

THE BEE'S PURE FOOD PAGE

The Bee's Household Arts Department

Creole Ribbon Macaroni.

Fry in two tablespoonfuls of hot oil two slices of minced onion and a small minced green pepper (freed from membrane and seeds). Cook only until well softened—do not brown. Blend in one tablespoonful of flour and stir in slowly half a cupful of seasoned stock and a quarter of a cupful of tomato puree. When thick and smooth add half a teaspoonful of kitchen bouquet, three-quarters of a cupful of cooked ribbon macaroni and one tablespoonful of minced pimientos. Serve very hot, lightly sprinkled with grated cheese (Swiss particularly good).

Spaghetti Timbales.

Cook in salted water until tender long pieces of spaghetti. Put it into the boiling water slowly and it can then be turned so that it will not break. Rinse in cold water, drain and lay on a towel to dry. Grease well an individual mould and wind the spaghetti around the mould, holding it in place as you proceed with a layer of forcemeat. The forcemeat can be made from chopped, cooked spaghetti, mixed with a bit of leftover cooked fish or meat, a high seasoning and a very thick gravy, cream or tomato sauce. Add the yolk of a beaten egg to the forcemeat and continue until the moulds are nearly full. Cover with greased papers, stand in a pan of hot water and poach in a slow oven until set. A cheese and bread custard is also good to use as the filling instead of the forcemeat.

Macaroni with Brown Sauce.

One-fourth pound of macaroni, one quart of stock, two tablespoonfuls Parmesan, salt and pepper to taste. Break the macaroni into pieces two inches long. Put stock on to boil. When boiling add macaroni and boil rapidly for 30 minutes. When done put it in the colander to drain. Put one tablespoonful of

butter in a frying pan and when brown add one tablespoonful of flour. Mix until smooth. Then add one-half pint of stock and stir continually until it boils. Add cheese, then the macaroni and let it boil up once. Season to taste and serve.

Macaroni Croquettes.

Make a cream sauce from two tablespoonfuls of oil, three tablespoonfuls of flour, half a teaspoonful of salt, a quarter teaspoonful of paprika and three-quarters of a cupful of ricotta milk. Stir constantly until thick and smooth and add a generous half cupful of cooked macaroni broken in small pieces and two tablespoonfuls of grated cheese. Mix thoroughly and turn into a shallow dish to cool, then chill. With moistened hands form into six croquettes, egg and bread crumb and by means of a frying basket cook in deep, hot fat to a rich brown.

Brown Spaghetti and Bacon Hash.

Cook a cupful of spaghetti in salted water until tender, drain, rinse in cold water and drain again; then chop finely. Add three slices of chopped bacon that have been lightly broiled, paprika to taste, half a teaspoonful of grated onion and sufficient tomato catsup or chili sauce to moisten. Turn into a hot drying pan containing two tablespoonfuls of hot bacon drippings and turn rapidly until heated through, then pat into an oval mould and let brown on the under side. Serve inverted on a hot platter.

Macaroni a L'Italienne.

One-fourth pound macaroni, one-fourth pound grated cheese, one-half pint of milk, butter the size of a walnut, salt and pepper to taste. Break macaroni into convenient lengths. Put it in two-quart kettle and nearly fill kettle with boiling water. Add teaspoonful of salt and

boil rapidly for 25 minutes. Then drain and throw into cold water to blanch for 10 minutes. Put milk into farina boiler and add to it the butter, then the macaroni and cheese. Stir until thoroughly heated, then add salt and pepper and serve.

Custard Corn Cake.

There will be a layer of custard through the middle of this corn cake if it is properly made. Sift together three-quarters of a cup of cornmeal with one-quarter of a cup of white flour, two tablespoonfuls of sugar, half a teaspoonful of salt and one teaspoonful of baking powder. Add a cupful of milk and one beaten egg and pour into a frying pan in which there are two tablespoonfuls of melted shortening or cooking oil. Then pour over the cake a cupful of milk, without stirring it in, and bake for 25 minutes

in a hot oven. This makes a corn cake not more than big enough for four or five pieces, cut wedge shape, like pie.

Smoked Herring.

Herrings should not be soaked over night unless very salty. They should be covered with boiling water and allowed to stand for half an hour. Then drain and remove the skin. Broil for 10 minutes or a little longer. Serve with butter and bits of parsley.

Raisin Pudding.

Soak about two ounces of sage overnight; strain and add three-quarter cupful potato flour, a speck of salt, one teaspoonful baking powder, one tablespoonful warmed butter, one-half cupful seeded raisins, one-half cupful currants, one teaspoonful syrup and enough milk to form a stiff batter. Steam about two hours.

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Tom Johnson
WEB. 1878
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