# ENTRÉES AND TABLE DAINTIES

NEW YORK & LONDON
WHITE AND ALLEN

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1, Cookery, American

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# DAINTY BREAKFASTS.

## 1. Soda Scones.

*Ingredients.*—½ lb. flour, 2 ozs. butter, 1 teaspoonful of carbonate of soda, butter-milk.

Mix the flour, butter, and soda in a basin, and add sufficient butter-milk, or sour milk, to make a paste. Turn it on a board, and roll it about an inch thick; then cut it into small rounds, and bake a light brown in a quick oven.

## 2. Light Breakfast Cakes.

*Ingredients.*—4 ozs. flour, 1 small teaspoonful of baking-powder, 1 teacupful of milk.

Mix the flour and baking-powder, and stir in the milk; then break the mixture into rough cakes; put them immediately on buttered paper in a quick oven, and bake until they are a light brown. Split and butter them.



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stir until the mixture will clear the sides of the pan; remove and mix in the fish, parsley, and lemon-juice; season with salt and pepper. Beat the eggs, and make a batter with the rest of the flour and the milk. Form the mixture into balls; roll well in the batter, and fry in plenty of boiling oil or fat.

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# DAINTY LUNCHEONS.

## 44. Devonshire Pie.

*Ingredients.*—1 lb. calves' liver, 1 lb. fat bacon or ham 2½ lbs. meat or poultry, 1 tablespoonful of parsley, 1 lb. of tin mushrooms, 1 large onion, mixed spice, mixed herbs.

Soak and dry the liver. Chop the parsley, onion, and mushrooms. Fry lightly the ham, onion, and parsley, add the liver and mushrooms, and fry all together. Pound with a little mixed spice, a large teaspoonful of herbs, salt, pepper, and cayenne, and press it in a basin. Cut the meat into dice. Fill a dish with alternate layers of the forcemeat and the meat. Press well down. Cover with a rich paste or clarified butter, and bake in a moderate oven for two hours.

## 45. Veal and Ham Pie.

*Ingredients.*—1 lb. veal, ½ lb. ham, 2 bay-leaves, 3 eggs, ¼ lb. suet, bread-crumbs, mixed herbs.

Make a forcemeat of the suet, some bread-

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a colander. Chop the raisins. Mix all the ingredients well together, and place in air-tight bottles.

### 134. German Mustard.

*Ingredients.*—8 tablespoonfuls of mustard, 4 tablespoonfuls each of white sugar and salt, 1 saltspoonful of cayenne pepper, 4 tablespoonfuls of butter, juice of 1 large raw onion, vinegar.

Mix all the ingredients well together, and moisten with a little vinegar.

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# DAINTY TEAS.

### 135. Kaiser Cake.

*Ingredients.*—4 eggs, ¼ lb. sugar, ¼ lb. butter, 1 teacupful milk, ½ lb. flour, 1 teaspoonful of baking-powder, ½ lemon.

Beat the sugar and butter to a cream, stir in the eggs separately, grate the lemon-peel, and add it with the milk. Stir in the flour and baking-powder and mix all well together. Pour into a mould and bake in a good oven for one hour.

### 136. Butter Cakes.

*Ingredients.*—½ lb. butter, 2 eggs, ½ lb. castor sugar, 4 ozs. almonds, ½ oz. ground cinnamon, ¼ oz. ground nutmeg, ¼ oz. ground cloves, 1 lemon, 1 lb. flour, 2 tablespoonfuls of brandy.

Beat the butter to a cream, beat the eggs well and chop the almonds. Mix these ingredients well together and add the sugar, spices, grated lemon peel, and flour. Moisten with the brandy. Work

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# DAINTY DINNERS.

## 173. White Soup without Meat.

*Ingredients.*—2 lbs. bones, 1 quart milk, 1 large onion, 1 turnip, 1 head of celery, 2 bay-leaves, 1 bunch of parsley, 6 whole peppers, 1 egg, 1 oz. butter, tablespoonful of flour.

Boil the bones, onion, turnips, celery, parsley, bay-leaves, and whole peppers, in one quart of water for eight hours, when it should be reduced to half a pint. Strain it and season with salt. Rub the flour into the butter, and thicken the soup, stirring till it boils. Add the milk, let it boil again, and pour over the beaten egg, stirring well.

## 174. Cauliflower Soup.

*Ingredients.*—2 lbs. bones, or 1 lb. fresh white meat, 1 quart milk, 1 turnip, 1 onion, 2 bay-leaves, 1 bunch of parsley, 1 slice of ham, 1 cauliflower.

Boil the bones, ham, turnips, onion, parsley, and bay-leaves, as in No. 173. Strain and season with

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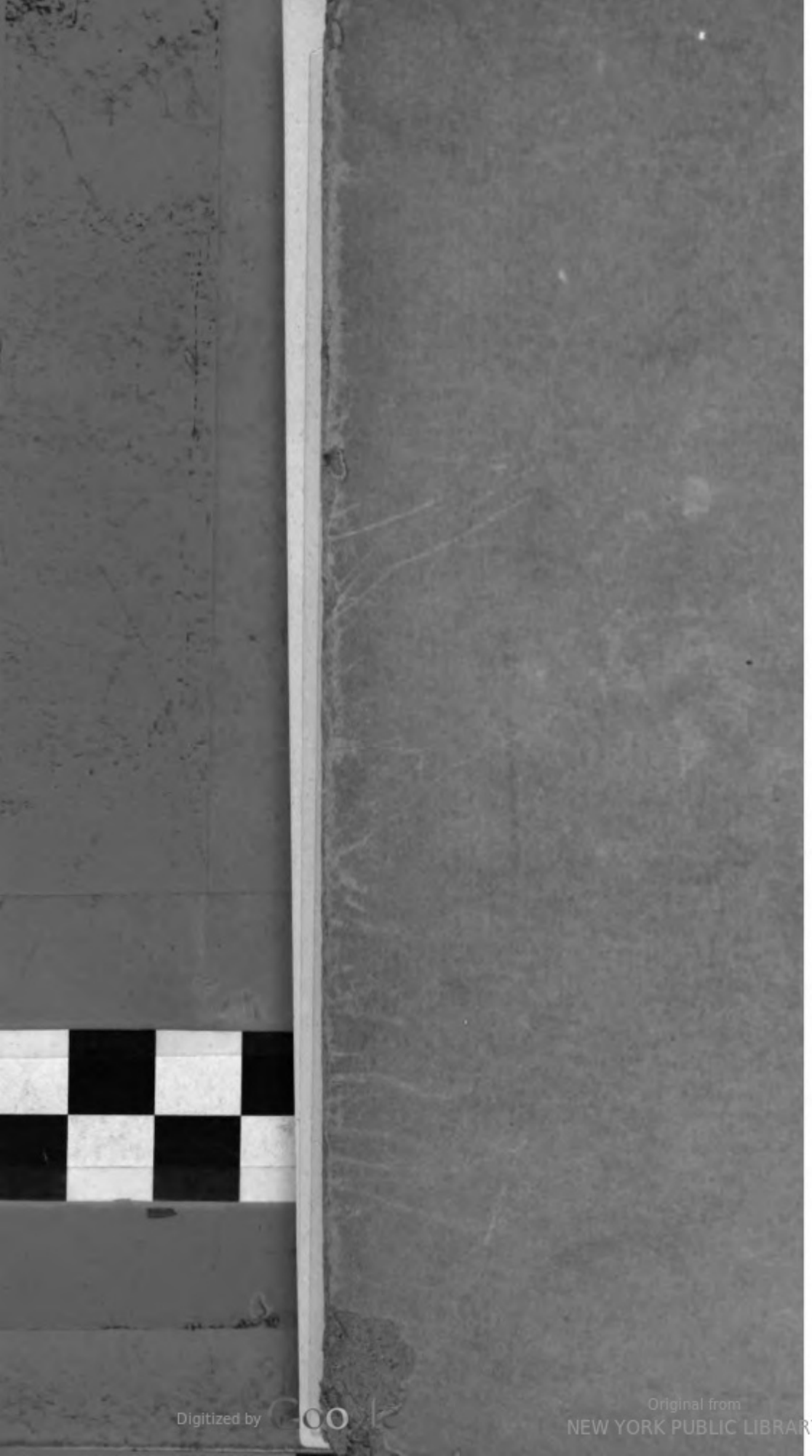
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