

**HAND-BOOK OF PRACTICAL COOKERY FOR LADIES
AND PROFESSIONAL COOKS**

Nickole Danece Hosch

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Hand-Book of Practical Cookery for Ladies and Professional Cooks

Published in by renowned cooking teacher Pierre Blot, The Handbook of Practical Cookery for Ladies and Professional Cooks is a masterwork of French.

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Put in a tea or coffee cup one or two tablespoonfuls of ground cocoa, pour boiling water or boiling milk on it, little by little, stirring with a spoon the while; sweeten it to taste. Put them in a stewpan, season with salt, pepper, a bay-leaf, a clove of garlic, an onion, a sprig of parsley, and one of thyme; cover with half a pint of broth, and as much of white wine; set on a slow fire; it must not boil, but simmer gently; stir now and then till the whole is well cooked; take out the bay-leaf, onion, garlic, parsley, and thyme. Indian, or Curry. TheHousekeeper'sManual. Macaroni, vermicelli, and the like dry pastes, are called Italian pastes, whatever the shape-round, oval, or star-like. Amy rated it really liked it Jul 19, Put a gill of sweet-oil in a tin saucepan and set it on a sharp fire; when hot, add two onions and two cloves of garlic sliced; stir so as to partly fry them, and then take from the fire.

Coverthepanaswellaspossible,simmertillcooked,thenaddateaspoonful

To Select The flesh must be like that of mutton, rather black,
and the fat white.