

 **Bartleby.com**
Great Books Online

Reference Verse Fiction Nonfiction

Search

[Home](#) | [Subjects](#) | [Titles](#) | [Authors](#) [Thesaurus](#) | [Quotations](#) | [English Usage](#)

[Reference](#) > [Farmer's Cookbook](#) > SOUPS WITHOUT STOCK

< [SOUPS](#) [SOUP GARNISHINGS AND FORCE-MEATS](#) >

[CONTENTS](#) · [BIBLIOGRAPHIC RECORD](#)

Chapter IX. SOUPS WITHOUT STOCK.

Black Bean Soup

1

1 pint black beans	1/8 teaspoon pepper
2 quarts cold water	1/4 teaspoon mustard
1 small onion	Few grains cayenne
2 stalks celery, or	3 tablespoons butter
1/4 teaspoon celery salt	1 1/2 tablespoons flour
1/2 tablespoon salt	2 "hard-boiled" eggs
1 lemon	

Soak beans over night; in the morning drain and add cold water. Slice onion, and cook five minutes with half the butter, adding to beans, with celery stalks broken in pieces. Simmer three or four hours, or until beans are soft; add more water as water boils away. Rub through a sieve, reheat to the boiling-point, and add salt, pepper, mustard, and cayenne well mixed. Bind with remaining butter and flour cooked together. Cut eggs in thin slices, and lemon in thin slices, removing seeds. Put in tureen, and strain the soup over them.

Baked Bean Soup

2

3 cups cold baked beans	2 tablespoons butter
3 pints water	2 tablespoons flour
2 slices onion	1 tablespoon Chili sauce
2 stalks celery	Salt
1 1/2 cups stewed and strained tomatoes	Pepper

Put beans, water, onion, and celery in saucepan; bring to boiling-point and simmer thirty minutes. Rub through a sieve, add tomato, and Chili sauce, season to taste with salt and pepper, and bind with the butter and flour cooked together. Serve with Crisp Crackers.

Cream of Lima Bean Soup

3

1 cup dried lima beans	1 cup cream or milk
3 pints cold water	4 tablespoons butter
2 slices onion	2 tablespoons flour
4 slices carrot	1 teaspoon salt
	$\frac{1}{2}$ teaspoon pepper

Soak beans over night; in the morning drain and add cold water; cook until soft, and rub through a sieve. Cut vegetables in small cubes, and cook five minutes in half the butter; remove vegetables, add flour, salt, and pepper, and stir into boiling soup. Add cream, reheat, strain, and add remaining butter in small pieces.

Cream of Artichoke Soup

4

6 artichokes	Few grains cayenne
4 cups boiling water	Few gratings nutmeg
2 tablespoons butter	2 tablespoons Sauterne wine
2 tablespoons flour	1 cup scalded cream
$1\frac{1}{2}$ teaspoons salt	1 egg
	2 cucumbers

Cook artichokes in boiling water until soft, and rub through a sieve. Melt butter, add flour and seasonings, pour on hot liquor, and cook one minute. Add cream, wine, and egg slightly beaten. Pare cucumbers, cut in one-third inch cubes, saute in butter, and add to soup. Jerusalem artichokes are used for the making of this soup.

Celery Soup I

5

3 cups celery (cut in one-half inch pieces)	1 slice onion
	3 tablespoons butter
1 pint boiling water	$\frac{1}{4}$ cup flour
$2\frac{1}{2}$ cups milk	Salt and pepper

Wash and scrape celery before cutting in pieces, cook in boiling water until soft, and rub through a sieve. Scald milk with the onion, remove onion, and add milk to celery. Bind with butter and flour cooked together. Season with salt and pepper. Outer and old stalks of celery may be utilized for soups. Serve with croûtons, crisp crackers, or pulled bread.

Celery Soup II

6

3 stalks celery 3 tablespoons butter
 3 cups milk 3 tablespoons flour
 1 slice onion Salt and pepper
 1 cup cream

Break celery in one-inch pieces, and pound in a mortar. Cook in double boiler with onion and milk twenty minutes and strain. Thicken with butter and flour cooked together. Season with salt and pepper, add cream, strain into tureen, and serve at once.

Corn Soup

7

1 can corn 2 tablespoons
 butter
 1 pint boiling 2 tablespoons flour
 water
 1 pint milk 1 teaspoon salt
 1 slice onion Few grains pepper

Chop the corn, add water, and simmer twenty minutes; rub through a sieve. Scald milk with onion, remove onion, and add milk to corn. Bind with butter and flour cooked together. Add salt and pepper. Serve with popped corn.

Halibut Soup

8

$\frac{3}{4}$ cup cold boiled 3 tablespoons
 halibut butter
 1 pint milk 1 $\frac{1}{2}$ tablespoons
 flour
 1 slice onion $\frac{1}{2}$ teaspoon salt
 Blade of mace Few grains
 pepper

Rub fish through a sieve. Scald milk with onion and mace. Remove seasonings, and add fish. Bind with half the butter and flour cooked together. Add salt, pepper, and the remaining butter in small pieces.

Pea Soup

9

1 can Marrowfat 1 slice onion
 peas
 2 teaspoons sugar 2 tablespoons
 butter
 1 pint cold water 2 tablespoons
 flour
 1 pint milk 1 teaspoon salt
 $\frac{1}{8}$ teaspoon pepper

Drain peas from their liquor, add sugar and cold water, and simmer twenty minutes. Rub through a sieve, reheat, and thicken with butter and flour cooked together. Scald milk with onion, remove onion, and add milk to pea mixture, season with salt and pepper. Peas too old to serve as a vegetable may be utilized for soups.

Split Pea Soup

10

1 cup dried split 3 tablespoons
 peas butter

2 ¹ / ₂ quarts cold water	2 tablespoons flour
1 pint milk	1 ¹ / ₂ teaspoons salt
1/2 onion	1/8 teaspoon pepper
2-inch cube fat salt pork	

Pick over peas and soak several hours, drain, add cold water, pork, and onion. Simmer three or four hours, or until soft; rub through a sieve. Add butter and flour cooked together, salt, and pepper. Dilute with milk, adding more if necessary. The water in which a ham has been cooked may be used; in such case omit salt.

Kornlet Soup

11

1 can kornlet	1 tablespoon chopped onion
1 pint cold water	4 tablespoons flour
1 quart milk, scalded	1 ¹ / ₂ teaspoons salt
4 tablespoons butter	Few grains pepper

Cook kornlet in cold water twenty minutes; rub through a sieve, and add milk. Fry butter and onion three minutes; remove onion, add flour, salt, and pepper, and stir into boiling soup.

Potato Soup

12

3 potatoes	1 ¹ / ₂ teaspoons salt
1 quart milk	1/4 teaspoon celery salt
2 slices onion	1/8 teaspoon pepper
3 tablespoons butter	Few grains cayenne
2 tablespoons flour	1 teaspoon chopped parsley

Cook potatoes in boiling salted water; when soft, rub through a strainer. There should be two cups. Scald milk with onion, remove onion, and add milk slowly to potatoes. Melt half the butter, add dry ingredients, stir until well mixed, then stir into hot soup; boil one minute, strain, add remaining butter, and sprinkle with parsley.

Appledore Soup

13

Make same as Potato Soup, and add, just before serving three tablespoons tomato catsup.

Swiss Potato Soup

14

4 small potatoes	1/2 onion
1 large flat white turnip	4 tablespoons butter
3 cups boiling water	

1 quart scalded milk	1 1/2 teaspoons salt
2 tablespoons butter	Few grains pepper

Drain oil from salmon, remove skin and bones, rub through a sieve. Add gradually the milk, season, and bind.

Squash Soup

18

3/4 cup cooked squash	3 tablespoons flour
1 quart milk	1 teaspoon salt
1 slice onion	Few grains pepper
2 tablespoons butter	1/4 teaspoon celery salt.

Rub squash through a sieve before measuring. Scald milk with onion, remove onion, and add milk to squash; season, and bind.

Tomato Soup

19

1 quart tomatoes, raw or canned	2 teaspoons sugar
1 pint water	1 teaspoon salt
12 peppercorns	1/8 teaspoon soda
Bit of bay leaf	2 tablespoons butter
4 cloves	3 tablespoons flour

1 slice onion

Cook tomatoes, water, seasonings, and sugar twenty minutes; strain, and add salt and soda. Brown butter and flour cooked together; bind, and strain into tureen.

Cream of Tomato Soup

20

1/2 can tomatoes	1 slice onion
2 teaspoons sugar	4 tablespoons flour
1/4 teaspoon soda	1 teaspoon salt
1 quart milk	1/8 teaspoon pepper

1/3 cup butter

Scald milk with onion, remove onion, and thicken milk with flour diluted with cold water until thin enough to pour, being careful that the mixture is free from lumps; cook twenty minutes, stirring constantly at first. Cook tomatoes with sugar fifteen minutes, add soda, and rub through a sieve; combine mixtures, and strain into tureen over butter, salt, and pepper.

21

Mock Bisque Soup

2 cups raw or canned tomatoes	Bit of bay leaf
2 teaspoons sugar	$\frac{3}{4}$ cup stale bread crumbs
$\frac{1}{3}$ teaspoon soda	4 cups milk
$\frac{1}{2}$ onion, stuck with 6 cloves	$\frac{1}{2}$ tablespoon salt
Sprig of parsley	$\frac{1}{8}$ teaspoon pepper

$\frac{1}{3}$ cup butter

Scald milk with bread crumbs, onion, parsley, and bay leaf. Remove seasonings and rub through a sieve. Cook tomatoes with sugar fifteen minutes; add soda and rub through a sieve. Reheat bread and milk to boiling-point, add tomatoes, and pour at once into tureen over butter, salt, and pepper. Serve with croûtons, crisp crackers, or souffléed crackers.

22

Tapioca Wine Soup

$\frac{1}{3}$ cup pearl tapioca	$\frac{1}{2}$ teaspoon salt
1 cup cold water	3-inch piece stick cinnamon
3 cups boiling water	1 pint claret wine

$\frac{1}{2}$ cup powdered sugar

Soak tapioca in cold water two hours. Drain, add to boiling water with salt and cinnamon; let boil three minutes, then cook in double boiler until tapioca is transparent. Cool, add wine and sugar. Serve very cold.

CHOWDERS**Corn Chowder**

1 can corn	1 sliced onion
4 cups potatoes, cut in $\frac{1}{4}$ -inch slices	4 cups scalded milk
	8 common crackers
$1\frac{1}{2}$ -inch cube fat salt pork	3 tablespoons butter

Salt and pepper

Cut pork in small pieces and try out; add onion and cook five minutes, stirring often that onion may not burn; strain fat into a stewpan. Parboil potatoes five minutes in boiling water to cover; drain, and add potatoes to fat; then add two cups boiling water; cook until potatoes are soft, add corn and milk, then heat to boiling-point. Season with salt and pepper; add butter, and crackers split and soaked in enough cold milk to moisten. Remove crackers, turn chowder into a tureen, and put crackers on top.

23

Fish Chowder

4 lb. cod or haddock	1 ¹ / ₂ -inch cube fat salt pork
6 cups potatoes cut in 1/4 -inch slices, or	1 tablespoon salt
	1/8 teaspoon pepper
4 cups potatoes cut in 3/4 -inch cubes	3 tablespoons butter
	4 cups scalded milk
1 sliced onion	8 common crackers

Order the fish skinned, but head and tail left on. Cut off head and tail and remove fish from backbone. Cut fish in two-inch pieces and set aside. Put head, tail, and backbone broken in pieces, in stewpan; add two cups cold water and bring slowly to boiling-point; cook twenty minutes. Cut salt pork in small pieces and fry out, add onion, and fry five minutes; strain fat into stewpan. Parboil potatoes five minutes in boiling water to cover; drain and add potatoes to fat; then add two cups boiling water and cook five minutes. Add liquor drained from bones, then add the fish; cover, and simmer ten minutes. Add milk, salt, pepper, butter, and crackers split and soaked in enough cold milk to moisten, otherwise they will be soft on the outside, but dry on the inside. Pilot bread is sometimes used in place of common crackers.

Connecticut Chowder

	2 ¹ / ₂ cups
4 lb. cod or haddock	stewed and strained tomatoes
4 cups potatoes cut in 3/4 -inch cubes	3 tablespoons butter
1 ¹ / ₂ -inch cube fat salt pork	2/3 cup cracker crumbs
1 sliced onion	Salt and pepper

Prepare same as Fish Chowder, using liquor drained from bones for cooking potatoes, instead of additional water. Use tomatoes in place of milk and add cracker crumbs just before serving.

Clam Chowder

1 quart clams	1 tablespoon salt
4 cups potatoes cut in 3/4 -inch cubes	1/8 teaspoon pepper
	4

	tablespoons butter
1 1/2 inch cube fat salt pork	4 cups scalded milk
1 sliced onion	8 common crackers

Clean and pick over clams, using one cup cold water; drain, reserve liquor, heat to boiling-point, and strain. Chop finely hard part of clams; cut pork in small pieces and fry out; add onion, fry five minutes, and strain into a stewpan. Parboil potatoes five minutes in boiling water to cover; drain, and put a layer in bottom of stewpan, add chopped clams, sprinkle with salt and pepper, and dredge generously with flour; add remaining potatoes, again sprinkle with salt and pepper, dredge with flour, and add two and one-half cups boiling water. Cook ten minutes, add milk, soft part of clams, and butter; boil three minutes, and add crackers split and soaked in enough cold milk to moisten. Reheat clam water to boiling-point, and thicken with one tablespoon butter and flour cooked together. Add to chowder just before serving.

The clam water has a tendency to cause the milk to separate, hence is added at the last.

27

Rhode Island Chowder

28

1 quart clams	1 cup stewed and strained tomatoes
3 inch cube fat salt pork	
1 sliced onion	1/4 teaspoon soda
1/2 cup cold water	1 cup scalded milk
4 cups potatoes cut in 3/4 inch cubes	1 cup scalded cream
	2 tablespoons butter
2 cups boiling water	8 common crackers

Salt and pepper

Cook pork with onion and cold water ten minutes; drain, and reserve liquor. Wash clams and reserve liquor. Parboil potatoes five minutes, and drain. To potatoes add reserved liquors, hard part of clams finely chopped, and boiling water. When potatoes are nearly done, add tomatoes, soda, soft part of clams, milk, cream, and butter. Season with salt and pepper. Split crackers, soak in cold milk to moisten, and reheat in chowder.

29

Lobster Chowder

2 lb. lobster	4 cups milk
3 tablespoons butter	1 slice onion
2 common crackers, finely pounded	1 cup cold water
	Salt

Paprika or cayenne

Remove meat from lobster shell and cut in small dice. Cream two tablespoons butter, add liver of lobster (green part) and crackers; scald milk with onion, remove onion, and add

milk to mixture. Cook body bones ten minutes in cold water to cover, strain, and add to mixture with lobster dice. Season with salt and paprika.

30

German Chowder

3 lb. haddock	1 beaten egg
1 quart cold water	1 quart potatoes cut in $\frac{3}{4}$ -inch cubes
2 slices carrot	
Bit of bay leaf	2-inch cube fat salt pork
Sprig of parsley	1 sliced onion
1 cracker, pounded	5 tablespoons flour
Salt, pepper, cayenne	1 quart scalded milk
2 tablespoons melted butter	$\frac{1}{4}$ cup butter
Few drops onion juice	8 common crackers

Clean, skin, and bone fish. Add to bones cold water and vegetables, and let simmer twenty minutes. Strain stock from bones. Chop fish meat; there should be one and one-half cups. Add cracker, seasonings, melted butter and egg, then shape in small balls. Try out pork, add onion, and cook five minutes. Strain, and add to fat, potatoes, balls, and fish stock, and cook until potatoes are soft. Thicken milk with butter and flour cooked together. Combine mixtures, and season highly with salt, pepper, and cayenne. Add crackers, split and soaked in cold milk.

CONTENTS · BIBLIOGRAPHIC RECORD

< [SOUPS](#)

[SOUP GARNISHINGS AND FORCE-MEATS](#) >

[Shakespeare](#) · [Bible](#) · [Strunk](#) · [Anatomy](#) · [Nonfiction](#) · [Quotations](#) · [Reference](#) · [Fiction](#) · [Poetry](#)
 © 1993–2015 [Bartleby.com](#) · [\[Top 150\]](#) · [Subjects](#) · [Titles](#) · [Authors](#) · [World Lit.](#)

0

G+1