# Jessie’s Recipes

# BRAWN

Cover shin of beef with water and boil till flesh falls off the bone. Cut up the meat and jelly very fine and add a large quantity of the liquid to meat etc. Season well with salt and spices to taste. Pour into bowl.

**Spice:**

Grind with your butter nut grinder, a pinch of mace, a few black peppercorns, a few berries of alspice and a very few cloves. Add a pinch to brawn.

# BRAISED POTATOES

Put good beef dripping in an iron pan with a very little water to prevent sticking, pepper and salt. Keep potatoes turned till browned.

# BEEF GLASE

Ask your butcher for a beef bone, the hock part or leg, price 6d. Boil till you can pick all the meat off which can be made into a small curry. Cover it well in the first place with water with a little salt and after taking meat off pour into a basin the soup, and add more water to the bone and continue boiling. Next day, remove all dripping from the first basin of jelly and add it to the other. Continue boiling till all gristle is dissolved and strain the lot into a basic and when cold take off all the dripping which put into a small pan and melt till free from water. When mixed with a little potted butter makes the most delightful pastry. When cool enough put into glass jars. The bone can have still a third boiling with water and a little salt and though the stock will be white and tasteless it can be added to the other, for richer soups, stews etc. You ought to have now a stiff glase, about a pint, which you can take a little when require to enrich a rabbit pie or sheep-head, soup or curry, or haricot etc. So from a 6d bone you have dripping, meat, soup and glase, the bone you can bury in one corner of your garden o enrich it and keep flies and cats from it. Shin of beef, the forepart, can be made into curry, haricots and brawn.

# POTATO SCONES

Potatoes must be floury else they will be an utter failure. Mash a couple of large, mealy potatoes and work in one small egg and a little butter, pepper and salt and enough self raising flour to handle them without sticking to the hands. Add chopped parsley, about a teaspoonful, roll out and cut into scones and fry in good beef dripping till a deep brown. Pan must be very hot.

# POTATOES

Often potatoes are so mealy they waste in cooking so always strain into a small basin and let stand and use in soup after pouring the water off the top. It is a great improvement to soup. Rice water should never be thrown away as added to soup is good.

# NEW POTATOES

Are often waxy when cold, can be sliced and browned in the fry pan.

# GERMAN PASTRY

! tablespoon (heaping) of good beef dripping, same of butter, same of sugar, beat to a cream, add one egg, a little essence of lemon, beat well, also with a tablespoon add a tablespoon of milk. Mix self raising flour (as scone mixture) till you can roll out, stewed ripe apples or raspberry jam after pastry is baked makes delicious tarts.

# GINGER NUTS

Three cups of self raising flour or (scone mix) rub dripping or butter till crumbly, a pinch of salt, a dessertspoonful of ginger (ground), a good half cup of brown sugar, a little essence of lemon. Put two tablespoonfuls of treacle in centre of flour, pour about a tablespoonful of water on treacle and stir round till you can roll. Cut with small tumbler or tiny, very nice ginger nuts can be made by using white sugar, golden syrup and essence of lemon. Bake in a moderate oven, rather slow oven, do not open door for five minutes.

# GREEN TOMATO PICKLES

Cut up equal quantity of green tomatoes and onions, sprinkle salt freely over them overnight. Next day boil gently with a little vinegar, pepper. Mix a paste of flour say two tablespoonsfuls of flour to teaspoonful of mustard with vinegar to a paste add this to the boiling pickle and bottle very nice with cold meat add sugar to tase (brown sugar).