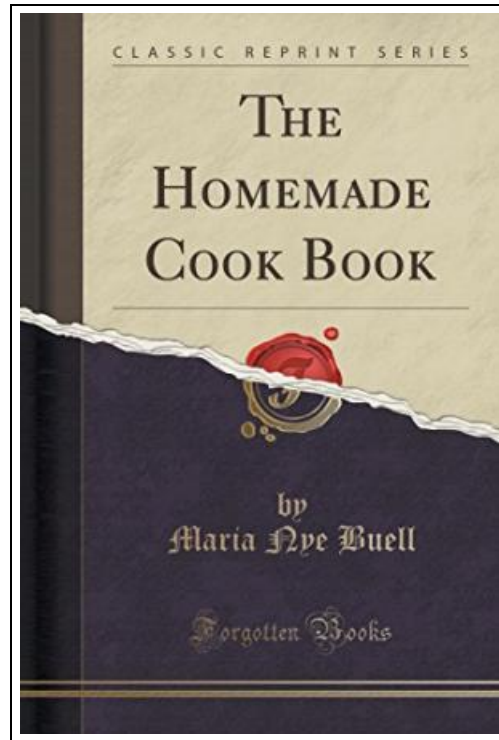


The Homemade Cook Book (Classic Reprint)



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Reviews

Undoubtedly, this is the greatest job by any author. It is actually filled with wisdom and knowledge I am quickly could get a pleasure of reading a written book.

(Kade Ankunding)

THE HOMEMADE COOK BOOK (CLASSIC REPRINT)



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Forgotten Books. Paperback. Condition: New. 58 pages. Dimensions: 9.0in. x 6.0in. x 0.1in. Excerpt from The Homemade Cook Book: Bean Soup. - Soak one and a half pints of beans in cold water over night. In the morning drain off the water, wash the beans in fresh water and Cut into soup kettle, with four quarts of good beef stock, from which all the fat has been removed. Set it where it will boil slowly but steadily till dinner, or three hours at the least. Two hours before dinner slice in an onion and a carrot. Some think it improved by adding a little tomato. If the beans are not liked whole, strain through a colander and send to the table hot. Beef Soup. - Boil a soup bone about four hours, then take out meat into a chopping-bowl; put the bones back into the kettle. Slice very thin one small onion, six potatoes and three turnips into the soup. Boil until all are tender. Have at least one gallon of soup when done. It is improved by adding crackers rolled, or noodles, just before taking off. Take the meat that has been cut from the bones, chop fine while warm, season with salt and pepper, add one teacup of soup saved out before putting in the vegetables. Pack in a dish, and slice down for tea or lunch when cold. Celery Soup. - One shank of beef, one large bunch of celery, one cup of rich cream. Make a good broth of a shank of beef, skim off the fat and thicken the broth with a little flour mixed with water. Cut into small pieces one large bunch of celery, or two small ones, boiling them in the soup till tender. Add a cup of rich cream with pepper and salt...



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