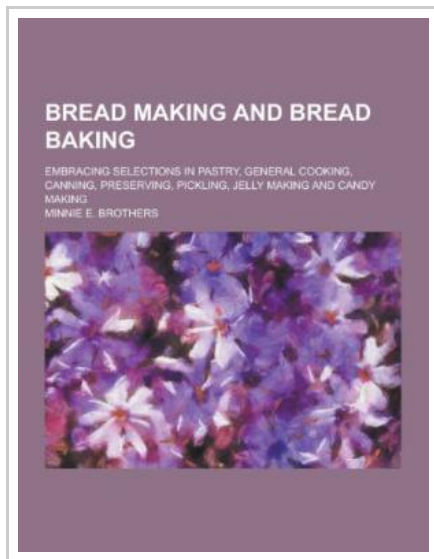




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Bread Making and Bread Baking; Embracing Selections in Pastry, General Cooking, Canning, Preserving, Pickling, Jelly Making and Candy Making (Paperback)

By Minnie E Brothers

Theclassics.Us, United States, 2013. 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 usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1915 edition.

Excerpt: .on platter and serve at once. STEW AND DUMPLINGS. Mutton, veal or chicken are usually used with dumplings. The dumplings should be prepared when meat is done. Make a very soft dough with two cups flour, sifted with 4 teaspoons baking powder and a little salt in it; and a tablespoon of butter with milk to make a dough that will drop from a tablespoon.

Remove part of meat from kettle if necessary. Then with a tablespoon cut the dough from the mixing bowl and drop into kettle, dip spoon in liquid each time which will prevent dough sticking, finish as quickly as possible and cover at once. Stew should be boiling when dumplings are put in and should boil 20 minutes without uncovering. Serve hot on platter with meat.

BAKED FISH. Fresh fish after being cleaned, should be washed thoroughly in cold water...



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Reviews

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