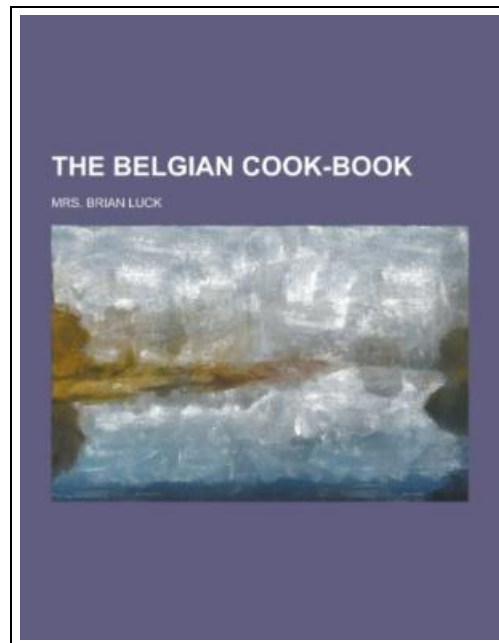


The Belgian Cook-Book



Filesize: 4.04 MB

Reviews

A really amazing ebook with lucid and perfect answers. It is really simplistic but excitement in the 50 % in the publication. I am just happy to explain how this is actually the best pdf i actually have study during my individual daily life and may be he greatest ebook for possibly.
(Toney Bogan)

THE BELGIAN COOK-BOOK



To save **The Belgian Cook-Book** PDF, please click the hyperlink under and save the document or have access to additional information which might be relevant to THE BELGIAN COOK-BOOK ebook.

Theclassics.us, United States, 2013. Paperback. Book Condition: New. 246 x 189 mm. Language: English . Brand New Book ***** Print on Demand *****.This historic book may have numerous typos and missing text. Purchasers can usually download a free scanned copy of the original book (without typos) from the publisher. Not indexed. Not illustrated. 1915 edition. Excerpt: . tie the bunch round with some tape and place it upright in a pan of boiling water. Let the heads be above the water so that they will get cooked by the steam and will not be broken. Simmer in this way to prevent them moving much. Meanwhile, hard-boil three eggs and chop some parsley. Lay the asparagus on a dish and sprinkle parsley over it, place round the sides the eggs cut in halves long-ways, and serve as well a sauce-boat of melted butter. [Mrs. Emelie Jones.] Cooked Lettuce Very often you will find that you cannot use all your lettuces, that they have begun to bolt and are no good for salad. This is the moment to cook them. Discard any bad leaves and wash the others carefully. Boil them for twelve minutes, take them off the fire, drain them and dry them in a clean cloth so as to get rid of all the water. Mince them finely, then put them into a saucepan with a lump of butter, pepper and salt. Stir till they begin to turn color, then put in a thimbleful of flour melted in milk. Stir constantly, and if the vegetable becomes dry? moisten with more flour and milk. Let it simmer for quarter of an hour, and turn it out as a vegetable with meat. Stuffed Cauliflower Pick over a fine cauliflower, and plunge it for a moment in boiling water. Look over it well...



[Read The Belgian Cook-Book Online](#)



[Download PDF The Belgian Cook-Book](#)

Other Kindle Books



[PDF] Super Easy Storytelling The fast, simple way to tell fun stories with children

Access the hyperlink beneath to download "Super Easy Storytelling The fast, simple way to tell fun stories with children" document.
[Read ePub »](#)



[PDF] Li Xiuying preschool fun games book: Lingling tiger awesome (connection) (3-6 years old)(Chinese Edition)

Access the hyperlink beneath to download "Li Xiuying preschool fun games book: Lingling tiger awesome (connection) (3-6 years old)(Chinese Edition)" document.
[Read ePub »](#)



[PDF] A Smarter Way to Learn JavaScript: The New Approach That Uses Technology to Cut Your Effort in Half

Access the hyperlink beneath to download "A Smarter Way to Learn JavaScript: The New Approach That Uses Technology to Cut Your Effort in Half" document.
[Read ePub »](#)



[PDF] A Smarter Way to Learn JQuery: Learn It Faster. Remember It Longer.

Access the hyperlink beneath to download "A Smarter Way to Learn JQuery: Learn It Faster. Remember It Longer." document.
[Read ePub »](#)



[PDF] The Diary of a Goose Girl (Illustrated 1902 Edition)

Access the hyperlink beneath to download "The Diary of a Goose Girl (Illustrated 1902 Edition)" document.
[Read ePub »](#)



[PDF] Games with Books : 28 of the Best Childrens Books and How to Use Them to Help Your Child Learn - From Preschool to Third Grade

Access the hyperlink beneath to download "Games with Books : 28 of the Best Childrens Books and How to Use Them to Help Your Child Learn - From Preschool to Third Grade" document.
[Read ePub »](#)