



Marion Harlands Cook Book of Tried and Tested Recipes

By Marion Harland

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 22 pages. Dimensions: 9.7in. x 7.4in. x 0.1in. 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. 1907 edition. Excerpt: . . . the pan, toast the bread. Cut thick slices frcra a stale loaf, and trim off the crust. If you would have them look particularly nice, cut them round with a cake or biscuit-cutter. Toast to a lightbrown, and keep hot until the mince is cooked. Then lay the toast on a heated platter; butter the rounds well on both sides, and pour on each a tablespoonful of boiling water. Heap a great spoonful of the minced mutton on each piece. The mince should not be a stiff paste, nor yet so soft as to run all over the dish. A cupful of gravy will be enough for three cupfuls of meat. Some people fancy a little green pickle or chow chow chopped very fine and mixed in with the mince while cooking. Others think the dish improved by the addition of a teaspoonful of...



Reviews

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