

BROILED TRIPE

Fresh tripe is usually preferred for broiling. Wipe it dry, dip it in fine cracker or bread crumbs. Then dip in melted fat and again in the crumbs. Broil on a greased broiler. Cook the tripe smooth side down for three minutes. Then turn, cooking the rough side for two minutes. Place on a hot platter. Dot with butter. Sprinkle with salt and pepper and serve while hot.

TRIPE A LA CREOLE

Either fresh or vinegar pickled tripe can be prepared à la Creole. Cut the tripe in small pieces or strips. Place in a saucepan and cover with cold salted water. Boil gently until the tripe is tender. Then add an onion, part of a can of tomatoes, and cook slowly for an additional 20 minutes. Season to taste. Thicken gravy with flour and add a small piece of butter or substitute. Small bits of a green pepper may also be added if desired.

MISCELLANEOUS

BEEF BRISKET BOILED AND BROWNED

If the brisket has a large amount of bone, some of it may be removed to use for soup stock or else to furnish gravy to be used with the warmed-over meat for a second service. Cook the solid part of the meat until tender. Add a little celery and salt. Turn it once during the cooking, which will take from four to six hours and should be done in a fireless cooker if possible. Remove meat from the liquor and place it in a shallow pan with the skin side up. Put boiled potatoes around the meat and brown all in a hot oven for about 20 minutes. Make a gravy with the remaining liquor and serve it separately.

SHEPHERD'S PIE

½ cup cold meat	3 tablespoons drippings
1 cup or more mashed potato	3 tablespoons flour
Salt	1 pint liquid—water or
Pepper	stock
Few drops onion juice	