



Everyday dinners

By Myrtle Reed

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 74 pages. Dimensions: 9.7in. x 7.4in. x 0.1in. 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. 1911 Excerpt: . . . with salt, and serve with broiled steak. FRIED PEPPERS 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. STUFFED PEPPERS 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 which have been seeded and soaked, 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 A LA CREOLE 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...



READ ONLINE

[7.32 MB]

Reviews

This publication is amazing. It is definitely basic but shocks in the fifty percent of your publication. You wont feel monotony at anytime of your own time (that's what catalogues are for concerning if you question me).

-- Prof. Kirk Cruickshank DDS

This kind of book is every little thing and taught me to looking ahead of time and a lot more. I am quite late in start reading this one, but better then never. I found out this book from my dad and i encouraged this pdf to find out.

-- Justus Hettinger