



How to Cook in Casserole Dishes (Classic Reprint) (Paperback)

By Marion Harris Neil

Forgotten Books, United States, 2017. Paperback. Condition: New. Language: English . Brand New Book ***** Print on Demand *****. Excerpt from How to Cook in Casserole Dishes The cook who has been accustomed to the use of iron, granite, copper, aluminum, or other metal cooking utensils will necessarily have something to learn when adopting earthenware. It must be realized that it is a method of slow cookery, and cannot be hurried. Before being used for the first time the vessels should be soaked in cold water for some hours, as this will go far toward saving them from cracking on their first exposure to heat. There need be little risk of this if the heat be applied gradually, and this principle should always be observed; although as the utensils become seasoned by constant use the risk of accident is materially lessened. In many places garlic is considered indispensable the new dishes being rubbed with a clove of it, to prevent their cracking. Never place the vessels on the stove or within the oven without either water or fat in them. Never put a casserole roughly on a metal surface, especially if it is full or partly full. About the...



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