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Just the Thing: Dainty Dishes at Small Cost (Classic Reprint)

By A. M. Miéville

Forgotten Books. Paperback. Condition: New. This item is printed on demand. 186 pages. Dimensions: 9.0in. x 6.0in. x 0.4in. Excerpt from Just the Thing: Dainty Dishes at Small Cost Put into a stewpan some onions, after first frying them brown, in a little butter. Then add any bones, from cold joints, chicken, or ducks; then add some carrots, turnips, a bunch of herbs, a little celery, three lumps of sugar, some pepper, salt, and a little allspice. Fill up the stewpan with cold water. Let all simmer for twelve hours, and then drain off all the liquor, and put into a basin to get cold. Remove the fat. From nicely made stock, good vegetable soups can be made. A good cook always has plenty of stock for soups, sauces, and c. A stock-pot can always be kept going, as there are generally plenty of bones, pieces of bacon, and c. , for it. A stock-pot should be emptied every night, even if the same stock has to be furnished the next day. All fish bones and trimmings should be boiled down with water and spices, and c; and this stock is best for making white sauce, for serving with fish, or for...


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