

THREE HUNDRED TESTED RECIPES

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Three Hundred Tested Recipes by Various

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VARIOUS

**THREE HUNDRED
TESTED RECIPES**

Three Hundred

Tested **R**ecipes

Contributed

By Many Good Cooks.

Second Edition. Issued December, 1895.

To know how, takes away all the worry and half
the work. BENJAMIN FRANKLIN.

Price 23 cents. By Mail, 30 cents.

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THE A. A. Cook Book contains a collection of more than Three Hundred Recipes, contributed by our friends.

With few exceptions, every recipe is one which has been tested in our circle of acquaintances, and the other recipes are selected from the best authorities on cooking in the country.

Before presenting this our second edition to the public, the first has been carefully revised, and many new recipes have been added.

We trust something helpful to the young housekeeper may be found in these pages, and that the housewife of experience may look with favor upon this effort of two young people.

We would call attention to those who have honored us with their advertisements, and as a token of appreciation to them, we most heartily urge that you will extend to them your patronage.

To our contributors, and to those who have encouraged us in this work, we express our sincerest thanks.

A. A.
A. A.



We may live without poetry, music and art :
We may live without conscience and live without heart :
We may live without friends : we may live without books,
But civilized man cannot live without cooks.

OWEN MEREDITH.



TESTED RECIPES.

BREAD, ETC.

BREAD and BISCUITS should rise in a moderately warm place. If too cold, they will be heavy; if too hot, they will be sour. They should rise to twice the original size before being baked. If the milk is not too sour, an equal quantity of cream of tartar used with the soda will prevent biscuits from looking yellow. Biscuits and rolls require a hotter oven than bread, and a longer time to rise.

Wheat Bread. (1)

Put 2 quarts of flour into a pan; mix with it $\frac{1}{2}$ teaspoonful salt and 1 tablespoonful sugar. Into the center of the flour pour 1 gill yeast, or $\frac{1}{2}$ compressed yeast cake soaked in $\frac{1}{2}$ cup warm water; stir in enough milk to knead well; about a pint will do. Knead for 20 minutes. You may use part water, instead of all milk, and put in 1 tablespoonful lard. Let it rise over night, and knead into two loaves in the morning; let it rise again, and bake. In cold weather, warm the flour and milk or water before mixing.

Grandma's Brown Bread. (2)

$1\frac{1}{2}$ cups Indian meal scalded, $1\frac{1}{2}$ cups rye meal, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda, 1 cup sour milk, salt. Steam four or five hours.

Graham Bread. (3)

2 cups graham flour, 1 cup wheat flour, 2 cups buttermilk or sour milk, $\frac{1}{2}$ cup molasses, 1 teaspoonful soda, salt. Bake, or let it rise and then steam it.

Rye Bread. (4)

Make like wheat bread, only put into the baking-pan when first kneaded and let it rise once.

Raised Biscuit. (5)

2 quarts sifted flour, 1 pint milk, 2 tablespoonfuls lard, 2 tablespoonfuls sugar, $\frac{1}{2}$ cup yeast, salt. Rub the lard and flour together, then mix as you would bread. When kneaded the second time, roll out and cut with a small cutter.

Baking Powder Biscuit. (6)

1 quart flour, 2 heaping teaspoonfuls baking powder, 1 tablespoonful shortening, a little salt. Mix powder, shortening and salt well into the flour. Wet with sweet milk stiff enough to roll, but do not knead. Cut with biscuit-cutter, and bake 15 minutes.

Sour Milk Biscuit. (7)

1 quart sifted flour, 1 teaspoonful salt, 1 small teaspoonful soda, and $\frac{1}{2}$ teaspoonful cream tartar; mix thoroughly together; then add a heaping tablespoonful lard, and sufficient sour milk or buttermilk to make a slack dough. Roll out the dough, and cut into biscuits. Bake immediately.

Breakfast Puffs. (8)

2 cups Indian meal, 1 cup flour, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ pint sour milk, 1 egg, 1 teaspoonful soda. Bake in small pans.

Buns. (9)

Make like raised biscuits; add 1 cup sugar, a little nutmeg and currants if you like.

Baking Powder. (10)

8 oz. flour, 8 oz. bi-carbonate soda, 7 oz. tartaric acid; mix thoroughly and sift.

Corn Fritters. (11)

1 pint green corn cut from the cob, 2 eggs well beaten, 2 tablespoonfuls melted butter, $\frac{1}{2}$ cup sweet milk, and flour to make a batter. Fry in hot lard, or as you would griddle-cakes.

Corn Muffins. (12)

1 pint milk, 1 cup corn meal, 2 cups flour, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 4 teaspoonfuls baking powder, 1 teaspoonful salt. Eggs should be beaten quite light. Bake in gem-irons or cup cake-tins. MRS. LUCY HANCOCK.

Dumplings. (13)

2 cups milk, a little salt, 2 heaping teaspoonfuls baking powder, flour enough to make a stiff batter. Drop the dumplings on the top of a stew, being careful not to have enough water to cover them. Boil about 20 minutes.

MRS. W. H. ADAMS.

Flannel Cakes. (14)

1 teaspoonful butter, 1 pint flour, 1 teaspoonful salt, 2 eggs, 2 cups milk, 2 teaspoonfuls baking powder. Rub the butter into the flour and add the salt. Beat the yolks of the eggs light, add the milk, and when well beaten stir into the flour until quite smooth. Beat the whites light, add them and lastly the baking powder, and bake on a hot griddle.

Fried Bread. (15)

1 egg, 1 cup water, a little salt. Dip dry pieces of bread into the mixture, and fry until brown.

French Toast. (16)

3 beaten eggs, 1 pint milk, salt. Dip slices of bread into the mixture, and fry a light brown. Serve hot.