

**PRACTICAL DINNERS:
WITH PLAIN DIRECTIONS
FOR THEIR PREPARATION**

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Practical dinners: with plain directions for their preparation by The G. C.

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THE G. C.

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WITH PLAIN DIRECTIONS FOR THEIR
PREPARATION.

By "The G. C."

Author of "Round the Table," &c.



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P R E F A C E .

THE following recipes appeared originally in the pages of *The Queen*, and they are now, after careful revision and correction, offered to the public in a collected form.

The work has been undertaken in compliance with a very general desire expressed by readers of *The Queen*, and it is hoped that in its present form it will prove both useful and acceptable.

THE G. C.

April, 1887.

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PRACTICAL DINNERS.

No. 1. APRIL.

Croûte au pot.

Sole au gratin.

Mutton Cutlets and Spinach.

Potato Salad.

Apricot Omelet.

CROÛTE AU POT.—Cut off the bottom crust of a quartern loaf, leaving the same thickness of crumb as there is crust. Cut it out in rounds the size of a sixpence. Soak these rounds in some good clear stock, lay them in a well-buttered tin, and put them into the oven to remain till they are quite dried up. Then lay them in the soup tureen with pieces of carrots, turnips, and leeks, that have been used to make the stock, cut out in rounds, pour some clear stock boiling hot over, and in a few minutes serve.

CLEAR STOCK (CONSOMMÉ).—Take 2lb. of beef (lean), cut it in small pieces, and a fowl half roasted also cut in pieces, bones and all. Put the whole into a saucepan, and fill up with common stock or broth (cold). Set the saucepan on the fire, and when the contents get hot, skim the liquor carefully, then add salt to taste, and the following vegetables cut up in small pieces: two or three carrots, a couple of onions, a small turnip, one leek, a head of celery, one tomato (fresh or dried), and a handful of parsley; also add in due proportions, and according to taste, chervil, marjoram, thyme, cloves, allspice, whole pepper, mace, and bay leaf. This done, set the saucepan by the side of the fire to simmer very gently for at least four