



Chafing-Dish Cookery



THE chafing-dish was one of the utensils appreciated by housewives in the eighteenth century, and it has again been coming more and more into use within the last few years. By means of it, a hot dish can quickly be prepared to supplement a cold luncheon; it finds its place on the breakfast table, when the eggs may be cooked in any way desired, or the creamed toast kept piping hot; and it is almost indispensable in the preparation of little suppers when some members of the family have been detained beyond the ordinary meal-time, or when one is entertaining a few friends. The form of chafing-dish now in use has two pans, the under one for holding hot water, the upper one containing the food to be cooked. The heat is supplied by a lamp burning wood alcohol or other spirits, which give much heat without smoke. There may be had a form of toaster to be used over the chafing-dish for toasting bread or broiling meats.

In the hot summer months when heavy meals are undesirable, and the house-keeper wishes to avoid heating the indoor atmosphere by a fire in the kitchen, the chafing-dish is of great convenience, and can be made to provide all the hot dishes required for both breakfast and luncheon. Following are recipes of a few dishes that may be prepared on the chafing-dish:

CREAMED CHICKEN.—To make the white sauce, put in the pan two tablespoons of butter, and stir until it is melted and bubbling; add three tablespoons flour mixed with one-quarter teaspoon salt, and a few grains of pepper, and stir until butter and flour are thoroughly blended; pour on gradually one cup of milk, about a third at a time, stirring until well mixed, then beating until perfectly smooth. To one cup of this sauce add one-eighth teaspoon of celery salt, then add one cup and a half of cold, cooked chicken cut in dice, and heat. Serve hot.

EGGS IN SWISS FASHION.—Heat the chafing-dish pan, put in one tablespoon of butter, and when it is melted add a half cup of cream. Break the eggs carefully, and slip in one at a time—this quantity of cream is sufficient for four eggs—sprinkle with salt, pepper, and a few grains of cayenne. When the whites are nearly firm, sprinkle two tablespoons of grated cheese over the eggs, finish cooking them and serve on buttered toast. Strain the cream through a gravy strainer over the toast.

OYSTERS ON TOAST.—Clean a pint of oysters, putting them into a strainer over a bowl and pouring over them a little cold water, then picking them over one by one and removing any bits of shell that may be adhering to them. While the oysters are draining, melt in the chafing-dish two tablespoons of butter, then add the oysters and cook until they are plump. Then add one half teaspoon of salt, a few grains of cayenne, a quarter cup of thin cream, and the yolks of two eggs. Cook until the sauce is slightly thickened, and serve on pieces of toast.

LOBSTER BUTTERED.—Remove the lobster meat from the shell, and chop slightly. For two pounds of lobster, melt three tablespoons of butter in the pan, then add the lobster and let it heat thoroughly, then sprinkle with salt, pepper, and lemon juice.

SAUTED MUSHROOMS.—Remove the stems and wash the mushroom caps, then peel and dredge with flour and break them in pieces. Melt two tablespoons of butter in the hot pan, add the mushrooms, sprinkle with a fourth teaspoon of salt, a few grains of pep-

per, and a few drops of onion juice. Cook for five minutes, then add one-fourth cup hot water, and cook two minutes longer. Serve on toast.

SALMI OF LAMB.—Put two tablespoons of butter into the pan with one half tablespoon of finely chopped onion, and cook for about five minutes. Have ready some thin slices of cold roast lamb add these to the hot butter, sprinkle with salt and pepper, and cover with a cup of cold lamb gravy seasoned with Worcestershire sauce, or a cup of brown sauce. When thoroughly heated, arrange the slices on a platter, pour around them the sauce.

WELSH RAREBIT.—Melt one tablespoon of butter, add one tea-spoon corn starch and stir until well mixed, then add gradually one-half cup thin cream and cook two minutes. Add a half-pound of mild soft cheese cut in small pieces, and stir until it is melted, then season with a quarter of a teaspoon each of salt and mustard, and a few grains of cayenne. Serve on bread toasted on one side, pouring the rarebit on the untoasted side.

To freshen a stale loaf of bread twist it up tightly in a paper bag and place it in a moderately hot oven. Rolls, buns, coffee, cake, etc., can also be treated successfully in the same way.



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