

HOW TO COOK IN CASSEROLE DISHES

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How to Cook in Casserole Dishes by Marion Harris Neil

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MARION HARRIS NEIL

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RABBIT EN CASSEROLE

HOW TO COOK
IN
CASSEROLE DISHES

BY

MARION HARRIS NEIL, M.C.A.

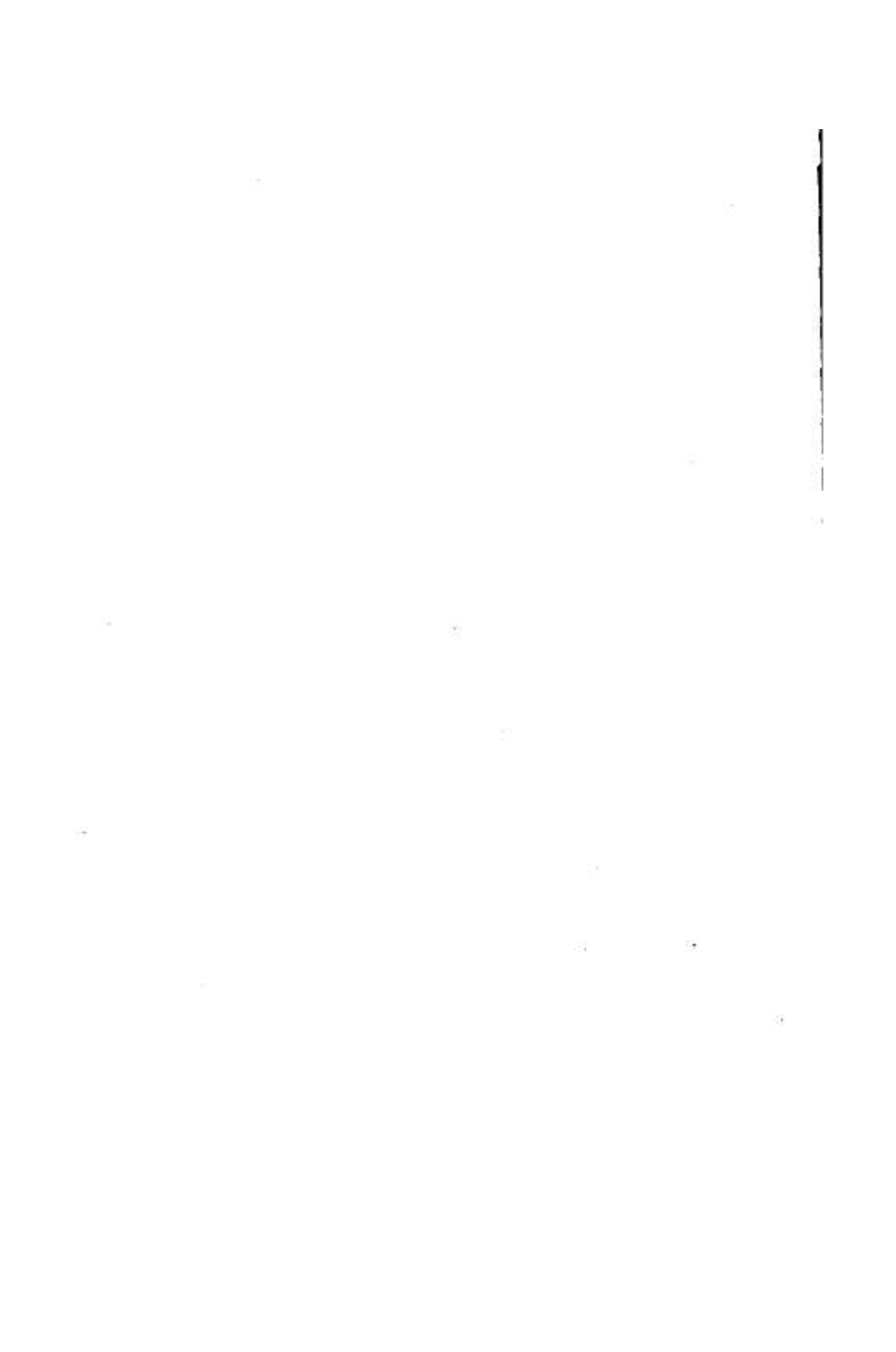
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HOW TO COOK IN CASSEROLE DISHES

*"Some hae meat and canna eat,
An' some wad eat that want it,
But we hae meat an' we can eat,
Sae let the Lord be thankit."*

There is no doubt that the fashion of cooking in casseroles or earthenware dishes has come to stay in this country; and it is hardly a matter of surprise when the advantages of this form of cookery are really understood, whether it be actual casserole cookery, so called, or cookery in fireproof utensils.

Cooking "en casserole" is a term which signifies dishes cooked and served in the same earthenware pot or utensil, though, as every one knows, the original French word is the generic name for a stewpan or a saucepan.

The old idea of a casserole was some preparation of chopped fish, flesh, or vegetables enveloped in a crust of cooked rice, macaroni, or potato. Properly speaking, however, a casserole is a dish, the material for which in many instances is first prepared in the sauté or frying pan and then transferred to the earthenware pan to finish cooking by a long, slow process