

**RECIPES USED IN THE
COOKING SCHOOLS,
U. S. ARMY**

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Recipes used in the cooking schools, U. S. army by Various

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VARIOUS

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RECIPES

USED IN THE

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U. S. ARMY.



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RECIPES USED IN THE COOKING SCHOOL, U. S. ARMY.

SOUPS.

Bean soup (for 20 men).

Take 3 pounds beans and soak overnight in about 2 quarts of water. When ready to make the soup add 2 quarts of boiling water and let boil for about 2 hours, or till done. Add $\frac{1}{2}$ pound fine chopped onions and season with salt and pepper to taste. Strain thru a collander. Put on the stove and let come to a boil, then it is ready to serve.

Beef stock.

Select beef bones and pieces of meat not used for any special purpose, place in a boiler of cold water, and stand on back of stove and let simmer. At end of about 6 hours strain into another vessel and it is then ready for use.

Bouillon soup (for 20 men).

Take 5 quarts beef stock, put on stove and let come to boil; add 1 onion, chopped fine, salt and pepper to taste. Add 2 tablespoonfuls burnt sugar and strain thru fine strainer and serve "en crotons."

Pea soup (for 20 men).

Take 2 quarts peas, 3 quarts of water, salt and pepper, 1 can evaporated cream, onions. Boil peas until soft, and strain thru a collander. Slice and fry

2 or 3 onions in brown grease until brown. Add cream, onions, and beef stock to the pea soup. Salt and pepper to taste.

Rice soup.

Take 4 pounds rice, 5 gallons beef stock, salt and pepper to taste. Boil for 4 hours.

Potato soup (for 20 men).

Take 10 or 12 potatoes, boil, mash, and mix them with a quart of boiling milk or cream. Have a well-seasoned soup stock ready, made with beef and veal bones and the usual vegetables. Ham bones can also be used. Slightly thicken it while boiling, which will prevent the potatoes from settling to the bottom. Mix 4 quarts of this stock with the potato cream, strain all, and season well; add a sprinkling of parsley and keep hot without boiling. Cost of 7 quarts, 40 cents.

Spanish soup (for 20 men).

Take 4 quarts beef stock, 1 can tomatoes, 2 medium-sized onions chopped fine, 2 or 3 chili peppers chopped fine, a little Cayenne pepper; put on stove and let boil or simmer for about 1 hour. Season with salt to taste and keep hot till served. No thickening in any soups. Strain this soup or not as desired.

Cream tomato soup (for 20 men).

Take 2 quarts beef stock, 2 cans tomatoes, 2 ounces onions chopped fine, 2 ounces sugar, salt and pepper to taste. Let boil about 1 hour. When cooked strain thru a collander. Just before serving add $\frac{1}{2}$ can of *cream*; then serve.