPOLITAN RICE

Chop an onion fine, fry in oil, add half a cupful of rice and, when colored, a pint of stock. Add three or four peeled and chopped tomatoes, eight chopped mushrooms, and a small slice of ham. Bring to the boil, cover, and cook in the oven for twenty minutes. Take out the ham, season with salt, pepper, and cayenne, and moisten if necessary with stock or Tomato Sauce. Serve with grated Parmesan cheese.

RISSOTTO—I

Chop fine a small onion and three beans of garlic. Fry in butter, add half a cupful of boiling water, a teaspoonful of beef extract, and three

or four dried mushrooms, soaked and chopped. Simmer for five minutes, pour over boiled rice, and season highly with grated Swiss and Parmesan cheese. Put in the oven until the cheese has softened and serve.

RISSOTTO—II

Parboil a cupful of rice. Put into a saucepan with two tablespoonfuls of butter and a small onion chopped, and cook until the butter is absorbed. Add a cupful of canned tomatoes, two cupfuls of stock, half a cupful of grated cheese with salt and paprika to season. Serve very hot.

RISSOTTO—III

Chop fine an onion, fry it in butter, and add a cupful of well-washed rice. Cook for seven or eight minutes and add enough stock to cook the rice in. Simmer until soft, add a cupful of grated Parmesan cheese, and stir until the cheese is melted. Season with pepper and salt and serve on toast. Add a little grated nutmeg if desired.

RISSOTTO—IV

Chop fine a small onion and fry in butter. Dredge with a little flour and add half a cupful of well-washed rice. Pour in enough stock to cook it, and boil until the grains are swollen and soft. Shake the pan occasionally, but do not stir. Season with salt, pepper, and lemon-juice, sprinkle with grated Parmesan cheese, and

serve. Water may be used instead of stock if a cupful of tomato pulp is added.

SAVORY RICE—I

Cook half a cupful of rice in salted water until half done and drain. Cover with rich stock and simmer until the stock is absorbed. Season with salt and pepper, add three heaping table-spoonfuls of grated cheese, and serve.

SAVORY RICE—II

Cook a cupful of rice with three cupfuls or more of stock and half a cupful of tomato-juice. Season with butter, salt, paprika, and curry powder and serve very hot. The curry powder may be omitted.

SAVORY RICE—III

Cook a cupful of well-washed rice with one cupful of stock and two cupfuls of boiling water, adding a pinch of salt. Simmer slowly until the liquid is absorbed. Add two eggs beaten with a cupful of milk, one tablespoonful of butter and two of grated cheese. Add also half a cupful of minced cooked chicken, veal or ham, turn into a buttered mould, and bake, covered, for an hour and a half. Set the mould into a pan of hot water to prevent burning.

SAVORY RICE—IV

Boil a cupful of rice in a pint of hot chicken

stock, seasoning with salt, pepper and onion-juice. Put into a serving-dish, brush with beaten egg, sprinkle with grated cheese, and brown in the oven.

SAVORY RICE—V

Boil a cupful of rice in salted water, drain, dry, and mix with it a cupful of milk, thickened with a teaspoonful of corn-starch. Add an egg well beaten and a tablespoonful of melted butter. Cool and mix with a cupful of chopped cooked meat and a few pounded nuts, moistening with stock. Butter a mould, sprinkle with crumbs, pour the mixture in, cover, and bake in a pan of water for two hours. Serve with Tomato Sauce and grated cheese.

SAVORY RICE—VI

Boil a cupful of rice in a pint of mutton stock, seasoning with salt, cayenne, and tomato- and onion-juice. When the liquid is absorbed, add a tablespoonful of butter and a teaspoonful each of curry powder and capers. Or, use equal parts of tomato-juice and mutton, chicken, or veal stock. Cook half a cupful of rice in it until the liquid is absorbed, then add two tablespoonfuls of butter, salt, paprika, and curry powder to season. Sprinkle with grated cheese in serving.

SAVORY RICE—VII

Boil a set of chicken giblets, drain, and chop

fine, reserving the liquid. Add enough boiling water or stock to make a pint, and a tablespoonful each of chopped onion and salt pork. Boil three tablespoonfuls of rice in it until the liquid is absorbed. Add a tablespoonful of butter, the chopped giblets, salt and paprika to season, half a cupful of boiling milk, and one egg well-beaten. Simmer for five minutes, pour into a buttered mould which has been sprinkled with crumbs, and bake for five minutes. Serve with Tomato Sauce and grated cheese.

SAVORY RICE—VIII

Boil and drain a cupful of rice. Parboil the giblets of two chickens and chop fine with a tablespoonful of salt pork and six olives. Bring to the boil in stock to cover, seasoning with salt, paprika, and onion-juice. Thicken with flour browned in butter, add the boiled rice and two eggs well beaten. Turn into a buttered mould, and steam for two or three hours. Serve with Tomato Sauce and grated Parmesan cheese.

SAVORY RICE—IX

Boil and drain a cupful of rice, add a tablespoonful of butter and a cupful of hot milk, thickened with a teaspoonful of corn-starch. Add one egg well beaten, salt and pepper to season, and cool. Chop fine two cupfuls of cooked meat with half a can of mushrooms and season highly with kitchen bouquet, paprika, onion-

juice, and if desired, a little curry. Moisten with stock or gravy, mix with the rice, put into a well-buttered mould, and steam for two or three hours. Turn out and serve with Tomato Sauce and grated cheese.

SAVORY RICE—X

Boil a cupful of well-washed rice in two cupfuls of stock, seasoning with salt, cayenne, minced parsley, and sweet herbs. Just before serving, stir in a heaping tablespoonful of butter. For liquid, equal parts of stock and tomato-juice may be used. Season with curry powder.

SAVORY RICE—XI

Fry a tablespoonful of minced onion in butter, add a cupful of washed rice, and cook until colored. Put into the double boiler with two cupfuls of chicken stock and cook for half an hour.

SPANISH RICE—I

Chop fine a quarter of a pound of fat salt pork and fry with two seeded and chopped green peppers and two minced onions. Mix with boiled rice moistened with Tomato Sauce and put into a buttered baking-dish. Spread with buttered crumbs and bake, covered, for twenty minutes, then uncover and brown.

SPANISH RICE—II

Mix chopped pimentos with plain boiled rice

and a little melted butter, or reheat boiled rice in a little of the sauce given in the recipe for Spaghetti à la Tomaso.

RICE SOUFFLÉ

Boil a cupful of rice for twenty minutes. Drain, add a tablespoonful of butter, salt and pepper to season, and four eggs well beaten. Beat in gradually nearly four cupfuls of milk, turn into a buttered baking-dish and bake, covered, for half an hour, then uncover and brown.

TIMBALE OF RICE

Fry a chopped onion in butter and brown it in a pound of dry rice. Add six cupfuls of beef stock and cook until the liquid is absorbed. Season with salt and pepper and add half a cupful of grated Parmesan cheese. Pack firmly into a buttered mould, bake for fifteen minutes, turn out, and serve with any preferred sauce.

RICE TIMBALE CASES

Fill buttered timbale moulds with boiled rice, packing closely, and cool. Scoop out the centres and fill with creamed chicken or fish. Or, brush with melted butter, sprinkle with grated cheese, and brown in the oven.

TURKISH RICE—I

Cook a cupful of well-washed rice in stock to cover and simmer slowly until the stock is

absorbed. Season with butter, and add a little Tomato Sauce, or catsup, and serve.

TURKISH RICE—II

Boil a cupful of washed rice in equal parts of stock and strained tomato, seasoning with salt. When the liquid is absorbed, add half a cupful of butter and cook until tender in a double boiler.

TURKISH RICE—III

Bring to the boil one cupful each of stock and stewed and strained tomatoes. Season highly with salt, pepper, and minced onion. Add one cupful of well-washed rice and cook until the liquid is absorbed, then add half a cupful of butter, and cook for twenty minutes in a double boiler. A cupful of chopped cooked lamb, veal, or chicken may be added with the butter.

RICE À LA CREOLE—I

Chop together a large onion, two green seeded peppers, and half a cupful of raw ham. Sauté in butter, then add a cupful of parboiled rice, three cupfuls of beef stock, one cupful of canned tomatoes, and a teaspoonful of salt. Cook very slowly until the rice is tender and the liquid nearly absorbed.

RICE À LA CREOLE—II

Chop four tomatoes, four green peppers with-

out the seeds, and one large onion. Sauté in bacon fat, add a cupful of well-washed rice and a pint of boiling stock or water. Cook for half an hour or more, season with salt and pepper, and serve.

RICE À LA CREOLE—III

Fry a chopped onion in oil with a cupful of raw rice. Add stock to cover, four green or canned Spanish peppers, and a bunch of parsley. Cover and cook in the oven for twenty minutes, take out the parsley, and moisten with a little stock if necessary. A little chopped cooked chicken may be added.

RICE À LA CREOLE—IV

Brown half a cupful of well-washed rice in butter, add two cupfuls of boiling water or stock, and cook until tender and nearly dry. Chop fine two onions and two seeded green peppers and fry in butter with four chopped tomatoes. Mix with the rice and serve. Or, brown boiled rice with a sliced onion and butter, moisten with Tomato Sauce, season with salt, pepper, and grated cheese, and serve.

RICE À LA CREOLE—V

Chop an onion fine and fry it in butter with a seeded and chopped green pepper. Take from the fire, add a teaspoonful of lemon-juice, and pour over hot boiled rice.

RICE À LA CREOLE—VI

Remove the seeds and veins from two red peppers and chop fine with a large onion and one-fourth pound of ham. Sauté in butter, add a cupful of well-washed rice, and cook until the rice is brown. Add three cupfuls of beef stock, cover, simmer for half an hour, then add one-third can of tomatoes, a teaspoonful of salt, and a tablespoonful of butter. Cook slowly until thoroughly done and serve very hot.

RICE À L'ITALIENNE

Fry two chopped onions in butter with a cupful of rice, and three chopped mushrooms. Cover with a quart of boiling stock and cook until the rice is tender. Season with salt, pepper, and grated cheese.

RICE À LA MILANAISE

Chop a slice of onion, fry it in butter, then add half a cupful of washed rice and four cupfuls of white stock. Season with salt and paprika and add two tablespoonfuls of grated cheese. Brown Sauce may be served with it.

RICE À LA RUSSE

Chop fine a bean of garlic, mix with a cupful of sausage meat, and boil until done in water to

cover, adding a pinch of allspice and a table-spoonful of mushroom catsup. Mix with a cupful of cold boiled rice. Heat thoroughly and serve.

TWENTY-FIVE WAYS TO COOK SALSIFY

BOILED SALSIFY

Scrape a bunch of salsify and throw into cold acidulated water. Cut in pieces and boil until tender in salted water to cover. Drain, season with pepper, salt, and butter and, if desired, a little cream. Or, serve with Maître d' Hôtel, Hollandaise, Onion, or Italian Sauce.

BAKED SALSIFY—I

Slice boiled salsify and put in layers in a buttered baking-dish, sprinkling each layer with crumbs and seasoning with salt, pepper, and butter. Have crumbs on top. Fill the dish with milk and bake until brown.

BAKED SALSIFY—II

Prepare according to directions given for Boiled Salsify. Drain, put into a buttered baking-pan and bake, basting with stock.

CREAMED SALSIFY

Prepare according to directions given for

Boiled Salsify, and reheat in Cream Sauce. Season with lemon-juice if desired.

SALSIFY CROQUETTES

Prepare according to directions given for Boiled Salsify, using one large bunch. Drain, mash through a sieve, and season with pepper, salt, and a teaspoonful of lemon-juice. Add a tablespoonful each of butter and cream, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

ESCALLOPED SALSIFY—I

Mash boiled salsify through a sieve, season with salt, cayenne, butter, and celery salt, and moisten with milk. Put into a buttered baking-dish, cover with crumbs, dot with butter, and bake in a pan of hot water until brown. Or, use sliced boiled salsify alternately with Cream or Drawn-Butter Sauce and seasoned and buttered crumbs. Have sauce on top. Cover with crumbs, wet with cream, and bake brown.

ESCALLOPED SALSIFY—II

Slice boiled salsify and put into a buttered baking-dish in layers, sprinkling with cracker crumbs and seasoning with salt, pepper, and dots of butter. Have crumbs on top. Pour over enough milk to cover, and bake.

ESCALLOPED SALSIFY AND CELERY

Put cooked sliced salsify in layers into a

buttered baking-dish, seasoning each layer with chopped celery and covering with White Sauce. Cover with buttered crumbs and bake for twenty minutes.

FRIED SALSIFY—I

Prepare according to directions given for Boiled Salsify, drain, marinate in French Dressing and sauté in very hot fat. Serve with Maître d' Hôtel Sauce if desired. Or, boil, drain, dip in egg and crumbs or seasoned flour, and fry in deep fat.

FRIED SALSIFY—II

Marinate cooked salsify in French Dressing with a little minced parsley, drain, dip in fritter batter, and fry in deep fat.

FRIED SALSIFY—III

Prepare according to directions given for Boiled Salsify. Drain, press through a sieve, and add the yolks of three eggs well beaten and salt and pepper to season. Drop by spoonfuls on a buttered griddle. Fry brown and serve with Tomato Sauce or catsup.

FRIED SALSIFY—IV

Prepare a bunch of salsify according to directions given for Boiled Salsify. Drain, mash, add one cupful of milk, one egg well beaten, a tablespoonful of butter, a pinch of salt, and enough

sifted flour to make a batter. Fry by spoonfuls on a buttered griddle. Or, add two eggs to the mashed salsify, salt and pepper to season, and enough flour to make a batter, and fry by spoonfuls in deep fat.

FRIED SALSIFY—V

Prepare according to directions given for Boiled Salsify. Drain, mash, season with butter, pepper, and salt, moisten with milk, and add one or two beaten eggs. Shape into small flat cakes, dredge with flour or crumbs, and sauté in butter. If the mixture is not thick enough to shape easily, add powdered cracker crumbs.

FRIED SALSIFY—VI

Prepare according to directions given for Boiled Salsify, and mash. Add a beaten egg, a little milk, and salt, pepper, and butter to season. Mix with flour, shape into small flat cakes, dip in beaten egg and flour, and fry brown. Or, grate the salsify, mix with two well-beaten eggs, and fry by spoonfuls in deep fat.

FRIED SALSIFY—VII

Prepare according to directions given for Boiled Salsify. Drain, sauté in butter, season with salt, pepper, and minced parsley, and serve.

SALSIFY CAKES

Prepare according to directions given for Boiled Salsify, drain, and mash. Shape into small flat cakes and fry brown in butter or drippings.

SALSIFY FRITTERS—I

Prepare according to directions given for Boiled Salsify. Drain, dip in fritter batter, and fry in deep fat.

SALSIFY FRITTERS—II

Prepare according to directions given for Boiled Salsify. Drain, mash, add one tablespoonful each of butter and milk, two eggs well beaten, salt and pepper to season, and enough flour to make a stiff batter. Drop by spoonfuls on a buttered griddle and fry brown, turning once. Or, omit the milk and butter and fry in deep fat.

SALSIFY FRITTERS—III

Make a batter of two eggs, half a cupful of milk, a pinch of salt, and enough sifted flour to make it of the proper consistency. Grate the roots of a bunch of salsify into the batter and fry by spoonfuls in deep fat. Or, mix mashed cooked salsify with milk and add one or two beaten eggs. Add flour if necessary to make a stiff paste and shape into small flat cakes. Fry brown in fat to cover.

SALSIFY SAUTÉ

Prepare a bunch of salsify according to directions given for Boiled Salsify. Drain, cut into small pieces, and sauté in butter with a tablespoonful of chopped mushrooms. Season with salt, pepper, minced chives, and parsley, and a few drops of vinegar.

SALSIFY WITH BROWN SAUCE

Boil salsify according to directions previously given. Make a Brown Sauce with the cooking liquid, season with salt, pepper, and minced onion, and add a teaspoonful of kitchen bouquet. Reheat the salsify in the sauce.

STEWED SALSIFY—I

Prepare according to directions given for Boiled Salsify. Cook in salted and acidulated water with a tablespoonful each of flour and vinegar, an onion stuck with two cloves, a sliced carrot, and a bunch of parsley. Serve with Cream or Béchamel Sauce, using a part of the strained cooking liquid in the sauce. Sprinkle with minced parsley and serve.

STEWED SALSIFY—II

Prepare according to directions given for Boiled Salsify, drain, and reheat in boiling milk. Simmer for five minutes, season with pepper and salt, add a heaping tablespoonful of butter

and three or four tablespoonfuls of cracker crumbs. Serve as soon as the crumbs are soft. Or, thicken with butter rolled in flour.

SALSIFY À LA POULETTE—I

Prepare according to directions given for Boiled Salsify, adding two tablespoonfuls each of flour and vinegar to the water. Cook until tender, drain, and serve with Poulette Sauce. Béchamel Sauce may be used instead, or seasoned cream mixed with melted butter.

SALSIFY À LA POULETTE—II

Prepare according to directions given for Boiled Salsify, and serve with Drawn-Butter Sauce, thickened with the yolks of two eggs, beaten with two tablespoonfuls of cream.

THIRTY-ONE WAYS TO COOK SPAGHETTI

SPAGHETTI À L'AMERICAINE

Cook spaghetti until tender, drain, and add a can of tomato paste. Simmer for twenty minutes, season to taste, add two tablespoonfuls of butter, and serve with grated cheese.

SPAGHETTI À LA BÉCHAMEL

Make a cupful of Béchamel Sauce and mix with boiled spaghetti. Season highly with grated Parmesan cheese and heat until the cheese melts. Serve immediately. Instead of Béchamel Sauce a Cream Sauce mixed with the yolks of two eggs may be poured over the spaghetti. Put into the oven for five minutes and sprinkle thickly with grated cheese or add a cupful of cheese to the sauce.

SPAGHETTI À LA FLORENCE

Cut two pounds of lean beef into small pieces. Cover with three cupfuls of water and simmer slowly for two hours. Add a can of tomatoes, a chopped and seeded green pepper, a bay-leaf, two peeled and sliced cloves of garlic, and salt to season. Cook the sauce slowly all day, then

rub through a sieve. If not thick enough, reduce by slow boiling. Pour the hot sauce over boiled and drained spaghetti and serve with grated cheese

SPAGHETTI À L' ITALIENNE—I

Boil three-fourths pound of spaghetti, drain, and mix with a pint of Tomato Sauce and half a cupful of grated Parmesan cheese. Season with pepper and grated nutmeg, simmer for ten minutes, and serve with more cheese.

SPAGHETTI À L' ITALIENNE—II

Make a Tomato Sauce of a can of tomatoes, one large onion chopped, and two minced cloves of garlic. Simmer until thick, seasoning with salt and paprika. Rub through a sieve, mix with boiled spaghetti, and cook slowly until the sauce is nearly absorbed. Add a tablespoonful of chopped salt pork fried crisp and half a cupful of grated cheese. Heat thoroughly and serve.

SPAGHETTI À L' ITALIENNE—III

Mix one cupful each of Tomato and Espagnole Sauce, add half a cupful of stock, a peeled and sliced clove of garlic, a small bunch of parsley, and half a dozen dried and soaked mushrooms chopped fine. Season with salt, pepper, and grated nutmeg, add four tablespoonfuls of butter, and simmer for half an hour or more. Rub through a sieve. Mix boiled spaghetti with a

little clarified butter or oil. Pour the sauce over, sprinkle thickly with grated Parmesan cheese, and serve.

SPAGHETTI À L' ITALIENNE—IV

Chop fine two pounds of lean beef, three onions, a clove of garlic, and six tomatoes. Add a cupful of water and cook slowly for three hours. Rub through a sieve, season with salt, and add half a cupful of butter. Mix with boiled spaghetti, and serve with grated Parmesan cheese. Beef extract may be used instead of the beef.

SPAGHETTI À LA NAPLES

Arrange boiled spaghetti and chopped cooked meat in alternate layers in a baking-dish, seasoning each layer with minced onion and chopped Spanish peppers. Pour over enough Béchamel Sauce to moisten and bake for forty minutes.

SPAGHETTI À LA NEAPOLITAN

Mix three-fourths pound of boiled and drained spaghetti with a cupful each of Tomato and Spanish Sauce, six cooked mushrooms, and two slices of cooked smoked beef tongue cut into dice, and pepper and grated nutmeg to season. Add half a cupful or more of grated Parmesan cheese, cook for ten minutes, and serve with more cheese.

SPAGHETTI À LA PALERMO

Have a shin of beef thoroughly broken, and cook it in water to cover with two cans of tomatoes, three whole cloves of garlic, two onions, two bay-leaves, and paprika to season. Simmer all day and strain, rubbing through the sieve as much meat pulp as possible. Add more water while cooking if required. Season with salt and stir in half a cupful of thick cream or butter. Mix with boiled spaghetti and serve with grated cheese.

SPAGHETTI À LA ROMA

Run through a meat chopper two pounds of beef, three onions, three cloves of garlic, two stalks of celery, and a bunch of parsley. Mix with two cans of tomatoes, cook to a smooth thick sauce, and press through a sieve. Mix with boiled spaghetti and serve with grated cheese or in a cheese shell.

SPAGHETTI À LA TOMASO

Fry six pork chops brown with three sliced onions, adding a little butter or oil if the chops are not fat enough to fry. Pour over two cans of tomatoes and add three whole cloves of garlic peeled and sliced, and salt and paprika to season. A seeded and chopped green pepper is an improvement. Simmer slowly until the meat is in rags, adding boiling water if required. When the

sauce is thick and dark, rub through a coarse sieve, pressing through as much of the meat pulp as possible. If it is not thick enough, simmer until it reaches the consistency of thick meat gravy. This sauce will keep for a day or two. Have ready a kettle of salted water at a galloping boil. Put in a handful of imported spaghetti without breaking, coiling it into the kettle as it softens. Cook for twenty minutes, or more if necessary, stirring to keep from burning. Drain in a colander, rinse thoroughly with fresh boiling water, and spread on a platter. Add olive-oil to moisten if desired. Mix with part of the sauce and sprinkle with freshly grated Parmesan cheese. Pass sauce and cheese with it. Fried green peppers or fresh mushrooms may be mixed with the spaghetti, or a handful of soaked dried Italian mushrooms may be cooked with the sauce.

BAKED SPAGHETTI

Boil three-fourths pound of spaghetti, drain, and mix with one cupful each of Béchamel and Allemande Sauce, seasoning with pepper and nutmeg. Add half a cupful of grated cheese, mix thoroughly, put into a baking-dish, sprinkle with crumbs and grated cheese, pour over a little melted butter, and bake for fifteen minutes.

SPAGHETTI AND BACON

Cut half a pound of bacon into dice and fry

crisp. Seed and shred six green peppers and fry separately in butter or drippings. Pour the peppers and bacon with the fat, over boiled spaghetti and serve with grated cheese.

SPAGHETTI CROQUETTES—I

Chop fine cold cooked spaghetti, season with grated cheese, moisten with Tomato Sauce, add one or two beaten eggs, and cook until smooth and thick. Cool, shape into croquettes, dip in egg and crumbs, fry in deep fat, and serve with Tomato Sauce.

SPAGHETTI CROQUETTES—II

Boil one-fourth pound of spaghetti, chop fine, and reheat in a cupful of very thick Cream Sauce. Take from the fire, add one tablespoonful each of grated cheese and minced parsley, salt and pepper to season, and the beaten yolks of two eggs. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat. Serve with Cream or Tomato Sauce.

DEVILED SPAGHETTI

Boil, drain, and chop one-third pound of spaghetti. Reheat with a cupful of very thick Cream Sauce to which three chopped hard-boiled eggs and a tablespoonful of minced parsley have been added. Season with salt, cayenne, onion-juice, and grated nutmeg. Enough pepper should be used to make it very hot. A chopped pimento

may be added. Put into a buttered baking-dish, cover with buttered crumbs, and bake until brown. Serve with Tomato Sauce or Catsup.

CREAMED SPAGHETTI

Reheat boiled spaghetti in well-seasoned Cream Sauce and serve with grated cheese.

ESCALLOPED SPAGHETTI WITH OYSTERS

Put into a buttered baking-dish in layers drained oysters and boiled spaghetti cut into small pieces. Season each layer with salt, pepper, and dots of butter. Pour over enough Cream Sauce or milk to moisten, cover with crumbs, dot with butter, and bake until brown.

GREEK SPAGHETTI

Chop a small onion fine, fry in butter, and mix with a pound and a half of lean beef chopped fine and fried in butter, highly seasoned with black and white pepper. Fill a baking-dish with alternate layers of the meat and boiled spaghetti, seasoning each layer with grated Parmesan cheese. Bake until brown.

SPAGHETTI AND CHEESE

Cook half a pound of spaghetti in boiling salted water, drain, and rinse. Put into a double

boiler one cupful of grated cheese, half a cupful or a cupful of milk and a tablespoonful or two of butter. Cook until the cheese is nearly melted, stirring constantly, then add the yolks of two eggs beaten with half a cupful or more of milk. Take from the fire, season with salt and pepper, mix with the spaghetti, put into a baking-dish and brown in the oven. Serve immediately.

SPAGHETTI AND SWISS CHEESE

Mix grated Swiss cheese with a little melted butter and pour over boiled spaghetti. Cook until the cheese is melted and serve.

SPAGHETTI RAREBIT

Beat the yolks of three eggs with half a cupful of milk, add salt and pepper to season, two tablespoonfuls of butter, and half a pound of grated American cheese. Cook in a double boiler until the cheese is melted, pour over boiled and drained spaghetti, and serve.

SPAGHETTI IN CHEESE SHELL

Cook together for an hour three onions, three cloves of garlic, three stalks of celery, a bunch of parsley, and two pounds of beef cut into small pieces, using salted boiling water to cover. Add two cans of tomatoes and simmer slowly until the sauce is very thick. Press through a sieve. Mix the sauce with cooked and drained

spaghetti and serve on a platter or in a cheese shell. Serve grated cheese with it.

SPAGHETTI WITH TOMATO SAUCE—I

Rub a can of tomatoes through a sieve, add a tablespoonful each of butter, sugar, and grated onion and a pinch of salt. Cook to a smooth thick paste and pour over boiled spaghetti. Sprinkle with grated Parmesan cheese and serve.

SPAGHETTI WITH TOMATO SAUCE—II

Cook a can of tomatoes for twenty minutes with a chopped onion, a small slice of ham, a teaspoonful of beef extract, and a clove of garlic. Rub through a sieve and reheat boiled spaghetti in the sauce. Serve with grated cheese. Or, moisten the boiled spaghetti with veal stock, sprinkle with cheese and mix with the powdered yolks of hard-boiled eggs.

SPAGHETTI WITH TOMATO SAUCE—III

Cook half a pound of spaghetti with a slice of onion, two cloves, three pepper-corns, and a bit of bay-leaf in boiling salted water to cover. Drain and mix with hot oil or melted butter. Pour over Tomato Sauce or stewed and strained tomatoes. Sprinkle with grated Parmesan cheese and serve.

SPAGHETTI WITH TOMATO SAUCE—IV

Boil a handful of spaghetti in salted water with

half a bay-leaf, three each of cloves and peppercorns and a small onion. Drain, moisten with oil or melted butter, mix with Tomato Sauce, sprinkled thickly with grated cheese, heat for a moment, and serve.

RÉCHAUFFÉ OF SPAGHETTI

Cut cold cooked spaghetti into small pieces and reheat in Tomato Sauce. A few chopped mushrooms and olives may be added if desired. Season to taste and serve with grated cheese.

STEWED SPAGHETTI

Boil half a pound of spaghetti, drain, and reheat in milk to cover. Season with butter, pepper, and salt, sprinkle thickly with grated cheese, and serve. Or, make a sauce of a cupful of stewed tomatoes seasoned with two tablespoonfuls of grated onion and a pinch each of cloves and mace. Thicken with a tablespoonful of flour browned in butter and rub through a sieve. Pour the sauce over and serve with grated cheese.

TIMBALE OF SPAGHETTI

Mix together two cupfuls of chopped cooked meat, half a cupful of bread-crumbs, two eggs well beaten, and salt, pepper, and onion-juice to season. Line a plain buttered mould with

boiled spaghetti, coiling it around evenly. Fill the mould with the seasoned meat, put into a pan of boiling water, and bake covered for half an hour. Turn out and serve with Tomato Sauce.

TWENTY-NINE WAYS TO COOK SPINACH

BOILED SPINACH—I

Cook a peck of well-washed spinach, uncovered, with a cupful of boiling water for ten minutes. Drain, pressing out all the liquid. Chop fine, rub through a sieve, season with salt, pepper, butter, and sugar, and moisten with stock, gravy, Brown Sauce, or Cream Sauce. Garnish with hard-boiled eggs or croûtons. It may be reheated without chopping and seasoned with salt, pepper, butter, and vinegar.

BOILED SPINACH—II

Clean thoroughly, sprinkle with salt, and cook in a large double boiler without liquid. Or, put into a covered saucepan and steam. Drain and chop, season with butter, pepper, and salt, and serve with a border of poached eggs. Or, put into a tightly covered saucepan and as soon as it begins to cook reduce the heat. Drain in a colander and season to taste.

BOILED SPINACH—III

Wash each leaf thoroughly in several waters. Remove the stalks. Boil in salted water, drain,

and chop fine. Press out the liquid, season with butter, and salt and pepper to taste. Vinegar and sugar may be added. Serve with a garnish of hard-boiled eggs. Or reheat with stock to moisten and season with butter, pepper, and salt. A piece of salt pork may be cooked with it.

BOILED SPINACH À L'ALLEMANDE

Prepare according to directions given for Boiled Spinach—I, using a well-seasoned stock for liquid. Drain, chop, and reheat, seasoning with salt and pepper, and moistening with cream or butter.

SPINACH BALLS

Press all possible liquid from a cupful of cooked and chopped spinach and reheat with two table-spoonfuls each of butter and flour and a table-spoonful of cream. Season with salt, pepper, sugar, and mace. Take from the fire and add two eggs well beaten. Cool and shape into balls with buttered spoons. Simmer in boiling water, for five or six minutes, drain, and reheat in Cream Sauce to which a few capers may be added.

BUTTERED SPINACH

Cook two quarts of spinach according to directions previously given. Drain and serve with melted butter. Or, chop fine, press out all the liquid, reheat in Cream Sauce, season with a

little grated nutmeg and at the last add two tablespoonfuls of butter.

CHARTREUSE OF SPINACH

Butter a mould and line it with thin slices of hard-boiled eggs. Fill with chopped cooked spinach well drained, pressing in firmly. Put into a pan of hot water and bake for a few moments. Turn out and serve hot with Cream or Drawn-Butter Sauce or cold with Vinaigrette Sauce. Individual moulds may be used.

MOULDED SPINACH—I

Wash thoroughly and drain half a peck of spinach. Cook, covered, for twenty minutes in salted water, using as little as possible. Drain, chop, press out the liquid, season with salt and pepper and butter, and pack firmly into a mould. Turn out and serve with a garnish of hard-boiled eggs. Or, mould in small cups and serve on toast with Hollandaise Sauce. If desired for a garnish, reheat with half a cupful of very thick Brown Sauce and season with grated nutmeg.

MOULDED SPINACH—II

Chop fine two cupfuls of cooked spinach, pressing out all the liquid. Mix with a tablespoonful of flour cooked in butter and salt and pepper to season. Cook for five minutes, press into small buttered moulds, turn out, garnish

with slices of hard-boiled eggs, and serve with Cream Sauce.

MOULDED SPINACH—III

Boil spinach for fifteen minutes according to directions previously given. Drain, press out the liquid, chop fine, and reheat, seasoning with salt, pepper, butter, and sugar. Add a little cream if desired, or reheat with a little very thick Cream Sauce. Press into a wet mould, turn out, and garnish with sliced or chopped hard-boiled eggs.

PURÉE OF SPINACH

Prepare according to directions given for Spinach à la Crème and press through a sieve. Cook to a smooth thick paste and serve.

RISSOLES OF SPINACH

Cut squares of pastry and put a heaping teaspoonful of cooked spinach in the centre of each piece. Fold over, press together, brush with beaten egg, and fry in fat to cover.

STEWED SPINACH

Cook a peck of well-washed spinach in a double boiler for fifteen minutes, then add a pinch of soda dissolved in a tablespoonful of hot water and cook for ten minutes longer. Drain, season with salt, pepper, butter, sugar, and lemon-juice, and serve with a garnish of hard-boiled eggs

sliced. Or, with the powdered yolks sifted over it and the minced whites as a border.

SPINACH SOUFFLÉ—I

Mix a cupful of cold cooked chopped spinach with the well-beaten yolk of an egg and stir over the fire until the egg is set. Cool, then fold in the stiffly beaten whites of three eggs. Fill a buttered baking-dish or individual soufflé dishes and bake for ten or fifteen minutes. Serve immediately.

SPINACH SOUFFLÉ—II

Mix two tablespoonfuls of chopped cooked spinach with the beaten yolks of two eggs, a tablespoonful of melted butter, and salt and pepper to season. Cool, mix with two or three tablespoonfuls of cream and the stiffly beaten whites of three eggs. Turn into a buttered baking-dish and bake quickly. The cream may be omitted and the whites of two eggs used.

SPINACH SOUFFLÉ—III

Cook and chop a peck of spinach, add a well-beaten egg, a tablespoonful of butter, and salt, sugar, and pepper to season. Cool, add two tablespoonfuls of cream, mix thoroughly, and fold in the stiffly beaten whites of two eggs. Put into a buttered baking-dish, sprinkle with sugar, and bake, covered, for ten minutes, then uncover for five. Serve immediately.

SPINACH SOUFFLÉ—IV

Mix two cupfuls of cooked chopped spinach with half a cupful of very thick Cream Sauce and the yolks of one or two eggs well beaten. Season with salt, pepper, butter, and, if desired, grated nutmeg. Cook to a smooth thick paste, cool, fold in the stiffly beaten whites of three eggs, pile into a buttered baking-dish, dust with powdered sugar, and bake for fifteen or twenty minutes. The sugar may be omitted.

SPINACH TIMBALE—I

Mix together one and one-half cupfuls of chopped cooked spinach, two tablespoonfuls of bread-crumbs, and half a cupful of chopped mushrooms fried in butter. Season with cayenne and nutmeg, and add half a cupful of very thick Cream Sauce and the yolks of two eggs, well beaten. Fold in the stiffly beaten whites of the eggs, fill buttered timbale moulds, and bake in a pan of hot water.

SPINACH TIMBALE—II

Boil a peck of spinach in salted water, using as little as possible, drain, cool, and chop fine. Reheat with a cupful of Béchamel Sauce, half a cupful of stock, and two tablespoonfuls of butter. Cool, and mix with three-fourths cupful of minced cooked veal, the yolks of two eggs, and salt and pepper to season. Put into a but-

tered mould and bake in a pan of water for forty-five minutes. Turn out and serve with any preferred sauce.

SPINACH À L'ALLEMANDE—I

Boil for ten minutes in salted water. Drain, rinse in cold water, press dry, chop fine, and reheat in butter. Mix with bread-crumbs fried in butter or with Drawn-Butter Sauce. Or, cook the cleaned spinach in a double boiler without liquid, seasoning with salt and melted butter.

SPINACH À L'ALLEMANDE—II

Wash a peck of spinach thoroughly and soak for an hour in cold water. Cover with cold water, bring to the boil, and cook for ten minutes. Drain, rinse thoroughly, press out the liquid, and chop fine. Add a chopped onion fried, a tablespoonful of cracker-crumbs and reheat, moistening with stock or water. Season with salt, pepper, and ginger. A little chopped cooked sausage may be mixed with it. Serve with a garnish of hard-boiled eggs.

SPINACH À L'ALLEMANDE—III

Boil, drain, and chop a peck of spinach. Season with salt, pepper, and butter, and add one cupful of bread-crumbs fried in butter. Moisten with stock if required.

SPINACH À LA BABETTE

Boil, drain, and chop a peck of spinach according to directions previously given. Press out the liquid, moisten with Brown Sauce, season with grated onion, and add one or two well-beaten eggs. Cook until smooth and thick, and serve with a garnish of hard-boiled eggs sliced.

SPINACH À L'ANGLAISE

Boil cleaned spinach in salted water, drain, season with salt, pepper, butter, and grated nutmeg, and serve. It may be parboiled for ten minutes, then covered with cold salted water.

SPINACH À LA CRÈME

Boil together in salted water a peck of cleaned spinach and one large head of lettuce. Drain, rinse in cold water, press out all the liquid and chop fine. Reheat in Cream Sauce, adding a little sugar and grated nutmeg to the seasoning. The lettuce may be omitted.

SPINACH À L'ESPAGNOLE

Reheat chopped cooked spinach in Spanish Sauce.

SPINACH À LA FRANÇAISE

Boil the spinach in salted water until tender. Drain, chop, season with salt, pepper, and grated nutmeg or mace, and mix with a little Cream

or Béchamel Sauce. Sugar and grated lemon-peel may be added if desired.

SPINACH A L' ITALIENNE

Chop a very small onion fine, fry in it butter, add two tablespoonfuls of bread-crumbs or flour and one cupful of stock. Cook until thick, stirring constantly, seasoning with salt, pepper, and grated nutmeg. Mix with half a peck of spinach cooked according to directions previously given, reheat, and thicken with two eggs well beaten. Garnish with hard-boiled eggs sliced or quartered.

SPINACH À LA MODE

Clean a peck of spinach, chop fine and cook for five minutes with a tablespoonful of butter and a little grated nutmeg. Mix with Cream Sauce or milk, seasoning with powdered sugar, and serve. Or thicken with the yolk of an egg beaten with one-third cupful of cream.

THIRTY-TWO WAYS TO COOK SQUASH

BOILED SQUASH—I

Peel, remove the seeds, boil until tender, drain, and serve with melted butter or White Sauce. Or, peel, seed, and quarter a squash, and cook in stock to cover, seasoning with salt, pepper, butter, and a little sugar. Drain, add butter and lemon-juice to the cooking liquid, pour over the squash, and serve. Or, cook it in milk, seasoning with salt, pepper, and powdered mace.

BOILED SQUASH—II

Cut into small square pieces, peel, and boil until tender. Drain and reheat with Drawn-Butter Sauce or mash through a colander, season with salt, pepper, and butter, and serve. Or, press the liquid from the mashed squash and season with butter, salt, pepper, and, if desired, a little cream. Add a little flour if too moist. Heat thoroughly and serve.

BOILED SUMMER SQUASH

Cut into small pieces and cook for an hour in boiling water, then drain and mash, seasoning

with salt, pepper, and butter. Moisten with a little cream, and serve.

BOILED WINTER SQUASH

Peel and cut up, removing the seeds, and cook slowly until soft in a very little water. Drain and mash, pressing out the liquid, and season with butter, pepper, and salt.

BAKED SQUASH—I

Cut into two-inch pieces, remove the seeds and strings, put into a baking-pan, sprinkle with salt and pepper, and bake, basting with molasses and melted butter. Keep covered during the first half hour. Serve in the shells. Or, cut in halves and bake, covered, for two hours, remove from the shell, mash, and season with salt, pepper, and butter.

BAKED SQUASH—II

Cut up a squash and remove the rind. Cook in pieces for twenty minutes in boiling salted water, drain, put into a baking-pan, sprinkle with sugar, dot with butter, add enough water to moisten, and bake, covered, for an hour.

BAKED SQUASH—III

Boil and mash a squash, season with salt, pepper, and butter, and add two eggs beaten with half a cupful of milk. Mix thoroughly,

put into a buttered baking-dish, and bake until puffed and brown.

BAKED SUMMER SQUASH

Cut the squash into sections, remove the seeds and bake, basting with melted butter. Sprinkle with salt, pepper, and minced parsley.

BAKED WINTER SQUASH

Split the squash, remove the seeds, and bake until tender. Scoop out the pulp, mash it, seasoning with butter, pepper, and salt. Fill the shell, cover with buttered crumbs and brown.

SQUASH COMPOTE

Cut a Hubbard squash into pieces, remove the seeds, sprinkle with salt, and put into a kettle with the cut side down. Sprinkle with a cupful of sugar, add water nearly to cover, and cook slowly until the syrup is nearly all absorbed.

SQUASH CROQUETTES

Mix a pint of mashed squash with half a cupful of bread-crumbs, a tablespoonful of butter, and salt and pepper to season. Heat thoroughly, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

SQUASH CAKES—I

Boil, mash, and cool two squashes, season with

salt and pepper, add two tablespoonfuls of melted butter, two cupfuls of milk, two eggs well beaten, and enough flour sifted with a teaspoonful of baking-powder to make a smooth batter. Fry by spoonfuls on a hot griddle and serve hot with butter.

SQUASH CAKES—II

Mix two cupfuls of cold mashed squash with two eggs, a pinch of salt, and enough flour sifted with a pinch of baking-powder to make a smooth batter. Fry on a griddle by spoonfuls and serve hot with melted butter.

CREAMED SQUASH—I

Steam or boil small pieces of squash, drain, and reheat in Cream Sauce.

CREAMED SQUASH—II

Boil, drain, and mash a squash, pressing out the liquid. Season with pepper and salt, add two tablespoonfuls each of melted butter and cream and one egg well beaten. Cook for fifteen minutes in a double boiler, stirring frequently.

ESCALLOPED SQUASH—I

Cut crook-neck squashes in slices, peel, and boil in salted water for fifteen minutes. Drain and put into a buttered baking-dish in layers, seasoning each layer with sugar, grated nutmeg,

and bits of butter. Pour over half a cupful of water and bake for an hour. Serve in the baking-dish.

ESCALLOPED SQUASH—II

Boil and mash a squash. Add a heaping tablespoonful of butter, one egg well beaten, pepper and salt to season, and milk to moisten. Fill a buttered baking-dish or the squash shell, sprinkle with crumbs, dot with butter, and bake until brown.

FRIED SQUASH

Dip pieces of squash into fritter batter and fry in deep fat. Or, mix two cupfuls of mashed cooked squash with three well-beaten eggs, two tablespoonfuls of cream, one tablespoonful of melted butter, and flour enough to make a smooth batter. Fry by spoonfuls on a griddle.

FRIED SUMMER SQUASH

Cut the squash in slices, dredge with seasoned flour, and sauté in butter or dip in crumbs, then in egg and crumbs, and fry in deep fat. It may be parboiled for five minutes before frying. Or, prepare according to directions given for Fried Egg Plant.

FLAKED SQUASH

Grate cooked squash into a buttered baking-

dish. Dot with butter, taking care not to disturb the flakes. Sprinkle with sugar and bake. Serve in the same dish.

MASHED SQUASH

Peel, remove the seeds, boil, drain, and mash, season with salt, pepper, sugar, butter, and grated nutmeg. Moisten with cream, reheat, and serve.

ROASTED SQUASH

Peel and cut into long strips. Cook in the pan with a roast, basting with the drippings.

STUFFED SQUASH—I

Parboil a squash, cut in two and scoop out the pulp. Mix with a chopped fried onion and half a cupful of soaked crumbs, squeezed dry. Cook for fifteen minutes, seasoning with salt and pepper. Take from the fire, mix with two eggs well beaten, fill the shells, sprinkle with crumbs, dot with butter, and bake until brown.

STUFFED SQUASH—II

Chop a small onion fine, fry in butter, add half a cupful of bread-crumbs, soaked in cold water and squeezed dry, and four cupfuls of mashed squash. Cook for fifteen minutes, seasoning with salt and pepper, take from the fire, add a beaten egg and fill the squash shell. Cover with buttered crumbs and brown in the oven.

STUFFED SQUASH—III

Peel and remove the centre from a large flat squash, cutting it crosswise. Fill both halves with a stuffing of chopped meat and crumbs, season to taste, and moisten with stock or milk. Tie together and cook in stock or water.

STUFFED SQUASH—IV

Simmer two small summer squashes for ten minutes in boiling water to cover. Cut in halves, scrape out the pulp, remove the seeds, and press dry. Chop fine an onion and two cupfuls of shrimps, fry in lard, add a chopped tomato, a bit of bay-leaf, and thyme, parsley, and garlic to season. Add a cupful of crumbs, the squash pulp, salt and pepper to season, and one egg well beaten. Cook to a smooth paste, fill the shells, cover with buttered crumbs, and bake until brown. Crab meat, minced ham, or lobster may be used instead of the shrimps.

STUFFED SQUASH—V

Peel, boil, and mash two small squashes. Cool, add two tablespoonfuls of melted butter, two eggs well beaten, half a cupful of cream or milk, and salt and pepper to season. Turn into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake for half an hour. Three squashes may be used if a cupful of milk is added.

STUFFED SQUASH—VI

Remove the pulp and seeds from a summer squash and mix the seasoned pulp with sausage meat or chopped cooked meat. Fill the shell and bake for forty-five minutes.

STEAMED SQUASH

Remove the top of a small Hubbard squash, remove the seeds and strings, and steam until tender. Remove the pulp, press through a sieve, season with salt, pepper, and butter, fill the shell, and reheat in the oven.

STEAMED WINTER SQUASH

Cut in pieces, remove seeds and strings, steam until soft, mash and season with butter, salt, and pepper. A little sugar may be added if desired.

SQUASH AU GRATIN—I

Prepare according to directions given for Baked Summer Squash. Rub through a colander, season with pepper and salt, moisten with cream, and put into a buttered baking-dish or into the squash shell. Sprinkle with crumbs and cheese and bake until brown.

SQUASH AU GRATIN—II

Cut a small Hubbard squash in halves and steam or boil until tender. Drain, remove the pulp, and press through a sieve. Add salt and

pepper to season, two tablespoonfuls of butter, one tablespoonful of milk or cream and the beaten yolk of an egg. Mix thoroughly, and put into a buttered baking-dish or into the squash shell, cover with buttered crumbs, and brown in the oven.

ONE HUNDRED WAYS TO COOK TOMATOES

BROILED TOMATOES—I

Peel and slice large tomatoes, season with salt and pepper, and broil, basting with oil. Or, dip in seasoned crumbs or corn-meal before broiling. Sprinkle with minced parsley if desired.

BROILED TOMATOES—II

Season half a cupful of butter highly with salt, pepper, sugar, and made mustard. Pour over broiled tomatoes, and serve.

BREADED BROILED TOMATOES

Cut in thick slices, dip in seasoned crumbs, then in beaten egg, then in crumbs, and broil. When taken up baste with butter or oil.

BROILED TOMATOES WITH SAUCE

Season Cream Sauce with a little mace, and salt and pepper to taste. When smooth and thick add a well-beaten egg and pour it over broiled tomatoes. Or, serve broiled tomatoes with highly seasoned melted butter mixed with lemon-juice.

BUTTERED TOMATOES

Peel and quarter fresh tomatoes, removing the seeds. Stew until soft in very hot well-seasoned butter, add more butter, and serve.

BAKED TOMATOES—I

Peel the tomatoes and put into a baking-dish. Sprinkle thickly with sugar and bake until the sugar has become a thick syrup. Or, stuff tomato shells with seasoned crumbs, dot with butter, and sprinkle with sugar and bake.

BAKED TOMATOES—II

Cut tomatoes in two and arrange in a baking-dish, cut side up. Spread with butter, sprinkle with salt, pepper, minced parsley, and chives or grated onion. Bake until done and serve in the same dish.

BAKED TOMATOES—III

Cut a slice from the top of each tomato, scoop out the pulp, season with salt, pepper, sugar, or minced parsley, replace the lid, and bake for twenty minutes. A little butter may be put in each one. Grated cheese may be used instead of the parsley. Sprinkle with crumbs, if desired, before baking.

BAKED TOMATOES—IV

Cut three large tomatoes in two. Season with

salt and paprika, cover with chopped green peppers, dot with butter, and bake. Serve on toast with a sauce made of the pan-gravy and half a cupful of cream thickened with a tablespoonful of flour browned in butter.

BAKED TOMATOES—V

Cut into halves and put into a buttered baking-dish, skin side up, packing closely. Season with salt and pepper, put a large lump of butter on each one, and bake covered until soft, then uncover and brown. Take up carefully, make a cream gravy in the pan, pour over the tomatoes, and serve.

BAKED TOMATOES—VI

Cut tomatoes in halves, put into a buttered baking-dish, sprinkle with flour or crumbs, season with salt, pepper, and dots of butter, and bake. Or, cut a slice from the top, scoop out the pulp, stuff with buttered and seasoned crumbs, and bake. Mix the crumbs with part of the pulp or a beaten egg if desired, or minced cooked meat, or chopped fried onion, or both. They may be served with Cream Sauce seasoned with minced onion.

BAKED TOMATOES—VII

Cut the tomatoes in halves, season with salt and pepper, and pack them into a baking-dish cut side up. Bake until done and serve on rounds

of toast. Or, make a paste of a teaspoonful of minced garlic, a tablespoonful of minced parsley, two tablespoonfuls of oil and salt, and paprika to season. Spread on the cut surface and bake. Make a cream gravy in the pan if desired.

BAKED TOMATOES—VIII

Scoop out the pulp of six tomatoes according to directions previously given and season it with salt, pepper, sugar, onion-juice, and oil. Fill the shells, replace the lids, and bake, covered, for twenty-five minutes, basting with seasoned oil. Serve on toast.

BAKED TOMATOES—IX

Drain the pulp of six tomatoes and mix with an equal quantity of cracker-crumbs, seasoning with salt, pepper, and onion-juice. Fill the shells, cover with buttered crumbs, and bake for twenty minutes. Chopped cooked chicken or veal and a beaten egg may be added. Season with minced onion, add two tablespoonfuls of butter, cook to a smooth paste, cover with buttered crumbs, and bake.

BAKED TOMATOES—X

Rub a can of tomatoes through a sieve, season with salt and pepper, and add one tablespoonful each of butter and cracker-crumbs. Put into a buttered baking-dish and bake for half an hour. Serve in the same dish.

BAKED TOMATOES À LA CREOLE

Peel and cut in two three large tomatoes. Chop fine a green pepper and an onion and spread over the tomato. Sprinkle with salt, dot with butter, and bake, basting with the pan gravy. Add half a cupful of cream or milk to the pan-gravy, thicken it with flour cooked in butter, and pour the sauce over the tomatoes. Serve on toast.

SLICED BAKED TOMATOES

Put peeled and sliced tomatoes into a buttered baking-dish, seasoning each layer with salt, pepper, butter, and a very little white sugar. Add a few crumbs if desired. Bake covered for half an hour, then uncover and brown. If desired, moisten with melted butter and pour over a few spoonfuls of unsweetened whipped cream.

BAKED TOMATOES WITH EGGS

Fry a chopped onion in butter, add a cupful of bread-crumbs and the pulp and juice taken from six tomatoes. Cook to a smooth paste, seasoning with salt, pepper, and minced parsley. Fill the tomato shells, bake for twenty minutes, break a fresh egg into each one, and bake until the egg is set. Season with salt and pepper and serve.

CREAMED BAKED TOMATOES

Make a Cream Sauce, seasoning with celery salt and onion-juice. Put a tablespoonful of the sauce into a ramekin, add a small peeled tomato and cover with the sauce. Spread buttered crumbs over the top and bake in a pan of boiling water for half an hour. Serve in the ramekins.

CORN AND TOMATOES

Drain a can of tomatoes and put into a buttered baking-dish in alternate layers with a can of corn, seasoning with salt, pepper, sugar, and butter, and sprinkling with crumbs. Cover with crumbs, dot with butter, and brown in the oven. Or, reheat a cupful each of stewed tomatoes and boiled corn, season with salt, pepper, sugar, and onion-juice, and serve.

TOMATO CROQUETTES

Cook together for twenty minutes half a can of tomatoes, three cloves, a tablespoonful of sugar, a thick slice of onion, and salt and paprika to season. Work together two tablespoonfuls of butter and four teaspoonfuls of corn-starch. Rub the tomatoes through a sieve, thicken with the butter and corn-starch, boil up, and add one egg slightly beaten. Cool, cut into shapes, dip in crumbs, then in egg and crumbs, and fry in fat to cover.

TOMATO AND RICE CROQUETTES

Cook half a cupful of rice in three-fourths cupful of stock until the liquid is absorbed. Cook half a can of tomatoes for twenty minutes with a slice each of onion and carrot, a sprig each of parsley and thyme, two cloves, six pepper-corns, and a teaspoonful of sugar. Rub through a sieve, mix with the rice, and reheat. Take from the fire, add one egg well beaten, three tablespoonfuls of grated cheese, one tablespoonful of butter, and salt and cayenne to season. Cool, shape into croquettes, dip in crumbs, then in egg and crumbs, and fry in deep fat.

CURRIED TOMATOES—I

Chop fine an onion and an apple and fry in butter, seasoning highly with curry powder. Moisten with stock or gravy and spread on fried or baked tomatoes.

CURRIED TOMATOES—II

Grate a small onion and fry in butter with a teaspoonful of curry powder. Fry tomatoes in the same fat. Green tomatoes may be used. Make a cream gravy in the pan if desired.

CURRIED TOMATOES—III

Reheat a can of tomatoes with minced onion and curry powder to season. Put into a buttered baking-dish with alternate layers of boiled

rice, sprinkle with crumbs, dot with butter, and bake until brown. Or, season with curry powder and minced fried onion and pour over boiled rice. Serve with baked bananas.

CURRIED TOMATOES—IV

Fry a chopped onion in butter and sauté sliced tomatoes in the same fat. Sprinkle with salt and curry powder and serve. Or, put peeled tomatoes in layers in a baking-dish, alternating with boiled rice and sliced okra, seasoning with salt, butter, cayenne, sugar, and curry powder. Have butter on top and sprinkle with crumbs if desired. Bake, covered, for an hour and serve in the baking-dish.

CURRIED TOMATOES—V

Peel and quarter five tomatoes. Fry two onions in butter, add a teaspoonful of curry powder, a bay-leaf, a blade of mace, and a cupful of hot water. Bring to the boil, put in the tomatoes, cover and simmer for twenty minutes. Skim out the tomatoes, arrange on a bed of boiled rice, strain the sauce over, and serve. Or, cook the tomatoes for ten minutes with a tablespoonful each of butter and minced onion and a teaspoonful each of salt and curry powder. Put a layer of sliced okra in a baking-dish, cover with seasoned tomato, sprinkle with crumbs, dot with butter, and repeat until the dish is full, having crumbs and butter on top. Bake

for half an hour, then uncover and brown. Sprinkle with chopped nuts and serve in the same dish. Make a Drawn-Butter Sauce, seasoned with lemon-juice and cayenne, and serve immediately.

CURRIED TOMATOES AND OKRA

Season stewed tomatoes with salt, pepper, butter, and curry powder. Put into a buttered baking-dish in alternate layers with sliced okra, sprinkling the tomatoes with minced onion and crumbs. Cover with a thick layer of boiled rice and bake, covered, for half an hour. Or, put a cupful of boiled rice between the layers and omit the crumbs. Serve with Drawn-Butter Sauce, seasoning with lemon-juice. Chopped nuts may be sprinkled on the rice.

DEVILED TOMATOES—I

Mix together the mashed yolks of three hard-boiled eggs, a teaspoonful each of powdered sugar and made mustard, and a pinch each of salt and cayenne. Add three tablespoonfuls of butter and, gradually, three tablespoonfuls of vinegar or lemon-juice. Bring to the boil, add two eggs well beaten, and cook in a double boiler until thick. Pour over fried or boiled tomatoes and serve. Or, serve with a Maître d'Hôtel Sauce made hot with mustard and cayenne.

DEVEILED TOMATOES—II

Mix together the yolks of three eggs well beaten, three tablespoonfuls of vinegar, a teaspoonful of sugar, half a teaspoonful each of mustard and salt and a pinch of cayenne. Add three tablespoonfuls of oil and cook in a double boiler until smooth and thick, beating constantly. Pour over fried or broiled tomatoes and serve.

DEVEILED TOMATOES—III

Mix together one tablespoonful each of butter and vinegar, the mashed yolk of a hard-boiled egg, a teaspoonful each of sugar and mustard, and salt and cayenne to season highly. Bring to the boil, add one egg well beaten, and cook until smooth and thick. Pour over fried or broiled tomatoes and serve.

DEVEILED TOMATOES—IV

Mix together four tablespoonfuls of butter two teaspoonfuls of powdered sugar, one teaspoonful of mustard, salt and cayenne to season, the yolk of one hard-boiled egg, mashed smooth, two tablespoonfuls of vinegar and one egg slightly beaten. Cook in a double boiler until thick, stirring constantly, and pour over fried or broiled tomatoes.

DEVEILED TOMATOES—V

Mash the yolks of two hard-boiled eggs with

one tablespoonful each of melted butter and vinegar, add a teaspoonful of sugar, and a pinch each of salt, mustard, and cayenne. Bring to the boil, thicken with the beaten yolk of an egg, and pour over fried or broiled tomatoes.

ESCALLOPED TOMATOES—I

Put sliced tomatoes in layers in a baking-dish, seasoning with salt, pepper, and dots of butter, and onion-juice if desired, alternating with crumbs. Have the top layer of crumbs and butter. A cupful of stock may be poured over. Cover and bake until well done, then uncover and brown. A little sugar may be added to the seasoning. Or, season each layer of tomatoes with minced onion and grated cheese and have crumbs on top. Green tomatoes may be used, or drained canned tomatoes.

ESCALLOPED TOMATOES—II

Prepare according to directions given for Escalloped Tomatoes—I, sprinkling the layers of tomato with minced onion and salt pork.

ESCALLOPED TOMATOES—III

Mix together half a can of tomatoes, three tablespoonfuls of bread-crumbs, a small onion chopped, and salt, sugar, and pepper to season. Pour into a buttered baking-dish. Beat together one and one-half cupfuls of milk, a teaspoonful of

sugar, and four eggs. Pour over the tomato and bake in a slow oven for forty minutes.

ESCALLOPED TOMATOES—IV

Mix two cupfuls of canned tomatoes, one cupful of bread-crumbs and one-third cupful of grated cheese, with salt and pepper to season, and pour into a buttered baking-dish. Cover with buttered crumbs, sprinkle with grated cheese, and bake for twenty minutes.

ESCALLOPED TOMATOES—V

Butter a baking-dish, put in a layer of thinly sliced onion, and cover with two layers of sliced tomatoes dipped in egg and crumbs. Dot with butter and bake until brown.

ESCALLOPED TOMATOES—VI

Season half a can of tomatoes with salt, pepper, and grated onion and mix with a cupful of finely cut celery; put half of it into a buttered baking-dish, cover with buttered and seasoned crumbs, and sprinkle thickly with grated cheese. Put in the rest of the tomatoes, cover with buttered crumbs, sprinkle with grated cheese, and bake until brown.

ESCALLOPED TOMATOES AND MACARONI

Fill a buttered baking-dish with alternate layers of cooked and broken macaroni and

drained canned tomatoes, seasoning each layer with butter, pepper, and salt, sprinkling over crumbs with grated cheese. Fill the dish with milk and bake for half an hour.

ESCALLOPED TOMATOES AND CORN

Arrange in alternate layers in a buttered baking-dish sliced tomatoes and corn cut from the cob, seasoning with minced salt pork and onion, pepper, salt, and sugar. Have tomatoes on top. Cover with crumbs, dot with butter, and bake covered for half an hour, then uncover and brown.

ESCALLOPED TOMATOES AND ONIONS

Fill a buttered baking-dish with alternate layers of sliced tomatoes and fried or parboiled sliced onions, seasoning each layer with salt, pepper, and butter, and sprinkling with crumbs. Cover with crumbs, dot with butter, and bake for forty-five minutes. Sprinkle with grated cheese if desired.

ESCALLOPED TOMATOES AND POTATOES

Season a pint of peeled and chopped tomatoes with salt, pepper, and onion-juice. Peel and chop half the quantity of boiled potatoes. Put into a buttered baking-dish in alternate layers, sprinkling the tomatoes with cracker-crumbs and cheese. Cover with crumbs, dot with butter, and bake for half an hour. Canned toma-

atoes may be used and rice or corn substituted for the potatoes.

ESCALLOPED TOMATOES AND RICE

Season a can of tomatoes with salt and a teaspoonful of curry powder. Put into a baking-dish in alternate layers with a cupful of well-washed rice, having tomatoes on top. Cover with crumbs, dot with butter, and bake for half an hour.

TOMATO FARCI

Cut four tomatoes in halves and put into a frying-pan whole side down, in half an inch of hot fat. Cook slowly until nearly tender. Drain and put into a baking-dish with two tablespoonfuls of olive-oil, a tablespoonful each of minced onion, and parsley, and salt, pepper, and cayenne to season highly. Bake for twenty minutes and serve in a baking-dish.

TOMATO FRITTERS—I

Cook together for twenty minutes a can of tomatoes, six cloves, two tablespoonfuls of sugar, and a small onion sliced. Rub through a sieve and add half a cupful of corn-starch rubbed smooth in water, and melted butter, salt, and cayenne to season, and a beaten egg. Stir until cooked then pour into a buttered shallow tin, cool, cut into shapes, dip in crumbs, then in egg and crumbs, and fry in deep fat.

TOMATO FRITTERS—II

Make a batter of one cupful each of flour and warm water, a tablespoonful of butter, and a pinch of salt. Fold in the beaten white of an egg and dip thick seasoned slices of tomatoes into the batter. Fry brown in deep fat.

TOMATO FRITTERS—III

Cook together for ten minutes a can of tomatoes, a teaspoonful each of salt and sugar, and pepper to season. Thicken with a tablespoonful each of butter and flour cooked together and rub through a sieve. Cut stale bread into strips and soak until nearly soft in the sauce. Dip in egg and crumbs and fry in deep fat.

FRIED TOMATOES—I

Peel and slice large fresh tomatoes, season with salt, pepper, and sugar, and dredge with flour or dip in beaten egg, then in crumbs, and sauté in butter or drippings. Or, fry in deep fat. The egg and crumbs may be omitted if the tomatoes are sautéed. Make a Cream Sauce in the pan if desired, and pour over the tomatoes. Green tomatoes may be prepared the same way and a little minced onion sautéed with them. If fried in deep fat, tomatoes may be double-breaded.

FRIED TOMATOES—II

Use very small tomatoes and fry whole in deep fat, dipping in egg and crumbs if desired.

FRIED TOMATOES—III

Season sliced tomatoes with salt, paprika, sugar and onion-juice, dip in corn-meal or fritter batter, and fry in deep fat.

FRIED TOMATOES WITH CREAM

Cut six large tomatoes in half, and sauté the cut side in butter or drippings. Take up the tomatoes and cook a tablespoonful of flour in the fat. Add half a cupful of hot milk and cook to a thick sauce, seasoning with salt and cayenne. Pour over the tomatoes, and serve.

CREAMED FRIED TOMATOES

Dip peeled and sliced tomatoes in cracker crumbs or seasoned flour and fry brown in butter or bacon fat. Make a cream gravy, using the fat in the pan. Pour over and serve. Green tomatoes may be used in the same way. Or, dip in egg and crumbs before frying.

FRIED GREEN TOMATOES

Slice green tomatoes and soak for ten minutes in cold salted water. Drain, sprinkle with sugar, dip in corn-meal, and fry in hot fat. Season to taste.

FRIED TOMATOES WITH ONIONS

Slice onions and green tomatoes thin and fry in drippings.

FRIED TOMATOES AND PEPPERS

Seed and shred six green peppers and slice three tomatoes. Fry in olive-oil with a chopped onion and a bean of garlic and serve on toast.

PILAU OF TOMATOES

Press through a sieve a can of tomatoes, keeping back the seeds, and reheat with an equal quantity of stock. Add two chopped onions fried in butter, and salt and pepper to season. Bring to the boil, add one pound of well-washed rice, and simmer until the tomato is absorbed. Add three or four tablespoonfuls of butter and keep warm for twenty minutes. The onion may be omitted. Season with pepper and serve very hot. Chopped cooked meat may be added if desired.

TOMATO PURÉE

Cut up a dozen tomatoes, season with salt and cayenne, add an onion, a bunch of parsley, a sprig of thyme, a bay-leaf and enough stock to moisten. Simmer until reduced to a pulp. Take out the herbs, rub through a sieve and thicken with a little flour cooked in butter, adding a little stock or cream, if necessary, to moisten.

ROASTED TOMATOES

Cook unpeeled tomatoes for an hour in a pan with a roast, seasoning with salt and pepper and basting with the drippings,

STEWED TOMATOES—I

Peel and cut up the tomatoes and cook for fifteen minutes. The stew may be thickened with corn-starch rubbed smooth with a little cold water or with crumbs or with butter rolled in flour. Season with salt, pepper, and butter, and add a little sugar if desired. A little minced onion may be added.

STEWED TOMATOES—II

Slice six tomatoes, season with salt, pepper, and butter, add a chopped onion, and cook covered for fifteen minutes. Add half a cupful of stock and cook slowly until soft. Boil half a cupful of well-washed rice, drain, mix with the tomatoes, reheat, and moisten with a little Brown Sauce. Add a little sugar if desired.

STEWED TOMATOES—III

Put six or eight ripe tomatoes into a saucepan with enough brown stock or gravy to reach to half their height. Cook until tender, turning once. Thicken the cooking liquid with flour browned in butter and serve the sauce poured over the tomatoes.

STEWED TOMATOES—IV

Peel and quarter fresh tomatoes and cook, uncovered, for an hour. Drain off the juice and simmer slowly for another hour. Drain again,

season with butter, pepper, and salt, and add a little sugar if desired. Save the drained liquid for soup. Or, after the first draining, add a half cupful of stale bread-crumbs and a little grated onion.

STEWED TOMATOES—V

Peel and slice fresh tomatoes, cook for twenty minutes, and drain off the liquid. Season the tomatoes with salt, pepper, and grated onion and thicken with a little flour cooked in butter.

STEWED TOMATOES—VI

Peel the tomatoes and cook for fifteen minutes, seasoning with salt, pepper, and grated nutmeg, and adding a liberal amount of butter. Minced onion or sugar may be added to the seasoning. Raw rice may be cooked with them, or stale bread may be crumbed in when they are nearly done.

STEWED TOMATOES—VII

Cook a can of tomatoes and a chopped onion together, seasoning with salt, pepper, and sugar. Thicken with flour cooked in butter and add a little cream. Cook until smooth and thick, season with vinegar or lemon-juice, and serve.

STEWED GREEN TOMATOES—I

Fry three sliced onions in drippings and add six peeled and sliced green tomatoes. Sprinkle

with salt and pepper, cook for five minutes, and add half a cupful of hot water. Cover and simmer until the tomatoes are done, add a heaping tablespoonful of butter, and serve.

STEWED GREEN TOMATOES—II

Trim and slice enough green tomatoes to make a quart. Cook until soft without liquid and thicken with a beaten egg and half a cupful of crumbs. Season with butter, pepper, and salt. Two tablespoonfuls of rice may be cooked with the tomatoes.

STEWED TOMATOES WITH CHEESE

Stew fresh tomatoes according to directions previously given and add a cupful of grated American cheese and three eggs well beaten. It will be richer if the tomatoes are cooked in stock.

STEWED CANNED TOMATOES

Cook for fifteen minutes with two tablespoonfuls of butter, one tablespoonful of sugar, and salt and pepper to season. Thicken with cracker crumbs or with a teaspoonful of corn-starch rubbed smooth with a little cold water.

STEWED TOMATOES AND CELERY

Stew a can of tomatoes with two or three stalks of celery cut fine. Thicken with flour cooked in butter and season with salt, pepper, butter, sugar, and a little cinnamon or nutmeg.

STEWED TOMATOES AND CORN

Cook together two cupfuls of tomatoes and one cupful of corn cut from the cob. Season with salt, pepper, and butter and, if desired, a little boiling cream. The corn may be omitted and three beaten eggs added. Canned vegetables may be used.

STUFFED TOMATOES—I

Make a stuffing of one cupful each of minced ham and chopped mushrooms, half a cupful of bread-crumbs, the tomato pulp and juice, and season with salt, pepper, cayenne, minced parsley, and melted butter. Stuff a dozen tomatoes and bake for twenty minutes, basting with melted butter. Cold chicken or veal or cold fish may be substituted for the ham.

STUFFED TOMATOES—II

Mix together half a pound of chopped cooked ham, two cupfuls of bread-crumbs, two tablespoonfuls of minced parsley, a chopped onion, one clove of garlic minced, and two tablespoonfuls of butter. Mix thoroughly, season with salt and pepper, and stuff six or more tomato shells. Sprinkle with crumbs, dot with butter, and bake for twenty minutes, basting with oil or melted butter. Serve with broiled ham.

STUFFED TOMATOES—III

Make a stuffing of minced cooked chicken or ham, seasoning with salt, pepper, sugar, and onion-juice, and stuff six tomatoes according to directions previously given. Pack into a buttered baking-dish, fill the spaces with seasoned crumbs, moisten with stock, dot with butter, and bake covered for half an hour. Serve in the baking-dish or take up and make a cream gravy in the pan, omitting flour, and adding a bit of soda.

STUFFED TOMATOES—IV

Cut a slice from the top of each of four large tomatoes and scoop out as much of the pulp as possible. Chop the pulp with one-fourth pound of cooked ham and three small onions. Season with salt, cayenne, sugar, vinegar, and a little powdered thyme. Cook for fifteen minutes, then fill the tomato, dot with butter, and bake, basting occasionally with melted butter or stock.

STUFFED TOMATOES—V

Make a stuffing of a cupful of chopped cooked meat, half a cupful or more of bread-crumbs, a tablespoonful each of minced parsley and melted butter, and salt and pepper to season. Moisten with stock or milk. Stuff six tomato shells, dot with butter, sprinkle with onion-juice, and bake, basting with hot water. Or, mix a cupful of boiled rice with a chopped onion, season with salt,

pepper, and butter. Stuff the tomato shells and bake. Or, make a stuffing of a cupful of grated corn, half a cupful of bread-crumbs, a tablespoonful each of milk and butter, and salt, pepper, and sugar to season.

STUFFED TOMATOES—VI

Mix the scooped-out tomato pulp with bread soaked in milk and season with minced parsley, grated onion, salt, and pepper. Add a few chopped mushrooms if desired and a little chopped cooked meat. Fill the tomato shells, dot with butter, and bake.

STUFFED TOMATOES—VII

Chop fine half a pound of cold steak and a slice of bacon. Season with chopped fried onion, salt, pepper, cayenne, and minced parsley. Add two tablespoonfuls of cracker-crumbs, and moisten with stock or water. Stuff six tomatoes and bake for an hour, basting with stock or butter and water. Or, fill the tomatoes nearly full with minced cooked chicken or veal nicely seasoned. When nearly done break in a beaten egg and cook until the egg is set.

STUFFED TOMATOES—VIII

Make a stuffing of the chopped pulp of six tomatoes, an equal quantity of crumbs, a tablespoonful of butter, and half as much chopped meat, oysters, or cooked spaghetti as crumbs.

Season with salt, pepper, and chopped onion, which may be fried. Fill the tomato shells, cover with buttered crumbs, and bake for ten minutes.

STUFFED TOMATOES—IX

Make a stuffing of the pulp of six tomatoes mixed with chopped cooked sweet-breads and mushrooms. Mix with a cupful of Béchamel Sauce and season with minced parsley. Fill the tomato shells, bake until tender, and serve on rounds of toast or fried bread.

STUFFED TOMATOES—X

Make a stuffing of one cupful of grated corn, half a cupful of bread-crumbs, a tablespoonful of butter, four tablespoonfuls of cream, a pinch of sugar, and salt and cayenne to season, or a cupful of chopped cooked duck, half a cupful of boiled rice, stock to moisten, and salt, paprika, and curry powder to season. Stuff six tomatoes, cover with crumbs, dot with butter, and bake for half an hour.

STUFFED TOMATOES—XI

Chop fine cold cooked chicken, veal, or fish, and mix a cupful of it with a cupful of bread-crumbs. Add one tablespoonful each of minced ham and parsley, a small onion grated, one egg well beaten, and salt, sugar, and cayenne to season. Cook to a smooth thick paste, with part of the pulp scooped from six tomatoes. Fill

the shells, cover with crumbs, dot with butter, and bake for half an hour. Serve with Tomato Sauce.

STUFFED TOMATOES—XII

Make a stuffing of one cupful of chopped mushrooms, half a cupful each of minced cooked chicken and bread-crumbs or boiled rice, a tablespoonful of melted butter, half a cupful of cream, and salt and pepper to season. The mushrooms may be omitted if twice as much chicken is used and a little minced parsley added to the seasoning. Stuff six tomatoes according to directions previously given, sprinkle with crumbs, dot with butter, and bake for half an hour.

STUFFED TOMATOES—XIII

Chop a small onion fine, and fry it in butter with six chopped mushrooms and a heaping tablespoonful of sausage meat or chopped cooked chicken. Add half a cupful of bread-crumbs, the pulp scooped from six tomatoes, and salt, pepper, and minced parsley to season. Cook to a smooth paste, fill the tomato shells, and bake, basting with melted butter and hot water. Half a pound of chicken livers may be used instead of the sausage meat. Moisten with a little stock if required.

STUFFED TOMATOES—XIV

Make a stuffing of a cupful each of bread-crumbs

and chopped nuts, a grated onion, a tablespoonful of butter, and salt and pepper to season. Stuff six tomatoes according to directions previously given and bake for half an hour, basting with melted butter and hot water.

STUFFED TOMATOES—XV

Scoop out the pulp from six large tomatoes, and fill the shells with creamed macaroni or spaghetti. Put into a buttered baking-dish, cover with Cream Sauce, sprinkle thickly with grated cheese, and bake for half an hour.

STUFFED TOMATOES—XVI

Chop a small onion fine, fry it in butter, add half a cupful of bread-crumbs, soaked in cold water and squeezed dry, and add the pulp of six tomatoes. Heat thoroughly, fill the tomato shells, and bake, basting with stock. A cupful of chopped cooked beef and the beaten yolk of an egg may be added.

STUFFED TOMATOES—XVII

Season cold boiled rice with melted butter, onion-juice, salt, and paprika. Stuff tomato shells, sprinkle with grated cheese, and bake covered for half an hour, then uncover and brown. Cooked macaroni may be used instead of the rice, adding grated cheese to the seasoning.

STUFFED TOMATOES—XVIII

Make a stuffing of a cupful of bread-crumbs, a tablespoonful of melted butter, one egg well beaten, and salt, pepper, minced parsley, marjoram, thyme, and grated lemon-peel to season. Stuff six tomato shells, tie on the tops, dip in egg beaten with a tablespoonful of water, then in crumbs, and bake for fifteen minutes in a quick oven.

STUFFED TOMATOES À LA SICILY—I

Scoop out the pulp from six tomatoes, chop it fine, and fry in butter with a very small minced onion, and a cupful of chopped mushrooms. Add two tablespoonfuls of minced cooked ham and the same quantity of bread-crumbs. Season with salt, pepper, minced parsley, and sweet herbs, and moisten with stock or gravy if necessary. Fill the tomato shells, sprinkle with crumbs, dot with butter, and bake for half an hour.

STUFFED TOMATOES À LA SICILY—II

Prepare according to directions given for Stuffed Tomatoes à la Sicily—I, using bacon instead of ham and adding a pounded clove to the seasoning. Or, stuff with half a dozen cooked mushrooms, and two cooked chicken livers chopped fine and mixed with a chopped fried onion and a little garlic. Cook to a smooth

paste with the yolks of two eggs and enough bread-crumbs to make a smooth paste. Season with lemon-juice, stuff the tomatoes, and bake for half an hour.

STUFFED TOMATOES À LA SICILY—III

Make a stuffing of the pulp scooped from six tomatoes, reheated in oil with a chopped onion and a little minced cooked ham. Season with minced parsley, add two tablespoonfuls of sherry, half a cupful of chopped mushrooms, and enough bread-crumbs to make a smooth thick paste. Season with salt and cayenne, stuff the tomatoes, sprinkle with crumbs and grated cheese, dot with butter, and bake for half an hour.

TOMATOES STUFFED WITH MUSHROOMS

Make a stuffing of equal parts of chopped mushrooms and bread-crumbs, seasoning with grated onion or garlic and a little minced parsley. Rub to a smooth paste with melted butter, seasoning with salt and cayenne. Stuff tomatoes, cover with buttered crumbs, and bake, basting with melted butter and stock.

TOMATOES STUFFED WITH CORN

Chop the pulp scooped from six tomato shells with the corn grated from three large ears. Cook together for five minutes, seasoning with salt, pepper, and sugar. Fill the shells, dot with butter, and bake for half an hour.

STUFFED TOMATOES À LA CREOLE

Cook together half a cupful of rice, a pint of stock, and a small green pepper, seeded and chopped. When the liquid is nearly absorbed, add two tablespoonfuls of butter, mix carefully and stuff six tomatoes prepared according to directions previously given. Bake for half an hour, basting with oil or melted butter, and serve with Tomato Sauce made from the tomato pulp.

STUFFED TOMATOES À LA DUXELLE

Chop fine two onions and a clove of garlic, fry in butter, add a can of mushrooms, drained and chopped, salt, pepper, and minced parsley to season, half a cupful of bread-crumbs and a well-beaten egg. Moisten with stock if necessary, stuff six or eight tomatoes, and bake, basting with melted butter and hot water.

STUFFED BAKED TOMATOES

Make a stuffing of chopped cabbage and onion mixed with crumbs and tomato pulp, seasoning with salt, pepper, and sugar, and moistening with cream. Stuff the tomatoes according to directions previously given and bake, basting with melted butter and hot water. Or, mix with the tomato pulp chopped cooked veal or chicken, and add minced onion and crumbs.

TOMATO SCRAMBLE

Soak a cupful of bread-crumbs in a cupful of milk, add five eggs well beaten and four peeled and chopped tomatoes. Season to taste and cook in a buttered frying-pan.

TOMATO SOUFFLÉ—I

Cook a can of tomatoes for twenty minutes, seasoning with salt and pepper, drain off the liquid, and squeeze nearly dry in a cloth. Mix the yolks of three eggs with the pulp, season with pepper, butter, and salt, fold in the stiffly beaten whites, turn into a buttered baking-dish, and bake for ten or fifteen minutes.

TOMATO SOUFFLÉ—II

Cook half a can of tomatoes for twenty minutes with a slice of onion, a bay-leaf, a bit of mace, and salt and pepper to season. Strain, mix with the yolks of three well-beaten eggs, and cool. Fold in the stiffly beaten whites, pour into a buttered baking-dish, and bake for twenty minutes. Sprinkle with grated cheese before baking if desired.

SPANISH TOMATOES

Chop two onions fine and fry in butter, then add a can of tomatoes and a can of Spanish peppers chopped fine. Cook for five minutes, season with salt, then pour into a baking-dish,

cover with buttered crumbs, and bake for forty-five minutes. Green peppers may be used, instead of the Spanish peppers.

TOMATOES AND EGGS

Mix one cupful of stewed and strained tomatoes with three eggs well beaten. Season with salt, pepper, and onion-juice, and add a little minced cooked ham if desired. Cook in butter until the eggs set, and serve on toast. Four eggs, six tomatoes, and one cupful of milk may be used for this dish, or four eggs and twelve tomatoes. Season with minced parsley.

TOMATOES WITH MACARONI AND CHEESE

Bake six peeled tomatoes and arrange on a bed of cooked and broken macaroni. Pour over a cheese sauce made of two cupfuls of cream and one cupful of cheese melted in a double boiler and seasoned with salt and paprika.

TOMATO TOAST—I

Cook a can of tomatoes for twenty minutes with a tablespoonful each of sugar and butter, and salt, pepper, and cayenne to season. Season with mace or nutmeg if desired and a little onion-juice. Serve on toast, moistening the toast with hot water and melted butter.

TOMATO TOAST—II

Rub a can of tomatoes through a sieve, season with salt, pepper, butter, and sugar, bring to the boil, and add cream enough to moisten. Pour over buttered toast and serve.

TOMATO TOAST WITH MUSHROOMS

Cook a can of tomatoes to a smooth thick paste, seasoning with salt, pepper, and butter. Spread on toast and lay a large fresh fried mushroom on top of each piece. Or, thicken a can of tomatoes with a teaspoonful of corn-starch wet with milk and season with grated onion, cayenne, and Worcestershire Sauce. Cook and stir for twenty minutes, then add a can of drained mushrooms, reheat, and serve on toast.

TOMATOES AU GRATIN

Brown a tablespoonful of flour in butter, add one and one-half cupfuls of stock and cook until smooth and thick, stirring constantly. Add a tablespoonful of minced onion, three tablespoonfuls of minced parsley, and salt and pepper to season. Simmer until reduced to a cupful. Fill tomato shells with the sauce, sprinkle with crumbs, dot with butter, and bake until the tomatoes are soft.

TOMATOES À L'INDIENNE

Grate a cocoanut and thicken the milk with

a tablespoonful of flour cooked in butter. Stir while cooking. Cook two cupfuls of peeled tomatoes with a chopped green pepper, a minced bean of garlic, and a tablespoonful of grated onion for twenty minutes. Add the cocoanut and the thickened milk, season with salt and curry powder, add a pinch of soda, and serve.

TOMATOES À LA MARSEILLES

Cut six large tomatoes in two and sauté the cut side in oil for one minute. Pack into a baking-dish, flat side up, and season with pepper and salt. Chop fine two green onions, two beans of garlic, two hard-boiled eggs, and two anchovies. Add a teaspoonful each of minced chives and parsley and a tablespoonful of butter. Spread the paste on the tomatoes, sprinkle with crumbs, dot with butter, and bake for ten minutes.

FORTY-SIX WAYS TO COOK TURNIPS

BOILED TURNIPS

Peel and quarter young turnips and cook in boiling salted water to cover with four or five slices of bacon, changing the water once and adding a little sugar to the seasoned water. Reheat in Cream Sauce and serve with the bacon as a garnish.

BOILED YELLOW TURNIPS

Peel, cut into dice, parboil, drain, and finish cooking in mutton stock. Season with salt, pepper, butter, and sugar, and serve.

BOILED TURNIP TOPS

Wash the greens thoroughly and boil for twenty-five or thirty minutes in salted water. Drain and season with salt, pepper, and melted butter. Or, after draining press through a sieve and mix with a little Brown Sauce.

BAKED TURNIPS—I

Peel and parboil small turnips, drain, and put into a baking-pan with beef stock to reach to

half their height. Sprinkle with salt, pepper, and sugar, dot with butter, cover, and bake for an hour, basting occasionally with the stock.

BAKED TURNIPS—II

Peel, parboil, and cut into slices. Put into a buttered baking-dish, sprinkling with seasoned crumbs. Moisten with milk or stock and bake until brown.

BROWNEED TURNIPS

Peel, slice, boil until tender, drain, and sauté in butter, sprinkling with salt, pepper, and sugar.

TURNIP BALLS

Cut balls from raw turnips with a French cutter, boil, drain, and serve with melted butter or any preferred sauce.

TURNIP BALLS À LA POULETTE

Cut a pint of balls from white turnips, put into cold salted and acidulated water, bring to the boil, and cook for five minutes. Drain, rinse in cold water, and cook until tender in chicken stock. Drain and thicken the cooking liquid with a tablespoonful each of butter and flour cooked together. Take from the fire and add the yolks of two eggs beaten with half a cupful of cream. Season with salt and pepper and re-heat the balls in the sauce. Season with lemon-juice if desired.

TURNIP BALLS IN POTATO BORDER

Cut balls from turnips with a French cutter and boil for twenty minutes in salted water to cover. Drain, season with melted butter, pepper, and parsley, or mix with Cream Sauce. Serve in a potato border prepared according to directions elsewhere given.

CREAMED TURNIPS

Cut boiled turnips into dice, reheat in a Cream or White Sauce, season with salt, pepper, and sugar, and serve on toast. Add a little grated nutmeg if desired. Brown Sauce may be used also.

TURNIP CHARLOTTE

Boil white turnips until tender, drain, and press through a fine sieve. To one cupful of pulp, add one fourth cupful of thick cream, salt, pepper, and grated nutmeg to season, and the stiffly beaten whites of three eggs. Turn into a buttered mould and bake in a pan of water until the centre is firm. Turn out and serve with White, Béchamel, or Velouté Sauce.

TURNIP CROQUETTES

Cook peeled and sliced turnips in salted water until very soft. Drain, press out the liquid, and wring dry in a cloth. Season with salt and pepper mixed to a smooth paste with the beaten

yolk of egg, cool, shape into croquettes, dip in crumbs, then in egg and crumbs, and fry in deep fat.

TURNIPS AND CARROTS—I

Cook separately diced carrots and turnips, then mix and season with salt, pepper, butter, and minced parsley. Or, mix with Cream or White Sauce.

TURNIPS AND CARROTS—II

Sauté a cupful each of diced cooked turnips and carrots in butter, seasoning with salt and pepper. Drain, sprinkle with minced parsley, and serve.

TURNIPS AND POTATOES

Slice six peeled turnips, soak in cold water half an hour, drain, cover with cold salted water, and when half done, add two large peeled and sliced potatoes. Cook until done, drain, mash, season with salt, pepper, and sugar, and reheat, moistening with a little milk or Brown Sauce. Equal quantities of turnips and potatoes may be used.

ESCALLOPED TURNIP AND POTATO

Mix one and one-half cupfuls each of cold mashed turnips and potatoes with the yolks of two eggs, a cupful of milk, and salt and pepper

to season. Put into a buttered baking-dish, cover with buttered crumbs and bake for twenty minutes. Or, mix the mashed vegetables, season with butter, and brown in the oven. Or, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

TURNIPS WITH SWEET POTATOES

Boil and mash separately two yellow turnips and four large sweet potatoes. Season with salt, pepper, and butter, mix, and beat together until very light. Put into a buttered baking-dish, brush with milk or melted butter, and bake for twenty minutes.

FRIED TURNIPS—I

Parboil, drain, and slice three or four turnips. Sauté in butter and add a little chopped onion if desired.

FRIED TURNIPS—II

Slice boiled turnips or boil sliced turnips. Drain, dredge with seasoned flour, or dip in egg and crumbs, and fry.

GLAZED TURNIPS—I

Boil small peeled turnips in rich stock to cover, adding a pinch of sugar. Drain, reduce the sauce by rapid boiling, and brown the turnips in the oven, basting with the stock.

GLAZED TURNIPS—II

Peel small turnips and boil for ten minutes in salted water to cover. Drain and sauté in butter, sprinkling with sugar. Add a little stock and cook until tender, seasoning with salt, pepper, and a little cinnamon or nutmeg. Thicken the pan-gravy if desired, with flour browned in butter.

MASHED TURNIPS—I

Peel four yellow turnips and two large potatoes. Boil until tender in salted water, drain, mash, and season with butter, pepper, and salt. Moisten with a little cream and serve.

MASHED TURNIPS—II

Peel, cut up, and cook in boiling salted water with a little sugar. Drain, mash, moisten with Brown Sauce and a little milk. Season with pepper and serve.

MASHED TURNIPS—III

Peel and cut up the turnips, steam until tender and mash, seasoning with salt and pepper, and moistening with milk. If desired omit the milk and add a tablespoonful of flour cooked in butter. Cream or Béchamel Sauce may be used to moisten.

ROASTED TURNIPS

Parboil small peeled turnips until nearly

tender, drain, and put into the pan with a roast of mutton for forty-five minutes. Baste with the drippings and serve around the mutton.

RAGOUT OF TURNIPS

Chop a small onion fine, fry it in butter, and brown a pint of diced turnip in the same fat. Cover with stock and cook until the turnip is tender, thicken with flour browned in butter, season to taste and serve.

TURNIPS IN BROWN SAUCE

Peel, slice, and boil until tender in salted water, drain, sauté in butter, and pour over a Brown Sauce. Season with salt, pepper, sugar, and mace.

PURÉE OF TURNIPS—I

Peel, slice, and boil until soft in salted water. Drain, rub through a sieve, season with pepper and salt, and thicken with a tablespoonful of flour cooked in butter. Add half a cupful of hot cream in which a bit of soda has been dissolved, bring to the boil, take from the fire, and add a well-beaten egg. Season with a little onion-juice if desired.

PURÉE OF TURNIPS—II

Cut up six turnips, boil until soft, and drain, pressing out the liquid. Rub through a sieve

and reheat with a little very thick Cream Sauce, seasoning with salt, pepper, and sugar. Cook to a smooth thick paste and season, if desired, with grated nutmeg or powdered ginger.

PURÉE OF TURNIPS—III

Peel and slice six white turnips, cover with cold water, bring to the boil, drain, and rinse in cold water. Cover with salted boiling water and cook until soft. Drain in a cloth and wring out the moisture. Press through a sieve and reheat with a little very thick Cream Sauce.

STEWED TURNIPS—I

Peel and quarter young turnips, parboil for fifteen minutes, drain, and cover with a cupful of boiling milk in which a bit of soda has been dissolved. Thicken with butter rolled in flour, season with pepper and salt, simmer for fifteen minutes, and serve very hot.

STEWED TURNIPS—II

Cut young turnips into dice or balls and cook until tender in stock to cover, seasoning with salt, pepper, and sugar. Thicken the cooking liquid and serve as a sauce.

STEWED TURNIPS—III

Cut into dice and cook in as little water as possible, seasoning with salt and sugar. When

boiled almost dry, add one egg beaten with three tablespoonfuls of cream and serve.

STEWED TURNIPS—IV

Cut young turnips into dice and simmer until soft in a little butter. Season with salt and pepper and serve with mutton chops.

STEWED TURNIPS—V

Peel the turnips, cut into dice, and cook until nearly tender in salted water. Drain and simmer for fifteen minutes in cream, seasoning with salt, pepper, and sugar. Add a tablespoonful or more of butter and serve.

STEWED TURNIPS—VI

Peel and quarter small turnips or cut into balls, using a French cutter. Parboil, drain, and sauté in butter, seasoning with a little sugar, salt, and pepper. Moisten with stock and finish cooking. Add beef extract and butter to the pan-gravy and bring to the boil, pour over the turnips, and serve.

STEWED TURNIPS—VII

Peel young turnips and brown in butter. Sprinkle with salt and sugar, add stock nearly to cover, and simmer until tender.

STEWED TURNIPS—VIII

Peel six turnips and boil until tender in salted

water. Drain, and simmer a cupful of bread crumbs in the cooking liquid until soft. Put the turnips into a saucepan with the bread and pepper and salt to season. Heat thoroughly and thicken with the yolk of an egg beaten with two tablespoonfuls of milk.

STUFFED TURNIPS—I

Peel six young turnips, cut a slice from the top of each, and scoop out the pulp. Chop fine two onions and enough cold cooked mutton to fill the turnips, add two tablespoonfuls of well-cooked rice, a tablespoonful of minced parsley, and salt and pepper to season. Fill the turnips, replace their tops, and stew slowly until tender in stock nearly to cover. Season the cooking liquid with salt, sugar, and vinegar, and finish cooking. Serve with the strained stock as a sauce.

STUFFED TURNIPS—II

Boil four or five large turnips until tender, drain, and cut a slice from the top of each. Scoop out the pulp and mash it with pepper, salt, and butter to season. Add a little cream, the yolk of an egg well beaten, and enough cracker crumbs to make a smooth thick paste. Fill the shells, brush with the beaten egg, and brown in a hot oven.

STUFFED TURNIPS—III

Boil four or five turnips until soft, drain, cut

a slice from the top of each, and scoop out the pulp. Mash the pulp smooth, seasoning with salt, pepper, and butter, sprinkle with flour, moisten with cream, and add the well-beaten yolk of an egg. Fill the shells, put on the tops, brush with beaten egg, and brown in the oven.

STEAMED TURNIPS

Peel, cut up, and steam until done. Mash, season with salt, sugar, and butter, and moisten with cream. Or, without mashing, season with salt, pepper, and butter.

TURNIPS À L'ALLEMANDE

Fry turnip dice golden brown in oil, cover with mutton stock, and cook for half an hour. Thicken the cooking liquid with flour cooked in butter and season with salt, pepper, onion-juice, and kitchen bouquet.

TURNIPS AU GRATIN

Prepare according to directions given for Cauliflower au Gratin.

TURNIPS À LA POULETTE—I

Peel, quarter, and cook in salted water to cover. Drain and serve with Poulette or Velouté Sauce.

TURNIPS À LA POULETTE—II

Boil sliced turnips. Serve with a cupful of

Drawn-Butter Sauce to which the yolks of two well-beaten eggs have been added. Season the sauce with salt, pepper, onion-juice, and tarragon vinegar.

FORTY MISCELLANEOUS RECIPES

BAKED BANANAS—I

Peel and quarter four bananas and put into a buttered baking-dish with eight tablespoonfuls of water, four of sugar, four teaspoonfuls each of melted butter and lemon-juice, and a sprinkle of salt. Bake slowly for half an hour, or less, basting frequently. The lemon-juice may be omitted.

BAKED BANANAS—II

Remove half the peel from each and bake covered for half an hour, open side up. Remove the rest of the skin and serve with melted butter to which a little hot cream may be added. Or, serve in the skins.

FRIED BANANAS—I

Peel, slice lengthwise, season with salt, dredge with flour and fry in oil or butter, or dip in egg and crumbs, or cut in two crosswise, dip in egg and seasoned crumbs, put on ice for two hours, and fry in deep fat. Sprinkle with lemon-juice if desired.

FRIED BANANAS—II

Peel, cut lengthwise into thirds, roll in seasoned flour, and sauté in butter. Or, without cutting dip in beaten egg, then in seasoned crumbs, then in egg, then in crumbs, and keep on ice for two hours. Fry in deep fat.

BANANA FRITTERS

Make a batter of two cupfuls of milk, three well-beaten eggs, and enough flour sifted with a teaspoonful of baking-powder to make a stiff batter. Dip peeled and quartered bananas in the batter and fry brown in deep fat. Drain and serve with any preferred sauce.

ESCALLOPED BANANAS

Peel, slice, and put into a buttered baking-dish in layers, seasoning each layer with salt, pepper, butter, and a little cream. Cover with buttered crumbs, moisten with cream, and bake covered for half an hour, then uncover and brown.

CURRY OF VEGETABLES—I

Mix one cupful each of cooked carrots and turnips cut into dice, one-half can of peas, and one cupful of cooked lima or kidney beans. Reheat in Brown Sauce, seasoning with minced onion, curry powder, a pinch of sugar, and a little vinegar. Add a cupful and a half of cooked

potatoes cut into dice, simmer for twenty minutes, and serve in a border of boiled rice.

CURRY OF VEGETABLES—II

Chop an onion fine and peel and slice a sour apple. Cook for two minutes in butter, then add a pint each of carrots, turnips, and celery cut fine, a heaping teaspoonful of curry powder, and a sauce made of two tablespoonfuls of flour cooked in butter mixed with a pint of milk or stock and cooked until thick. Simmer for an hour and serve with a border of boiled rice.

FRIED CORN MUSH

Make a thick mush by cooking a cupful of corn-meal in salted boiling water. Cool in a deep pan and cut in slices. Dip in egg or milk, then in flour, and sauté in butter, drippings, or bacon fat.

GREENS

Prepare according to directions given for Boiled Turnip Tops.

BEET GREENS

Chop half a pound of cold boiled ham with a small onion and sauté in oil. Add two tablespoonfuls of hot vinegar and pour over beet tops boiled according to directions previously given. Or, cook young beet tops in a covered

saucepan with a little butter, season with pepper and salt, and garnish with slices of hard-boiled eggs.

DANDELION GREENS

Boil until tender in salted water, drain, chop, and season with salt, pepper, butter, and vinegar or lemon-juice.

GNOCCHI—I

Bring to the boil a cupful of water and a tablespoonful of butter. Add five ounces of sifted flour and a pinch each of salt, pepper, and grated nutmeg. Add a heaping tablespoonful of grated Parmesan cheese and stir constantly until the mixture leaves the sides of the pan. Take from the fire and stir in one at a time three unbeaten eggs. Drop by teaspoonfuls into boiling water and simmer until firm. Drain, put into a buttered baking-dish, season with grated cheese and melted butter, and pour over a Cream or Béchamel Sauce, thickened with the yolks of three eggs. Sprinkle with crumbs and grated cheese, bake until brown, and serve in the same dish.

GNOCCHI—II

Melt one-fourth cupful of butter, add one-fourth of a cupful each of flour and corn-starch, a pinch of salt, and two cupfuls of boiling milk. Cook until smooth and thick, take from the

fire, add the yolks of two eggs and half a cupful of grated cheese. Pour into a buttered shallow pan, cool, cut in strips, roll in grated cheese, and brown in the oven.

GNOCCHI AU GRATIN

Bring to the boil a cupful of salted milk and sprinkle in one and one-half cupfuls of fine hominy or Indian meal. Add two tablespoonfuls of butter and cook to a stiff paste. Shape into small balls with teaspoons and simmer until firm in chicken stock or water. Drain, put on a serving platter, cover with White Sauce, sprinkle with grated cheese, spread with buttered crumbs, and bake for ten minutes. Serve in the same dish.

GNOCCHI À LA FRANÇAISE

Prepare according to directions given for Gnocchi—I, adding a little minced cooked chicken to the paste with the cheese.

SEA KALE—I

Boil in salted water with a bit of pork, drain, season with salt, pepper, butter, and vinegar, and serve.

SEA KALE—II

Soak for half an hour in cold water and cook for twenty-five minutes in boiling water. Drain, press out the liquid, chop fine, and reheat.

Season with melted butter or with salt, pepper, butter, and vinegar.

CREAMED KOHL-RABI

Peel, slice, and soak in cold water for half an hour. Drain, cover with cold water, and cook until tender. Drain and pour over a Cream Sauce to which has been added the well-beaten yolk of an egg.

KOHL-RABI ESPAGNOLE

Trim and quarter eight small kohlrabis and cook until tender in salted water to cover, adding a little butter. Drain and reheat in a well-buttered Espagnole Sauce.

STEWED KOHL-RABI—I

Soak the tops in cold water. Peel and quarter the roots, cover with cold salted water, and boil until tender. Chop the greens fine, fry in butter, and add the roots cut in dice. Season with salt and pepper, add a cupful of stock, and thicken with flour browned in butter.

STEWED KOHL-RABI—II

Wash, peel, and cut into dice a quart of kohlrabi, and cook in boiling salted water until tender. Cook the tops in another pan of boiling water until tender, drain, and chop very fine. Cook two tablespoonfuls of flour in butter, add the chopped greens and one cupful of soup

stock or of the cooking liquid. When smooth and thick, add the cooked dice, reheat, and serve.

STUFFED KOHL-RABIS

Pare and parboil eight kohlrabis. Cut in two, scoop out the inside, and stuff with sausage meat seasoned with fine herbs. Bake for half an hour, basting with white stock. Drain and add the pan-gravy to a cupful of Velouté Sauce. Pour over the kohlrabi and serve.

NUT CROQUETTES

Cook a pint of crumbs in a double boiler with enough milk to make a smooth paste. Add a teaspoonful of salt, one and one-half cupfuls of chopped nuts, two tablespoonfuls of sherry, and the well-beaten yolks of four eggs. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

POLENTA—I

Boil a quart of white stock with two tablespoonfuls of butter and sprinkle in slowly, enough corn-meal to make a thick mush. Take from the fire, add four tablespoonfuls each of butter and grated Parmesan cheese and a tablespoonful of beef extract. Mould in small cups, turn out, sprinkle with crumbs and cheese, and bake, basting with melted butter.

POLENTA—II

Mix one cupful of corn-flour with two cupfuls of cold water and stir into two cupfuls of boiling water, to which a teaspoonful of salt has been added. Cook for half an hour and add two tablespoonfuls of butter and four tablespoonfuls of grated cheese. Chop fine six mushrooms, an onion, and a clove of garlic and sauté in butter. Add half a cupful of stock and simmer for five minutes. Serve with the Polenta, or cool it, cut it into shapes, dip in egg and crumbs, and fry in deep fat.

POLENTA—III

Bring to the boil two and a half cupfuls of boiling water and one cupful of milk. Add a teaspoonful of salt and sprinkle into it slowly one cupful of corn-meal. Cook for half an hour or more, stirring occasionally. Take from the fire, add one egg well beaten, a tablespoonful of butter, and half a cupful of grated cheese. Cool, cut into squares, dip in melted butter, then in grated cheese, sprinkle with paprika, and bake until the cheese is melted.

POLENTA—IV

Make a mush of a cupful of corn-meal sifted into a quart of salted boiling water. Cook for half an hour, then add one tablespoonful of butter and two of grated cheese. Cook for

twenty minutes longer and cool. Cut into large cubes, brush with melted butter, sprinkle with grated Parmesan cheese and brown in the oven. Serve with Tomato or Brown Sauce and more grated cheese.

INDIAN PILAU

Wash a cupful of rice thoroughly, throw into fast-boiling water, boil for twenty minutes, and drain. A tablespoonful of butter may be added to the water. Season with salt and pepper, add a heaping tablespoonful of butter, and garnish with hard-boiled eggs and fried onions.

RAGOUT OF VEGETABLES

Parboil one carrot, two potatoes, one cupful of string-beans, one cupful of green peas, one sliced onion, and one-fourth pound of salt pork. Drain, remove the pork, and slice the potatoes and carrot. Add a sliced tomato, one cupful of stock, a pinch of pepper, one tablespoonful of butter, and cook for half an hour.

BOILED SAUER KRAUT

Soak for several hours in cold water and re-heat with enough fresh boiling water to moisten. Serve with bacon, salt pork, or sausages. Cold sauer kraut may be chopped and fried, or reheated in a Cream Sauce.

VERMICELLI À LA REINE

Scald half a pound of vermicelli, drain, and cook until tender in stock to cover. Take from the fire and add the yolks of eight eggs beaten with two cupfuls of cream. Keep warm until it is thick, but do not let it to boil.

VEGETABLE HASH

Chop coarsely cold cooked cabbage, parsnips, and potatoes, and fry in butter, then moisten with hot water and cook covered for five or ten minutes. Add salt and pepper.

PURÉE OF VEGETABLES

Cook potatoes, carrots, onions, and turnips together in stock to cover, seasoning with salt, pepper, spices, and sweet herbs. Press through a sieve, thicken with butter and flour cooked together. Take from the fire and add the yolks of two eggs beaten with a little milk.

VEGETABLES AU GRATIN

Cook separately in salted water shredded cabbage, green peas, asparagus, etc. Drain, season to taste, and arrange in alternate layers in a buttered baking-dish, seasoning each layer with bits of butter and grated cheese. Cover with buttered crumbs and bake for an hour.

VEGETABLES À LA JARDINIÈRE

Mix half a can of French peas and one cupful each of diced cooked carrots and turnips. Reheat in a well-buttered Béchamel Sauce. Season with salt and pepper and add a little sugar if desired.

MACÉDOINE OF VEGETABLES—I

Cook separately a carrot and two turnips, cut into dice. Drain, mix with one can each of peas and string-beans, reheat, mix with Brown Sauce, and serve hot.

MACÉDOINE OF VEGETABLES—II

Cook separately a carrot, a turnip, and half a cupful each of peas and string-beans. Add two tablespoonfuls of cooked French beans and a few cooked cauliflower flowerets. Reheat in Béchamel Sauce, seasoning with salt, pepper, and grated nutmeg.

MACÉDOINE OF VEGETABLES—III

Use six or eight different sorts of vegetables and cook separately in salted water. Drain, rinse in cold water, and reheat with White or Béchamel Sauce, or serve cold with Vinaigrette Sauce. Carrots, turnips, string-beans, green peas, cauliflower, and asparagus tips may all be used.

MACÉDOINE OF VEGETABLES—IV

Mix together one cupful each of cooked cauliflower and diced cooked carrots, and half a can of French peas or French beans. Reheat in Béchamel or Cream Sauce, seasoning with salt, pepper, sugar, grated onion, and a bit of bay-leaf. Or, reheat a can of mixed vegetables, with a tablespoonful of beef extract, a teaspoonful each of salt and sugar, two tablespoonfuls of butter, half a cupful of water, and pepper to season.

BACK TALK

At present, the author is ashamed to nod to a head of lettuce or to meet the summer procession of Nature's gifts. Others, who can plead "not guilty" and who know more ways to cook vegetables, will please write 'em down on the following blank pages and kindly excuse

O. G.

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