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Margaret Brown s French Cookery Book (Classic Reprint) (Paperback)

By Margaret Brown

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Margaret Brown s French Cookery Book Of 225 Persons. 14 dozen Croquettes; 1 Boned Turkey; 8 quarts Terrapin. (Six turkeys, 21 chickens, 6 dozen stalks of celery, 6 heads of lettuce, half-pint bottles of olive oil are required for chicken salad; 21 dozen eggs for the dressing and garnishing. Parsley can also be used for garnishing the dishes.) [This quantity can be increased or lessened in proportion to the above number.] For A Spring Lunch. Little Neck clams or deviled crabs; patties; spring chickens; squabs; pate de foie gras, or a bird glaze; ices and fruits. Dinner For 12 Persons. Oysters (Blue Point), 5 or 6 on a plate; Julienne soup or puree of chicken or asparagus, followed by a course of fish; patties, either chicken or mushroom. For filet de b uf, take 5 or 6 pounds fillet. In the spring garnish this dish with mushrooms, or asparagus and French potatoes; macaroni timbale; sweetbreads, larded and roasted, served with pease; supreme of chicken; salad and crushed chunks; cheese souffle; ices, fruits, coffee. A Spring...



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Reviews

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