



Oysters a la Mode, Or, the Oyster and Over 100 Ways of Cooking It To Which Are Added a Few Recipes for Cooking All Kinds of Shellfish

By Mrs De Salis

RareBooksClub. Paperback. Book Condition: New. This item is printed on demand. Paperback. 18 pages. Dimensions: 9.7in. x 7.4in. x 0.0in. This historic book may have numerous typos and missing text. Purchasers can download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1888 edition. Excerpt: . . . with a dessertspoonful of curry paste, a saltspoonful of salt, and the squeeze of a lemon. Have ready some thin paste, which should be rolled out very thinly and divided into pieces nearly three inches square. Put on each a little of the oyster mixture, and fold them over into threecornered shapes, wetting the edges and pressing them to make them stick together. Fry these in D hot fat till of light brown colour. They should be dished up on a napkin, and sent very hot to table garnished with fried parsley. Oyster Quenelles. Quenelles dHuitres. Grate four ounces of the crumb of a stale loaf very finely, add half a teaspoonful of salt, half a teaspoonful of white pepper, half a teaspoonful of pounded mace, a dust of cayenne, two ounces of fresh butter broken into small pieces, the grated rind of half a...



READ ONLINE
[7.92 MB]

Reviews

It is an amazing ebook i have possibly study. Indeed, it is engage in, nevertheless an amazing and interesting literature. I am just very easily can get a pleasure of reading a published book.

-- **Christopher Ferry**

Extremely helpful to all type of folks. It is among the most awesome pdf i actually have study. I found out this pdf from my dad and i recommended this pdf to discover.

-- **Dayana Turner**