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## Chapter XXXV. RECIPES FOR THE CHAFING-DISH.

THE chafing-dish, which, within the last few years, has gained so much favor, is by no means a utensil of modern invention. It finds its place on the breakfast table, when the eggs may be cooked to suit the most fastidious; on the luncheon table, when a dainty hot dish may be prepared to serve in place of the so-oft-seen cold meat; but it is made of greatest use for the cooking of late suppers, and always seems to accompany hospitality and good cheer. 1

It is appreciated and enjoyed by the housekeeper who does her own work, or has but one maid, as well as by the society girl who, by its use, first gains a taste for the art of cooking. The simple tin chafing-dishes may be bought for as small a sum as ninety cents, while the elaborate silver ones command as high a price as one hundred dollars. Very attractive dishes are made of granite ware, nickel, or copper. The latest patterns have the lamp with a screw adjustment to regulate the flame, and a metal tray on which to set dish, that it may be moved if necessary while hot, without danger of burnt fingers, and that it may not injure the polished table. 2

A chafing-dish has two pans, the under one for holding hot water, the upper one with long handle for holding food to be cooked. A blazer differs from a chafing-dish, inasmuch as it has no hot-water pan. 3

Wood alcohol, which is much lower in price than high-proof spirits, is generally used in chafing-dishes. 4

List of dishes previously given that may be prepared on the Chafing-Dish:— 5

German Toast	Buttered Lobster
Dropped Eggs	Creamed Lobster
Eggs à la Finnoise	Broiled Meat Cakes
Eggs à la Suisse	Salmi of Lamb
Scrambled Eggs	Creamed Sweetbreads
Scrambled Eggs with Tomato Sauce	Sautéd Sweetbreads
	Chickens' Livers with Madeira Sauce
Scrambled Eggs with Anchovy	Chickens' Livers with Curry

Toast	
Buttered Eggs	
Buttered Eggs with Tomatoes	Sautéd Chickens' Livers
	Creamed Chicken
Curried Eggs	Chicken and Oysters à la Métropole
French Omelet	
Spanish Omelet	Stewed Mushrooms
Creamed Fish	Sautéd Mushrooms
Halibut à la Rarebit	Mushrooms à la Sabine
Creamed Oysters	Soufflé au Rhum

### Scrambled Eggs with Sweetbreads

6

4 eggs	1/2 cup milk
1/2 teaspoon salt	1 sweetbread, parboiled and cut in dice
1/8 teaspoon pepper	
	2 tablespoons butter

Beat eggs slightly, using a silver fork, add salt, pepper, milk, and sweetbread. Put butter in hot chafing-dish; when melted, pour in the mixture. Cook until of creamy consistency, constantly stirring and scraping from bottom of the pan.

7

### Scrambled Eggs with Calf's Brains

8

Follow recipe for Scrambled Eggs with Sweetbreads, using calf's brains in place of sweetbreads.

**To Prepare Calf's Brains.** Soak one hour in cold water to cover. Remove membrane, and parboil twenty minutes in boiling, salted, acidulated water. Drain, put in cold water; as soon as cold, drain again, and separate in small pieces.

9

### Cheese Omelet

10

2 eggs	1/8 tablespoon salt
1 tablespoon melted butter	Few grains cayenne
	1 tablespoon grated cheese

Beat eggs slightly, add one-half teaspoon melted butter, salt, cayenne, and cheese. Melt remaining butter, add mixture, and cook until firm, without stirring. Roll, and sprinkle with grated cheese. Serve with Graham bread sandwiches.

### Eggs au Beurre Noir

11

Butter	Pepper
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Salt 4 eggs

1 teaspoon vinegar

Put one tablespoon butter in a hot chafing-dish; when melted, slip in carefully four eggs, one at a time. Sprinkle with salt and pepper, and cook until whites are firm. Remove to a hot platter, care being taken not to break yolks. In same dish brown two tablespoons butter, add vinegar, and pour over eggs.

### Eggs à la Caracas

12

2 ozs. smoked dried beef Few grains cinnamon

1 cup tomatoes Few grains cayenne

1/4 cup grated cheese 2 tablespoons butter

Few drops onion juice 3 eggs

Pick over beef and chop finely, add tomatoes, cheese, onion juice, cinnamon, and cayenne. Melt butter, add mixture, and when heated, add eggs well beaten. Cook until eggs are of creamy consistency, stirring and scraping from bottom of pan.

### Union Grill

13

Clean one pint of oysters and drain off all the liquor possible. Put oysters in chafing-dish, and as liquor flows from oysters, remove with a spoon, and so continue until oysters are plump. Sprinkle with salt and pepper, and add two tablespoons butter. Serve on zephyrettes.

### Oysters à la D'Uxelles

14

1 pint oysters 1/2 teaspoon salt

2 tablespoons chopped mushrooms 1/2 teaspoon lemon juice

Few grains cayenne

2 tablespoons butter 1 egg yolk

2 tablespoons flour 1 tablespoon Sherry wine

Clean oysters, heat to boiling-point, and drain. Reserve liquor and strain through double thickness of cheese-cloth; there should be three-fourths cup. Cook butter and mushrooms five minutes, add flour, and oyster liquor gradually; then cook three minutes. Add seasonings, oysters, egg, and Sherry wine. Serve on zephyrettes or pieces of toasted bread.

### Oysters à la Thorndike

15

1 pint oysters Few grains cayenne

2 tablespoons butter Slight grating nutmeg

1/2 teaspoon salt 1/4 cup thin cream

Yolks 2 eggs

Clean and drain oysters. Melt butter, add oysters, and cook until oysters are plump. Then add seasonings, cream, and egg yolks slightly beaten. Cook until sauce is slightly

thickened, stirring constantly. Serve on zephyrettes or pieces of toasted bread.

### Jack's Oyster Ragout

16

Parboil fresh honeycomb tripe, and cut in three-fourths inch pieces; there should be one cup. Add an equal quantity of small boiled onions, and twice the quantity of raw oysters which have been previously cleaned. Melt three tablespoons butter, add four tablespoons flour, and pour on gradually while stirring constantly one and one-half cups thin cream. Add tripe, onion, and oysters. When thoroughly heated add yolks two eggs slightly beaten, and season highly with salt, pepper, and paprika. Serve on pieces toasted bread.

### Lobster à la Delmonico

17

2 lb. lobster	Few grains cayenne
1/4 cup butter	Slight grating nutmeg
3/4 tablespoons flour	1 cup thin cream
1/2 teaspoon salt	Yolks 2 eggs
2 tablespoons Sherry wine	

Remove lobster meat from shell and cut in small cubes. Melt butter, add flour, seasonings, and cream gradually. Add lobster, and when heated, add egg yolks and wine.

### Lobster à la Newburg

18

2 lb. lobster	Slight grating nutmeg
1/4 cup butter	1 tablespoon Sherry
1/2 teaspoon salt	1 tablespoon brandy
Few grains cayenne	1/3 cup thin cream
Yolks 2 eggs	

Remove lobster meat from shell and cut in slices. Melt butter, add lobster, and cook three minutes. Add seasonings and wine, cook one minute, then add cream and yolks of eggs slightly beaten. Stir until thickened. Serve with toast or Puff Paste Points.

### Clams à la Newburg

19

1 pint clams	3 tablespoons Sherry or Madeira wine
3 tablespoons butter	
1/2 teaspoon salt	1/2 cup thin cream
Few grains cayenne	Yolks 3 eggs

Clean clams, remove soft parts, and finely chop hard parts. Melt butter, add chopped clams, seasonings, and wine. Cook eight minutes, add soft part on clams, and cream. Cook two minutes, then add egg yolks slightly beaten, diluted with some of the hot sauce.

20

**Shrimps à la Newburg**

1 pint shrimps	1 teaspoon lemon juice
3 tablespoons butter	1 teaspoon flour
1/2 teaspoon salt	1/2 cup cream
Few grains cayenne	Yolks 2 eggs
2 tablespoons Sherry wine	

Clean shrimps and cook three minutes in two tablespoons butter. Add salt, cayenne, and lemon juice, and cook one minute. Remove shrimps, and put remaining butter in chafing-dish, add flour and cream; when thickened, add yolks of eggs slightly beaten, shrimps, and wine. Serve with toast or Puff Paste Points.

**Fish à la Provenoale**

21

1/4 cup butter	Yolks 4 "hard-boiled" eggs
2 1/2 tablespoons flour	1 teaspoon Anchovy sauce
2 cups milk	2 cups cold boiled flaked fish

Make a sauce of butter, flour, and milk. Mash yolks of eggs and mix with Anchovy sauce, add to sauce, then add fish. Serve as soon as heated. Serve on pieces of toasted Graham bread.

**Grilled Sardines**

22

Drain twelve sardines and cook in a chafing-dish until heated, turning frequently. Place on small oblong pieces of dry toast, and serve with Maître d'Hôtel or Lemon Butter.

**Sardines with Anchovy Sauce**

23

Drain twelve sardines and cook in a chafing-dish until heated, turning frequently. Remove from chafing-dish. Make one cup Brown Sauce with one and one-half tablespoons sardine oil, two tablespoons flour, and one cup Brown Stock. Season with Anchovy sauce. Reheat sardines in sauce. Serve with Brown Bread Sandwiches, having a slice of cucumber marinated with French Dressing between slices of bread.

**Creamed Sardines**

24

Drain from oil one small box sardines, remove backbones from fish, then mash. Melt one-fourth cup butter, add one-fourth cup soft stale bread crumbs, and one cup cream. When thoroughly heated add two "hard-boiled" eggs finely chopped, the sardines, salt, pepper, and paprika to taste. Serve on pieces of toasted bread.

**Welsh Rarebit I**

25

1 tablespoon butter	1/4 teaspoon salt
1 teaspoon corn-starch	1/4 teaspoon mustard
1/2 cup thin cream	Few grains cayenne



strained tomatoes

Mustard

Cayenne

Put butter in chafing-dish; when melted, add flour. Pour on, gradually, cream, and as soon as mixture thickens add tomatoes mixed with soda; then add cheese, eggs, and seasonings to taste. Serve, as soon as cheese has melted, on Graham Toast.

### English Monkey

29

1 cup stale bread crumbs      1/2 cup soft mild cheese,  
cut in small pieces

1 cup milk

1 tablespoon butter      1 egg

1/2 teaspoon salt

Few grains cayenne

Soak bread crumbs fifteen minutes in milk. Melt butter, add cheese, and when cheese has melted, add soaked crumbs, egg slightly beaten, and seasonings. Cook three minutes, and pour over toasted crackers which have been spread sparingly with butter.

### Breaded Tongue with Tomato Sauce

30

Cut cold boiled corned tongue in slices one-third inch thick. Sprinkle with salt and pepper, dip in egg and crumbs, and saute in butter. Serve with Tomato Sauce I.

### Scotch Woodcock

31

4 "hard-boiled" eggs      1 cup milk

3 tablespoons butter      1/4 teaspoon salt

1 1/2 tablespoons flour      Few grains cayenne

Anchovy sauce

Make a thin white sauce of butter, flour, milk, and seasonings; add eggs finely chopped, and season with Anchovy sauce. Serve same as Welsh Rarebit I.

### Shredded Ham with Currant Jelly Sauce

32

1/2 tablespoon butter      Few grains cayenne

1/3 cup currant jelly      1/4 cup Sherry wine

1 cup cold cooked ham, cut in small strips

Put butter and currant jelly into the chafing-dish. As soon as melted, add cayenne, wine, and ham; simmer five minutes.

### Venison Cutlets with Apples

33

Wipe, core, and cut four apples in one-fourth inch slices. Sprinkle with powdered sugar, and add one-third cup Port wine; cover, and let stand thirty minutes. Drain, and sauté in butter. Cut a slice of venison one-half inch thick in cutlets. Sprinkle with salt and pepper,

and cook three or four minutes in a hot chafing-dish, using just enough butter to prevent sticking. Remove from dish; then melt three tablespoons butter, add wine drained from apples, and twelve candied cherries cut in halves. Reheat cutlets in sauce, and serve with apples.

### Mutton with Currant Jelly Sauce

34

2 tablespoons butter	1 cup Brown Stock
2 tablespoons flour	1/3 cup currant jelly
1/4 teaspoon salt	1 1/2 tablespoons Sherry wine
Few grains pepper	6 slices cold cooked mutton

Brown the butter, add flour, seasonings, and stock, gradually; then add jelly, and when melted, add mutton. When meat is heated, add wine. If mutton gravy is at hand, use instead of making a Brown Sauce.

### Minced Mutton

35

2 cups chopped cooked mutton	Salt
Yolks 6 "hard-boiled" eggs	Cayenne
3/4 teaspoon mixed mustard	1 cup of cream
	1/4 cup wine

Mash the yolks, and season with mustard, salt, and cayenne. Add cream and mutton. When thoroughly heated add wine. Serve on toast.

### Devilled Bones

36

2 tablespoons butter	Drumsticks, second joints, and wings of a cooked chicken
1 tablespoon Chili Sauce	
1 tablespoon Worcestershire Sauce	Salt
	Pepper
1 tablespoon Walnut Catsup	Flour
1 teaspoon made mustard	Cup hot stock
Few grains cayenne	Finely chopped parsley

Melt butter, and add Chili Sauce, Worcestershire Sauce, Walnut Catsup, mustard, and cayenne. Cut four small gashes in each piece of chicken. Sprinkle with salt and pepper, dredge with flour, and cook in the seasoned butter until well browned. Pour on stock, simmer five minutes, and sprinkle with chopped parsley.



