



Lessons in Cookery Volume 2

By Frances Elizabeth Stewart

Rarebooksclub.com, United States, 2012. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1919 Excerpt: .Lettuce (or endive or water cress), mayonnaise or French dressing Nasturtium seeds, French dressing Onions, cucumbers, cooked dressing Onions (Spanish), French dressing 2. Sweet fillings (see Note 8): Fruit butter (see recipe, Food Economy, page 32) Jelly, jam, marmalade, or preserves Fruit-nut paste (see Diet for Children) Caramel sirup, honey, or orange honey Orange slices, lemon gelatin jelly, nuts as garnish Notes: 1. Various combinations of the foregoing fillings are possible. 2. Cream or salad dressing is an addition to almost all of the non-sweet fillings. 3. The use of protein-food fillings results in complete-dish sandwiches. 4. Egg fillings: Use eggs in the shell, or scrambled, or sauteed eggs. Slice or chop the eggs, and mix them with salad dressing and any other ingredients indicated. 5. Cheese fillings: Slice Swiss and other hard cheeses; beat cream and all other soft cheeses to a paste. Cream-cheese fillings...



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