

**THE LITTLE EPICURE:
700
CHOICE RECIPES**

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The Little Epicure: 700 Choice Recipes by Linda Hull Larned

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LINDA HULL LARNED

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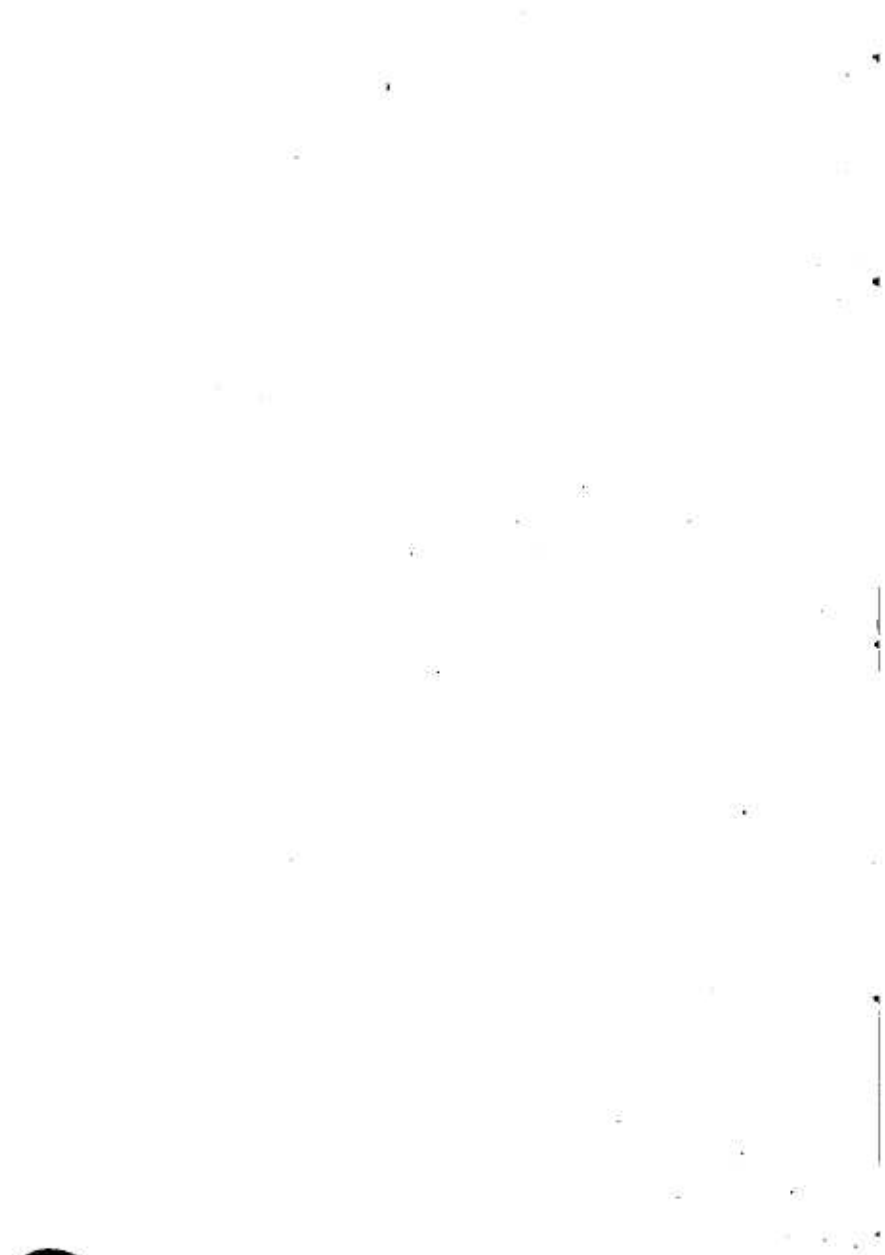
Linda Hall Larned

700 CHOICE RECIPES.

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PREFACE.

The purpose of this book is to enable housekeepers to know the cost of each dish at average market prices, and to provide in each recipe a quantity sufficient for six persons.

It is not designed to instruct beginners in minute details pertaining to the proper preparation of dishes in daily use; that department has already been ably treated by other writers.

The author's intention is to put before her readers a book which will enable them to practice both economy and hospitality, and to make it possible for the inexperienced to calculate exactly the cost of a projected entertainment.

Many housekeepers with small incomes wish to gather their friends about their table, but hesitate to do so because of the incalculable expense; this book has been compiled to meet this

point, and to show that guests can be lunched or dined in a dainty and delicious fashion at a very moderate cost.

Ordinary dishes are supposed to be familiar to every cook, so that directions for many such are here omitted.

Effort has been made (with economy always in view) to give recipes a little out of the ordinary, such as one may like to place before guests who recognize and appreciate the finer effects of seasoning and serving.

The index gives the price as well as the name of each dish, so that in planning an entertainment one can readily choose a menu within the sum apportioned.

THE LITTLE EPICURE.

SOUPS.

No. 1. BOUILLON. 32c.

Stick two or three cloves into half an onion and fry in the bottom of a soup kettle with an even tablespoonful of butter until the onion is brown, then add two pounds of raw beef from the round which has been chopped into rather small pieces. Stew and brown a little, then add three pints of cold water, cover the kettle and let it stand on the back of the stove two hours, then let it come to a boil, and when boiling pour in one cupful of cold water and when boiling again skim. Now simmer gently two hours, then add salt, pepper, a little celery seed if you like, a small piece of bay leaf and a sprig of parsley. Simmer an hour longer, then add the white of one egg mixed with half a cupful of cold water, add the crushed shell but not a particle of the yolk, boil up once and skim, now strain through

a flannel bag into an earthen bowl, when perfectly cold skim off the fat and you will have enough clear jelly to make bouillon for six persons.

No. 2. BEEF STOCK. 30c.

Wash a large shin bone of beef, crack the bone into pieces, put it into a covered soup kettle and add all of the bones and remains of any cold meat you may have, cover with five quarts of cold water and as soon as it boils skim, cover again and simmer gently four hours. Now add half an onion, which has two or three cloves stuck in it, half a carrot, a sprig of parsley, a small piece of bay leaf, two or three pieces of celery, half a parsnip, half a turnip, salt and pepper; boil until the vegetables and meats are perfectly tender, then strain through a sieve into a bowl or jar and stand it in a cold place until morning. When you are ready to use it skim off the fat, take the jelly out carefully, not disturbing the sediment which has settled in the bottom, and you will have sufficient stock for soup three times. This may be kept several days in a very cold place.

No. 3. CHICKEN STOCK. 57c.

Cut up a three-pound chicken or hen and cover with four quarts of cold water, bring slowly to boiling point, then skim; simmer gently until