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Recipes

Raisin Bread

1 cupful of lukewarm water, 1 cupful of milk, scalded and cooled, 1 tablespoonful of sugar, 1 yeast cake, 6 cupfuls of sifted flour, 2 tablespoonfuls of shortening, ¾ cupful of sugar, 1½ cupfuls of seeded raisins, 1 teaspoonful of salt, 1 egg. Dissolve the yeast and one tablespoonful of sugar in the lukewarm milk and water; add two cupfuls of flour, the shortening and the sugar well-creamed together; beat until smooth. Cover and set to rise in a warm place for about one hour and a half or until light. When well raised add well-floured raisins, the rest of the flour, or enough to make a moderately soft dough, and salt. Knead lightly. Place in a well-greased bowl, cover, and let rise again about one hour and a half or until double in bulk. Mold into loaves, half fill well-greased pans, cover, and let rise about one hour or until light. Glaze with egg diluted with water; bake forty-five minutes.

Old-fashioned Bread Pudding

2 cupfuls of diced stale bread, 2 cupfuls of milk, 2 eggs, ½ cupful of brown sugar, 1 tablespoonful of butter, 2 tablespoonfuls of raisins, ¼ teaspoonful of salt. Beat the eggs until light; add the milk and the salt. Brush a round earthenware dish with a little butter; put in the diced stale bread; then cover with the egg and the milk. Add the raisins and mix so that they are covered with the bread, for if left on top they will easily burn. Cover the top with the brown sugar, and place in a moderate oven. Bake slowly for forty minutes. This pudding is rather stiff and should be served with fruit or jelly sauce. Two tablespoonfuls of tart jelly dissolved in one cupful of hot water, brought to a boil and thickened with two teaspoonfuls of cornstarch, makes a very nice sauce.

Salmon Chops

1 tablespoonful butter, 2 tablespoonfuls flour, 1 cupful milk, 1 teaspoonful salt, ¼ teaspoonful pepper, 1 cupful dried white or entire-wheat bread-crumbs, 1 can salmon. Make a white sauce thus: Melt the butter, add the flour and seasoning, and blend well. Add milk slowly, stirring constantly. Cook until mixture thickens. Add to this the bread-crumbs and salmon, which has been drained and washed after removing skin and bones. Shape like chops, roll in flour. Put a stick of macaroni in the end to simulate the chop-bone. Fry in deep hot fat. Serve with peas and small potatoes.

"Pigs in the Blanket"

1½ pounds round steak cut thin, bacon, onions, salt and pepper. Cut the steak into twelve pieces. Pound them to make larger and to facilitate rolling. Lay a small piece of bacon and a thin slice of onion on each piece of steak; dust with salt and pepper and roll, fastening together with toothpicks. Roll each piece in flour and sear in a hot frying pan in beef-drippings or lard; then add water to cover the bottom of the pan; cover closely and simmer for an hour and a half, adding more water to keep the quantity the same. Remove the meat, pull out toothpicks, and make a brown gravy of the drippings.



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