



Hawaiian Cook Book (Classic Reprint) (Paperback)

By Honolulu Central Union Church Society

Forgotten Books, United States, 2015. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****.Excerpt from Hawaiian Cook Book Stock For All Kinds Of Soup. - Mrs. C. D. Miller. Take a good sized shin of beef, cut every particle from the bone and cut up into inch pieces; cut or saw the bone into pieces as small as convenient and put the whole in a sauce pan, cover with cold water and set it aside in a cool place for half an hour, or even an hour. This will drain out much of the juice of the meat. The bones from roast beef, steak, etc are good to add to the stock kettle. Set this on the stove and let it come to a boil, then remove to the back of the stove and keep it simmering all day if convenient, several hours at any rate. The next morning remove all the fat. This is a good stock for soups, hashes or stews. To make soup, take out the required quantity, add vegetables, macaroni, tomatoes, according to fancy. Pea flour soup is delicious made from this stock; onion is an...



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Reviews

Very good e book and beneficial one. It can be filled with wisdom and knowledge Your life period is going to be enhance when you full reading this ebook.

-- **Arlene Kemmer**

The publication is simple in go through preferable to fully grasp. I am quite late in start reading this one, but better then never. It is extremely difficult to leave it before concluding, once you begin to read the book.

-- **Mrs. Josiane Collins**