



Wilton Ranges: Corns and Bunions (Classic Reprint)

By O a Wilkins

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from Wilton Ranges: Corns and Bunions Place a layer of potato and onion in the kettle, then a layer of fish, dredge lightly with salt, pepper, and flour; continue adding alternate layers of potato, fish, and seasoning until all is used; then add hot water enough to cover; boil gently one-half hour tightly covered; add a pint of milk and six crackers, split and dipped in cold water, and cook ten minutes more. Baked Shad. - Take some breadcrumbs. chopped parsley, butter, pepper, and salt, and mix them up with beaten yolk of egg. Fill the shad with this dressing, tie a string around it, put in a pan with a little water, lace some pieces of butter over the fish, and bake. Onion can be added according to taste. Steamed Fish. - Cut off the head and tail; wash the fish, salt and lay it on a plate in a steamer, and cook till done. Then remove carefully to a platter, after having taken off the skin. Serve with drawn butter made as follows: Two...



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